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&
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————— San Antonio Express-News —————

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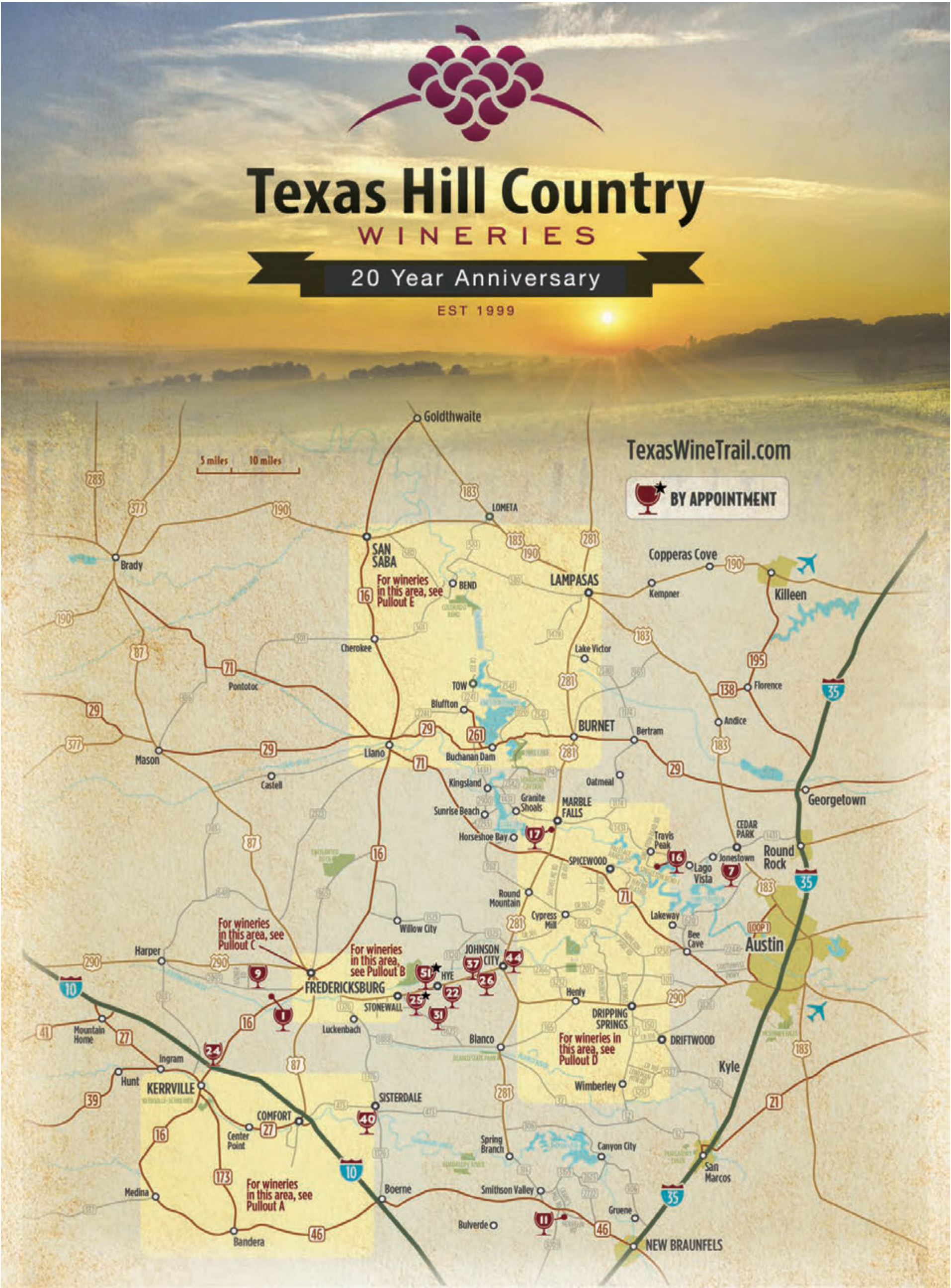
HISTORY



ART

Texas heart and German soul are the bookends to every excursion in Fredericksburg. Start planning your getaway at VisitFredericksburgTX.com

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All brochures are available at any of our member wineries. They can be picked up at Hill Country Chambers or CVBs, allTXDOTTravel Information Centers across the state, local hotels, bed & breakfasts and more.

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- 19. Grape Creek Vineyards
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- 22. Hye Meadow Winery
- 23. Inwood Estates Winery & Bistro
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- 25. Kuhlman Cellars
- 26. Lewis Wines
- 27. Longhorn Cellars
- 28. Lost Draw Cellars
- 29. McReynolds Winery
- 30. Messina Hof Hill Country
- 31. Narrow Path Winery at Albert
- 32. Old Man Scary Cellars
- 33. Pedernales Cellars
- 34. Perissos Vineyards and Winery
- 35. Pillar Bluff Vineyards
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- 44. Texas Hills Vineyard
- 45. Texas Legato Winery
- 46. Torr Na Lochs Vineyard & Winery
- 47. Torre di Pietra Vineyards
- 48. Wedding Oak Winery at Wildseed Farms
- 49. Wedding Oak Winery San Saba
- 50. Westcave Cellars Winery
- 51. William Chris Vineyards
- 52. Wimberley Valley
- 53. Woodrose Winery



Fredericksburg, Texas: Texas heart & German soul

Fredericksburg, Texas: Texas Heart. German Soul.
Located in the heart of the Texas Hill Country, Fredericksburg was founded in 1846 by German settlers that continue to influence the small-town Texas community and provide a unique blend of Texas heart and German soul. The town is approximately one hour by car northwest of San Antonio, and 1.5 hours west of Austin.

Fredericksburg is quickly becoming well-known for award-winning wine. In fact, the Texas Hill Country was designated one of the 10 Best Wine Travel Destinations in 2014 by Wine Enthusiast and recently was ranked as the sixth “Best Wine Region” by USA Today 10Best readers. With more than 40 wineries and tasting rooms in the Fredericksburg area, numerous wine tour companies, and special wine events like the Fredericksburg Food & Wine Festival, Fredericksburg is truly the heart of Texas Wine Country.

Gillespie County is also one of the top peach-producing counties in Texas, and from mid-May through early August town is filled with road side stands selling peaches and other seasonal produce. Fredericksburg is also home to Wildseed Farms, the largest working wildflower farm in the United States and a destination of many wildflower enthusiasts.

Enchanted Rock, the second largest granite dome in the United States and a designated International Dark Sky Park, is located just outside of Fredericksburg and offers miles of hiking trails, rock climbing and a 360° view of the Texas Hill Country from the top of the Summit Trail.

With more than 150 shops, boutiques and art galleries lining historic Main Street, Fredericksburg is also a premier shopping destination, offering the best of home decor, western wear, fine art, kitchen wares, linens, antiques and more. On the weekend of the third Saturday of every month, Fredericksburg Trade Days returns with more than 400 vendors in seven barns and acres of shopping opportunities, along with great eats and live music in the Biergarten.

Great food and wonderful dining is a fixture in Fredericksburg with more than 100 restaurants that feature everything from regional Texas Hill Country cuisine to German and Bavarian, to Tex-Mex and Italian as well as numerous fine dining restaurants.

The Pioneer Museum Complex, owned by the Gillespie County Historical Society, provides a glimpse of early life in Fredericksburg through historic homes, a log cabin, an authentic Sunday House, a one-room schoolhouse and more. In addition, the Pioneer Museum hosts living history demonstrations throughout the year giving visitors a first-hand look at the early German traditions in Fredericksburg.

The National Museum of the Pacific War, dedicated to all who served in the Pacific during World War II, also pays homage to hometown favorite Navy Fleet Admiral Chester W. Nimitz. The six-acre museum grounds include the George H.W. Bush Gallery, the Japanese Garden of Peace, the Memorial Courtyard and the Plaza of the Presidents. Just down the street is the Pacific Combat Zone, which recently underwent an \$8 million renovation and hosts living history demonstrations eight times each year.

In addition to historic attractions, Fredericksburg is always brimming with activity from more than 400 special events, concerts and festivals held annually. Typical Fredericksburg events and activities include Oktoberfest, live music at Luckenbach Texas, Fredericksburg’s Fourth of July Parade, summer horse racing, the Stonewall Peach JAMboree, First Friday Art Walk, the Gillespie County Fair and more.

Fredericksburg has over 1,100 hotel and motel rooms, more than 1,200 bed and breakfasts/guesthouses, and several RV parks and campsites ready to welcome travelers with plenty of warm Texan hospitality.

To plan a trip to Fredericksburg and the Texas Hill Country, or request a free visitor information packet, visit www.VisitFredericksburgTX.com.



► German history alive in Texas

When Texas gained its independence from Mexico, intriguing reports of opportunities in Texas began to flood Germany, where political and social unrest was stirring. A “Society of Noblemen,” or Adelsverein formed, whose purpose was to help German citizens emigrate to the promising young republic.

