

FULL PAGE AD

Full page - 126 column inches

6 columns x 21" (actual size 11.5" wide x 21.5" high)

*The actual size is 21.5 because generally there is no header on a full page ad.

We still schedule and bill as 6 x 21.

One time = \$1827

Six times = \$1827 / ad (Volume discount is greater than contract rate discount.)

Twelve times = \$1638 / ad

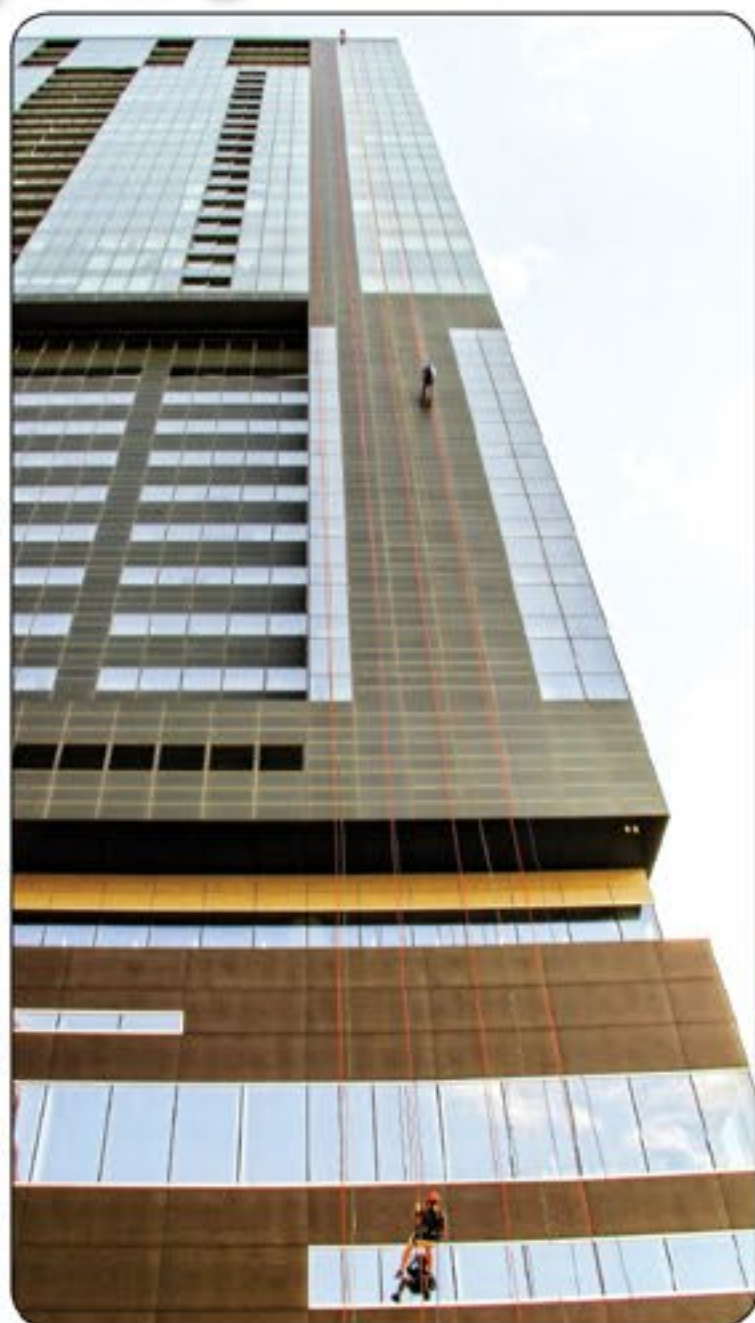
Twenty-four times = \$1512 / ad

Make-A-Wish supporters aim high and exceed their goals

Two Hundred brave Austinites went over the edge of the W Austin last June 14, rappelling down all 38 stories to raise funds for Make-A-Wish Central & South Texas. Individuals participating raised a minimum of \$1,500 in order to take part in the annual event Over the Edge for Make-A-Wish. Over \$457,000 was raised, which will allow Make-A-Wish to grant the wishes of 90 children in central and south Texas who are diagnosed with life-threatening medical conditions. "We are deeply grateful to all the individuals and companies who went Over the Edge to raise more than \$457,000. The 90 wishes that will be granted as a result will provide our courageous kids with extraordinary family bonding experiences that provide a wellspring of strength and joy to support their challenging journeys. Every day more children with life-threatening medical conditions are referred to Make-A-Wish. This growing community of support will ensure the granting of wishes to all of our very special children." – President & CEO Kathrin Brewer

The co-chairs for this year's event were Cyndi Bock and Bob Smith. The VIP party held the night before took place on the patio of Bob's Steak and Chop House. The rooftop location gave guests a wonderful view of the W Austin and the preparations that were being made for the weekend's activities.

