

SAN ANTONIO

# TASTE

*A culinary & design magazine*



SUMMER ISSUE 2011

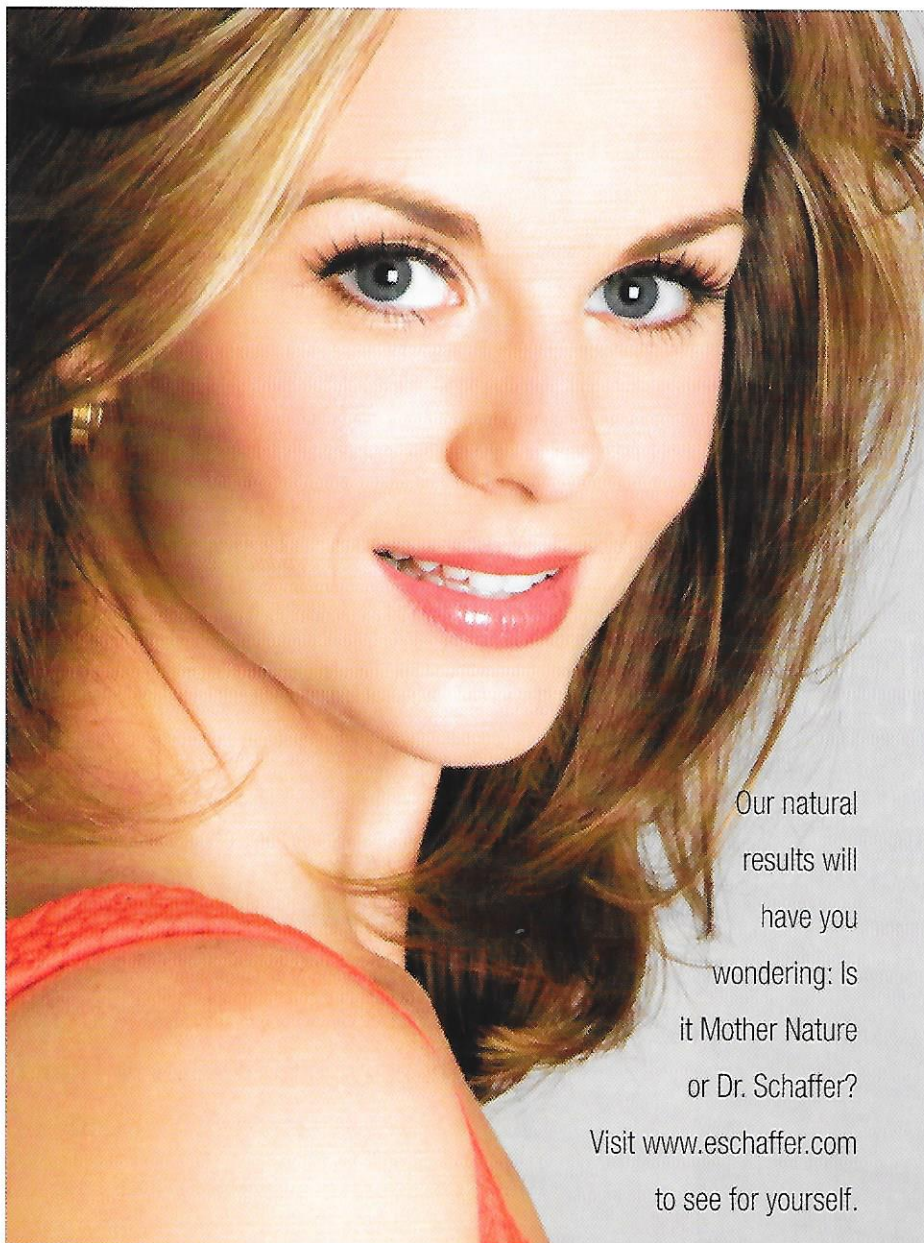
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# SAN ANTONIO TASTE

*A culinary & design magazine*

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**SUMMER 2011**  
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## *From the Editor*

Rather than dread the predictable scorching temperatures that lie ahead, I'm growing excited about the sweeter things of summer in San Antonio — that first, juicy bite of watermelon, the aroma of smoky embers wafting from the grill and the refreshing contradiction that is cold soup.

Although this year's late freeze took its toll on our crops, farmers' markets, including our newest Sunday morning offering at the Quarry Market, seem renewed and ready to embrace whatever the season will render.