Over 5,000 German emigrants made the journey to Texas in 1845–46. Upon arriving in Texas, the German settlers ran into obstacles obtaining their un-surveyed land grant, which was located in the heart of hostile Comanche territory. Furthermore, the undertaking was severely underfunded. Along the journey many pioneers died of disease and exposure, and then war broke out between the U.S. and Mexico, which only compounded difficulties.

Baron Otfried Hans von Meusebach was sent to Texas to manage the floundering venture. Renaming himself John O. Meusebach, he bought 10,000 acres of land on credit and along with 120 German settlers, founded Fredericksburg on May 8, 1846.

Though Fredericksburg started out as an improvised solution for settlers who found themselves unable to claim the land they had been promised, the town thrived. Today it holds traces of the rich history of its early days, with over 700 historically significant structures in the nationally recognized historic district alone. Visitors can take a self-guided historical walking tour in the downtown historic district.

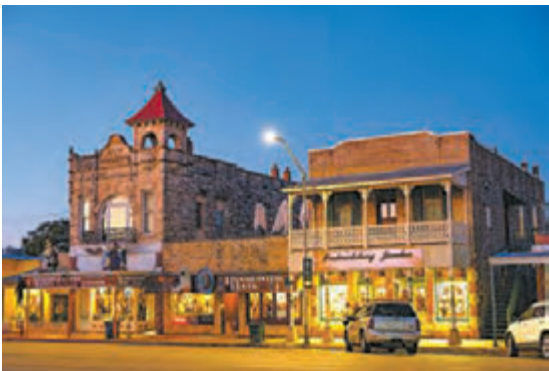
One key to the town’s survival in its difficult first years was Meusebach’s 1847 treaty with the Penateka Comanche tribe. In exchange for \$3,000 worth of gifts, the tribe agreed not to interfere with settlement of the area. Credited as the most successful agreement with the Native Americans in frontier Texas, the treaty enabled the fledgling settlement to carry on, though not without further raids and noteworthy kidnappings of German children through the 1870s.

In 1848 the establishment of Fort Martin Scott, one of the first frontier military outposts in Texas, brought some economic relief and added security to the struggling settlement of Fredericksburg. Fort Martin Scott is one of the few museums and living history sites to highlight the early years of Texas independence, and with a renewed effort at preservation, the fort is now home to special events and living history demonstrations.

The Civil War violently divided the young town, with the majority of citizens sympathetic to the Union. A renegade Confederate colonel and his soldiers brought a reign of terror to the area, culminating in the 1862 Massacre at Nueces with the slaughter of 76 Hill Country Germans who had set out to join the Union army.

Another noteworthy moment in Fredericksburg’s history was when the town’s second schoolmaster, inventor Jacob Brodbeck, successfully flew his self-powered flying machine in 1865—almost 40 years before the Wright Brothers’ flight. A crash landing shook investors’ confidence, putting a halt to further development of his machine, though his achievements are still a notable moment in history.

A distinctive landmark memorializing early Fredericksburg is the Vereins Kirche (Society Church). One of the first structures to be built in the town, the multipurpose Vereins Kirche housed church congregations, and served as a school, community hall and fort. After its demolition, a replica including the original cornerstone was built in 1935. The new structure was moved from its original spot in the middle of Main Street to its current location, in the middle of Marktplatz, the square off Fredericksburg’s Main Street.



Another unique aspect of Fredericksburg is the Sunday House. Almost exclusively confined to Gillespie County, the Sunday House tradition originated from the German pioneers’ land grant package. Based on the assumption that farmers would live in town and travel to their farms each day according to European custom, settlers received a small town lot for a home and 10 country acres for farming in their land grant packages. Instead of keeping with European tradition, settlers soon adopted the American custom of isolated country living. German settlers built small, simple houses in town specifically for the purpose of having a place to conduct Saturday business in town, socialize and attend church.

Guests can also revisit earlier times at sites such as the Sauer-Beckmann Living History Farm at Lyndon B. Johnson State Park and Historic Site or at the Pioneer Museum. The Gillespie County Country Schools Trail, another unique history feature of Fredericksburg, includes 17 country school sites throughout Fredericksburg and Gillespie County, including Lyndon B. Johnson’s first schoolhouse and several schools dating back to the 1880s. Today, these schools serve as community gathering places and host open houses throughout the year.

Cross Mountain is another highly-visible historic landmark. The first German settlers found the remnants of a large wooden cross on a hill at the edge of town, presumably erected by Spanish missionaries, and a cross has been maintained at the site since.



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— Wine Spectator Magazine

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Today, Wildseed Farms in Fredericksburg, Texas lends a hand. John R. Thomas, Wildseed’s founder and president, knows the importance of beautiful wildflowers along our highways. The public’s love of wildflowers and demands from landscape contractors and the highway department motivated Thomas to turn his sideline turf seeding business into a full-time wildflower farm.

The new company pioneered the practice of planting wildflowers in rows on large acreage and developed machinery to plant and harvest the tiny seeds. The farm has more than 1,000 cultivated acres in Texas and over 200 acres of wildflower fields at its Texas Hill Country headquarters outside of Fredericksburg.

While visiting our farm and Market Center, you will see fields of wildflowers blooming from March through October. More than 300,000 people a year stop by the Center. Come and view a real working wildflower farm and stay to shop at Blossoms Boutique, Lantana Nursery, and the Brewbonnet Biergarten and Weingarten Tasting Room.

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Narrow Path Winery



For Tyler Turbeville, his father Bob and his brother John, Narrow Path Winery is all in the family.

His father has been growing fruit in the Hill Country for 20 years and selling it to other wineries, Turbeville said, but it was in 2014 when his father opened a storefront on Main Street in Fredericksburg for vintage wines of the family’s own making.

The long-term goal was always a full-service winery, though — and his entrepreneurial father hung preliminary drawings of the winery up in the Fredericksburg store to generate community interest.

“They started building the brand while they were building the winery,” Turbeville said.

In November 2017, his father opened a full-production facility and winery with a giant tasting room in a cozy location in Albert.

“I was in the Navy and Dad gave me a call and said, ‘I’m starting a winery,’ and I said, ‘That’s cool,’” Turbeville recounted with a laugh.

But in the end, he decided to go to work with his father and brother — and is so glad he did.

“We’re committed to each other and committed to the business,” Turbeville said, noting that working with family is great because they’re all on the same wavelength.

He said his father was really committed to providing a business to support the wellbeing of his children and grandchildren — a legacy to remember.

The Albert winery, located at 6331 South Ranch Road 1623 in Stonewall, is open Thursday through Monday from 11 a.m. to 5:30 p.m.

It has a contemporary design to the building and abundant sunlight setting the stage for the wine tastings held there, Turbeville said.

“But the biggest focus is on the grapes themselves — there are huge windows overlooking the valley and vines,” he added. “I think it makes the wine better.”

The bar at the Albert location can accommodate up to 25 people on a busy Saturday, and provides both indoor and outdoor seating, weather permitting.

“We get a full parking lot and it can get popping on a weekend,” said Turbeville.

They do accept walk-ins without reservations, and enjoy surprise first-time visitors.



“Some of our favorite customers first came as driveby traffic on a whim,” he said. But, for groups of more than six, they recommend reservations.

And it isn’t just the winery that’s busy: the Fredericksburg storefront, located at 113 East Main Street in Fredericksburg, is a beloved fixture in town and still gets heavy foot traffic from tourists and locals alike.

“It attracts lots of folks,” said Turbeville. “Fredericksburg is really where my parents cut their teeth in retail work.”

The Fredericksburg storefront is open from 12 p.m. to 5:30 p.m. Mondays, Wednesdays and Thursdays, 12 p.m. to 6:30 p.m. Fridays and Saturdays, and 12 p.m. to 4 p.m. Sundays.

The full-service Albert winery has four additional employees in addition to the three family members working there, and

they’re all tremendously close and work well together to make the company thrive, Turbeville added.

They also feel supported by the other wineries in the area, and it’s that collaboration that makes the industry work.


“It’s a really close-knit industry,” Turbeville said. “We don’t always realize how much support from other wineries we get — there’s a friendly competitiveness, but we all have the desire to succeed and are happy for each other’s successes.”

Those who wish to schedule a wine tasting at Narrow Path Winery can send an email with details and party size to info@narrowpathwinery.com, or call the winery directly at 830-644-2144.


“Our supportive friends and family really make this possible,” said Turbeville.


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Fredericksburg Food & Wine Fest




October 26, 2019
Market Square | Fredericksburg Texas







Go Texan! Dinner • Messina Hof



Texas Celebration • Becker Vineyards



FFWF Patron Brunch • Market Square



Fest

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- Go Texan! Dinner at Messina Hof Hill Country

Friday, October 25

- A Celebration of Texas Food & Wine at Becker Vineyards

Saturday, October 26

- Patron Brunch on the Square

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Southold Farm & Cellar

While Southold Farm & Cellar is a bit off the beaten path, it’s well established in the rest of the wine world: its wines are featured in some of the best restaurants in places like New York City and San Francisco.

Regan Meador, who co-owns the winery with his wife Carey Meador, said they have a unique and specific goal.