Since 1984 more than 3,600 wishes to children in 40 counties since 1984. Funds raised this year by volunteers and donors will make it possible for 231 kids to experience the magic of a wish. For more information about Make-A-Wish, visit www.cstx.wish.org.



Brave test subjects scale the Austin W the afternoon before the big event



Ronda and Stuart Stahl, Jill Skinner, John d'Acerno



Michael Gabriel, Stephanie Silver, Linda Kish



Josh Bobo, Beth Ruffing, Debi Dullye



Bill and Cyndi Bock, Heather Ladage



Rachael Hellman, Elana Orfield, Stephanie Meyer

Society Coverage by Stacey Harrell
stacey@staceyharrell.com

HALF PAGE AD

Half page - 63 column inches
 6 columns x 10.5" (actual size 11.5" wide x 10.5" high)

One time= \$913.50

Six times = \$913.50 / ad (Volume discount is greater than contract rate discount.)

Twelve times = \$819 / ad

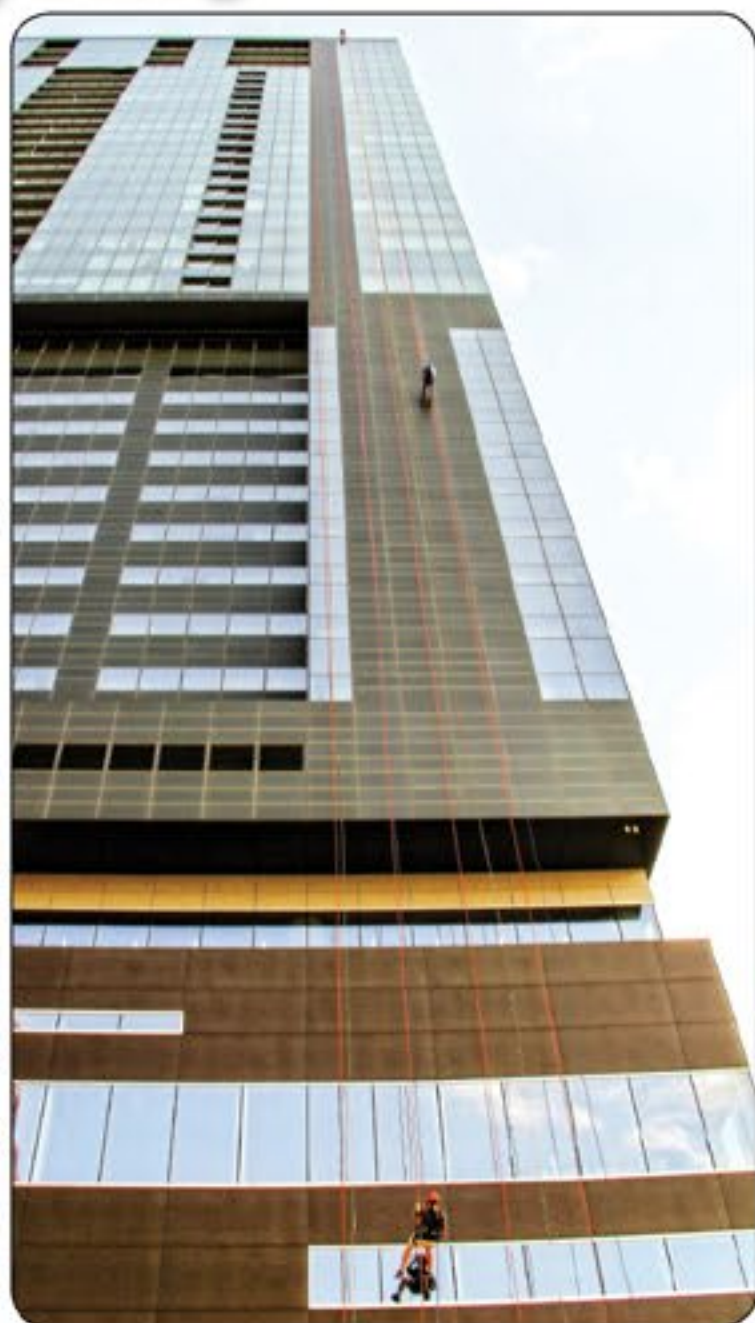
Twenty-four times = \$756 / ad

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QUARTER PAGE AD

Quarter page - 31.5 column inches
3 columns x 10.5" (actual size 5.65" wide x 10.5" high)

