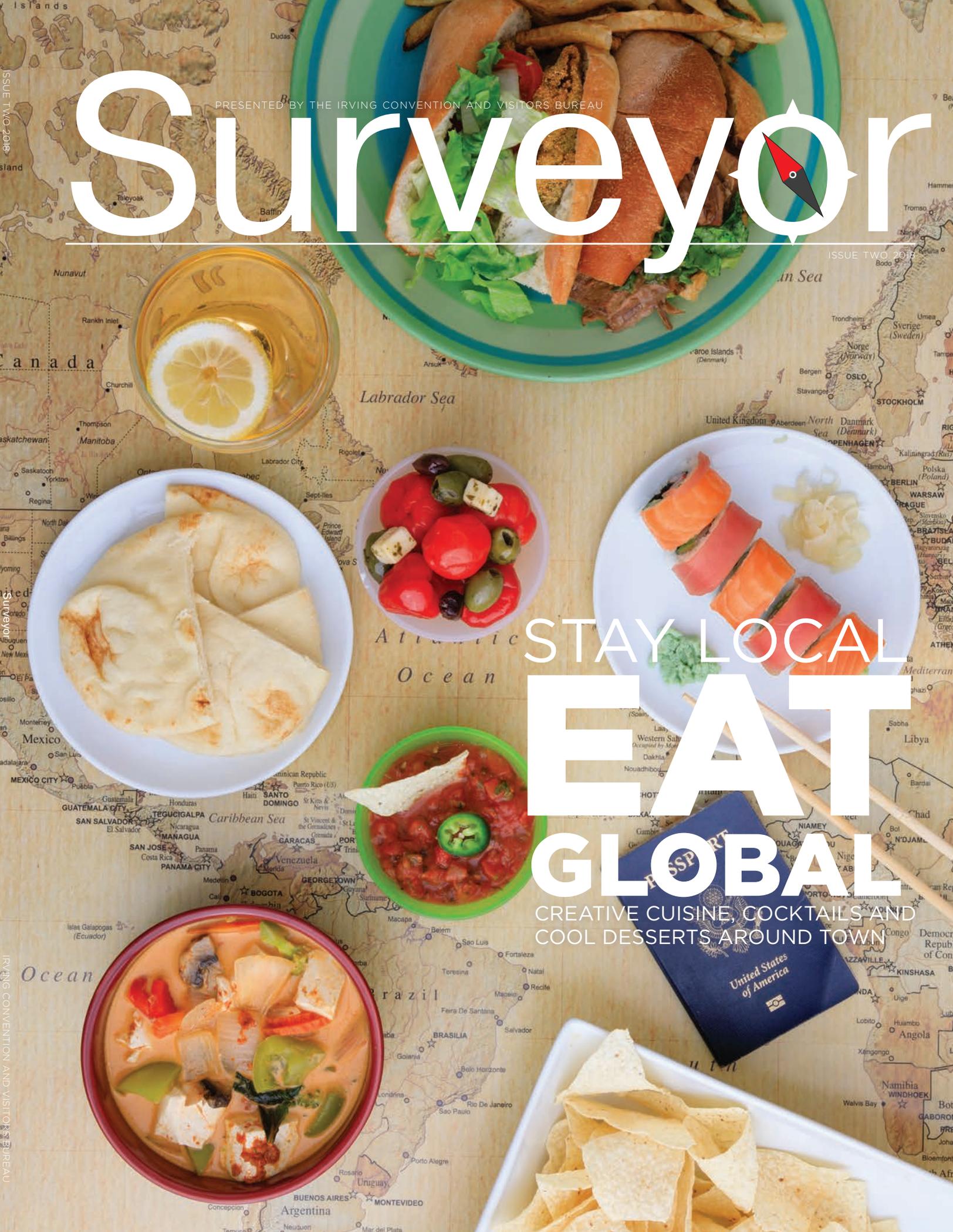


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Surveyor



ISSUE TWO 2018



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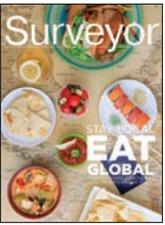
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ON THE COVER

A TASTE OF THE INTERESTING OPTIONS AND DIVERSE CULINARY POINTS OF VIEW FOUND IN RESTAURANTS AROUND IRVING.

PHOTO BY DAVID HALLORAN
STYLING BY JACQUELYNE FROEBER

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WELCOME

TO THIS ISSUE OF
SURVEYOR MAGAZINE



Check out one of our
favorite local secrets
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When J.O. “Otto” Schulze and Otis Brown arrived here in 1903, they were two young surveyors from the Rock Island Railroad looking for a landing spot that would be distinct: A place to not only build a home for their young families, but to build a life. And to build a city.

Fast forward to 2018, and Otis and J.O. probably wouldn’t recognize the place, but I feel pretty certain they’d be proud of what they started. Proud that the vision they had seen of a uniquely located crossroads between east and west, north and south, would grow into an internationally recognized center for business, a renowned arts community, a trailblazer in placemaking and, of course, a vibrant and thriving tourism economy.

Did you know that Americans leave **662 million** vacation days unused **every single year**? This is a great time of year to just get out and wander! In this issue of *Surveyor*, you can explore great tastes, big ideas and

tucked away secrets everyone should make time to explore. I know it’s hard to make time to take time off – but surveys also show that those of us who do make the time have our concentration and productivity improved when we get back. And our bosses see us as recharged and renewed – which is good for all of us!

We’ve created *Surveyor* to help you experience the best of two great worlds while you’re here – our Texas-sized hospitality and our local fun, flair and flavor. *Surveyor* is the mark of the new Irving, an Irving that has continued to grow from the vision of a crossroads that Otis and J.O. built. Enjoy this issue of *Surveyor* – and we look forward to seeing you the next time you’re back in Irving.

Maura Gast

**Executive Director
Irving Convention and Visitors Bureau**



FEAST YOUR EYES ON THIS FEAST

The Metroplex is a welcoming place. Part of the reason the folks around here are so welcoming is that this collection of people mostly came from somewhere else. When you walk into local shops and businesses, just ask the managers how long they've lived here to better understand this sentiment.

And as welcoming places go, Irving is among the biggest success stories in America.

If you visited 20 years ago or if you visited 10 years ago — heck, if you visited five years ago — you'll recall an Irving that looked nothing like the contemporary, handsome city that stretches out before you today.

The Irving of yesteryear was good. It was a quaint, quiet hamlet nestled between one major city and one mid-major city. The Irving of today — which also has enough cranes dotting the horizon to give you an idea of the Irving of tomorrow — is better. The Irving of today is still replete with natural wonder, yet it's also a thriving metropolis.

One of the elements that makes this larger, more cosmopolitan Irving a pioneer among cities the whole world over is its hospitable demeanor and general attitude of inclusiveness. Irving is a true melting pot, and you need look no further than the international cuisine spread throughout the city to get the picture.

Contributor Ellise Pierce, a renowned food writer who splits her time between the Metroplex and Paris (France, not Texas), takes you on an around-the-world journey by cuisine, and you never have to leave Irving/Las Colinas to get there in this foodie issue of *Surveyor*.

As any good road warrior will tell you, destinations are chosen to host corporate events or family vacations based in part on their food. That rockets Irving to the top of any list. And that's not the only barometer that sets the city apart from other destinations.

In this issue, we give you many more reasons to join us, including world-class golf (page 11), world-renowned cultural centers (page 16) and world- and humanity-saving examples of conservationism (page 22).

Indeed, the Metroplex is a welcoming place. Our sister cities — Dallas to the east and Fort Worth to the west — also hold outstretched arms for all who come to live and play. Irving, you will see, is among the best examples of inclusiveness and cultural evolution that you'll find anywhere in the state. It's a model of smart growth and smart tourism for the entire country and beyond. If you haven't been here in awhile, don't be daunted by our expansion and development. Although it's a lot to take in, we'll keep you full and happy.

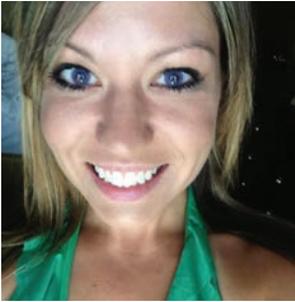
Welcome to *Surveyor* magazine, and welcome to Irving, Texas, USA, where we are always happy to welcome you.

Adam Pitluk

A handwritten signature in black ink, appearing to be 'AP' with a stylized flourish.

**Editor-in-Chief
*Surveyor***

Contributors



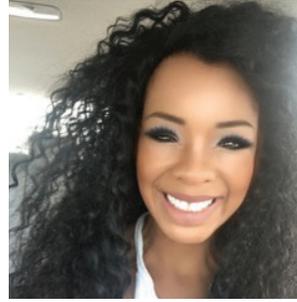
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Elanie Steyn teaches journalism, media management, business of media and leadership at the University of Oklahoma. Her research interests focus on women in media leadership, international media studies and media management.

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PHOTO MICHAEL PALUMBO



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Surveyor, published by Groom Lake Media, LLC, for the Irving Convention and Visitors Bureau, pays homage to the two young surveyors who founded Irving in 1903 when they happened upon the Three Forks Region of Texas. They settled near the Trinity River in the uniquely located crossroads between east and west, north and south. The magazine celebrates local corporations, workforce, residents and guests from around the world, giving Irving the most diverse ZIP code in America and making it a truly global community.

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Itinerary

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PLAY

LIVE



Zipper GolfBoards can leave traditional carts in the dust and cut a golf round's playtime in half.

Cruising the Course

The Four Seasons Resort and Club Dallas at Las Colinas is on par to change the way we play golf

BY ALYSON SHEPPARD

DRIVING A TRADITIONAL GOLF CART AROUND the links is so last year. At the Four Seasons Resort and Club Dallas at Las Colinas, you can catch a turf wave: Here, they offer GolfBoards, surfboard-like electric golf carts co-created by pro surfer Laird Hamilton.

These unique bag-carrying vehicles, which look like industrialized Razor scooters, are controlled with a thumb throttle on the handlebars. You can also lean from side to side on the deck like you would a surfboard or snowboard, mimicking the feel (and workout) of an extreme sport — without risking the threat of sharks or avalanches. The boards can reach a speed of 10 mph, much faster than a classic cart, which can cut a round’s play time in half.

The Four Seasons is the first property in Texas to offer the boards.