“The thrust of it for us is making wines that really do reflect the uniqueness of Texas and aren’t trying to emulate another region, so we go through a lot of pains ... to not manipulate the wines. We’re making them reflective of what Texas actually produces, not trying to make something out of Texas grapes that’s like somewhere else,” said Meador.

Meador said that while Texas has a ways to go before it’s going to be considered world-class wine country, that’s what part of his endeavor is.

“That’s not to say we’re going to be the only ones, but we are going to be out on the forefront of pushing that, going about making wines that can stand on a list that is the best wines of the world,” he said.

While Meador was born in west Texas and lived in Dallas and Houston for a time, he met his wife Carey while both were living in New York City, and they ultimately wound up moving to the east end of Long Island — which was where Southold Farm & Cellar was born, its vineyards planted in 2013.

Before that, Meador studied wine in New York City and took a job as an assistant winemaker in Long Island to learn the ropes.

Once the couple opened their own winery, they situated it on 10 beautiful acres and grew some northern Italian grapes but also fruit from local growers.

But, in 2016, Regan and Carey Meador found themselves embroiled in a battle they never asked for: After seeking approval from the local zoning board and state authorities to open a small tasting room and production facility on their property for more than two years, they were repeatedly rejected and decided to pack up and move their winery dream to Texas.

“We’re one of the only wineries that I know of in the United States that has ever moved across state lines,” Meador said. “It was a huge task — more than we even anticipated.”

But, he said, where they are today is “head and tails” above where they would have been on Long Island.

He noted that they have so many friends in the local industry and are very much tied to Texas.

And so it was that they purchased a property just north of Stonewall and created a winery, tiny tasting room and home for themselves.

And, he said, the move has been worth it. “We’re having an amazing time. We’re putting out Texas wines — all of our distributors in all our other states that we’ve been working with stuck with us, and that’s why our wines are in Massachusetts and New York and all these other places,” Meador said. “It’s amazing to see what we thought was possible actually manifest itself — and I think the future is going to be pretty intense. We’re in for some big things.”

Due to space, Southold Farm & Cellar



does require a reservation for tastings.

The major reason for that is they like to host the tastings as a group, which gives them a chance to talk through all the wines in a communal fashion — all while discussing what they’re doing on the property, how they planted the vineyards on the steep hillside, and other educational elements.

Those who attend will sit down with 12 or so of their “soon-to-be best friends” as the Meadors talk them through each wine and the process of making it.

“The overarching thing is we’re keen about staying out of the way of what we get from the vineyard ... everything’s fermented with natural yeast fermentations, so we don’t inoculate with store-bought stuff. So what’s coming in on the grapes is what’s fermenting the fruit,” Meador said.

Visitors will taste about five wines, including a limited-edition wine.

The winery, located at 10474 Ranch Road 2721, is open Thursday through Monday and hosts tastings on the hour. Those interested can visit southoldfarmandcellar.com and fill out a form reserving space for a tasting.

The future is bright for the couple: they’re also launching some new wines in Austin and New York City, and are proud to have their wines featured all over the country at illustrious locales like Gramercy Tavern in New York.

“We’re consciously doing things outside the tasting room, too,” said Meador.

The way Meador sees it, they’re on the cutting edge of grand new adventures.

“We’re making wines that are truly unique and truly special and can only be made in Texas,” he said.

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Sharing Our Lifelong Passion With You

Karl & Laura | About our Hye Texas Winery - Hill Country Wineries | Zero 815 Winery



Zero 815 Winery, founded by Laura and Karl Hogsett, is the culmination of the couple's lifelong passion for wine and food. Although Karl has since passed on March 22, 2018, Laura continues to pursue their passion every day.

Laura's chemistry background, although helpful, is not what first inspired her to make wine. Rather, she was inspired by the wine lifestyle when she was younger, when she actually sold wine for a distributor and helped create menus for on-premise wine accounts.

Her wine fever continued unabated when she toured the country while living in Wyoming. Her travels included states with many small wineries, such as Washington, Oregon, California, Colorado, Idaho and even South Dakota and Wyoming.

The smaller wineries she encountered possessed a charm the bigger wineries did not, and were more focused on quality — and she really enjoyed these smaller “boutique” wineries in every state she visited.

Her wine education is well rounded: She got to know and sample the wine quality in the premier regions of the United States — but also the wines in the not-so-premier regions.

The late Karl Hogsett was in the Army's 82nd Airborne Division in the '80s and '90s. But, after leaving the Army, he attended El Centro in Dallas and was awarded Apprentice of the Year. With his classical French training, Karl became an acclaimed professional chef and a member of the World Master Chefs Society, competing all over Europe.

Karl won many cooking competitions in Europe as well as competitions in the United

States. He also started more than a half-dozen restaurants in his time as a chef, including four in Dallas, one in Hawaii and one in Fredericksburg.

It was on the Rhine during his time in Germany that his love was ignited for the pairing of wine and food.

When they found out they shared a passion for wine, Laura and Karl decided to open a winery together.

When Zero 815 Winery first opened, the couple's dream was realized and they had a very successful bistro at the winery


showcasing Karl's cooking style.

In March of 2018, Karl was tragically lost due to undiagnosed PTSD. Because of this, the winery tasting room had to be rebuilt and the bistro no longer exists.

But, since Karl's passing, Laura's goal is the same and the winery will continue to provide the best Texas wine the state can produce — and, someday, will feature delectable food again.

Laura is excited to share her passion, love of wine and experience with you, both in Hye and at your table.

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PacificWarMuseum.org | Fredericksburg, Texas



Becker Vineyards - Pioneers of Excellence

In 1976, Chateau Montelena stunned global wine critics with a benchmark win for the California wine industry versus the great white burgundies entered in the Judgment of Paris wine competition.

A bottle of that vintage is on display in the Smithsonian National Museum of American History, and the accomplishment inspired the movie "Bottle Shock."

This year a Texas winery in the heart of the Hill Country achieved a milestone for the state's wine industry when Becker Vineyards won four Double Gold medals at the San Francisco Chronicle Wine Competition, the largest American wine competition in the world.

In the competition, 7,700 wines were entered from 35 states, and were evaluated by a panel of 67 judges.

It was quite a showing for Becker, which began as a family enterprise 26 years ago and was intended for a weekend destination — and has now evolved into a winery that enjoys international acclaim.

The four Double Golds were added to the 12 other Chronicle 2018 awards won by Becker for wines made from 100 percent Texas grapes.

Ultimately, the Texas wine industry received well deserved recognition, hitting its all-time high with 168 medals awarded to various Texas entrants.

And Becker is a huge part of the industry's competitive success: The medal total for Becker Vineyards over the past three years in the top three domestic wine competitions (San Francisco Chronicle, TEX-SOM and Lone Star) accounts for nearly 25 percent of the state's total awards

for wines produced from Texas grapes by the top 10 medal award winners.

With harvest starting in July future expectations are high. Becker Vineyards tops the state while accounting for over one fourth of the state's premium grape crops in recent years from its network of a dozen growers in 20 locales plus what they farm directly on their properties.

"I always remember the advice Robert Mondavi gave us in 1997. "Cut no corners in winemaking. Your competition will be the great wineries of the world". This has been our goal. It has not been easy". -Dr. Richard Becker.

The grape industry in Texas is growing with over 380 wine producers generating over 13 billion dollars to the state of Texas economy.

"How the wine ultimately tastes in the glass drives every decision" says Jon Leahy, the Becker Winemaker. "However the four Double Gold medals were a pleasant surprise".

The wines that beat the best:

- **Becker Vineyards 2014 Raven**
Texas High Plains - 60% Malbec, 20% Petit Verdot, 20% Cabernet Sauvignon - 24 months new Oak barrels.
- **Becker Vineyards 2015 Cabernet**

Canada
Family Vineyard - Texas High Plains - 24 months in French Oak barrels.

- **Becker Vineyards 2015 Cabernet Wilmeth**
Family Vineyard - Texas High Plains - 20 months in French Oak barrels.
- **Becker 2016 Reserve Merlot**
Texas High Plains - 14 months in American and French Oak barrels.

Other Texas wineries are following Becker's Pioneering accomplishments such as Haak, Brennan and McPherson form across the state.

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Annual Bluebonnets, Bluegrass, & BBQ

March 30 & 31, 2019

Don't miss this years
Becker Vineyards Annual Bluebonnets, Bluegrass, and Barbeque
on Saturday, March 30th and Sunday, March 31st
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The Woodstreet Bloodhounds play their wonderful Bluegrass music from 1 p.m. - 4 p.m.

Becker Vineyards will be serving BBQ from 11 a.m. - 4 p.m. on Saturday and Noon - 4 p.m. on Sunday.

Tickets: \$16.00 ea. + Tax Sold at the door

Becker Vineyards Winery Tasting Room
464 Becker Farms Road, Fredericksburg, Texas 78624

Directions 11 miles east of Fredericksburg, off US Hwy 290, exit south on Jenschke Lane. Take a right at 464 Becker Farms Road.
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On With The Show! Fredericksburg Theater Company Announces Their 23rd Season!