One time = \$582.75
Two times = \$456.75 / ad
(Contract discount kicks in at two ads within a month)
Six times = \$472.50 / ad
Twelve times = \$409.50 / ad
Twenty-four times = \$378 / ad



Andrea Thomas, Debbie Mc Angus, Lyndia Lema



Scott Crews, Director of Development, addresses guests



Russell Croman, Zoe Croman



Andrew Rowe, Mark Rowe



Melinda Floyd, Jim Bledsoe



Phillip Swanson, Alyssa Ely



Sarah and Chuck Nerick

Julia Bulhon and Vannie Collins United in Marriage

Julia Marie Bulhon of Austin and Vannie Cook Collins of McAllen were united in marriage on Saturday, April 26th, 2014, at half past six in the evening at University Christian Church in Austin. The Reverend John Seiders of First Presbyterian of San Antonio officiated the double-ring ceremony. Music was provided by Barton Strings, soloist Callie Nixon and organist Scott McNulty.



Photograph by Jennifer Lindberg Weddings

Following the ceremony, a reception was held at Hotel Ella where guests danced to Downtown Fever from Dallas, Texas. The wedding weekend began with a bridesmaid's luncheon, hosted by Mrs. Ben Crenshaw and Mrs. Tom Ball at the home of Mr. and Mrs. Crenshaw. On the eve of the wedding, the groom's parents hosted a cocktail reception and rehearsal dinner at The Headliner's Club.

The bride is the daughter of Mr. and Mrs. Jean-Pierre Bulhon of Austin and grand-daughter of Mrs. Vera Hallmark and the late Mr. Bob B. Hallmark of Dallas, Texas, Mrs. Sylvia Bulhon and the late Mr. Jacques Bulhon of Austin and Mrs. Elyane Martin of Austin.

The groom is the son of Mr. and Mrs. James W. Collins, Senior, of McAllen, Texas and the grandson of Dr. and Mrs. Charles Kenneth Landrum and the late Mr. Vannie E. Cook, Jr. of McAllen, Texas and the late Mr. and Mrs. J.W. Collins of Amarillo, Texas.

Given in marriage by her parents and escorted by her father, the bride chose an elegant custom gown by J. Mendel for Neiman Marcus. The fitted gown, made of silk gazar, was accentuated by Swarovski crystals that flowed through the fit and flare skirt. The sleeveless bodice was adorned by a plunging neckline that repeated through the back. To complete her ensemble,

she wore a silk illusion veil, which framed her face and flowed beyond her sweep train. She carried a cascading bouquet of white tulips and gardenias.

The bride was attended by maid of honor Miss Katherine Vail Crenshaw of Austin. Her bridesmaids were Miss Jean Eleanor Boxberger of Chicago, Miss Catherine Wells Clemons of Dallas, Miss Melissa Aida Dieck of Austin, Miss Sloane Miller Garvey of Austin, Mrs. Julie Black Hagen of Austin, and Miss Catherine Brooke Oles of Austin.

The flower girls were nieces of the groom Miss Sierra Kristi Collins and Miss Mischa Leal Collins. The ring bearer was Master Grayson McMurtry Stone, nephew of the groom.

The house party for the bride included Mrs. Caroline Collins Badouh of San Antonio, Miss Caroline Asher Brownlie of Ft. Worth, Miss Courtney Cook Collins of New York City, Miss Brooks Buckner Dennard of San Francisco, Miss Amanda Nicholle Glen of San Francisco, Miss Virginia Grace Saunders of New York City, Miss Marietta Cecile Scott of Austin, and Mrs. Jennifer Collins Stone of McAllen.

The groom's best man was his brother, Mr. James William Collins, Jr. of San Antonio. The groomsmen included brother of the bride, Mr. Philip Jacques

Bulhon of Dallas, Mr. Philip Andrew Cofoid of McAllen, Mr. Jordan Lea Garcia of McAllen, Mr. Robert Wallace McDonald, IV of Austin, and Mr. Gerardo Gomez De La Sierra of San Antonio.