“Introducing something exciting and fun to our guests and members was our hope, and the GolfBoards were a home run,” says Paul Earnest, a PGA professional and former director of golf at the resort. “Now, we have a unique experience that no other facility in Texas offers.”

GolfBoards are just a small piece of the Four Seasons’ distinctive golf program. The resort has two 18-hole, par-70 courses that can accommodate 200 players at a time. One is TPC (Tournament Players Club) certified and hosted the AT&T Byron Nelson — a PGA Tour event — for 35 years. Use of the course includes access to a putting and chipping green, driving range and a team of PGA-certified instructors who offer private lessons or group classes at the Four Seasons Golf School.

Golf School is a three-day, three-night program for groups of eight to 24 golfers. The student-to-pro teacher ratio is 3:1, and classes cover full swing and short game, plus proper techniques with video swing analysis. Also included: receptions, gourmet meals

and nighttime play. The 400-acre property even offers personalized “tournaments.”

While the Four Seasons is known for premier amenities, the resort is also committed to minimizing its environmental impact. Golf courses are notorious water hogs, and their maintenance often comes into conflict with the natural world around them. The resort and club in Las Colinas, however, is a Certified Audubon Cooperative Sanctuary, a title awarded to courses that preserve and boost wildlife habitats and protect natural resources.

“Introducing something exciting and fun to our guests and members was our hope, and the GolfBoards were a home run.”

— Paul Earnest

Plus, it has won Environmental Leaders in Golf (ELGA) and Green Star awards for its eco-friendly management practices, which include converting turf to native grass and wildflowers; installing birdhouses to foster nesting; reducing chemical and fertilizer use; and watering everything with reclaimed water.

“The ELGA winners are to be commended for their commitment to environmental stewardship on the golf course,” says Rhett Evans, CEO of the Golf Course Superintendents Association of America. “They are a testament to the idea that golf courses can be compatible with environment, and in many cases, enhance it.”

FOURSEASONS.COM/DALLAS

PHOTOS: PREVIOUS SPREAD AND THIS SPREAD DON RIDDLE



STAY

PLAY

LIVE

The Four Seasons Las Colinas resort has two 18-hole, par-70 courses that can accommodate 200 players at a time.



New & Noteworthy

Check out special offers at NYLO and renovated rooms at the Marriott

BY JACQUELYNE FROEBER

NYLO IRVING/LAS COLINAS HOTEL

The urban, loft-style NYLO caters to travelers looking to explore Irving and the surrounding area with the “Discover Dallas” package. The offer includes overnight accommodations and two tickets to the Dallas Museum of Art, the Dallas Zoo or the Dallas World Aquarium. Breakfast at the on-site LOFT restaurant is also included, and it’s not your typical toast and coffee menu: The French toast is made with a housemade apricot jam filling, and the avocado toast is topped with toasted pumpkin seeds, togarashi and herb-roasted tomato.

The package includes a late checkout and more time to explore the hotel and discover the latest collection of paintings and sculptures from local artists as part of NYLO’s rotating art program. As the only boutique hotel in Las Colinas, NYLO is known for boasting a chic, industrial style with a sense of humor. Fluffy, circular “piñata” chairs and other funky, geometric seating hang from the high ceilings, and cheerful accents in lime, yellow and red provide a pop of color throughout the hotel. Expansive windows and exposed brick walls define the modern lofts and suites with spa-appointed baths. Paradise found. NYLOHOTELS.COM

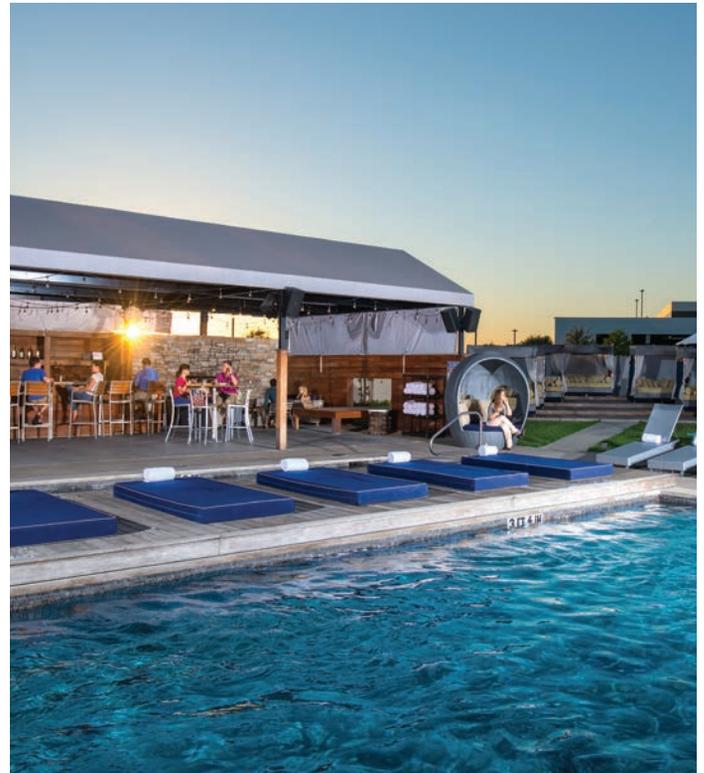


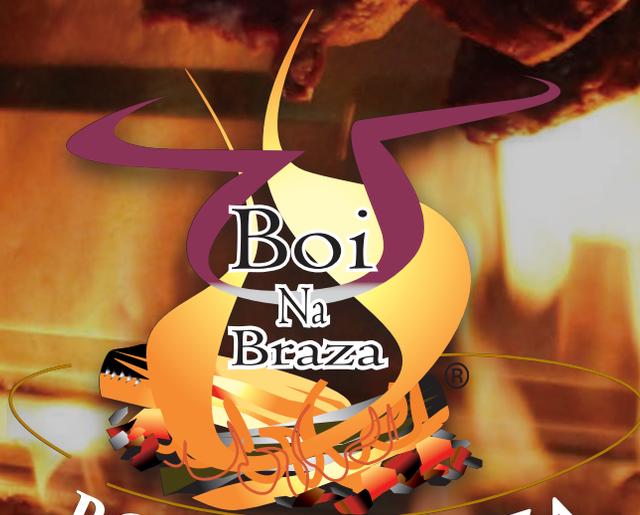
PHOTO: GREG FOLKINS



DALLAS MARRIOTT LAS COLINAS

This waterfront getaway is situated along the shores of Lake Carolyn. The recently renovated rooms and suites — some with balconies and views of the lake — are updated with flat-panel televisions and an overall clean, modern look. Sleek lines and graphic carpeting complement the contemporary art that hangs above the beds. For business events, 12 venues are available at the hotel, and the Convention Center is just minutes away. Also convenient: Restaurants and live entertainment at the Toyota Music Factory are a short walk from the property. Or try Mediterranean cuisine at the hotel’s Bistro Fiera restaurant and watch the gondolas float by from the waterfront terrace.

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A Creative Escape

Travel the Mother Road. Witness Chinese and Japanese artists performing their craft. Lose yourself in a sculpture garden. Here are four exciting exhibits to check out at the Irving Arts Center

BY ELANIE STEYN

< THE SCULPTURE GARDEN

PERMANENT COLLECTION

The Sculpture Garden at IAC: It is called a “two-acre oasis.” It represents bold visions of (especially) local but also international artists meshed with vibrant natural elements. Since the end of the 1990s, the sculpture garden showcases the work of three Texas sculptors: Michael Manjarris (Benches in 1999), Jesus Moroles (Fountain Columns in 1998) and James Surls (Star Flower in 2008). Visitors can also experience other permanent works, including '03 Politicized Democracy by John Brough Miller and the Irving Centennial Mural created by Francisco Mendozas and 40 Irving youths between 2003 and 2004. The mosaic mural depicts Irving’s history and was part of a Community Development Block Grant.



GRANT WOOD AND THE AMERICAN HEARTLAND: PRINTS & WORKS ON PAPER

DUPREE LOBBY GALLERY

This collaboration between IAC and Celebrating Irving 2018 features pieces by Wood and regional artists such as Thomas Hart Benton, John Bloom and John Stuart Curry. Highlights include 19 lithographs Wood created during the Great Depression and two scale drawings of soldiers portrayed in the 24 x 20 ft. stained glass Memorial Window he designed for the Veterans Memorial Building in Cedar Rapids, Iowa (1928-29).



EXHIBITION OF CHINESE BRUSH PAINTINGS AND IKEBANA

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An annual collaboration between The Association of Oriental Arts (TAO Arts) and the Dallas and Fort Worth chapters of Ikebana International.

3333 N. MACARTHUR BLVD.
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THE MOTHER ROAD REVISITED: ROUTE 66 THEN AND NOW

CARPENTER LOBBY GALLERY

Explore travel and American culture through interactive photography. Come see vernacular photographs of the 1950s and '60s, paired with contemporary images from the same locations and vantage points along the modern-day Route 66. These images by Natalie Slate are backlit and overlaid inside interactive light boxes, creating a unique road trip experience along the Mother Road.

IRVINGARTSCENTER.COM



The Created Space

Live Nation, the group behind The Pavilion at Toyota Music Factory, has revealed its use as a more specialized private party setting

BY SHIKA HERSCHEL

IN THE HEART OF IRVING, THE PAVILION AT the Toyota Music Factory is part of a development that includes more than 20 restaurants and bars not far from hotels near the Irving Convention Center in Las Colinas. With live performances from Beck to Barry Manilow, the Pavilion offers a variety of concert experiences, ranging from general admission tickets to performance packages that give patrons exclusive access to the VIP club and reserved seating areas.

But it's not just music: The Pavilion's state-of-the-art design is flexible enough to accommodate smaller parties of 800 people as well as blockbuster corporate events. Since opening in September 2017, it has hosted dozens of special events including tradeshows, corporate shareholders meetings and cocktail mixers.

In total, the venue can accommodate 8,000 spectators and has 100,000 square feet of private event areas. An indoor music theater sports electronic doors that fold-up horizontally at the rear of the venue to unveil a panoramic view of the lawn and create an open-air pavilion.

"The ability to go from an indoor theater to an outdoor amphitheater from the push of a button is a unique experience very few venues have," says Michael Riley, general manager of the Pavilion at the Toyota Music Factory. With the capability to convert the facility from a heated or air-conditioned indoor theater, the Pavilion is one of the few convertible concert venues in America.