Fredericksburg, TX (March 14, 2019)
On Wednesday evening, March 13th, the Fredericksburg Theater Company (FTC) announced their selections for their twenty-third season. Entitled *On With The Show!* the season includes five musicals, a Pulitzer-Prize winning comedy and a classic American drama. All performances will be held at the Steve W. Shepherd Theater, 1668 Hwy 87 South, Fredericksburg, TX, 78624.



Besides the seven main stage productions, FTC will also feature seven special events. According to Executive Director Steve Reily, the slate of special events is best described as, “a mix of live music, comedy, and guest artists that will add a welcoming blend of variety to the season.”

Reily goes on to state that this is FTC’s most ambitious season to date. “We believe that this season is our most eclectic, with a remarkable gathering of traditional Broadway hits, family-friendly fare, Tony-winning musicals, and a classic American drama.”

The theme for this season, *On With The Show!* was selected by the staff of the award-winning theater in early meetings. As described by Reily, “Every year as we prepare for a new season, we look for a theme. This theme is typically a simple phrase that we believe best describes the shows and events planned for the production calendar. For our twenty-third season, we have decided upon *On With The Show!*, a popular phrase in theatrical circles that evokes images of actors and musicians rehearsing tirelessly, and designers and crew people busy building, painting, and rushing about. All this effort is made with one singular goal in mind: to put on the best show possible.

I cannot think of a better way to describe the Fredericksburg Theater Company.”

■ **7 Main Stage Productions**

All Main Stage productions are on weekends, with Friday and Saturday performances at 7:30 p.m. and Sunday performances at 2:00 p.m. The schedule of Special Events can be found on the FTC website.

■ **The Sound of Music**
June 14 – 30, 2019
Music by Richard Rodgers
Lyrics by Oscar Hammerstein II
Book by Howard Lindsay and Russel Crouse
Suggested by “The Trapp Family Singers” by Maria Augusta Trapp

Adored by generations of audiences worldwide, *The Sound of Music* tells the inspiring true story of the von Trapp Family Singers and their escape from Austria during the rise of Nazism. Rodgers and Hammerstein’s 1959 hit stage musical garnered five Tony Awards, including Best Musical, and the blockbuster 1965 movie adaptation won five Oscars, including Best Picture. Last produced at FTC nineteen years ago, this beloved musical will once again thrill audiences with its Tony®, Grammy® and Academy Award®-winning Best Score, including “My Favorite Things,” “Edelweiss” and the inspirational “Climb Every Mountain.” (Rated G, Adults \$29 / 17 & Under \$12)

■ **Disney Frozen Jr.**
July 25 – 28, 2019
Music and Lyrics by Kristen Anderson-Lopez & Robert Lopez
Book by Jennifer Lee
Based on the Disney film written by Jennifer Lee and directed by Chris Buck & Jennifer Lee

Presented by the Freddyburg Youth Theater, the youth theater education division of FTC, this enchanting modern classic from Disney comes to the stage in an all-new junior version! *Frozen JR.* is based on the 2018 Broadway musical, and brings Elsa, Anna, and the magical land of Arendelle to life, onstage. The show features all of the memorable songs from the animated film, plus five new songs written for the Broadway production. A story of true love and acceptance between sisters, *Frozen JR.* expands upon the emotional relationship and journey between Princesses Anna and Elsa. When faced with danger, the two discover their hidden potential and the powerful bond of sisterhood. With a cast of beloved characters and loaded with magic, adventure, and plenty of humor, *Frozen JR.* is sure to thaw even the coldest heart! (Rated G, Adults \$12 / 17 & Under \$10)

■ **Nunsense**
August 9 – 18, 2019
Book, Music and Lyrics by Dan Goggin

Join the Little Sisters of Hoboken (well, what’s left of them, that is) for a hysterically haphazard variety show to raise emergency funds for the convent. After a bad batch of Sister Julia – Child of God’s vichyssoise killed off fifty-two of the nuns, the survivors emptied the coffers to bury the deceased but ran out of cash before the last few bodies could be laid to rest (don’t worry – they’re in the kitchen freezer). Will their prayers be answered before the health department discovers their secret? With hilarious talent acts, tongue-in-cheek musical numbers, and help from the audience, *Nunsense* has blessed theatregoers worldwide for over 30 years and is the second longest-running Off-Broadway show in history. (Rated PG, Adults \$29 / 17 & Under \$12)

■ **Twelve Angry Men**
October 11 – 27, 2019
By Reginald Rose

A 19-year-old man awaits sentencing for the fatal stabbing of his father. It looks like an open-and-shut case- until one juror feels that there is a “reasonable doubt” - to the frustration of his eleven colleagues - thus preventing a quick verdict. During the heated deliberations, the hidden preconceptions and assumptions of the jurors are revealed. When faced with playing the hangman, each juror is forced to confront himself. Tempers get short, arguments grow heated, and the jurors become *12 Angry Men*. (Rated PG, Adults \$29 / 17 & Under \$12)

■ **A Christmas Carol: A Live Radio Play**
Dec 13 – 22, 2019
From the novella by Charles Dickens
Music by Kevin Connors
Adapted for the stage by Joe Landry

From the same team that created FTC’s holiday hit, *It’s A Wonderful Life: A Live Radio Play*, Charles Dickens holiday classic comes to life as a live 1940s radio broadcast, complete with holiday tunes, vintage commercials for fruitcake (extra-fancy), the magic of live sound effects, and musical underscoring. A handful of actors bring dozens of characters to the stage, as the familiar story unfolds: Three ghosts take Ebenezer Scrooge on a thrilling journey to teach him the true meaning of Christmas. A charming take on a family favorite that will leave no one saying “Bah Humbug!” (Rated G, Adults \$29 / 17 & Under \$12)

■ **Young Frankenstein**
Feb.14 – Mar. 1, 2020
Book by Mel Brooks and Thomas Meehan Music and Lyrics by Mel Brooks

“It’s alive!” Mel Brooks jolted his classic movie comedy *Young Frankenstein* back to life with a load of high-wattage hilarious songs, turning it into a monster Broadway hit. Frederick Frankenstein, grandson of the infamous Victor Frankenstein, inherits his family’s estate in Transylvania and sets out to bring honor to his family name by shocking his grandfather’s legacy back to existence! Together with the help of a hunchbacked sidekick, Igor, a curvaceous lab assistant, Inga, and the frightfully eccentric housekeeper Frau Blucher, he just might succeed! This electrifying musical will have you in stitches with laughter and tapping your feet to such hits as *Puttin’ on the Ritz*, *The Transylvania Mania*, and *He Vas My Boyfriend*. It’s a lightning storm of hilarity that is scientifically proven to be monstrously good entertainment. (Rated PG-13, Adults \$29 / 17 & Under \$12)

■ **Harvey**
April 17 – May 3, 2020
By Mary Chase

One of the longest-running comedies in Broadway history, *Harvey* has endeared generations of audiences with the relationship of the amiable Elwood P. Dowd and his best friend, a 6’4” tall white rabbit named Harvey, which only he can see. Exasperated, Elwood’s family is finally driven to committing him into Chumley’s Rest Home for the mentally disturbed, but that is easier said than done. The madness is soon catching, and Harvey is not all he appears to be. A true classic of modern theatre, this 1945 Pulitzer Prize winner about a lovable eccentric still resonates today. (Rated G, Adults \$29 / 17 & Under \$12)

About the Fredericksburg Theater Company: The mission of the Fredericksburg Theater Company (FTC) is “to provide superior theatrical programs for regional participation which entertain, educate, enrich and inspire.” Formed in 1997 by Jeryl Hoover, the theater has grown to an audience of over 13,000 annually. All performances are held at the Steve W. Shepherd Theater. FTC is a 501(c)3 non-profit organization. It has received statewide recognition from Texas Commission on the Arts, Texas Nonprofit Theatres, as well as grants from various arts endowment organizations. FTC has been recognized by BroadwayWorld.com as “The Best Theatre in the San Antonio Region,” for three consecutive years (2016 – 2018).

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Texas Wine Country Weddings in Fredericksburg, Texas

Fredericksburg, Texas has quickly become a haven for destination weddings with more than a dozen unique wedding venues scattered around the sophisticated small town, which is known for award-winning wine, boutique shopping and natural beauty.

Just over an hour from San Antonio, Fredericksburg and Gillespie County offer San Antonio couples the destination wedding feel without extensive travel. Fredericksburg's central Texas location also makes it a convenient destination wedding locale for guests across Texas and beyond.