Those serving as ushers included Mr. John Clifford Craig Jr. of Houston, Mr. Coleman James Davis of New York City, Mr. Garrett Stanley Frank of Ft. Worth, Mr. Kristopher James Hasselback of Midland, Mr. Samuel Franz Hiebert of Houston, Mr. Shelby Luis Longoria, Jr. of McAllen and Mr. Brian Gordon Smith of Dallas.

The bride is a graduate of Stephen F. Austin High School and the University of Texas at Austin where she earned a Bachelor of Arts in History. She also holds an Associate Degree in applied Science, Interior Design. She was a member of Pi Beta Phi Sorority at UT. She is employed by Baxter Design Group of San Antonio.

The groom is a graduate of McAllen High School International Baccalaureate and Trinity University in San Antonio where he earned a BS in Business Administration with a concentration in Finance. He is employed by Pasadera Capital of San Antonio.

Following a honeymoon to Thailand and Singapore, the couple will make their home in San Antonio, Texas.

Casey Humphrey and James Estes United in Marriage

Casey Lynn Humphrey of Austin and James Benjamin Estes, formerly of Wichita Falls, were married April 5, 2014 at Riverbend Smith Chapel in Austin, TX. Reverend Gordon Smith was the officiating minister. Harpist Emily Bridge provided the music.

The bride is the daughter of Carolyn and Randy Humphrey of Austin. The bride is the granddaughter of the late John Emil Carlson, John Eugene Humphrey, Gladys and James Macon, and Dee and Fred Watson.

Parents of the groom are Jamie Estes of Austin and David Estes of Fredericksburg. The groom is the grandson of Ruth Estes and of the late John Love Estes, and Ann and Jim Percy.

Flower Girls were Elizabeth Estes and Anna Ruth Estes, daughters of Anne and Parker Estes of Austin, TX. Ring Bearers were Carter Humphrey and Chase Humphrey, sons of Melissa and Chad Humphrey of Bedford, TX. Honorary Attendant was Gracie Estes, daughter of Melissa and David Estes of Fredericksburg, TX.



The reception followed the ceremony at Hotel Ella in Austin, with music performed by the Julia Ward Band.

The bride is a graduate of Baylor University, and a member of Chi Omega sorority. The groom is a graduate of The University of Mississippi, a member of Sigma Alpha Epsilon, and is employed with Burt-Watts Industry's of Austin.

The couple enjoyed a honeymoon in Belize and they now reside in Austin, TX.

EIGHTH PAGE AD

Eighth page - 15 column inches
3 columns x 5" (actual size 5.65"
wide x 5" high)

One time = \$277.50

Six times = \$225 / ad

Twelve times = \$195 / ad

Twenty-four times = \$180 / ad

Blanton "B Scene" Party goes to the dogs



The headliners, Dale Watson and the Lone Stars, evoke memories of Elvis

Every quarter the Blanton Museum of Art throws open the doors and invites Austin to join them for a party to celebrate the opening of a new exhibit. They call it the "B Scene" and this past June the theme was "Blue Hawaii" with entertainment provided by Dale Watson & the Lone Stars. Guests clad in bright floral prints roamed the museum's halls while enjoying scrumptious bites and island-inspired refreshments.

Aug. 16: Psychologist Hal Herzog, a leading researcher in the study of human-animal interactions and author of *Some We Love, Some We Hate, Some We Eat: Why It's So Hard to Think Straight About Animals*, will discuss a variety of ways people relate to cats and dogs.

Coinciding with the opening of the exhibition *Cats and Dogs*, a varied collection of works depicting our relationship with cats and dogs over the years, the exhibit runs through September 21, 2014, and is sure to please the animal lover in all of us.

August 21: Filmmaker Nancy Schiesari discusses her forthcoming documentary "Canine Soldiers" and shows excerpts from the film, which depicts the lives of dogs used in combat zones.

Other events taking place this month inspired by the exhibit:

Established in 1963, the Blanton Museum of Art is the museum and research center of the University of Texas at Austin. It is one of the largest university art museum complexes in the United States, housing over 17,000 works of art from Europe, the United States and Latin America.

