Guenther House: Humble Beginnings, Hard Work, and a Hope for a Bright Future

Cindy Miller

Mention Guenther Street or Guenther House restaurant and most people in King William will know the street or have eaten at the Guenther House. There are tour buses that today make stops at the restaurant. It’s hard to believe that 20 years ago, Guenther House was one of the first restaurants in the King William neighborhood which is now known as having some of the best restaurants in the city.

I spent a wonderful rainy morning with Nancy Cato, the manager of the Guenther House Museum and Gift Shop. She has worked with Guenther House and related businesses for decades and shared a wealth of historical facts about the family and their businesses as well as their contributions to the city and their global expansion.

History

Carl Hilmar Guenther was a German immigrant who came to the United States as a young man in his early 20s. His milling business began in Fredericksburg, but he later moved it to San Antonio because of the water availability and proximity to the San Antonio River. He built his business with hard work and perseverance despite the many challenges. His youngest son, Erhard worked with his father and later took over the family business. After eight generations, several acquisitions, and with steadfast resolution, the business continues to thrive today.

Historical Renovation

The original Guenther family home was built in 1859 with an addition in 1917. Guenther family members resided in the home until 1943. The Guenther House is about 8,300 square feet and made of limestone with a green tile roof. Much of the glass throughout the house is original, many panes are beveled, and hand rolled pieces are also showcased. Carl Hilmar Guenther (Papa) built a house for each of daughters on Guenther Street. After 1943, the home was later used as a test kitchen for products produced in the mill and for storage until CEO, at the time, Rich DeGregorio embraced the idea of restoring the home and including a restaurant as part of the restoration. Guenther House recently celebrated being open to the public for 35 years. What began as a
Opinions expressed in this publication are those of the contributors and do not necessarily reflect the opinion(s) of the KWA Board of Directors.

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PRESIDENT'S REPORT

Shawn Campbell

As I am writing this for the May “Preservation” issue there is great anticipation for a successful King William Fair. Net proceeds fund the mission statement of the KWA, and every time I read it I feel confident in saying the KWA is fulfilling its purpose. In that regard, I would like to highlight a few things. 1) The Nathan Historic District, a concentration of Folk and Queen Anne Victorian homes, is about to have historic signs installed, funded by the KWA. 2) The Sidewalk Program is back. Please use it. 3) After the Fair, the KWA board will be considering formulating an income based fund that would assist homeowners in making small repairs to keep them in their homes and preserve the housing stock. 4) The KWA will invest in the upkeep and safety issues at the office. 5) We hope to develop an income producing audio tour of King William. 6) The KWA, at the suggestion of board members Alberto Gonima and Jennifer Espronceda, is developing a Tree Action Plan. This is very interesting and is the topic of discussion with tree expert Scott Anderson at the next General Membership meeting on May 3 at The Contemporary at Blue Star. Be there! And, to paraphrase Greater Tuna’s resident Petey Fisk, “Let’s talk about trees”.

MAY EVENTS

3 Neighbor Night & General Membership Meeting
15 Architectural Advisory Committee Meeting
17 Historic & Design Review Commission Meeting
17 KWA Board Meeting
21 Concert in the Park: Mariachi Damas de Jalisco

BOARD BRIEFS:

At the April 19 board meeting the Fair Director gave progress updates for the 2023 Fair. Advance sales for admission, BlastPass and medals are progressing nicely. Sponsorship goal has been met! Executive Director Lynde reported on KWA responsibilities during the Fair and asked for volunteers. Reported on progress of the new membership database. President Campbell spoke on the Nathan Historic street signs being installed. Committee Members from the Architectural Advisory Committee, Cultural Arts Committee, Membership Committee, and Residential Quality Committee, all reported active and engaged work in support of the KWA. Neighbor Night (6pm) and the General Membership Meeting (7pm) will be held on May 3, 2023 at The Contemporary at Blue Star, Building C, 116 Blue Star. Hope to see all our neighbors there!

Tina Garza, Board Secretary
Neighbor Night & General Membership Meeting

May 3

Neighbor Night:
6-7 p.m.

General Membership Meeting:
7-8 p.m.

The Contemporary at Blue Star, 116 Blue Star

Join us for Neighbor Night preceding the May General Membership Meeting! Please bring your favorite finger food to share. All are invited!