- In Spring 2019 **4.0 Cellars** will debut their new indoor events center featuring modern and industrial architecture with high ceilings, wood accents and large windows. In addition to the events center, 4.0 Cellars also features an airy pavilion and additional indoor event space. 4.0 Cellars features wines from McPherson Cellars, Lost Oak Winery and Brennan Vineyards. fourpointwine.com/events/weddings

- At **Alegria Barn**, couples will find a stunningly reconstructed 200 year old barn from New Hampshire that has been fully renovated to host weddings and events. The venue is perfectly situated along Wolf Creek and boasts ample outdoor areas that allow guests to enjoy the beauty of the Texas Hill Country. algeriabarn.com

- The brand new **Altstadt Brewery**, located just outside of historic Fredericksburg, features multiple venue spaces – created for most intimate to grand weddings and events. The authentic Bavarian brewery is home to a sophisticated terrace, beer hall and courtyard, all complete with state of the art AV equipment. altstadtbeer.com/venue-weddings/

- Historic dancehalls, like **Albert Dancehall and Beer Garden** and **Luckenbach Texas**, bring rustic Texas Hill Country charm with twinkling lights, live music and a laid back wedding vibe. Saying “I do” under the 500-year-old oak trees just outside the dancehall, then enjoy two-stepping the night away with family and friends make these historic dancehalls a memorable location. alberttexas.com and luckenbachtexas.com

- One of the larger wedding venues in Fredericksburg, the **Barn at Swallows Eve**, is a rustic, industrial chic barn situated on 35 acres of rolling hills. The venue was specifically designed for weddings and boasts in-house catering and beverage service, a state of the art sound system, farmhouse tables, an English style courtyard and more. swallowsevebarn.com

- **Contigo Ranch** offers brides a stunning collection of cottages and cabins done in a modern meets magnolia style and surrounded by acres of Texas Hill Country beauty. In addition to three picture perfect ceremony locations on site – the Grove, the Overlook and under a 350-year-old oak tree, Contigo Ranch is home to 10 cottages and four historic cabins. contigoranchfredericksburg.com

- **Featherstone Ranch**, located just 15 minutes from Fredericksburg, in nearby Stonewall, Texas, can host up to 500 guests. Located near the Lyndon B. Johnson State and National Historical Parks, the venue features a chapel, stunning oak grove, ballroom and is surrounded by rolling hills and breathtaking views. featherstoneranch.com

- Enjoy the historic charm at one of the dozen **Gillespie County Country Schools** located in the Fredericksburg area. With a strong sense of community in the rural areas of Gillespie County, the charming historic schools offer modern conveniences and an affordable option for “pinterestworthy” weddings. historicschools.org

- Couples will enjoy the historic charm of downtown Fredericksburg at the **Gillespie County Historical Society**, which includes 3.5 acres and nine historic buildings on Main Street. The venue includes full use of the historic sanctuary, newly remodeled social hall, catering kitchen and more. pioneer museum.net/event-venue.html

- **Hangar Hotel**, a boutique hotel uniquely designed with an exterior appearance of a WWII hangar of the romantic 1940's and located just off the runway at the Gillespie County Airport. The hotel's themed décor is carried over



into the Pacific Showroom and conference center which can accommodate more than 500 guests. www.hangarhotel.com

- Within walking distance of Main Street, **Hoffman Haus** is a luxury bed and breakfast and event venue in the heart of Fredericksburg. The Great Hall is decorated in an elegantly simple and serene style and accompanied by picturesque gardens, an on-site spa and well-appointed accommodations. hoffmanhaus.com/events-weddings

- Nestled in the picturesque Texas Hill Country just outside of Fredericksburg, **Kairos – The Celebration Barn** is built around the original hand-hewn timbers of an 1850's Amish barn combined with

artisan limestone and stained glass. The venue offers secluded, beautiful views from flagstone patios surrounded by native landscaping and a pond. kairos-celebrationbarn.com

- **The Lodge at Country Inn Cottages** is an elegant wedding and event venue located on a private 200 acre ranch, just minutes from downtown Fredericksburg. Boasting onsite accommodations for up to 112 guests as well as 9,000 square foot event center. thelodgeeventcenter.com

- **St. Joseph's Halle**, a historic social hall located in downtown Fredericksburg, was fully renovated in 2018. The main hall is 2,400 square feet, with an additional 800 square feet on the stage – perfect for

entertainment for the reception. The hall features a new lobby area, state of the art lighting and sound, catering kitchen and more. stjosephssociety.org

- **Sunset Ranch Event Center**, located 10 minutes from downtown Fredericksburg boasts a brand new modern farmhouse inspired event center situated on 25 acres. The ceremony lawn includes a stunning fountain and a panoramic view of the Texas Hill Country. The venue has numerous beautiful photo locations, a state of the art sound system, and a 3,000 square foot main banquet hall. sunsetrancheventcenter.com

- **The Venue at Rafter E Ranch** is a rustic elegant lodge nestled on a private working ranch only minutes from Fredericksburg. The ranch is home to towering 100-year old oak trees, beautiful Bear Creek and panoramic views of the Texas Hill Country. thevenueaftere.com

- **Vaudeville**, located in historic downtown Fredericksburg, is an elegant multi-level historic building featuring an intimate courtyard, outdoor fireplace, water feature, grand gallery, and an elegant balcony overlooking Main Street. The sophisticated venue provides full service catering and event services. vaudeville-living.com

■ Local Wedding Services:

In addition to unique local venues, the Fredericksburg area is home to a host of wedding professionals including wedding coordinators, photographers, caterers, florists, musicians, transportation companies and more, all ready to make your wedding dreams come true.

With a destination wedding in Fredericksburg, there is no shortage of unique accommodations for wedding guests. The Fredericksburg area is home to more than 1,200 guesthouses and inns, as well as more than 15 hotels and motels. Wedding guests often arrive early and stay a few days to explore the more than 40 wineries and tasting rooms in Fredericksburg as well as the unique shopping, the area's historic charm & culinary scene.

For a full listing of wedding venues and professionals in Fredericksburg and Gillespie County, visit weddings.visitfredericksburgtx.com

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Cabernet grill named one of America’s “100 best wine restaurants” by wine enthusiast magazine in 2018

Texas Hill Country restaurant recognized for its 100 percent Texas wine list

One of the first restaurants to feature a 100 percent Texas wine list and currently boasting the nation’s largest selection of Texas wines on a restaurant list, Cabernet Grill was named one of “America’s 100 Best Wine Restaurants for 2018” by Wine Enthusiast magazine.

Cabernet Grill is one of only seven Texas restaurants to make the prestigious list, which recognizes establishments that represent the most dynamic experiences in wine-focused dining across the country. Offering an all-Texas wine list since 2006, Cabernet Grill features more than 115 different Texas wines and stocks more than 1,200 bottles in inventory.

Wines are carefully paired with a seasonal and locally sourced menu that reflects the Texas Hill Country cuisine, prepared by Chef Ross Burtwell whose culinary career spans nearly three decades. Burtwell partners not only with local vintners, but also grape growers, farmers and craft beer and spirits entrepreneurs to showcase the best food and wine that Texas has to offer. He features his favorite recipes in his first cookbook, “Texas Hill Country Cuisine: Flavors from



the Cabernet Grill Texas Wine Country Restaurants,” which was published in 2014.

“We are honored to be named one of America’s top wine restaurants given our focus on being truly local in every sense of the word,” says Burtwell. “We strive to capture imaginative flavors and innovative



wine and food pairings to create an exceptional Texas wine experience for our guests who visit the Texas Hill Country.”

Texas is the fifth-largest wine state in America, producing warm-climate wines well suited to Southwestern cuisine.

“From the get-go, we wanted to be ‘all in’ and support this fast-growing, young industry,” said Wine Director Elizabeth Rodriguez. “Our customers have proven time and time again that they enjoy Texas wines – in our first year offering an all-Texas wine list, we saw wine sales increase by 28 percent. We have never looked back.”

Rodriguez joined Cabernet Grill in 2005 and has been instrumental in selecting wines for the list, which represent nearly 40 different Texas wineries. As part of extensive staff training, she conducts weekly blind tastings, aroma workshops, Texas vs. the world tastings, winery field trips, food and wine pairings, and in-house “meet the winemaker” sessions to craft Cabernet Grill’s wine experience.

“It’s such an exciting time for wine and food in America and our 2018 list reflects that experimental energy,” explains Susan Kostrzewa, executive editor of Wine Enthusiast. “Gone are the days of boilerplate wine lists and menus—the new wave of chefs

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Heath Sparkling Wines



Brian Heath owns Grape Creek Vineyards, a successful and beautiful winery about 10 miles beyond Fredericksburg, nestled amid a half-dozen other wineries. He bought it from the original owner 13 years ago — but now, his dream is growing bigger.

“We started looking at some different offerings, expanding, offering different things,” he said.

He and his wife Jennifer considered buying a second property in California but their love for the Hill Country was too great — and they decided to remain and expand locally.

Finally, they settled on a new offering with universal appeal: sparkling wine.

“Studies have shown that of people who enjoy wine, beer and spirits, sparkling wine has the biggest overlap,” Heath said, noting that it’s something almost everyone enjoys from time to time.

With the concept of Heath Sparkling Wines well in place, he then spent a fair amount of time in Napa with large sparkling wine makers — since there is as much involved in the making of sparkling wine as its traditional cousin, still wine.

“A lot of wineries are beginning to dabble in it” he said. “But we wanted a winery just dedicated to sparkling wine and to follow the traditional process of Champagne, France.”