"The flexibility of the space and its design to be a live entertainment venue really allows an event planner to think differently when coordinating an event than just using a typical ballroom setup," Riley says.

The VIP Toyota Lounge can hold 50 people and leads into a sizable lobby space where event planners can use their "creative vision."

The Pavilion at Toyota Music Factory is a multiform entertainment facility, and the unique nature of the private-event space offers an intimate setting for corporate events, board meeting dinners, fundraisers, galas and more. A creative vision, indeed.

THEPAVILIONTMF.COM

"The flexibility of the space and its design to be a live entertainment venue really allows an event planner to think differently when coordinating an event than just using a typical ballroom setup."

— Michael Riley



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PHOTO BRIAN HUTSON

Duty Free & VIP

Inside the new shopping and concierge service at DFW Airport

BY TYLER HICKS

THOUSANDS OF TRAVELERS PASS THROUGH DFW Airport every day, and now these travelers have even more reason to linger. After years of planning, the largest duty-free shop in the Western Hemisphere opened its doors in December 2017.

Operated by TRG Duty Free, the shop includes two stores and 17,400 square feet of luxury products from high-end brands including Estée Lauder, Armani, Coach, Hugo Boss and Johnnie Walker. It's all part of a larger plan to upgrade retail, spa, food and beverage concessions in Terminal D, the first major upgrade since it opened in 2005. Situated between Gates D22 and D23, the TRG stop offers a warm welcome — and a taste of Texas — to travelers from all across the world.

Zenola Campbell, DFW Airport's vice president of concessions, believes this combination will take the airport experience to the next level.

"The main objective is to make the DFW Airport duty-free shopping experience on par with the best airports across the world through a combination of global brands

and the regional charm and characteristics unique to our area," she says. "Our international passengers are accustomed to the offerings at other international airports worldwide, and DFW wants to match that experience."

These offerings include one-of-a-kind Askinosie chocolate made from cocoa nibs aged in Texas whiskey barrels. TRG also offers handmade, custom belt buckles, money clips and other unique Texas items crafted by legendary silversmiths from The Bohlin Company. For those departing to international destinations, Fort Worth spirit brands TX Whiskey and Black Eyed Vodka are available alongside world-renowned cigars handcrafted by Fort Worth-based Micallef Cigar Company.

But it's not just the products that set the shop apart. Every traveler passing through is treated like a VIP. Melissa Mathis of CBI Retail Ventures says the TRG experience was designed to give travelers a luxurious reprieve from the pressures that can come with travel.

"The entire store is geared to deliver an

exceptional VIP customer experience," she says. "Around every nook and corner a new and exciting sensory experience is unveiled. TRG's fixtures and luxury products enhance a unique and immersive environment that relaxes one from the stress of airport travel."

For example, travelers will have a concierge on hand to assist them with product knowledge, personal shopping, beauty consultation and anything they may need during their time at DFW.

"TRG's concierge services remove the uncertainty of movement throughout the airport," Mathis says. "Multilingual staff will assist with departure gate location and advance departure notices."

And while this new addition may put DFW on par with other impressive travel hubs throughout the world, it also gives everyone passing through a taste of Texas.

"We believe we are revolutionizing the duty-free shopping experience to meet the needs of today's modern traveler," Mathis says, "and we hope international visitors will make DFW their airport of choice for years to come." DFWairport.com



ILLUSTRATION | BRIAN SMITH

Game On

Competition is fierce at the fourth annual Let's Play Gaming Expo at the Irving Convention Center BY JACQUELYNE FROEBER

IT'S NOT EVERY DAY THAT YOU SEE YODA from *Star Wars* playing the arcade classic Ms. Pac-man in the Irving Convention Center. But fans of the Let's Play Gaming Expo know this is the place to see — and be seen — for serious gamers as well as those just looking to jam out playing Guitar Hero.

The 275,000-square-foot-facility transforms into an interactive world of more than 90 arcade games, vendors, tournaments and panels. This year will continue to celebrate all types of games, from cards to board games to video and the latest in virtual reality.

For fans of Clue and Monopoly, a separate room is designated for tabletop gaming, and a console arena is dedicated to vintage systems like Atari and Sega. Big-game tournaments include the Low Tier City 6 National Super Smash Bros Tournament — the largest Smash Bros tournament in the South — the fighting game tournament Kumite, the Classic Tetris World Championship regional qualifier and the Tecmo Madison qualifier.

Gamers who know about “Nintendo

thumb” will want to get in on the Retro World Series: Tournaments range from two-player versus battles to high-score competitions. And the vendor hall has more than 100 tables to buy, sell and trade sought-after classics and new games, accessories and merch, and to meet artists and developers.

The ICC's innovative vertical design includes a column-free, 50,000-square-foot exhibit area for larger conventions like the Let's Play Gaming Expo, as well as 20 breakout rooms for smaller events and meetings.

“The ICC is small enough to have a ‘family’ atmosphere that you don't get at bigger cons,” says Kayla Perez, ICC event manager. “The layout is good for maneuvering through the crowd and isn't spread out, so attendees don't have to walk miles to get to the next event or photo op.”

It's also ideal for participants in the expo's scavenger hunt and “achievement hunting” (accomplishing a set of gaming goals like a 500-note streak in Guitar Hero 3). And speaking of photo ops: Everyone is a winner at the cosplay contest for best dressed. LETSPLAYGAMINGEXPO.COM

LET'S PLAY GAMING EXPO

An interactive video game convention with more than 85 vendors, tournaments, special guests and panels.

WHEN: July 27-29, 10 a.m. to 6 p.m.

ONE-DAY PASS: \$20 (includes entry, access to vendor hall, entry to the Arkham Arkhade and pinball area, and participation in selected tournaments)

INVINCIBILITY PACKAGE: \$2,000 (includes weekend pass, T-shirt, camera dude to document your wins, security to keep fans at bay, entry to all game tournaments and concession stand fare)

LET'S PLAY LUXURY PACKAGE: \$5,000 (plane reservations, hotel, ride from the airport and food)



Jim's Urban Oasis

A man — and his animal allies — keep H Ferrell Hogbottoms wild

BY JOE PAPPALARDO | PHOTOGRAPHY BY DAVID HALLORAN

THERE'S JUST SOMETHING STRANGE ABOUT getting in a staring contest with a llama. They have soulful eyes, wet and bulbous orbs that seem to scrutinize you even at a distance. This particular llama is clearly not impressed. It regards me almost casually, totally still except for a constantly swaying lower jaw.

I wouldn't have any opinion about llamas — or vice versa — if not for a recent trip to H Ferrell Hogbottoms, a by-appointment-only nature preserve in Irving. In 2011, real estate attorney and self-described “nature lover” Jim Widener purchased 126 acres of land. His plan was to let nature reclaim the area after it had been abused and abandoned by industry. Years later, he's offering tours and programs to those who want to reconnect with nature.

Widener and I are walking through the 5.5 miles of trails he blazed by hand through the dense underbrush. The trails and landmarks sport quaint names mounted on colorful wooden signposts: Little Lagoon Trail, Rattle Rattle Bridge, Huckleberry Tower.

The childlike trappings at Hogbottoms is no accident. Widener's inspiration for the private park was to make a place that children could appreciate. “Early on, a child

from Irving came in and couldn't recognize what a firefly was,” he says. “I wanted to give kids around here a place they could see things they won't see anywhere else.”

When it came time to name his preserve, Widener says he tapped into the feel of Harry Potter. He combined the name of the nearby street with the area's population of invasive pigs to come up with H Ferrell Hogbottoms.

He opens the preserve to teachers who want to bring classes here, and Widener says hundreds of students have visited over the years. But his favorite requests come from parents and their children. “We need to have more places where families can come,” he says. “And we need to get back to nature.”

It's not easy. We approach Twin Jugs Crossing, an intersection of trails where the water allows transit. Recent heavy rains have washed out trails and the signpost lays toppled. Widener sighs and says, “Looks like I gotta rebuild it.”

Tending to a nature preserve requires a lot of hands-on work. In 2011, he dove into his newly-acquired property to establish a network of trails in underbrush so thick that a human can get hung up like a fly in a spiderweb. “It was thick in here; I actually got trapped by greenbriar,” Widener says.



CLOCKWISE FROM ABOVE: Owner Jim Widener; signs posted amongst the trees offer directions and signify special past events; a miniature horse grazing along the banks of one of the ponds that dot Hogbottoms; a waterfowl viewing tower

The network of trails winds past bodies of water, pools where West Irving Creek surges and recedes. Being in constant flux is part of the way a wetland area works. That constant change means an overwhelming amount of work to maintain trails. Widener is a staff of one, but he has some hard workers in his corner: More than a dozen llamas and ponies stalk the trails and keep them clear of growth. Walking along I can see their tracks stamped into the ground. Along the way, some long-necked llama has devoured the ends of branches of invasive privet plants, higher than a pony can reach.

But the animals can't help with the other constant task: dealing with trash. When Widener first bought the property, he removed hundreds of dump trucks of accumulated garbage. His presence and fences on the property have deterred illegal dumping, but offenders upstream can deliver unwanted tires and waste. Erosion occasionally unearths the remains of industrial machinery, buried for hundreds of years.