Society Coverage by Stacey Harrell
stacey@staceyharrell.com

TWELFTH PAGE AD

Twelfth page
10 column inches
2 columns x 5"
(actual size 3.7" wide
x 4" high)

One time = \$185
Six times = \$150 / ad
Twelve times =
\$130/ad
Twenty-four times =
\$120 / ad



Guests enjoy the tunes of the opening band



Stacey Harmon, Julie Ward



Benny VandesAvond, Michael Duhan, Nathan James



Susan Gibson, Terri Gibson



Chris Okono, Ginger Lowe



Chad and Jennifer Currie



Susan Yates, Kate Francis, Steven Elliott, Callie Langford



Jen Kesmal, Stephanie Samuels, Marcia Smith, Julie Castillo



Drew Johnson and Ann Marie Veletsos



Kathy Gloyd, David and Cherish Schaffer

The Summer Food Series



DEEP ROOTS

Carla M. Haskett

A Baker's Dozen of the Best Items and Ingredients from the Asian Market

My mission with Deep Roots is to bring the best of garden and table, using simple, wholesome ingredients and methods. We cook and serve the way we do because, for seven generations now, we have had all we need right where we are.

Going to town was an ordeal and was done once a year, when grandpa's black buggy returned laden with magical, festive fare like oranges, cinnamon, soda pop and sweet cane sugar. Most of our recipes are for the rest of the year, relying on what the farm could produce on its own with a little bit of those special things thrown in.

The Summer Food Series is a tribute to the way the other 99 percent lives, tantalized by exotic, rare ingredients, and at the same time it is a

celebration, embracing the foreign and unusual. Prepare to be culturally immersed in offerings from the wealth of a vast continent, exploring it via the Asian supermarket.

The first installment is a story in pictures of a baker's dozen of the best items and ingredients from the Asian market that can become part of your repertoire. Following that, a lesson in boba tea, where the fragrance of roses adds to a beguiling concoction. As summer ends, our tour will wrap up with so many creative offerings in the noodle aisle, you'll never miss the wheat.

Carla M. Haskett is a recovering farmer and journalist who keeps a city garden in Killeen, Texas. Questions or comments? Tips or techniques? Email Carla at piegelbauerfarms@yahoo.com

Worth the Road Trip



STAINED GLASS

Paige Alam

Going the extra mile may mean many different things to you. It may adding a little

more to your exercise routine, or perhaps giving more when you really feel like giving less. When it comes to driving in the car though, going the extra mile can annoy your children, make some people carsick, or it can be downright meaningful and absolutely awe-inspiring.

Our road-tripping this summer has been fabulous, eventful, sometimes tiring, hilarious, and has included many "extra miles." Our daughters and dog may not have appreciated my very long trip to Colorado, which included visiting three friends along the way. Our girls would joke with my husband about how long each "hug" would take. Our journey back was similar, in that we took the "long way home," and it was so worth it.

After mistakenly believing one Colorado town was closer to the area where we were staying than it actually was, we turned what appeared to be a four-hour adventure into a six-hour one. Once we arrived in this new Colorado town to visit our oldest daughter's good friend, we literally thought we would only be able to see this darling girl and her family for a few hours. We had no expectation we would spend the next day and a half enjoying this precious family's company. They blessed us and so did this idyllic place.

The new Colorado town rests at one of the

highest elevations in the state and is nestled in a "box canyon," meaning it is tucked in between several mountains and cannot be developed to be much larger than it already is. The town is a jewel, with a population of just over 2,000. Not that I am trying to keep this special place a secret, but so few things are a mystery these days, I thought you might appreciate guessing and knowing I am treasuring the memories of going the distance and LOVING it.

Once we left the magical land, we traveled home to Austin through Artesia, New Mexico, which is also not 100 percent on our way home. My father was born and raised there, so I felt called to show it to our three daughters. Dad died in late 2012, and I hadn't seen his side of the family since my husband and I married nearly two decades ago. My heart kept telling me our girls needed to meet Aunt Laverne and Cousin Becky. Cousin Judy was out of town. Words cannot adequately describe how I felt I was honoring my father's heritage by visiting his family and hometown. My heart is a bit fuller after seeing family and friends on "the long way home," and I know our girls and I wouldn't change a thing about not rushing through summer or life.

"The boundary lines have fallen for me in pleasant places; surely I have a delightful inheritance."

PSALM 16:6 (NIV)

A Market Tour



The sparse amount of dill doled out at the American grocery store will set you back about the same amount as this fistful of aromatic basil picked up in Austin's Chinatown Center.