The May General Membership meeting is an opportunity to meet neighbors and get updates on what is happening in King William. Scott Anderson, co-owner of the Urban Tree Company, will give a presentation on specific struggles of trees in the King William neighborhood, solutions and opportunities.

The Urban Tree Company is a commercial arborist with a sawmill and wood shop operation bringing high level tree care, urban wood salvage and beautiful furniture and architectural statement pieces to Central Texas. Scott Anderson is an ISA Certified Arborist and runs the non profit Urban Canopy, dedicated to the preservation, removal, replacement and expanding tree canopies for underserved communities.

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The Real Housewives of King William

$25 each (at the KWA office)
modest flour mill now includes 30 manufacturing facilities around the
globe. For a short time in the early 1920s, the Pioneer Grain Tower was
the tallest building in San Antonio, standing at 20 stories high. It is still
an iconic San Antonio landmark.

Guenther Family Philanthropy

The Guenther family was very involved in Fiesta through the years.
Many family members were part of Fiesta royalty and thoroughly en-
joyed representing the city at themed celebrations and dressing the
part with intricate gowns and costumes. One of Mr. Guenther’s sons
was honored with the title “King Selamat (tamales spelled backwards)
which today would be the equivalent of King Antonio. His portrait
hangs in the Guenther House Museum. The family was a big support-
er of the parades. Their elaborate floats were known to often feature
their business products. Even today, Pioneer gravy mix is often handed
out during the King William parade. During wartime, Mr. Guenther was
an avid military supporter and adapted his business to the rations pro-
gram. He prided himself on being a supplier of bread, wheat, and corn
products to the military. His commitment to San Antonio helped the
Guenther name become synonymous with the historical tapestry that
evolved as the Alamo City grew.

Guenther House Today

Visitors to the restaurant and museum today should know that it is lo-
cated on the grounds of the still operating Pioneer Flour Mills and that
items such as bread and pastries are made fresh daily. The kitchen is
still the “home” kitchen which was originally built as a family kitchen
to serve eight. The current owners and employees would like King Wil-
liam residents to know the rich history and success story that can be
associated with the Guenther name.

Customer Favorites at Guenther House

The biscuits and gravy generally top the list, but the amazing Cinna-
mon Rolls, delicious Strudels, and of course, the house coffee Found-
ers Choice are also beloved menu items. The Founders Choice coffee
is the best-selling product in the gift store. The coffee is a Guatemalan
bean, medium roast with an essence of five flavors: chocolate, vanilla,
hazelnut, pecan, and cinnamon. Also available and very popular are
the Sweet Cream Pancake and Sweet Cream Waffles mixes. The house
is open for customers to tour, and the gift shop is filled with Pioneer
products and unique gifts.

The Guenther House Restaurant is open Wednesday – Sunday (closed
Monday and Tuesday) from 8am-2pm serving breakfast all day while
lunch service starts at 10:30am. You can expect a line or wait on most
days. Customers are about 50% locals and 50% tourists.

Nancy shared a few Guenther House Original Recipes for King William
residents to enjoy on page 5:

- Ten Steps to a Better Biscuit
- Champagne Chicken Enchiladas
- Ultimate Chocolate Chip Cookies

Neighborhood residents are always welcome to visit the restaurant,
walk around the house for a taste of history, or purchase items at the
gift shop where KWA members are able to enjoy a 10% discount on
store items.

(continued on page 5)
## Guenther House Original Recipes

### Ultimate Chocolate Chip Cookies - makes 4 dozen

- 3 cups pecans
- 1 cup unsalted butter, room temp
- 1 cup brown sugar
- 1 cup sugar
- 2 eggs, large
- 1 tbsp vanilla
- 2 1/2 cups San Antonio River Mill Brand Sopaipilla Mix
- 1 1/2 cups semi-sweet chocolate chips
- 1 1/2 cups bittersweet chocolate chips

1. Preheat oven to 350 °F for pecans
2. Place pecans on baking sheet, toast 7 min. until golden brown, cool & chop coarsely
3. Reduce oven to 325 °F
4. Cream butter, brown sugar and sugar on medium speed for one minute
5. Add eggs and vanilla, beat on medium for one minute
6. Add Sopaipilla Mix slowly until incorporated
7. Fold in both chocolate chips and pecans
8. Scoop by heaping spoonful, 2" apart on cookie sheet lined with parchment paper
9. Bake 10-12 minutes
10. Cool slightly on pan before removing to wire rack to cool completely