Despite these intrusions, it's easy to find escape at Hogbottoms. The canopy of trees is a shield from the elements — and the out-

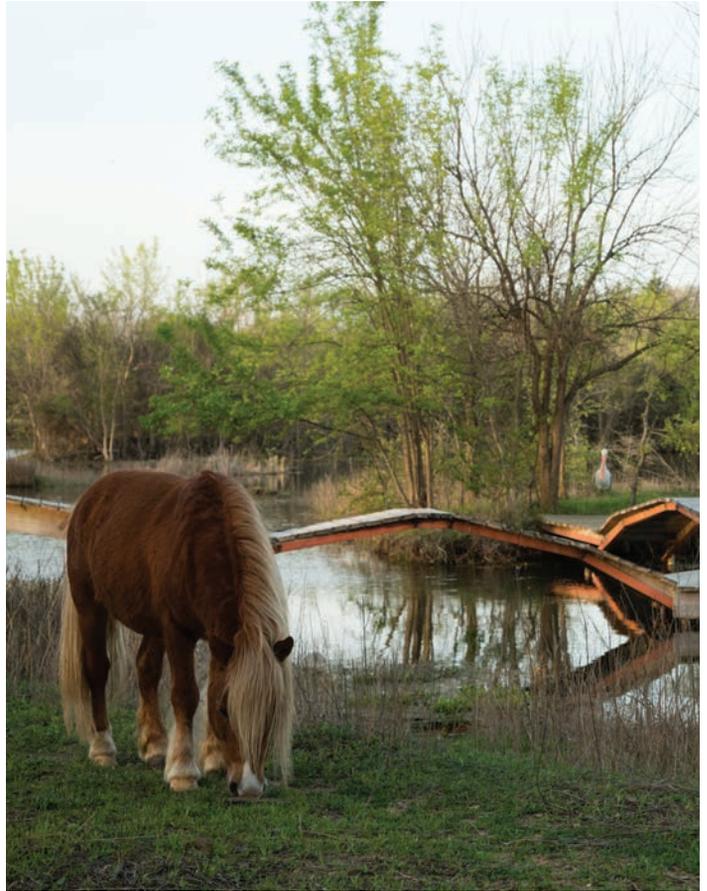
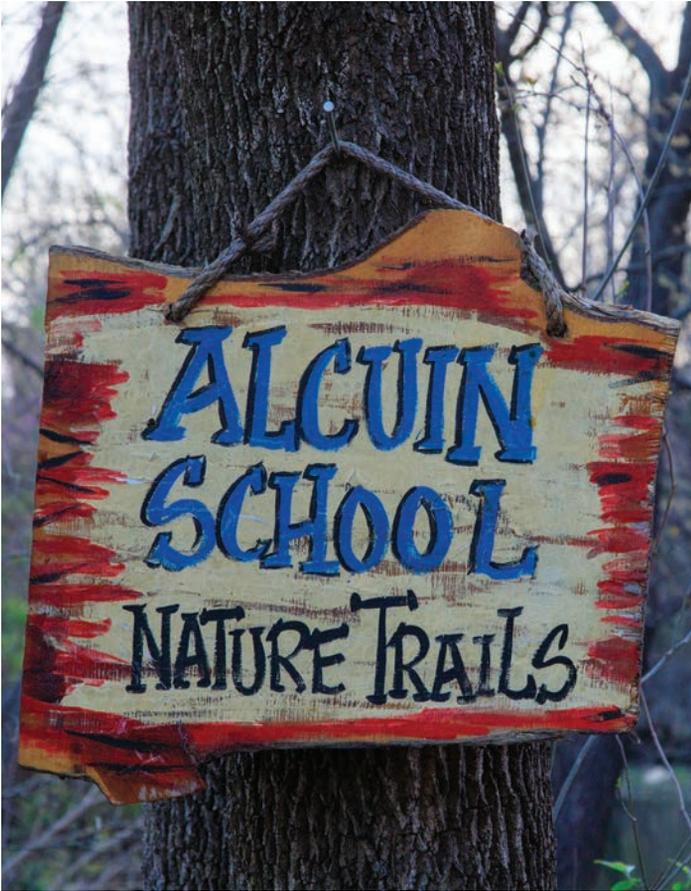
side world. The place is teeming with frogs, non-poisonous snakes and lizards. Ducks gather by the hundreds, including black-bellied whistling tree ducks who breed there. Birdwatchers treat Hogbottoms like a precious, secret spot.

The key to understanding Hogbottoms can be found off the ground. I follow Widener up the steps of a 25-foot-high observation platform, built to wind around a tree. The braces are loose, so the structure can sway with the tree when the wind gusts. There's a chair at the top of the tower. "Hiking through here, you may not see a lot of animals," he says. "But sit up here for a while and keep quiet, and you'll see the whole place come to life."

We stand in silence and it happens: Birds are flitting through the branches around us, turtles cautiously peering from the surface of ponds, and small animals rustle the underbrush. I notice all the little details that surround me. The longer I'm still, the more I appreciate it. This is no sculpted park, no arboretum. This is a place where nature is reasserting itself, and from up here it's a joy to behold. HOGBOTTOMS.COM

“Early on, a child from Irving came in and couldn't recognize what a firefly was. I wanted to give kids around here a place they could see things they won't see anywhere else.”

— Jim Widener



Fido Friendly

Bring your best friend to these pet-loving patios BY JAN HUBBARD

IN THE RESTAURANT BUSINESS, COMPETITION is fierce. Statistics show that nearly 60 percent of new establishments close within three years, so owners are always looking for something different to attract the public. One approach that is becoming more popular: Offering man's best friend a seat at the table. Or, more accurately, the patio.

According to the Pet Leadership Council, 44 percent of households have a dog. And Irving's diverse dining scene offers more than 30 pet-friendly restaurants.

In terms of a unique approach, it's difficult to top The Ranch in Las Colinas. It maybe the only restaurant in the world that welcomes pets and also offers helicopter rides. Or as they advertise: "Make your visit a memorable one by booking a helicopter flight at The Ranch. Wine and dine, then let us whisk you off to see a skyline view of our great city."

"We are very hospitality driven here," says Charles Leon, general manager at The Ranch. "We have a friendly environment that extends to people and their pets. If you want to take your pet in the helicopter, you can do that, too."

While most restaurants will probably not adopt the helicopter angle, pet owners looking for patios and outdoor seating where their pets are allowed have a large variety of choices in Irving. One of those —

the Italian Café — has been operating for more than two decades.

"We were pet-friendly from the beginning," says owner Harry Mazi, who opened the Italian Café in 1997. "We are in a residential area where there are lots of people, so we wanted them to not have to leave their pets at home. And I'm a pet lover myself. I have a dog, cat and two birds. It's personal preference."

Neither The Ranch nor the Italian Café has a specific pet menu, but both provide bowls, and The Ranch offers dog treats.

"It's just another one of our hospitality features," Leon says. "It makes people who bring their dogs in happy."

Mazi views their pet-friendly space as a way to bring the community together. The Italian Café recently ran a promotion asking pet owners to send photos of their critters, and the one judged the most interesting earned the winner a \$25 gift certificate to the restaurant.

"We have people coming into the restaurant that came here when they were kids," Mazi says. "Now they are adults and they bring their children. And if they want to bring their pets, they can do that, too. It makes for good results because it's a family thing. And it's our family."

THE RANCH LLC.COM, ITALIANITALIANCAFE.COM



PHOTO: DAVID HALLORAN

STAY

PLAY

LIVE



Gimme a Beet!

Find creative artisans of the foodie persuasion at the Irving Arts Center

BY JACQUELYNE FROEBER | ILLUSTRATION BY BRIAN SMITH

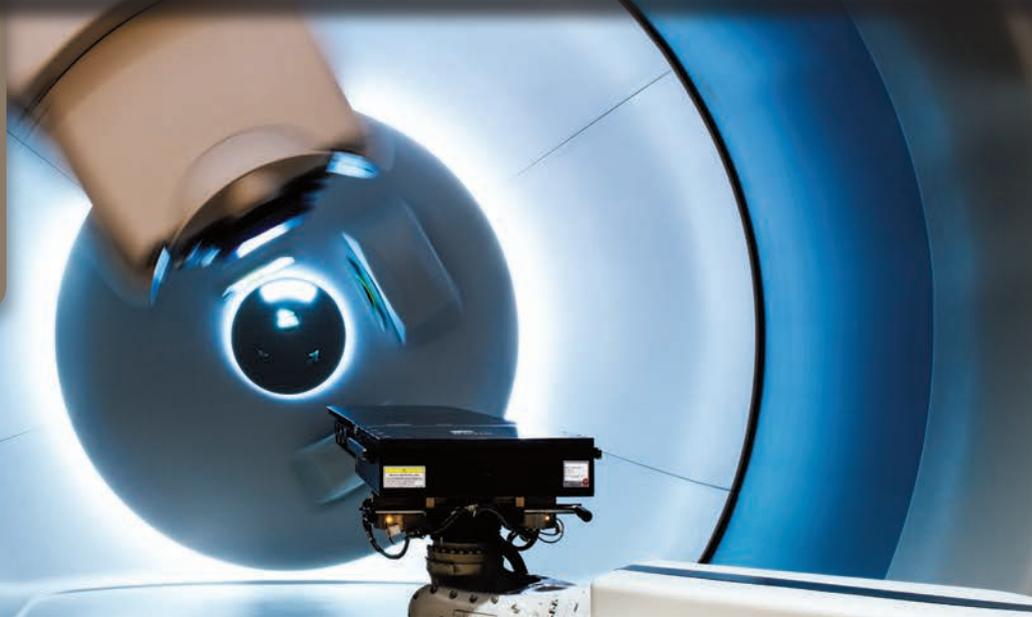
ON SATURDAY MORNINGS, follow the scent of just-baked baguettes and homemade peanut butter cookies to the Irving Arts Center-turned-marketplace for a taste of the finer things from Texas. “Like a European market, you get your meat and eggs here, and also find more indulgent options,” says operations manager Matt Brown. From fresh pecans and North Texas honey to homemade tamales and handmade French pastries, the outdoor Four Seasons Markets’ Irving location has a roster of more than 25 vendors specializing in organic produce, locally-made products and gifts. As

a relatively new market — opening last June — Brown says the diversity of Irving and the sheer size of the city help foster this type of model, where buyers are looking to support the community and connect with the artist/farmer/entrepreneur behind the purchase. “Diversity is what makes a market so great,” Brown says. “We want to attract a diverse crowd and help them discover the vendors that support them.” Four Seasons Markets in Irving is open Saturdays, 9 a.m. to 2 p.m., and mid-November to March, 10 a.m. to 2 p.m.

FOURSEASONSMARKETS.COM



Fight cancer
with the most
advanced proton
treatment in Texas



What is proton therapy?

Proton therapy is one of the most promising recent developments in cancer treatment. This advanced form of radiation treatment uses a beam of the positively charged part of an atom — the proton — to precisely target and damage cancer cells.

By conforming proton radiation beams to the three-dimensional shape of the tumor, proton therapy causes less radiation exposure to surrounding healthy tissue. This may result in less tissue damage and fewer side effects, which helps patients maintain quality of life during and after treatment.

Why choose proton therapy?

Proton therapy most often treats tumors in sensitive areas where surgery may not be an option. Children benefit from proton therapy because their growing organs are more susceptible to potential long-term harm from less precise treatments.