Fragrant fennel fills the teapot frequently, and the 16-ounce package from the Asian market goes for about what the 1-ounce jar sold for in a Texas chain's store.



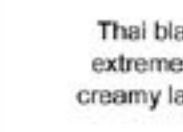
A product of the United States, this is powdered cane syrup and honey, and it mixes in tea effortlessly without being too sweet, although it has nothing to do with cacti.



That smell, the one that makes you know you are in an Chinese restaurant even if your eyes are closed, is the scent of deep amber elixir sesame oil - from Japan. Worth the investment for revolutionizing stir frying alone.



Fungus of literally every sort fills the shelves. Some need to be soaked for hours before being fully reconstituted for cooking use, but the convenience of stocking up on the most perishable of ingredients is unparalleled - and unavailable in American markets.



Thai black tea imbued with aromatic star anise is brewed extremely strong and filled with lots of sugar, and a milky, creamy layer is floated on top. This authentic brew forgoes the enhanced color in most restaurant glasses.



Look carefully at the ingredients of sweets and treats. These strongly flavored coffee candies deliver a crunchy boost of espresso flavor are pre-approved.



Score for the cute factor. Brew a single cup on the run using loose tea leaves and this brightly colored porcelain tea mug with lid and removable brewer.



Not even a little bit complicated once you get the hang of it. Make savory spring rolls with these round rice wrappers imported from Vietnam - or be daring and roll ginger, pineapple and mango together and serve with a tangy dipping sauce.



Five-spice powder is used to impart that unique taste to Oriental fare. Sprinkle its aromatic spice blend into dishes like soups, roasted chicken or glazed carrots.



Store finely powdered wasabi in the freezer, then use ice cold water to make the paste. A good wasabi will heat up the longer it is allowed to sit in the refrigerator before being served.



This giant jug of grapeseed oil is sold for about the same price as a 12-ounce bottle found in specialty markets - if you can find it. It takes ridiculously high heat without smoking or scorching and is replete with antioxidants.