This process, calls the method Champenoise, is a method of making sparkling wine that allows the final stage of fermentation to happen within the bottle itself.

While mass-produced sparkling wines often use the Charmat method, in which the second fermentation takes place in a pressurized tank rather than a bottle, because it’s less expensive and can produce bulk quantities, the wines Heath will offer will have a lovingly individualized touch.

Some of the ones they’ve crafted so far have such delightful and enticing names as Euphoria, Ebullience, Adoration and Blanc de Blancs.

Heath’s business partners include not only his wife Jennifer but their winemaker, Jason Englert. Englert was originally employed at Grape Creek as a cellar manager, but Heath soon realized he had a massive talent for winemaking.

“I think he’s one of the most decorated winemakers in Texas,” Heath said.

The new buildings will have a strikingly modern look, he added, heavily featuring steel, glass and concrete.

“It’s going to be unlike anything Fredericksburg has ever seen,” said Heath.

The new winery locale will be at 10591 East U.S. Highway 290 outside of Fredericksburg.

Tasting rooms are designed to create the vibe of a private tasting, but there will be numerous rooms — and all the glass looks out on a vineyard. The building is built up about six feet off the ground with an amazing view of the Hill Country, said Heath.

“That way, everyone’s attention will really be on the wine and how the wine is made,” he added.

The tasting experience, too, will be contemporary and unique.

“It’s an immersive tasting experience ... with four champagnes with pairings,” Heath noted.

Each server at Heath Sparkling Wines will have their own section to oversee and will be equipped with a tablet to control an



on-demand virtual tour on a display screen.

If a patron has a question, Heath said, the on-demand nature of the tour means they can get their question answered without necessarily sitting through a lengthier tour.

“And you can watch drone photographs of all the vineyards we get grapes from,” Heath said. “What we want people to do is get the sense of where the fruit comes from and how this all works.”

Heath noted that although he’s spent

a lot of time in wineries, he’s never seen anything quite like what Heath Sparkling Wines will be.

The tasting room will be opening to Grape Creek club members in June and the general public in July — and before then, those interested in contacting Heath Sparkling Wines for more information can get in touch with the winery via the easy contact submission form found at heathsparkling.com.

“This is the first of its kind in Texas, and

I think the tasting experience is really going to wow,” Heath said.

He noted that he finds the winemaking industry so much more rewarding than his previous career, which was in background financial services.

“It’s a happy business,” Heath said. “It’s got a lot of variety — a retail side, farming side, manufacturing side. And there’s never a bad day when you’re looking at a beautiful view up at the Texas sky.”

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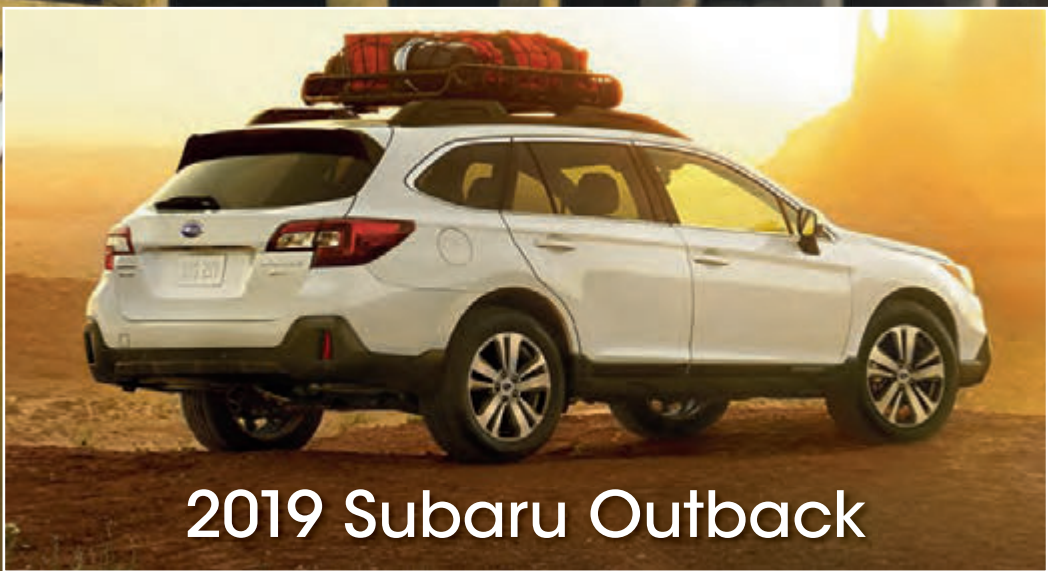


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Developing educational opportunities and facilities to support the Texas Wine Industry

As the wine industry in Texas continues rapid expansion, the need for an educated workforce in the vineyards and wineries continues to develop across the state.

Today there are over 400 wineries scattered across the state of Texas, with over 50 concentrated in the Texas Hill Country region. Wine Road 290 between Fredericksburg and Johnson City is one of the most visited wine trails in the state.

By far, the highest concentration of acres in grape production is in the High Plains region around Lubbock.

Texas Tech University is developing programs to meet the workforce challenges that come with growth in this industry in their Department of Plant and Soil Science, which is part of the College of Agricultural Sciences & Natural Resources.

■ Degree Programs in Viticulture and Enology

Both at the Texas Tech main campus in Lubbock and the teaching site at the Hill Country University Center in Fredericksburg, the university is offering concentrations in viticulture and enology as well as local food and wine production systems within the B.S. degree in Department of Plant and Soil Science.

Viticulture and enology focuses on the science and practice of commercial grape and wine production. Students learn the principles of viticulture and integrate this knowledge into vineyard site assessment, establishment, and sustainable management of wine grapes, including canopy and crop load management, soil and water management and pest control.

The companion science of enology introduces students to the principles of fermentation, wine chemistry and wine microbiology. Classes focus on commercial production of wine, including grape processing, primary and secondary fermentation, wine clarification, blending, aging, bottling and common laboratory methods for wine analysis.

The concentration in local food and wine production systems focuses on sustainable production for local markets of high quality fresh fruits and vegetables, including peaches, strawberries, and blackberries, as well as grapes and wine. This concentration will bring students to the forefront of the farm-to-table movement. Courses involve sustainable production methods, crop water management, pest control, organic crop production, and urban and controlled environment crop production.

Students enrolled in these concentrations either at the main Texas Tech campus in Lubbock or at the teaching site in Fredericksburg will take a combination of in-person classes as well as distance learning classes. A teaching vineyard that offers hands on experience for students is located at the Hill Country University Center in Fredericksburg.

Dr. Ed Hellman is the professor of viticulture and enology for Texas Tech University and has his office at the Hill Country University Center. He may be reached at ed.hellman@ttu.edu.

“Texas Tech expanded our plant and soil science teaching programs to the Hill Country because they are a perfect fit for the local culture of fine wine and farm-to-table cuisine. Our programs prepare students for professional careers in local food and wine production, and job opportunities are abundant,” noted Dr. Hellman.

■ Certificate Programs in Grape Growing and Wine Production

In addition to the degree programs, Texas Tech is also offering certificates



in viticulture and winemaking designed for wine industry employees who may want to broaden their knowledge base or individuals considering a career change.

The viticulture certificate includes five courses delivered online over a two-year period, with hands on sessions in the teaching vineyard in Fredericksburg. The courses provide in depth knowledge of commercial grape production practices and networking opportunities with fellow students. Kirk Williams is the instructor and may be reached at kirk.williams@ttu.edu.

The winemaking certificate is designed for wine industry entrepreneurs, winemakers, cellar workers and prospective winery employees. Online and hands-on experiential learning is headquartered at the Hill Country University Center in Fredericksburg. The curriculum is comprised of core and elective classes. Maureen Qualia is the instructor and may be reached at maureen.qualia@ttu.edu.

Information on all of the Texas Tech degrees and certificate programs relating to wine and grape production is available at <http://grapesandwine.ttu.edu>.

■ Master Plan for the Hill Country University Center in Fredericksburg

In 2018, the board of the Hill Country University Center Foundation and the City

of Fredericksburg adopted a new master plan for the campus in Fredericksburg, where Texas Tech University and Central Texas College offer classes.

The campus is located at 2818 East U.S. Highway 290 on the banks of Barons Creek near the eastern city limits.

The plan foresees the addition of academic buildings for nursing education, visual arts and vocational education, as well as the Texas Center for Wine and Culinary Arts. Other possible facilities include a performing arts center and campus housing. The current academic building is utilized quite heavily by the academic partners, as well as the Fredericksburg community.

■ Proposed Texas Center for Wine and Culinary Arts

The proposed Texas Center for Wine and Culinary Arts (TCWCA) at the campus is dedicated to the advancement and promotion of Texas food, beverage and culinary arts through leadership and innovation, education, and research and development. It is organized as a nonprofit 501(c)(3).

Once constructed, the center will become the host facility for the degree and certificate educational programs offered by Texas Tech in viticulture, enology

and local foods and wine production systems in Fredericksburg. In addition to the programming by Texas Tech, the center also plans to offer certificates for individuals in the hospitality industry.