### Champagne Chicken Enchiladas

- 2 pouches - San Antonio River Mill Brand® Champagne Flavored Chicken Gravy Mix*, prepared
- 1 each onion, chopped
- 2 lbs boneless, skinless chicken breast, thinly sliced
- ½ cup butter
- ½ tsp cumin
- ½ tsp garlic salt
- 12 White Wings® Ready to Eat Flour Tortillas by Pioneer
- ¼ cup milk
- 1 cup sour cream
- 12 oz canned green chilies
- 1 ½ lbs Monterey Jack cheese, grated
- ½ cup cilantro, chopped
- ½ cup sliced pickled jalapenos

1. Preheat oven to 350 °F. Oil two 9x13 baking pans
2. Prepare gravy according to package directions; remove from heat and refrigerate
3. Saute onions and chicken in butter. Season with cumin and garlic salt; set aside
4. Spoon about 1/4 cup of chicken mixture and 1/4 cup grated cheese down center of each tortilla and roll. Place in prepared pan, seam side down
5. Mix prepared cooled gravy with milk, sour cream and green chilies; pour over enchiladas
6. Bake 30 minutes or until hot and bubbly. Remove from oven, garnish with remaining grated cheese, cilantro and jalapenos

### Ten Steps to a Better Biscuit

1. Measure and mix liquids accurately. Mix with dry ingredients until just moistened.
2. Don’t overwork the dough. Dough should feel slightly sticky. Dust lightly with flour and gently form dough into a ball.
3. For nice tall biscuits, roll out dough no thinner than 1/2"
4. Cut dough with a sharp biscuit cutter. Cut straight up and down.
5. Cutting the dough right is key to having the biscuits rise tall and fluffy. Best to use a floured metal biscuit cutter (not a water glass). Push down and lift straight up - don’t twist! Twisting or using a dull cutter seals edges and inhibits rising.
6. Place biscuits close together so edges touch. This way there’s no place for biscuits to expand except up! This also creates softer, fluffier sides.
7. Biscuits should be baked fast at a high heat. A pre-heated 450 degree oven for 11-15 minutes is best. Ovens vary, so watch your biscuits and remove when they are golden brown.
8. Brush tops with melted butter or margarine immediately after baking for a beautiful golden color and richer taste.
9. To store biscuits, let cool to room temperature and keep in food storage bag. Don’t refrigerate.
10. Reheat cooled biscuits in conventional oven at 350 degrees for 3-5 minutes, in microwave 20-30 seconds. Brush again with melted butter or margarine.
SIGN ME UP OR RENEW MY DUES TO BE A KWA MEMBER IN 2023

Dues for 2023 were payable by January 15 in order to receive complimentary King William Fair admission and be included in the printed directory. We nominate voting members in good standing to serve on the Board of Directors and nominating committee. A voting member must be current with annual dues 30 calendar days prior to any vote. The membership year runs January 1 to December 31. Dues may be paid any time but will not be prorated. The King William Association is a nonprofit 501(c)(3).

**ASSOCIATE MEMBERS: Select a category:**
- Individual (Free)
- Family (Free)
- Business/Organization (Free)

**INDIVIDUAL NAME(S):**
(For voting business members, list the designated person and alternate who may cast a vote.)

**BUSINESS NAME (if applicable):**

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(Check one) [ ] I AM [ ] I AM NOT WITHIN THE BOUNDARIES OF THE KING WILLIAM ASSOCIATION.

**PRIMARY PHONE** (with area code): [ ] home [ ] cell [ ] work ____________

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**E-MAIL ADDRESS(ES):**

**VOTING MEMBERS:** Would you like your email address(es) listed in the Directory?
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**ARE YOU WILLING TO SERVE ON THE...**
- Architectural Advisory
- Board
- Cultural Arts
- Home Tour
- King William Fair
- Newsletter Committee
- Other: ____________________________

**THANK YOU FOR YOUR SUPPORT!**

Please fill out the KWA membership form above and mail to the KWA office. You may also drop your KWA membership form in the mail slot in the door facing Madison (not the parking lot entrance). You may also email us at info@ourkwa.org, or you may become a KWA member online by going to https://www.ourkwa.org/membership-join.

Renew your membership today or join King William Association for the first time! The membership year begins in January, but it is never too late to renew or join.