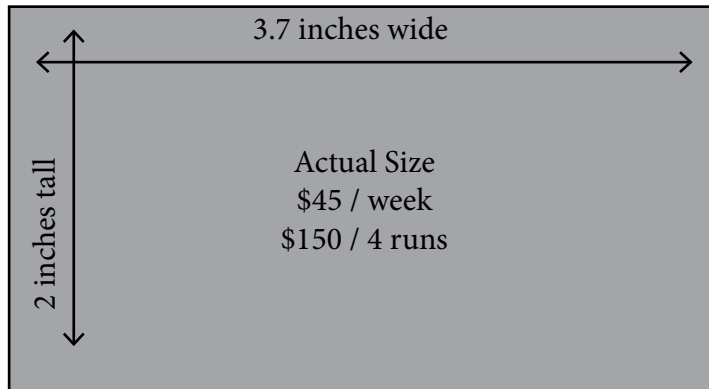
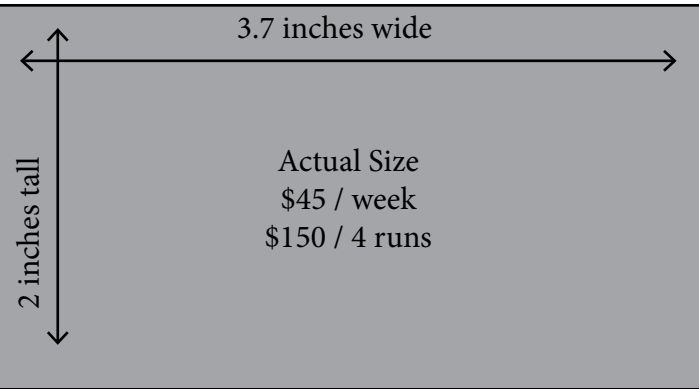
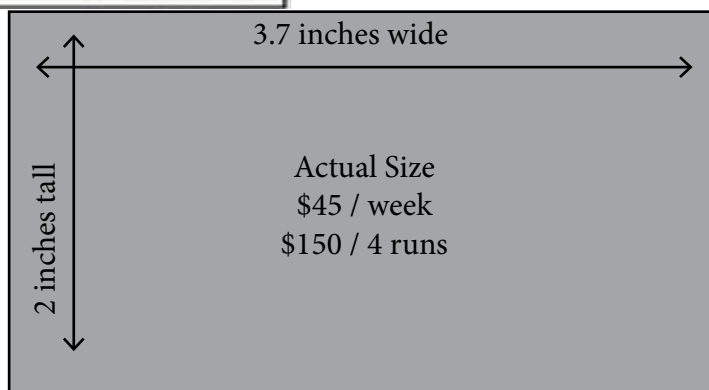
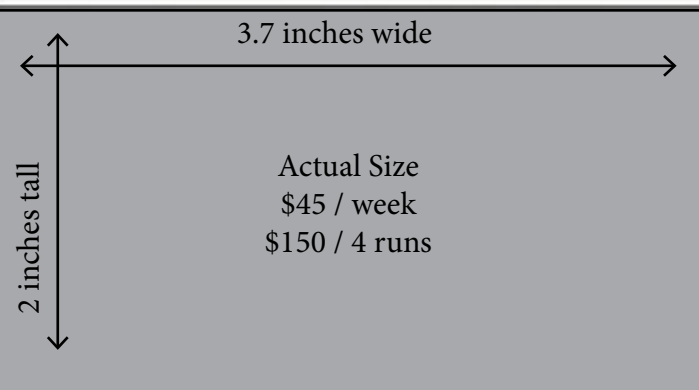
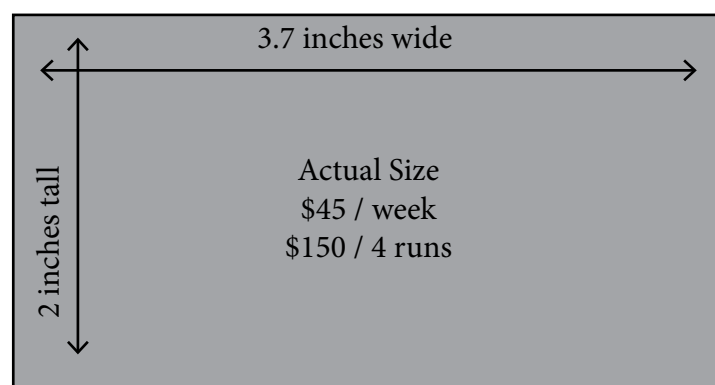
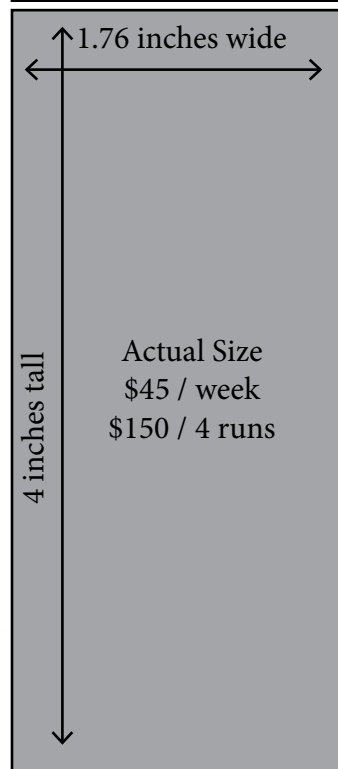
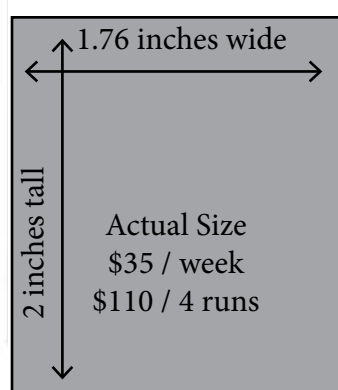
These sweet, tummy-soothing drinks with chewy, gummy particles swimming around in them are starting to pop up at convenience stores with hefty price tags. I counted more than a dozen varieties in the Asian market.

SERVICE DIRECTORY ADS

1.76 inches wide x 2 inches high
\$35 / week
\$110 / 4 runs

1.76 inches wide x 4 inches high
\$45 / week
\$150 / 4 runs

3.7 inches wide x 2 inches high
\$45 / week
\$150 / 4 runs



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Assistant Managing Editor: Laura McKissack
Production Manager: Kimberly Hancock
Office Manager, Ad Sales & Special Sections: Helina Newman
Copy Editor: Martha Morgan
Photographer/Writer: Stacey Hazell
Staff Writers: Mark Payne, Paige Alam, Carla Haskett, Randi McCluskey, Susan Cohen, Alana Mallard, Forrest Preece, Todd Hilliard

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