Students in the new culinary program at Fredericksburg High School will have the opportunity to utilize facilities at TCWCA for specialized training.

After doing interviews to assess the needs of professionals in the food and beverage industry, the center also plans to offer short continuing education type courses for employees already in the industry.

Consumer classes (both hands-on and demonstration) will be offered on culinary topics, as well as classes and experiences relating to Texas wine, Texas craft beer and Texas spirits. The facilities as envisioned will be able to host corporate team building, small special events, vintner dinners hosted by Texas wineries and pop-up restaurants by visiting chefs.

Planned components of the approximately 16,000 square foot facility include a hand-on kitchen, a theater and demo kitchen, two classrooms, a board room, a small event space, a teaching winery, a lab, faculty offices, offices for graduate students, and administrative offices.

The strategic plan for the Texas Center for Wine and Culinary Arts calls for a capital campaign to be launched in the second half of 2019, with a ground breaking for the project in the spring of 2021.

Ernie Loeffler, chairman of the board of TCWCA, said, “We are very thankful for the early corporate support of H-E-B for this project and our other donors. Their contributions, as well as the support of attendees at multiple fund-raising events over the past five years, have allowed the project to be fine-tuned and continue on a path toward implementation.”

For more information on the TCWCA project in Fredericksburg or to donate, please visit www.texascenterforwineandculinaryarts.com. To contact the organization’s administrator or the board of directors, send a message to info@tcwca.com or leave a voice mail at (830)990-8237.

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Fredericksburg Food & Wine Fest

Texas Wine Country's premier event, The Fredericksburg Food and Wine Fest, is slated for Saturday, October 26, 2019 and celebrating its 29th year. Featuring Texas food and wine with a great mix of top vintners, gourmands, music plus three special events.

Twenty Texas wineries will be on hand pouring over 100 wines. Guests will have an opportunity to visit with wine makers and learn about their wine. Wineries slated to be at the event, include Becker Vineyards, Blue Mule Winery, Cicada Cellars, Fall Creek Vineyards, Georgetown Winery, Grape Creek Vineyard, Haak Vineyards, Heath Sparkling Wines, Kfire Winery & Vineyard, Lost Draw Winery, Messina Hof Winery, O'Farrell Country Vineyards, Thirsty Mule Winery, and Wedding Oak Winery. There will also be a nice selection of Texas craft beer -- all brewed in Texas.

A variety of Texas-made products will be available for sampling and purchase as well. Look for lavender products, salsas, jams and jellies, candies, seasonings, cheese, olive oils, beef and lamb, items made from used wine barrels and hand-painted glasses, among many other great selections.

The ever-popular Grape Expectations Cooking School starts Saturday at noon, showcasing four fabulous Texas chefs. Seating is limited to the first 100 persons. Cost is \$50 per person for all four sessions plus admission into the Fest. Retuning this year to lead the cooking school will be Chef/Owner Ross Burtwell, Cabernet Grill, and Lois Rodriguez, Texas Highways magazine. Lively entertainment will feature great



Texas artists Koncrete Kings, Frank Gomez Band, and El Tule.

There will also be three special events: the annual Go Texan! Dinner Thursday, October 24 at Messina Hof Hill Country; Friday's Celebration of Texas Wine & Food at Becker Vineyards; and the Saturday Patron Party on Marktplatz catered by Delicious Details. Tickets to all three are limited and available on-line or by calling 830-997-8515. Anniversary packages are available which includes all events, ticket details on the website.

The Fredericksburg Food and Wine Fest opens at noon Saturday and continues until 7:00 p.m. at Marktplatz in downtown Fredericksburg. General admission is \$25 for adults, \$5 for those under 21, and free for children under 12. The \$25 admission includes one souvenir fest glass, a wine bag, 6 sampling tickets (which can be used for three 2 oz. sample pours or one glass of wine), and Texas specialty booths, Texas wineries, a silent auction, entertainment, food court and the Great Gargantuan Grape Toss. Tickets available on-site day of Fest.

Sponsors of the Fredericksburg Food & Wine Fest include the City of Fredericksburg, Real Estate Advisory Team, Gastehaus Schmidt Reservation Service, Clear River Ice Cream and Bakery, Security State Bank & Trust, Atmos Energy, and H-E-B.

More information on the event, and advance ticket purchase, is available by contacting the Fest Office at 830-997-8515, or by visiting www.fbgfoodandwinefest.com.

Proceeds from the Fest go toward the continued upkeep of Marktplatz.

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PLANET PIONEERS

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FEB. 2 - APRIL 7



TOUCH THE MOON & MARS!



Peaches of Gillespie County



Long before Fredericksburg was the heart of Texas Wine Country, the area was one of the state's largest peach producing counties. Today, peaches are still grown throughout the Texas Hill Country and continue to be a celebrated crop for Texans and visitors from around the world.

The juicy, summertime fruit got its start in the region with the first German settlers in 1846. Those early farmers found a climate and soil perfectly suited for peach production. Agricultural experts credit the unique blend of minerals and micronutrients in Texas Hill Country soil, as well as the area's altitude and diurnal temperature variation with the properties to produce local peaches celebrated for their sweet, intense flavor.

Peach season typically runs from mid-May to mid-August in Fredericksburg, but weather is always a factor in deciding when different varieties ripen. There are approximately 40 varieties of peaches produced in the Fredericksburg and Stonewall area, including common varieties such as Springgold, Regal, June Gold, June Prince, Southern Pearl (white-fleshed), Harvester, Loring, Red Globe, Redskin, Dixiland, Jefferson, Flame Prince and Parade.

The peach growers of Fredericksburg can be called the trailblazers of the farm-to-table movement. Starting in the early part of the 20th century and continuing today, peach growing, harvesting and selling typically all happens within a couple miles from each other.

Das Peach Haus, celebrating its 50th anniversary in 2019, has grown from a small roadside fruit stand to the largest storefront retail space of Fischer & Wieser Specialty Foods. However, peaches are still a major part of the company's identity.

"Fischer & Wieser literally grew out of a peach orchard," Fischer & Wieser CEO and President Case Fischer said. "Peach Preserves was our very first product back in 1969 and still is one of our most famous and best sellers. Peaches are iconic to a broader food and wine culture here. That food and wine culture has inspired our specialty foods company with 150-plus products, our two retail stores, our unique accommodations for visitors, our Culinary Adventure Cooking School and a host of other delicious projects in our future."

While the number of peach growers in the area has declined since Das Peach Haus opened, the demand and brand recognition for Fredericksburg peaches has skyrocketed.

"The recognition of Fredericksburg peaches is phenomenal," founder of Fischer & Wieser Mark Wieser said. "They are so in demand that appearance seems to no longer matter. Those who know their taste want no substitute."

And to get the full effect of that taste a trip to Fredericksburg in summer is a must.

"For those wanting peaches with the highest and best flavors, they will have



to drive to Fredericksburg to buy them," Wieser added. "As peaches ripen, they soften. The riper they are the more they can bruise and become more difficult to handle. Shipping is impossible."

As Das Peach Haus moves into its next 50 years, peaches will continue to be a major draw for visitors.

"Our products are now sold in all 50 states and several foreign countries," Fischer concluded. "Still, my single greatest

satisfaction is seeing the happy face of a customer when he or she bites into one of our Fredericksburg peaches."

Near Stonewall, Vogel Orchard has a "peach lineage" that dates back to the early 1900s, but George and Nelda Vogel sold peaches from their house until opening the roadside stand in 1972 that Vogel Orchard still occupies today. The business turned into a multi-generational affair in 1998 as George and Nelda's son, Jamey, and family moved back to take over the family farm.

"The Texas Hill Country peach is a product that people really appreciate," Jamey Vogel said. "It is so unique and much better than you can get in stores and from a lot of other states."

Not only has Vogel Orchard operators spanned multiple generations, but its customers are also second and third generation buyers.

"We have people that have been coming for 50-plus years and many of the children of our original customers continue to return to buy peaches year after year," Vogel added.

That customer loyalty is born out of the direct grower-consumer relationship.

"People love peaches and the ability to buy them directly from the growers," Vogel said. "People can buy peaches that were picked that day, rather than stuff that was picked green and shipped across the country. The personal contact with the grower makes the difference."

Vogel Orchard continues to offer many of the same items that it has for



years, including peaches, homemade cobblers, tomatoes, plums, blackberries, watermelons, cantaloupes, and other assorted fresh vegetables. They also offer the favored, homemade Nelda's Peach Preserves, Peach Butter, Peach Butter Chipotle Sauce, Blackberry Jelly, Plum Jelly, Pear Preserves, Fig Preserves and more.

The biggest celebration for peaches each year is the Stonewall Peach JAMboree, which takes place on the third weekend in June. The Peach JAMboree includes a rodeo, parade, live music and even the crowning of the Peach Queen.

Since 1936, the Donald Eckhardt Orchards have been producing award-winning peaches, which are sold at a roadside stand on Highway 87 South. That experience leads to an exceptional product that has now been cared for by three generations.