The more numerous and diverse our members the more powerful our voice in the effort to advance the KWA mission of preserving and protecting our historic residential environment. We encourage you to become involved in the work of KWA and to participate in KWA sponsored events that offer an opportunity to strengthen a sense of belonging by building relationships with neighbors. Your membership offers other benefits in the form of discounts on KWA merchandise and at businesses in the area.

Equally important, your membership helps support KWA programs, including the King William Fair!

Joining for the first time or renewing your membership is quick, easy and secure online by visiting our website at www.ourkwa.org.
FAVOR DE ACTIVAR O RENOVAR MI MEMBRESÍA DE KWA PARA EL 2023

Para recibir la entrada gratuita a King William Fair y ser incluido en el guía impreso, favor de pagar la cuota antes del 15 de enero del 2023. Solamente, se nominan miembros activos para servir en la Mesa Directiva y el comité de nominaciones. Para poder votar, el mismo debe estar al día con las cuotas anuales 30 días corridos antes de cada votación. La membresía es efectiva del 1 de enero al 31 de diciembre. La cuota se puede pagar en cualquier momento, pero no se prorrateará. La Asociación King William es una organización sin fines de lucro 501(c)(3).

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GRACIAS POR SU APOYO!

Por favor llene el formulario y envíelo por correo a la oficina de KWA. También puede depositarlo en la ranura de la puerta que da a Madison (no en la entrada del estacionamiento). También puede enviarla por correo electrónico a info@ourkwa.org, o puede activar su membresía en línea en https://www.ourkwa.org/membership-join.
Summer and hot weather are just about here. Remember to water lawns only when necessary and then water “thoroughly” and not just a few minutes often. Because of the dry weather, we have been under SAWS Stage 2 watering rules in regards to landscape watering with a sprinkler, irrigation system, or soaker hose. Stage 2 rules allow watering from 7am to 11am and 7pm to 11pm one day a week based on the last number of your street address. Watering with a hand-held hose end nozzle is allowed any day, any time. Go to GardenStyleSA.com for weekly updates on watering updates.

Remember to fertilize lawns and flower beds every 2 to 3 months using an organic fertilizer sold at many local nurseries. Organic fertilizers do not have to be watered in as soon as applied, so it is possible to coordinate the application with your watering schedule.

Because of the current dry weather, pollinators such as butterflies, bees, and hummingbirds need a little help in finding nectar. A shallow pan set out in the garden with a 50/50 mixture of water and sugar will attract bees and butterflies, while a mixture of 1/4 cup sugar and one cup of water is a good recipe for a hummingbird feeder.

SHOW YOUR KWA MEMBERSHIP CARD AND GET REWARDED!

Being a member of the oldest historic district in Texas has its rewards! When you become a member of the King William Association you are awarded with an official King William Membership Card to use at various businesses to receive discounts! Members will soon receive their 2023 Membership Card to use at the locations listed below. Thanks to our members for helping the King William Association preserve the historic nature of the King William neighborhood and thanks to our Business Sponsors who reward our members for their support!

**Contemporary at Blue Star:** $10 off BSC’s Friends & Family Annual Membership

**Caliente Hot Glass:** 10% off gallery pieces

**Energy X Fitness:** 10% off all products & services

**Halcyon Coffee, Bar, Lounge:** 10% off total purchase

**Hub MRKT:** 10% off Bicycle Tune Up

**Iron Clad Metal Roofing:** Deductible discounts available

**MBS Fitness, Yoga, & Pilates:** 10% off membership

**Pharm Table:** 10% off total purchase (excluding Happy Hour)

**San Antonio BCycle:** 50% off Annual Membership

**San Antonio’s Gourmet Olive Oils:** 10% off total purchase

**SANA Wellness & Health:** 10% off total purchase

**Sexology Institute and Boutique:** 10% off total purchase

**South Alamode Panini & Gelato Company:** 10% off total purchase

**Stella Public House:** 10% off total purchase

**Sweat Equity Infrared Saunas:** 10% off total purchase

**The Guenther House River Mill Store:** 10% off total purchase

Garden Note:

"Gardens reacquaint us with the natural world, with our individual and shared past; they bring healing, literally and figuratively, to many of our ills." John Fairey, plant conservator.