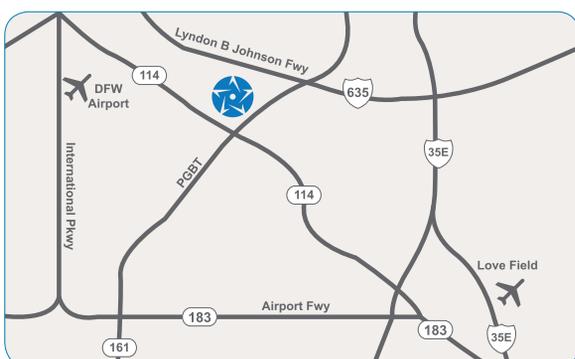
Proton therapy can be used for a wide range of cancers, including:

- Brain and spine
- Breast
- Esophageal and upper GI
- Head, neck and skull base
- Lymphomas
- Liver
- Lung and thorax
- Pediatric
- Prostate
- Sarcoma
- Recurrent tumors

The potential benefits of proton therapy

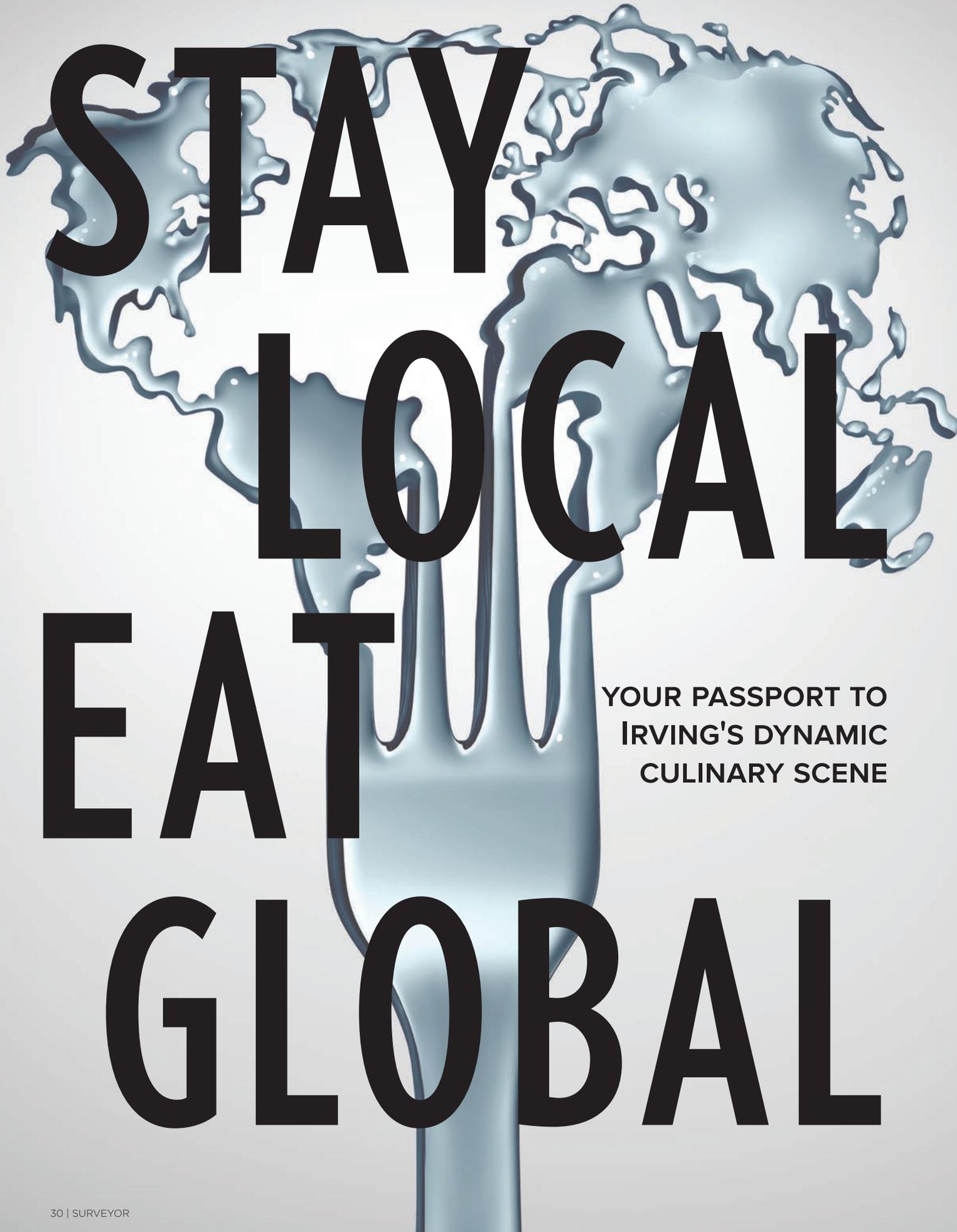
- Less risk to surrounding healthy tissue
- Reduced number of treatments
- Fewer long-term side effects

Tours are available most weekends. Please call 469-513-5500 in advance to sign up for the tour.



Texas Center for Proton Therapy is located in Irving, minutes from downtown Dallas and downtown Fort Worth, Dallas/Fort Worth International Airport and Dallas Love Field. Our Patient Support Services team can help you coordinate travel, transportation and lodging.

Texas Center for Proton Therapy
1501 West Royal Lane
Irving, TX 75063
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TexasCenterforProtonTherapy.com



**STAY
LOCAL
EAT
GLOBAL**

**YOUR PASSPORT TO
IRVING'S DYNAMIC
CULINARY SCENE**



CLOCKWISE: The Spicy Tuna Tower at Midori Sushi; authentic Neapolitan pizza from Cavalli; Thai and Laotian-style cuisine at Sapp Sapp; fried oyster po' boy at Po' Melvin's



We're Not in Texas Anymore, Taste Buds

With more ethnicities represented in its 75038 ZIP code than any other city in the United States, it's no wonder that Irving's restaurants, too, speak many languages. The following eateries offer an authentic taste of far-flung culinary destinations including Japan, Italy, India and beyond. **Benvenuto. Yokoso. Welcome!**

BY ELLISE PIERCE



MIDORI SUSHI

Steve Lee opened Midori Sushi in 1999, and his idea then was to offer a sushi buffet, practically unheard of at the time. “Not many people were into sushi, so I offered a variety of food at lunchtime,” Lee says. “Besides sushi we have dumplings, fried shrimp, vegetable and chicken fried rice and 16 different rolls, from California rolls to chicken tempura rolls and tuna rolls.” Dinner, however, is another story. The buffet table goes away and diners nibble on barbeque Korean short ribs and the vertical spicy tuna tower as they sit on the floor in one of two rooms with Japanese-style tatami mats and short-legged tables. “It’s traditional, home-style seating in Japan,” Lee says. “It’s more social because you’re closer together.” MYMIDORISUSHI.COM

SAPP SAPP LAO & THAI KITCHEN

Even though “Thai” is in the name, Sapp Sapp, which means “yummy” in Laotian, is more Laotian in its culinary approach. “We’re a Laotian family, and even the Thai dishes are going to taste more Laotian than Thai,” says owner Xay Senephoumy, whose mother, Boonmie Phennara, oversees the kitchen. “They’re going to taste more rustic. We’re cooking from scratch, so the flavors are going to be less masked with sugar and more in your face, the way they should be.” Like the spicy lime flavors in their signature green papaya salad, “with lime and crushed Thai chile and homemade anchovy sauce, so you get the sour, the sweetness and the funk from the anchovy,” Senephoumy says. Another favorite? Larb (pronounced LOB), the unofficial dish of Laos, a meat “salad,” which is served with your choice of beef, chicken, duck or fish mixed with herbs, green onion, cilantro, lime juice and crushed red pepper, and is often served in lettuce leaves, like a natural gluten-free wrap. There’s no website, which is just how Senephoumy, a former IT guy, likes it. “Word of mouth has always been our draw,” he says. “It keeps us authentic.” 972-514-1811



CLOCKWISE FROM ABOVE:
stir-fried veggies, fried
chicken wings, bulgogi,
mango and rice cooked
with coconut milk, chicken
larb and shrimp pad thai.



PHOTO: DAVID HALLORAN (2)



OUR PLACE

While some Indian restaurants offer specialties from just one region of the country, Our Place offers a taste of everything made within its borders, from the curries, naan and roti found in the North to the classics found in the South including biriyani chicken, tamarind rice, eggplant rice and dosas, paper-thin pancakes filled with lentils and rice flour, India's answer to the crêpe. There are also several Indo-Chinese dishes on the menu, such as Chicken 65, chicken that's marinated in 65 spices. Narendar Babu, partner and manager, says that while it's hard to say what's most popular with such a diverse menu, the goat curry is a standout, plus it's one of the most authentic. "Every state in India has its own goat curry, and it's a little bit different everywhere you go," he says. "Ours is between medium and spicy, which is fitting here in Texas."

OURPLACEUSA.NET

LA MARGARITA

Don't be fooled by the name. This is not Tex-Mex. Yes, there are margaritas — a lounge, in fact, where you'll find the award-winning Strawberry-Jalapeño Margarita, and margaritas made with prickly pear, hibiscus and mango or pink guava purée — but what's different about La Margarita, here since 1990, is that you'll find a little New Mex, a little real Mex, and a little, just *a little* Tex-Mex, like the quesadillas and nachos on the appetizer menu. It's otherwise creative, fresh takes on dishes we may (and in some cases, may not) recognize. Duck Carnitas, made with poblano rajas, chile morito salsa on a flour tortilla; Pollo Xochitl, chicken breast with a hearts of palm cream sauce; and Relleno al Carbon, a roasted poblano stuffed with pulled pork, queso asadero and crema. All this plus margaritas. Did we mention margaritas? LA-MARGARITA.COM





AFRICAN VILLAGE

Willy Kadiebwe and his wife, Veronique, both from the Congo, already owned the small grocer of imported foods, the African Food Store, so when the owner of the restaurant African Village, in the same shopping center, was ready to sell after 15 years, Kadiebwe jumped at the chance. “It’s mainly Africans that eat here but we see all kinds of people,” says Kadiebwe, who worked for years in treasury services at JP Morgan Chase. “Americans come out of curiosity, or they’ve lived in Africa and have some knowledge of the food and want to taste it again.” Classics include jollof, a spicy red rice; foh foh, a doughy accompaniment to chicken, beef, or goat, meant to be eaten with your hands and used to swipe through and soak up sauces; and cassava leaves, which look like a side of greens, or spinach. “You take the leaves and you use a mortar and work it for an hour or two before it’s ready to cook,” he says. “Cassava leaves is one of the favorites in the Congo, and also Zambia, Tanzania and Kenya.”