"The Texas Hill Country has the experience of multiple generation growers," Dianne Eckhardt said. "We are third generation growers, and we are not alone. Peaches have been thriving here for over 90 years, and I believe will continue for many more."

These days, Dianne and her sister, Debbie Eckardt Cox, welcome visitors to try the fruit that has run in their family from their grandfather, Otto, and on to their father, Donald, who still spends time at the stand.

"The most rewarding part of growing peaches is providing a really exceptional product for people to enjoy," Dianne continued. "We have wonderful customers locally and ones that drive very long distances to enjoy our peaches, and that gives us so much pleasure. The local peach industry also enjoys such strong community support. When visiting with our neighbors and friends in town, we always encounter the question 'how is the peach crop looking?' The community is truly invested."

Today, there are nearly 600 acres of peach trees in Gillespie County, each acre holding an average of 90 trees and a mature peach tree producing two to three bushels (100-150 pounds) each year, so add it all up and there are over 6,000,000 million reasons or pounds of peaches why people from across Texas, the United States and the world flock to the Texas Hill Country for the cherished summertime treat.

There are a number of opportunities for visitors to involve themselves in a peach experience in the Fredericksburg and Stonewall area. Visitors can sample the products on orchard tours, at fruit stands, at farmers' markets or can pick their own tree-ripened peaches at Jenschke Orchards. For information on all things peaches, visit www.TexasPeaches.com.

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Altstadt serves up a taste of an old-world european brewery experience with the Texas heart & german soul of Fredericksburg

Located in the gentle rolling hill country of Fredericksburg, Altstadt Brewery is a unique setting where premium German beer flows while friends and families come together, and memories are made.

The authentic Bavarian brewery experience is beyond enjoying the exceptional, easy-drinking beers inspired by the German Purity Laws of 1516. Debuting in 2018, the casual yet elegant culture combined with a versatile venue already has locals welcoming visitors and groups raising a glass for special events.

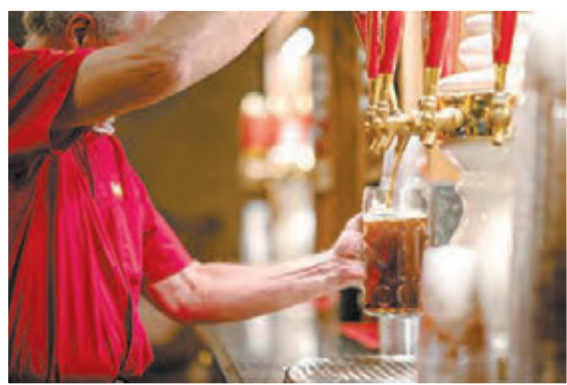
Altstadt Brewery is an expansive state-of-the-art brewing facility blending the latest in brewing technology with traditional German brewing practices. The result is a variety of world-class locally brewed German beers.

As a tasteful pairing to the Altstadt beer, the preparation of food presents an array of dishes to satiate a range of culinary palettes throughout the day and night. The spirit of Altstadt Brewery is incomparable because of the commitment to supreme quality ingredients in every brew, dish and guest experience.

With live music, fine food and beer, the Altstadt Brewery atmosphere celebrates guests from all over for nightly social outings, brewery tours, group events and offers an ideal setting for an elegant Texas Hill Country wedding or corporate gatherings. Whether it's time to enjoy a pint or a indulge in a flight of draft beers offered onsite, the charm of Altstadt Brewery is creating pause, memories and good times.

Cheers to an old-world European brewing experience in the heart of the Texas Hill Country!

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Altstadt Brewery Hours:
Wednesday, Thursday & Sunday:
Noon - 8:00 PM
Friday & Saturday:
Noon - 9:00 PM
Free Brewery Tours Daily:
12:15 PM | 2:00 PM | 4:00 PM
For more information:
www.altstadtbrewery.com

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Homestead Adventure every Thurs
morning beginning June 13th

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Campout Evening (not overnight!)

OCTOBER 19
Blacksmithing

NOVEMBER 16
Pioneer Dress Up

DECEMBER 14
Kinderfest with St. Nick



HISTORIC PROPERTIES

The 3.5 acres is a combination of museum and historic site showcasing hundreds of everyday artifacts in 10 buildings, four of which are in their original spot from early Fredericksburg.



VEREINS KIRCHE "Society Church"



Permanent and feature exhibits located in the center of Marktplatz (the town square).

"Rails Through Gillespie County"
April 2019-April 2020



Kuenemann Collection
1913 - 1917



"Fillin' Up in Fredericksburg"
March 25-May 4
Gas stations that once lined Main Street

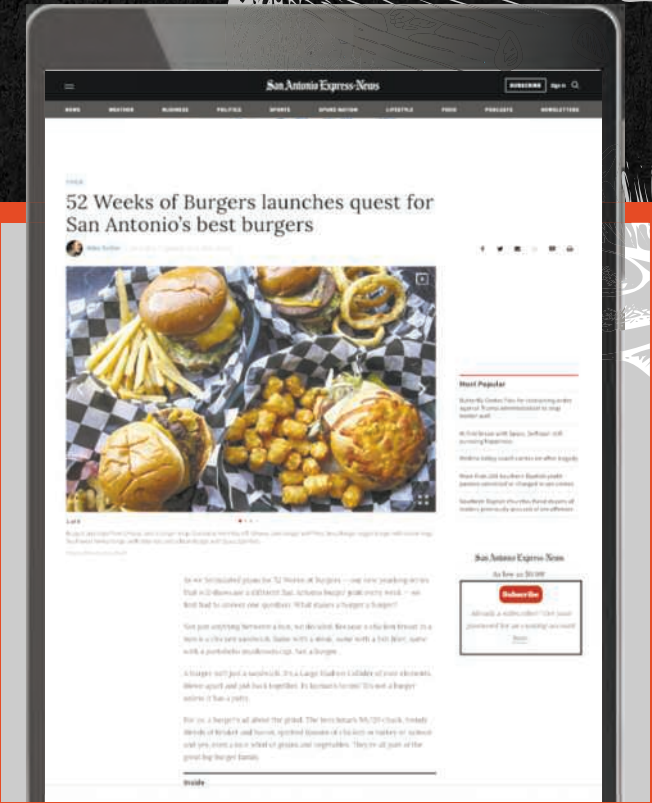
"Made in Gillespie County"
May 6-June 15
Various things once made in Gillespie County, from furniture to buttons and everything in between

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Fredericksburg Lodging makes perfect base for exploring Texas Wine Country

More than 1,200 guesthouses and bed and breakfasts, 1,100 bookable hotel/motel rooms and a number of RV campsites have made Fredericksburg and Gillespie County a comfortable destination for thousands of overnighers in the Texas Hill Country.

A variety of options for overnight guests begins with the more than 1,200 guesthouses, bed and breakfasts, inns and short-term rentals in Fredericksburg and Gillespie County. In addition to traditional bed and breakfasts and luxury inns, the emergence of guesthouse complexes consisting of a number of separate rental units at one property continues to bring new lodging options to visitors.

Fredericksburg now boasts a number of these types of lodgings, such as The Blacksmith Quarters, Barons CreekSide, The Cottages at Fredericksburg Herb Farm, Cotton Gin Village, Country Inn and Cottages, Hoffman Haus, Rose Hill Manor, Splendid Inn, Sugarberry Inn and Texas Wine Country Cottages. Guesthouse complexes are perfect for small group travel- visitors can enjoy the privacy of their own accommodations, yet still remain among the company of friends, family or co-workers.

To make planning easy for visitors, the six main local reservation services in Fredericksburg are: 1st Class Bed & Breakfast Reservation Service, Absolute



Charm Luxury Bed & Breakfasts, Gästehaus Schmidt Reservation Service, Main Street Bed & Breakfast Reservation Service, Vacasa and Fredericksburg Guest House Reservations, and can be found at www.visitfredericksburgtx.com/lodging/bed-breakfast-reservation-services.

Fredericksburg is also home to a number of hotel and motels, including Best Western Plus, Comfort Inn & Suites, Fairfield

Inn and Suites, Fredericksburg Inn & Suites, Hampton Inn & Suites, Holiday Inn Express, Inn on Barons Creek Spa & Conference Center, La Quinta Inn & Suites, Peach Tree Inn & Suites, Sunday House Inn & Suites and many more.

One of Fredericksburg's most unique hotel properties is the Hangar Hotel and Conference Center. Located adjacent to the Gillespie County Airport, the Hangar Hotel provides an immersive experience of stepping back into the 1940's without giving up the luxuries of today. Relax amidst the aviation-themed backdrop with comfortable rooms, a great

entertainment area in The Officers' Club and a classic breakfast and lunch spot in The Airport Diner.

Fredericksburg's abundance in lodging options also includes approximately 750 full-hookup RV sites spread across multiple parks and throughout the county.

Area lodging options offer visitors easy access to Fredericksburg's walkable downtown historic district and Main Street, museums, shopping, restaurants, art galleries, wineries, live music and year-round festivals. For more information visit www.VisitFredericksburgTX.com/lodging.

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