Garden Tips:

- Most nurseries now have a good supply of plants. Water transplants with a dilute solution of liquid fertilizer to get them started.
- Geraniums do well in sun during spring, but as the weather heats up, move them to a bright shade location.
- Go to dirtdoctor.com for information on plant selection and care. The site includes pictures as well as narrative.
Cindy Miller

Iris Gonzales Ornelas is the owner, chef and founder of the restaurant which now resides in the building formerly home to Rosario’s. She describes Luna Rosa as a labor of love firmly grounded in her Puerto Rican roots and family history.

Iris was born in Puerto Rico but left to attend college in New Mexico where she met her husband. Her husband’s teaching career led the couple to Las Cruces, New Mexico where she completed her education with a degree in Medical Technology from New Mexico State. She yearned to return to Puerto Rico, but her husband’s familial ties were pulling them to New Mexico. A vacation to Sea World and San Antonio changed the course of their destiny. The couple fell in love with San Antonio and decided that San Antonio would be a good compromise as a place to settle and raise their family. Having children and seeking a schedule that would be more in line with her children’s activities led Iris to join her husband as an educator. She held various positions as a bilingual teacher and coordinator. While she loved her job, her passion had always been cooking. Growing up, her mother, grandmother, and aunt developed her love of cooking and baking. Her grandmother was a natural chef with no formal training whose cherished recipes are currently featured on the Luna Rosa menu. The bread pudding on the menu can be credited to her great aunt’s love of pastries. Her beloved great aunt would often bake cakes for family and friends. She was encouraged to use her talents to make money. Many encouraged her to charge money for her baking, but her intent was always to bring joy to others, which in turn brought her joy as well.

Flash forward and by happenstance, while wondering through a new strip mall, Iris tells her future landlord about her love of cooking, and she returns home to tell her husband about her new restaurant venture. Not too happy with her rash decision, he eventually jumps on board with his support and help. The early years were challenging, and Iris tells of praying for a miracle because the facts and figures were leading her to consider closing her beloved restaurant. Many of her customers were often not able to distinguish between the wildly popular Mexican food in San Antonio and her Puerto Rican menu. She would be asked why she did not serve tortillas, and some would ask for traditional Mexican dishes. Puerto Rican dishes use spices for flavor, but they often do not have the spicy variations typical to Mexican food.

Little did she know a visit from Guy Fieri was about to change the course of her business. With his signature frosted tips, celebrity Guy Fieri cruises (often in a red convertible) around the country searching for great restaurants. Guy Fieri is a celebrity who discovers family owned or small restaurants most people are not aware of nationally. She did not know who he was and became pleasantly surprised when he visited Luna Rosa and featured her restaurant on his TV show and publications. Many new patrons started to visit the restaurant and most became return customers. She confidently states, “just come in once and you will return.”

Seeking to grow her business even more led her to her current location. Everyone in San Antonio knows that Southtown has the reputation for world class food and fun in the city. The proximity to downtown and other well-known eateries will give her restaurant the additional exposure it needs to continue to grow.

The Ornelas family all have a part in the restaurant. Her husband can be seen visiting with customers on the weekend. Youngest son Amadeus joins her as one of Luna Rosa’s chefs. Oldest son, Omar is the heart of the business by keeping all family members focused and on track with their mission of not only providing delicious Puerto Rican dishes, but also teaching patrons about their beloved Puerto Rican culture.

(continued on page 12)
CONCERT IN THE PARK

The Cultural Arts Committee Presents
Mariachi Damas de Jalisco
Sunday, May 21
5:30-6:30 p.m.
Opportunity Home’s Beautify San Antonio Park
801 S. Main Ave.

The King William Association Concert in the Park Series continues with a perennial favorite. Mariachi Damas de Jalisco will be making their seventh appearance for the KWA at Beautify San Antonio Park. San Antonio’s Premier All Female Mariachi Group will share the beauty and culture of Mexico with the audience in a belated celebration of Cinco de Mayo.

Mark your calendars now for this FREE concert for all ages. Come early and bring your family and friends, a blanket or chairs, and a picnic if you like on Sunday, May 21, 2023 5:30 p.m. – 6:30 p.m. at Beautify San Antonio Park, 801 S. Main Ave, San Antonio 78204.

Big thanks to Opportunity Home for generously providing a venue for this series.
Do you ever stop for a quick break when taking a walk around the neighborhood? Consider stopping by and saying hello to Jessica and Chloe at the Royal Blue Grocery Food Trailer, located at 801 S. St. Mary’s St. in the parking lot. Short-term parking is available, but walking up is certainly an option.