AFRICANVILLAGERESTAURANT.COM

EMPA MUNDO

Short for empanadas of the world in Spanish, Empa Mundo is the passion project of Argentinian Raul Gordon, who worked for years as a mechanical engineer for Nabisco, General Foods and Kraft, and always wanted to open a little restaurant when he retired. When that time came eight years ago, it made sense to open a place that served the food he loved most as a child. “When I grew up in Buenos Aires, my father used to bring home from the pizzeria one pizza and a dozen empanadas,” Gordon says. “Today there are still pizzerias selling empanadas but now you have empanada stores, too, so I took the model and adapted it here.” At his small shop, he makes the traditional Criollo, stuffed with ground beef, raisins, olives and a hard-boiled egg, and the untraditional Texas beef brisket is also a best seller. There’s also one stuffed with sweet potato and marshmallow, one with spinach and cheese and a banana and Nutella one, too. “In Argentina if you have five or six flavors, it’s a major development,” he says. “Here we have 18.” EMPAMUNDO.COM





EVEREST INDIAN & HIMALAYAN RESTAURANT & GRILL

It's a little bit Indian, a little bit Nepalese. From this area where the border is defined, the cuisine of both countries blends together as one. For starters, a list of soups as high as Everest itself, from simple tomato or mushroom to a dal soup or hot and sour. Himalayan tiffin, or midday meal, featuring a range of dishes specific to the area, including tash, goat marinated with ginger and garlic paste, then grilled; fish masala is marinated in yogurt, herbs and spices; spicy shrimp vindaloo is cooked with potatoes. From kebabs to stir-fried noodles, the menu has plenty of options. But don't pass up the gulab jamun, fried cheese balls soaked in honey, for dessert. EVERESTIRVING.WIXSITE.COM/EVEREST





CAVALLI PIZZA

There is pizza that's thick, pizza that's thin, and these days, you'll find variations of everything in between. Then there's the pizza here, made in a wood-fired oven and baked until the crusts puff up and almost burn. This is the pizza of Napoli. It does not come sliced and it shouldn't be eaten with your hands. There are knives and forks that come with the pizza, and you can sit and order your own and use the utensils as you would in Italy, or any civilized place. The dough's made with Caputo "00" flour, which creates light and tender crusts; the sauce is nothing more than San Marzano tomatoes puréed with a little salt. The mozzarella is made here, too, torn into pieces and placed atop each pie. The Irving location is one of three, all certified by the Associazione Pizzaiuoli Napoletani, an organization that keeps Neapolitan pizzas autentico. CAVALLIPIZZA.COM

Made to Order

These local institutions prove that authentic fare is always satisfying

BY ELLISE PIERCE

BIG
SULTAN
TRAFFIC
LIGHTS

FOUNTAIN

Since
1948

100

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BIG STATE

Susan and Rick Fairless met in high school in Irving. When they started dating, they'd go to (then) Big State Drug for cheeseburgers and sit in a booth. As the sweetheart story goes, they got married, and continued to frequent Big State. "We used to eat lunch there two or three times a week," says Susan. Five years ago, when the cook told them the restaurant was going out of business, they knew they had to do something. "So many places that we'd grown up with had closed, so we decided on a whim to buy it," she says. "We bought it with our hearts and not our heads, but we've kept our heritage alive. They were going to turn (Big State) into a furniture store." The menu's pretty much the same as it always was; an old school line-up that includes pancakes and eggs for breakfast, tuna fish and grilled cheese sandwiches for lunch, and chicken fried steak and chicken strips with gravy for dinner. It's not trying to be fancy, but they did add a fried bologna sandwich to the menu awhile back. "It's something Rick's mother did," Susan says. "People really like it. We also do a very good cheeseburger." BIGSTATEFOUNTAINGRILL.COM



i FRATELLI

David Cole is the second oldest of his brothers, all of whom grew up in Irving. But when David graduated from MacArthur High School, he already knew what he wanted to do: Work in the kitchen at Campisi's in Dallas. "I had a knack for it," Cole says. "It came easy to me." It didn't hurt that the owner, Joe Campisi, was his father's brother-in-law. His brothers worked for Campisi's, too, and it wasn't long until David and the others decided that they'd like to open an Italian restaurant in Irving, where at the time there was only one. So they opened their place in Las Colinas, called it i Fratelli, which means "brothers" in Italian, and put the pasta water on boil. That was 31 years ago. Today, i Fratelli, with 15 stores (nine are company owned; the others are owned by franchisees), is no longer a restaurant, but delivery-only pizza place. The best-seller comes with pepperoni, homemade sausage, mushrooms, green pepper and onion. Its name? "The Brother," of course.

IFRATELLIPIZZA.COM



PO' MELVIN'S

This 30-year-old landmark transports the palate to the French Quarter with 10 different po' boys including meatloaf, chicken fried steak and a list of seafood that comes fried or blackened. "My dad is from New Orleans. We have Louisiana roots," says Mel Lemaine, who owns the place along with his family. "The menu is Southern cuisine with a little Louisiana flair." Getting into the family business was always Lemaine's plan. His uncle owned Campisi's in Dallas — the 1945 Italian institution and said to be Texas' first pizzeria — and it was all Lemaine ever wanted to do. "My dad always wanted to be in the restaurant business and I was studying restaurant management at Texas Tech so we could open a business together." Thirty years ago, they did just that, opening first in an old Dairy Queen, with a menu that focused on home cooking, like the black eyed peas his father won prizes for at the State Fair of Texas, and growing the menu from there. "Our gumbo is as good as it gets," Lemaine says. "We use blue crab meat and real Gulf shrimp, Louisiana whites, the best shrimp you can buy. Or we like to butterfly them, lightly flour batter them and they're fantastic." New Orleans-style red beans and rice, fresh-baked jalapeno cornbread and blackened chicken breast over Cajun rice are traditional favorites, but let's just say you can't go wrong with the shrimp. "That's my number one thing to impress people with is the fried shrimp — I'm so proud to put that out," Lemaine says. "I've never heard anyone say they're disappointed in the shrimp, not ever." POMELVINS.COM



Owner Mel Lemaine sits at the bar in Po' Melvin's with an oyster po'boy (left).



BOI NA BRAZA

“It means ‘steer over embers,’” says manager Josh Matheus. “My parents are Brazilian. My first language is Portuguese.” Matheus grew up in Irving, and in the restaurant that his father, who had a restaurant in Brazil, opened up here in 2000. “I started as a host, and moved onto dishwasher to butcher to meat caretaker to bus boy. My father wanted to bring a piece of Brazil to North Texas.” Perfect for big Texas appetites, the concept behind the Brazilian steakhouse, now with three locations — the newest is in the Toyota Music Factory, which Matheus oversees — is a two-course, all-you-can-eat system. The first part is a gourmet salad bar with more than 60 items including Brazilian salads, like salpacio, a chicken salad with carrots, bell pepper, apples and parsley; lots of cured meats and imported cheeses followed by the second course, 16 cuts of beef, chicken, pork, lamb and sausage, served table-side by gauchos. “It’s only heavy if you keep asking for more,” Matheus says. “In Brazil, a dinner like this is something you’d take your time with, and enjoy for two to three hours.” BOINABRAZA.COM



UNCONVENTIONAL CULINARY

Executive chef Eduardo Alvarez is the man behind the menu at the Irving Convention Center

BY SAM OSTERLING | PHOTOGRAPHY BY DAVID HALLORAN

Chef Eduardo Alvarez's hunger for creative cuisine was realized in the kitchen of a French restaurant. "I started looking at the chefs, how they were working, and I was excited," he says. "When they were doing flambés and all of that good stuff, that's what it took for me to start learning how to cook and be more involved and hands-on in the process."

Chef Alvarez went on to work in several restaurants before becoming a sous chef at a country club where he perfected a more upscale approach to dining, and then moved on to the Dallas Convention Center. "That's where I got my training," Alvarez says. "They sent me to school."

Fast forward to 1999: Chef Alvarez became the executive chef at Texas Stadium and later AT&T Stadium in Arlington, and after more than a decade with the Dallas Cowboys, is now creating the menu for the Irving Convention Center that mirrors the center itself: modern, upscale and designed with guests in mind.

TELL US A LITTLE MORE ABOUT YOUR TIME WORKING WITH THE DALLAS COWBOYS.

I worked there until 2010 and I was executive chef. I was able to work there on the old stadium and was part of planning the new stadium as well. We planned to have two kitchens on each floor of the stadium, a kitchen for the club and a main kitchen downstairs. I worked on the planning with the Jones family. They wanted to serve everything fresh, a la carte, but as fresh as possible.

WHAT'S ON THE MENU AT THE IRVING CONVENTION CENTER?

We have a lot of different customers and corporate events, and

we do a lot of custom menus. We have a set menu we like, but a lot of custom requests. That is one of my challenges — that's what I like! Making sure that everyone has a great experience and nice accommodations in the meeting rooms.

BY CUSTOM MENU YOU MEAN...

It all depends: We can do a nice roasted prime rib carved to order, or a tenderloin and shrimp, or we can go to Florentine chicken with a spinach and fennel cream sauce. One of our favorites is our house salad. It's made with roasted beets and paired with a nice cilantro salsa. That one is very popular, and that's one I feel very proud about. Everybody keeps asking for it.

WHAT IS THE ONE THING YOU WANT PEOPLE TO KNOW ABOUT YOUR FOOD?

Most importantly, everything is fresh here. We don't use anything frozen. We make our dressings, salsas — everything. We have people coming back and asking for that salad, that nice filet and shrimp, those mashed potatoes.

YOU'VE SEEN THE COMMUNITY GROW THROUGHOUT THE YEARS. THOUGHTS ON IRVING AS A CULINARY DESTINATION?

Irving is getting lots of different [visitors] from different countries. They want to try different food all the time. Everybody is looking for something different. They want to have an experience, and they want to learn more about food. It's this part — learning, a more challenging experience — that brings people together.