The need to commune with those who source what we consume is more and more shaping us as a community. In putting together this issue of *San Antonio TASTE*, we talked with peach growers in Floresville, bee keepers in Seguin (the locavore movement presses

on here and around the globe through urban honey operations gracing London rooftops as well as our own backyards) and a Luling Watermelon Thump champ who chatted with us about the passion behind harvesting a 79-pound Black Diamond.

Also, area rancher Linda Perez shares her approach to knowing your food, which begins with home-raised, grass-fed cattle that thrive naturally and cooperatively among their herd.

Whether you're sourcing your own foods (we'll share what you need to know about growing fruit trees in South Texas) or relying on the fruits and labor of local experts, this issue serves up tips on growing, harvesting and selecting as well as our usual great recipes for everyday and entertaining.

We sought the advice of local grill masters Matt Charboneau of Tiago's Cabo Grille and Central Market Cooking School Manager Mary Martini for tips on giving meat and fruit that perfect sear. We also had the privilege of visiting with "Planet Barbecue" author and television host Steven Raichlen, who cued up some international variations of the Texas food group with our own David Wirebaugh, Executive Chef at Q on the Riverwalk. Be sure to check out Chef Wirebaugh's Smoked Peach and Bourbon BBQ Sauce on our recipes pages.

In going *al fresco*, we turned to one of our city's treasured outdoor spaces, the San Antonio Botanical Garden, to showcase the latest in outdoor furniture design. Area retailers share a variety of looks that reflect comfort and sustainability as seamless extensions of our indoor spaces. And finally, we've included a brunch setting of African-designed pottery that tops a table for any season.

Michele McMurry  
Editor-in-Chief



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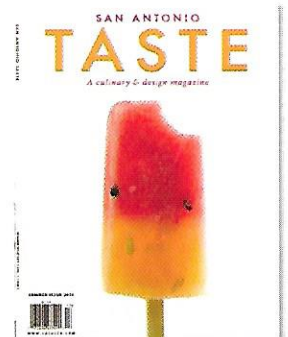
*Innovative, refreshing  
and totally cool*

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Take a thirsty bite out of this paleta de agua, complements of Paeteria La Reina in New Braunfels.

Photo by Pauline Stevens



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In the article titled “Islands in the Stream” (Spring 2011) page 43, we’d like to correctly recognize those pictured. From left to right: Page Armstrong, David Stoller and Janice Darling.



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# Tupperware™

## Sealing the deal for 60 years

BY MICHELE MCMURRY  
Photography by Pauline Stevens

Most of us remember the neat and tidy containers that became a mainstay in every American kitchen after World War II. Until recently, I had kept my family's tried and true cake cover – aged and yellowed, but filled with memories of birthdays, anniversaries and holiday get-togethers.

Our mothers' Tupperware is hardly a relic of the past, but instead a forerunner of social and technological change. Its product development has mirrored the advent of home refrigerators, microwave ovens and the changing ways in which we entertain.

Today, Tupperware Brands Corporation markets multiple brands and products, including cosmetics, skin care and fragrance, through an independent sales force of 2.4 million in nearly 100 countries. You can still find the classic bowl sets and stackable storage containers, along with cookware, barware, chef's tools and even toys. All merchandise is sold through organized parties, fundraisers and websites.

San Antonio TASTE talked with local Tupperware distributor, Rachel Hernandez.

### How long have you been involved with Tupperware?

I started in 1980, basically because I wanted to stay home and raise my kids.

### Are we seeing resurgence in its popularity?

I don't think it ever really went down. What happened was, in 2003-2004, we went from having a distributor in con-

trol to a website where everybody had to order online. A lot of older customers didn't want to mess with computers, so we lost a lot of sales members because of that. But we're coming back up because the people who are now joining are young and computer savvy.

### Why do you think Tupperware has remained popular?

In the 1960s, not as many women were working as now. Women nowadays are very busy, so the parties are a little bit harder because of that. We've worked

around the situation where their time is valuable, and so we teach them things at our parties, such as how to make quick recipes. Everyone's into saving the planet, and we're basing our new way of doing business around this. Plus, Tupperware lasts a lifetime!





Earl Tupper, a DuPont Chemical Company employee, invented the lightweight, practical vessel for storing food out of polyethylene in 1946.



Tupperware has come a long way from its one-dimensional beginnings to offer a color for every occasion and season. The Summer Collection palate includes Lettuce Leaf and Margarita.

*Fine home furnishings...*

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