Royal Blue Grocery (RBG) is a legacy brand that started as a chain of grocery stores from the Midwest in the 1940s. In 2008, founders Craig Staley and George Scariano re-invented the brand as a downtown Austin bodega, which is an urban market that gives customers a chance to buy necessities or items in a convenient location. San Francisco, Chicago, New York, and other residents of large cities regularly shop at bodegas to grab quick necessities or a fast meal to go. Royal Blue Grocery would like to eventually bring a brick-and-mortar to Southtown but will test the market by first bringing a food trailer to our part of the city. RBG has seven stores in downtown Austin, as well as a store at 122 E. Houston St. in San Antonio.

Owner Jessica Provost is not new to the service industry. She has managed coffee shops for over a decade. After working for Royal Blue Grocery in Austin for years, she knew she was ready to run her own business. With the Royal Blue founders’ guidance and support, she eagerly opened a brick-and-mortar RBG in 2019 in downtown San Antonio. A second store is planned for Dignowity Hill later this year. Eventual plans are to open a RBG in Southtown, but for now a food trailer will allow her to meet residents, build her clientele, and test the waters in our neighborhood.

Jessica’s food trailer will serve fresh coffee and prepackaged items from restaurants in the city. Ms. Chickpeas and Primero Taco will provide fully vegan offerings to clients while Bakery Lorraine will cater to those craving croissants or other baked items for which they are famous. Customers can also expect to find paninis, salads, breakfast tacos, gum, sunscreen, water, and of course coffee! Jessica and barista extraordinaire Chloe Villalpando will be brewing Stumptown coffee and decaffeinated varieties, along with a full espresso bar, Monday through Saturday, 7 a.m. - 2:30 p.m., giving coffee drinkers a new and exciting option in Southtown.

Jessica and Chloe have already fallen in love with the vibe of the area. They hope to become involved in community activities and are eager to meet new residents. Stop by for a cup of coffee or just to say hi! You will certainly be served with a smile.
Different shades of pinks and purples as well as bold tropical flowers are some of the owner’s favorites and are visible throughout the restaurant. A wall in the restaurant features a beautiful mural with vibrant colors. Iris explains each detail of the Calvo mural she commissioned. The national flower of Puerto Rico, Flor de maga or Puerto Rican hibiscus, is front and center. Many other plants from the Puerto Rican tropical rainforests adorn the wall as well as an indigenous woman with a small tattoo of a small coqui (little singing frog) found in Puerto Rico.

Iris also says many believe the frog has a distinctive song but only sings in Puerto Rico and when removed from its native land will no longer sing. The coqui is known as one of the national symbols of Puerto Rico -- small island, small frog, big voice.

Chef’s choices for new customers include the El Guavate, the Puerto Rican style pork roast inspired by her grandmother’s family recipe. The menu lists Guy Fiere’s favorite as the La Chuleta Kan Kan (Grand Caribbean Nachos). At the end of our interview, Iris insisted I try the Pudin, a Puerto Rican style bread pudding served with ice cream. It’s hard to describe all the flavors and decadence in her aunt’s delectable pudding recipe.

A full bar with a variety of drinks is offered at Luna Rosa. Iris recommends La Taina for anyone wishing to try a new cocktail. It is a mixture of Don Q Coco, black rum, banana liqueur, grenadine, with pineapple and orange juices.

Luna Rosa would like to welcome all King William residents to try a new cocktail, enjoy Puerto Rican cuisine, or learn a little about the Puerto Rican culture. Iris hopes you come in as customers but leave as family.

A Puerto Rican Legend to think about as you enjoy the wonderful family recipes at Luna Rosa and admire the beautiful mural in the restaurant.

The legend is that there was a beautiful goddess who fell in love with Coquí, the chief’s son. When he went out to fish, she would make sure that he came back with a big catch, and he would sing praises to her. One evening, she came to him in the form of a Taíno maiden, and they fell in love. She told Coquí that she would come back the next evening at moon rise, but the next evening came, and with it came the evil Juracán. The sky blackened and his winds howled, and the goddess tried to protect her lover, but Juracán snatched him away and she never saw him again. She did not know how she could go on without her beautiful Coquí, so she created this tiny frog that will forever call for him: “Co-kee! Co-kee!”