IRVINGCONVENTIONCENTER.COM

ENTIONAL

S I NCE



Sips & Steaks

Creative combinations complement the cut at Southern Junction Live

BY MOLLIE JAMISON | PHOTOGRAPHY BY REED KENNEY

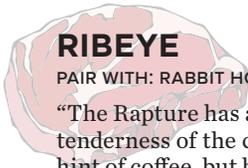
THE LONE STAR STATE IS STUDED WITH HONKY-TONKS AND steakhouses from Texarkana to El Paso, but at Irving's Southern Junction Live, you get the best of beef and country western music under one roof. Between two-step lessons, grill-your-own options and a roster of visiting musicians, this venue serves a side of fun with its fine fare and inspired cocktail menu. We asked Southern Junction's bar manager Brandon Novara what to drink with your steak no matter who is cooking the meat.



FILET

PAIR WITH: SMOKE TREE PINOT NOIR FROM SONOMA, CALIFORNIA

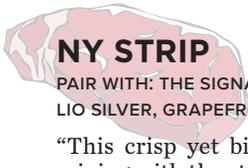
"The pinot noir has a hint of blackberry that really brings out the flavors within the steak, and the two balance each other very well," says Novara. "The slight acidity from the wine matches the juiciness of the steak in each bite."



RIBEYE

PAIR WITH: RABBIT HOLE RAPTURE BROWN ALE BREWED IN JUSTIN, TEXAS

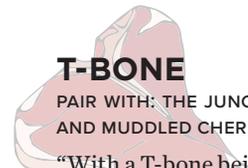
"The Rapture has a rich toasted malt taste that complements the tenderness of the cut," Novara says. "Being a brown ale you get a hint of coffee, but because of the steak's marbling, the coffee hint really soaks into the meat, giving an added smoke flavor."



NY STRIP

PAIR WITH: THE SIGNATURE SOJO SUNRISE COCKTAIL MADE WITH DON JULIO SILVER, GRAPEFRUIT JUICE AND LIME OR SMOKE TREE CHARDONNAY.

"This crisp yet bitter cocktail cuts through the meat, almost mixing with the steak juice and taking the sirloin to a whole new level," Novara says. "The Chardonnay is not as light or sweet as some other white wines but has nice oaky notes crisp enough to cut through the beefiness of the sirloin. Both are rich enough to balance each other out."



T-BONE

PAIR WITH: THE JUNCTION MADE WITH CROWN ROYAL VANILLA, ORANGE AND MUDDLED CHERRY

"With a T-bone being a very large steak, you need a drink that you can take your time with while eating," Novara says. "The vanilla in the whisky actually comes out as smoky when you are eating the steak, which is a nice surprise." SOJOIRVING.COM



Bar manager Brandon Novara mixes up a cocktail at Southern Junction Live



VEGANS BEWARE

These restaurants have the meats:

COOL RIVER CAFÉ: Should you go for a 6-ounce filet or a 10-ounce filet? Oscar-style with crab, asparagus and hollandaise or top your chop with the King's Butter: black truffle, garlic and honey foie gras? While we can't choose for you, we do know one thing: The creative menu at this upscale steakhouse rules. Coolrivercafe.com

LAW RESTAURANT: This upscale steakhouse at the Four Seasons puts the spotlight on big steaks, family-style sides and Texas-grown ingredients. The Butcher's Cut of the Week features impressive options like the 48-ounce Long Bone Tomahawk (don't worry, it's for two) and a 36-ounce porterhouse. lawrestaurant.com

THE KEG STEAKHOUSE AND BAR:

The signature cuts here are treated with a top-secret "Keg seasoning" to make each filet, sirloin and NY strip extra tender. Try the Baseball Top Sirloin; medium rare is the most they can cook it. Also coveted by carnivores: filet mignon wrapped in bacon, and the Keg Burger with jalapeño maple aioli. Kegsteakhouse.com — J.F.





MASALA LEMONADE POP SPIKED WITH CUMIN AND GINGER

DESI DISTRICT
6451 RIVERSIDE DRIVE, SUITE 100

Sheetal Liddar opened her shop for all things Indian last fall, after working as an engineer in Dallas for 12 years. “I was always passionate about eating, and that’s why I opened Desi District. The name, desi, means ‘local’ in Sanskrit,” she says. Inspired by the frozen pops she’d buy from street cart vendors in northern and southern India, where she grew up and went to school, Liddar’s menu is fresh and exotic. There’s a mango lassi pop, made with cardamom. There are pops made of fruit, others made of cream, and some made with both. All the juices for the fruit pops, whether watermelon, kiwi or strawberry, are freshly squeezed each day. THEDESIDISTRICT.COM

Cool Desserts

We all scream for these innovative sweet treats
BY ELLISE PIERCE | PHOTOGRAPHY BY REED KENNEY



MONKEY MADNESS MADE WITH VANILLA ICE CREAM, NUTELLA AND BANANA SLICES, TOPPED WITH MORE BANANA SLICES, WAFER COOKIES AND CHOCOLATE CHIPS

LET'S ROLL ICE CREAM
8150 N. MACARTHUR BLVD., SUITE 168

Sri Nath loved the idea of rolled ice cream so much that he went to Thailand in the name of research, ate as much as he could, then returned home and opened up his shop. Unlike traditional ice cream that's made from a custard base that's cooled, frozen and scooped, rolled ice cream is a freeze-to-order situation. "It's always fresh," Nath says. You pick a flavor as the ice cream base, and it's poured out on the minus-17 degree flat-top freezer, then rolled into cigar-like cylinders that are stacked side by side in a cup. Toppings can be mixed in before the rolling, added to the top or both. There are more than 30 toppings to choose from, including pound cake and brownie, baked in the shop each day.

LETSROLLICECREAMUSA.COM



WATERMELON SORBET TOPPED WITH KIWI AND OTHER FRESH FRUIT

YOGURT ZONE
IRVING TOWNE CENTER
3401 W. AIRPORT FREEWAY, #126

Because probiotics are a thing now, and yogurt is filled with live cultures, frozen yogurt is still one of the, ahem, healthiest choices around. "It's less than half the calories of ice cream," says owner Alex Chang. "Four ounces is 100 calories, whereas ice cream is about 250." Not that anyone could stop at half a cup, but it's a nice thought. All of Yogurt Zone's frozen yogurt is made with either skim or 2% milk. The idea behind Yogurt Zone's self-serve aspect is to have as much as you want, and at 45 cents an ounce, it's also a bit of a bargain. There are always about a dozen flavors and 85 toppings, including various nuts and sauces.

[FACEBOOK.COM/YZIRVING](https://www.facebook.com/YZIRVING)



COOKIE DOUGH DRIZZLE MADE WITH BIRTHDAY CAKE ICE CREAM, OREOS AND HOT FUDGE ON TOP

MARBLE SLAB CREAMERY
7601 N. MACARTHUR BLVD.

One of the pioneers in mixing your favorite cookies or candy into ice cream, Marble Slab Creamery is still doing the good work of crushing and adding as many Oreos as humanly possible into that massive amount of coffee ice cream, then folding it in so it's evenly distributed for maximum enjoyment. Of course, one ice cream plus one topping is so old school. "People go crazy with the toppings. Some put as many as six or seven on their ice cream," says manager Sundar Shrestha, whose favorite flavor is cheesecake. Here, whether you go the sensible route and just add one or two toppings, or bury your scoops under a mountain of cookies, rainbow sprinkles and chocolate sauce, you can feel good about the fact that the ice cream isn't some industrial nonsense; it's full on, total fat ice cream, just like ice cream ought to be, and it's made on-site daily. MARBLESLAB.COM

MANGO NABA WITH CHAMOY CHILE SUGAR SAUCE AND FRESH MANGO

SNOBALL LOCO
706 N. MACARTHUR BLVD.

Due to the crazy success of the movable cart, Snoball Loco owners Shannon Alaniz and Donte Mozee are looking for permanent digs. (Check Facebook for details.) "I've been obsessed with snow cones since I was a little girl, and when I was pregnant I craved them in the winter and no one had them, so I started making them at home," Alaniz says. "Then I thought other people might want them, too." And so a business was born. Unlike some snow cones, made with ice that crunches when you bite into them, Snoball Loco's treats are like snow. "It comes out in a ribbon; it's so soft," Alaniz says. "Most snow cones use a block shape or compressed ice." Not the one-scoop wonders of your youth, with sugary, clothes-staining blue syrup, Snoball Loco's desserts are candy-topped monstrosities, served in a cup that opens like a flower and sweetened with sugar syrup that Alaniz cooks on the stove until it's thick, just like the kind her grandmother used to make.

[FACEBOOK.COM/SNOBALLLOCO](https://www.facebook.com/snobalलोco)



AROUND TOWN

Upcoming events and nearby attractions



JULY 17, 2018
3 DOORS DOWN & COLLECTIVE SOUL: THE ROCK & ROLL EXPRESS TOUR
 THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

With more than 30 million albums sold, 3 Doors Down, Collective Soul and Soul Asylum are inviting fans aboard The Rock & Roll Express U.S. Tour this summer, with all three bands performing their most popular hits.

JULY 20 - AUGUST 4, 2018
GEORGE WASHINGTON SLEPT HERE, MAINSTAGE
 THE IRVING ARTS CENTER
IRVINGSYMPHONY.COM

Newton Fuller just wants “a little place in the country to call his own.” Despite disgust from his city-slicker wife and daughter, Newton drags his family out to a homestead with broken windows, falling plaster and a cow in the kitchen. Can Newton make this house into a home? Will they flip the house or just flip out?



JULY 21, 2018
FOREIGNER: JUKE BOX HEROES TOUR
 THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Foreigner, Whitesnake and Jason Bonham’s Led Zeppelin Evening are coming to rock Irving with their Juke Box Heroes Tour. These legendary bands are led by the fabric of British rock — Englishmen Mick Jones, David Coverdale and Bonham.



JULY 21-22, 2018
NORTH TEXAS COMIC BOOK SHOW
 IRVING CONVENTION CENTER AT LAS COLINAS
IRVINGCONVENTIONCENTER.COM

A throwback to the early days of comic conventions, the North Texas Comic Book Show is a great way to meet national comic book artists with a large selection of comic books, toys, action figures and comic collectibles.



JULY 27, 2018
O.A.R. — JUST LIKE PARADISE TOUR WITH MATT NATHANSON
 THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

O.A.R. has released a brand new single, “Just Like Paradise,” which coincides with their Just Like Paradise summer tour. All tickets sold during O.A.R.’s fan presale include a free download of the new single.

JULY 24, 2018
COUNTING CROWS WITH SPECIAL GUEST +LIVE+: 25 YEARS AND COUNTING
 THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Captained by enigmatic singer Adam Duritz, Counting Crows has sold more than 20 million albums. Their seventh studio album, released in 2014, it was recognized as one of the band’s “stronger works” by *USA Today*.



JULY 25, 2018

JEFF BECK, PAUL RODGERS & ANN WILSON: STARS ALIGN TOUR

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Jeff Beck, Paul Rodgers and Ann Wilson bring you their Stars Align Tour for an exciting night of knockout combinations of music and musicians.

JULY 27-29, 2018

LET'S PLAY GAMING EXPO

IRVING CONVENTION CENTER AT LAS COLINAS
IRVINGCONVENTIONCENTER.COM

The Let's Play Gaming Expo is one of the most interactive conventions in the land, celebrating all of gaming and featuring vendor tables, arcade cabinets, national tournaments and world championship qualifiers, panels, special guests and much more.



JULY 28, 2018

BILL BURR

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Burr hosts a podcast each week called "The Monday Morning Podcast" and an upcoming animated series on Netflix called: *F is for Family*. He occasionally appears in film when they let him.

JULY 29, 2018

CUTTIN' UP AT THE BEAUTY SHOP, IMOC PRODUCTIONS

THE IRVING ARTS CENTER
IRVINGSYMPHONY.COM

A beauty shop experience you will never forget, *Cuttin' Up at The Beauty Shop* is a new stage play from IMOC Productions. Audiences are in for a treat with irreverent, lighthearted comedy taking place in the unlikely of settings, the beauty shop. Don't miss this one-night-only engagement.

AUGUST 3, 2018

ERASURE: WORLD BE GONE TOUR

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

While their 30-year career has them singing about love, relationships, introspection and the good life, Erasure's *World be Gone* is not one of their typical albums. It's the darkest journey of any Erasure effort, albeit satisfying to their longtime fans.



AUGUST 4, 2018

COHEED AND CAMBRIA WITH TAKING BACK SUNDAY

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Coheed and Cambria is a rare band whose music effortlessly crosses genres of rock — from indie and progressive to metal and pop-punk. This summer, the band will be performing songs from their expansive catalog, as well as pulling a few new tricks out of their hats.



AUGUST 8, 2018

GLADYS KNIGHT & THE O'JAYS

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Gladys Knight and the O'Jays have been spilling out their R&B classics for so long you'd think they'd be predictable. Even in her seventies, Gladys still has got it goin' on.

AUGUST 10, 2018

DISPATCH SUMMER TOUR 2018

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Built on tales of struggling immigrants, forgotten veterans and children cast aside, Dispatch's latest album contains a set of songs that tap into the peace and plight of the human condition. This summer's tour will show a stronger band than ever before.



AUGUST 14, 2018

BUSH, THE CULT AND STONE TEMPLE PILOTS - REVOLUTION 3 TOUR

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

The return of mega-platinum rock band Bush brings you their lead single, "The Sound of Winter," which made rock radio history by becoming the first self-released song ever to hit No. 1 at Alternative Radio. The Cult and Stone Temple Pilots round out this tour.

AUGUST 15, 2018

BEN SHAPIRO LIVE

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Ben Shapiro is editor-in-chief of *The Daily Wire* and host of *The Ben Shapiro Show*. He is also an author and a nationally syndicated columnist who owned his own legal consulting firm, and he wants to bring you all the news and facts you need to know, with audience Q&A.



AUGUST 18, 2018

ICE CUBE WITH BUN B

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Growing up in crime- and gang-infested South Central Los Angeles in the 1970s and '80s, Ice Cube learned how to navigate a world where the line between right and wrong shifted constantly. He has also found a lasting way to present comedy that exists in the midst of difficult situations.



AUGUST 23, 2018
CHARLIE PUTH:
THE VOICENOTES TOUR

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Charlie Puth produced and penned tracks for the likes of Pitbull, Trey Songz, Cee Lo Green, Little Mix and many more. A gifted and charismatic live performer, Puth has proved a hugely popular concert attraction, with last year's Nine Track Mind Tour selling out nearly every date within 30 minutes of its announcement.

AUGUST 24, 2018
THE RUSS MARTIN
ANNIVERSARY SHOW PRESENTS
LOUDWIRE GEN X SUMMER TOUR

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

P.O.D., Lit and Alien Ant Farm are uniting for the Gen X tour, presented by Loudwire. "This is going to be one for the books. Cruise on out to the party and see what we deliver!" invites Alien Ant Farm guitarist Terry Corso.

AUGUST 31, 2018
LAUGHS BY THE LAKE

LAKE CAROLYN
CITYOFIRVING.ORG/1296/LAUGHS-BY-THE-LAKE

Lake Carolyn, in the Las Colinas Urban Center, provides a beautiful backdrop for the largest outdoor comedy show in North Texas. Each year, over 1,500 people take in the professional comedic performances, local talent competition and great food.



AUGUST 31, 2018
GERARDO ORTIZ

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Gerardo Ortiz, who's touring with headliners Pancho Barraza and Kevin Ortiz, has broken attendance records across the Americas. They will be performing traditional and multigenerational Sinaloa music.



AUGUST 31, 2018
NORTH TEXAS ROUNDUP
REGION 5 SYC AND RCC

IRVING CONVENTION CENTER AT LAS COLINAS
IRVINGCONVENTIONCENTER.COM

USA Fencing announces the North Texas Roundup Super Youth Circuit & Cadets (RCC) Fencing Tournament hosted by the North Texas Fencing Tournament Coalition, a cooperative venture of the Fencing Institute of Texas, Cutting Edge Fencing Club, Gold Blade Fencing Club, and North Texas Fencing Alliance and sponsored by Absolute Fencing Gear.

SEPTEMBER 8, 2018
ALICE IN CHAINS

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

A metal band with an alternative-rock edge, Alice in Chains came from the same era and grunge scene as Nirvana and Pearl Jam. "The group's songs, laden with references to drug addiction and death, are somewhere between Metallica's dense head bangers and Pearl Jam's grinding anthems," says *Rolling Stone*.

SEPTEMBER 8-9, 2018
DALLAS/FORT WORTH
ULTIMATE WOMEN'S EXPO

IRVING CONVENTION CENTER AT LAS COLINAS
IRVINGCONVENTIONCENTER.COM

Relax and rejuvenate, explore a new interest, connect with inspiring keynote speakers and reignite your inner you. Indulge yourself with the very best in shopping, fashion, food, entertainment, cosmetics and travel or spend a relaxing day being pampered with spa treatments, massages and retail therapy.

SEPTEMBER 9, 2018
SCORPIONS WITH QUEENSRYCHE

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Celebrated across the globe, this iconic rock act has sold more than 100 million albums worldwide and has received multiple honors including a World Music Award, a postage stamp in Brazil, a star on Hollywood Rock Walk, Echo honors, and most recently they were honored with the Lower Saxon State Award.



SEPTEMBER 13, 2018
RISE AGAINST:
MOURNING IN AMERIKA TOUR

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Rise Against won acclaim for its hard-hitting 2017 performances in support of its eighth studio album, *Wolves*. "If any rock band could convince their fans to not bury their heads in the sand, it might just be Rise Against," writes the *Houston Press*.

SEPTEMBER 15, 2018
A NIGHT TO REMEMBER
FEATURING REBA MCENTIRE
BENEFITING CITY SQUARE

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

The best seats are available through sponsorships, and additional benefits may include valet parking, access to a VIP lounge before the show, exclusive after-party, and a meet-and-greet with Reba McEntire. Visit CitySquare.org/Reba for more information.



SEPTEMBER 21-22, 2018
MAIN STREET FESTIVAL

IRVING HERITAGE DISTRICT
CITYOFIRVING.ORG/1301/IRVING-MAIN-STREET-EVEN

This annual street festival in the heart of the Irving Heritage District celebrates the hometown feel of Irving with attractions for all ages offering live music, the Manifolds on Main Street Car Show, free rides and activities for children, food and shopping. Admission is free on both days.

SEPTEMBER 27, 2018
5 SECONDS OF SUMMER:
MEET YOU THERE TOUR

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Hailed as the "biggest new rock act in the world" (*Rolling Stone*), 5 Seconds of Summer gained popularity during an Australian headlining tour in 2013. After releasing their *5 Seconds of Summer* album, the band made history seeing its first two full-length studio albums enter the Billboard 200 at No. 1.



SEPTEMBER 28, 2018

**NEEDTOBREATHE:
FOREVER ON YOUR SIDE**

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

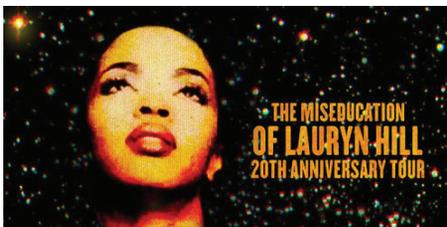
NEEDTOBREATHE was championed by *People* magazine as “easy to love,” from their unique mix of “infectious pop melodies to their signature Southern rock.” Their unique sound has “carved out a niche in rock music” (*Billboard*) and had *Rolling Stone* dubbing the group “an anomaly in the pop music landscape.”

SEPTEMBER 28, 2018

**FLORENCE AND THE MACHINE:
THE HIGH AS HOPE TOUR 2018**

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Florence and The Machine is an English indie rock band from London whose music received praise across the media, especially from the *BBC*. They’ve received the Brit Award’s Critics’ Choice award and are known for their dramatic and eccentric production and vocalist Florence Welch’s powerful performances.



SEPTEMBER 30, 2018

THE MISEDUCATION OF LAURYN HILL

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Ms. Hill grew up in a home where the sound of music was a household staple. This love affair with music helped her establish her own categories that incorporated all types of unique and incredible sounds from both the past and the contemporaneous environment of her youth.

OCTOBER 13, 2018

**THE MAMBO KINGS:
A LATIN JAZZ TOUR
HECTOR GUZMAN,
MUSIC DIRECTOR**

THE IRVING ARTS CENTER
IRVINGSYMPHONY.COM



The Irving Symphony Orchestra opens its 2018/19 season, From Mambo to Motown!, with The Mambo Kings — a Latin Jazz Tour. Experience the heat from the sizzling music of Latin America, from its sultry melancholy to burning rhythms to the playfulness of jazz.

OCTOBER 13, 2018

**PARK PLACE LUXURY
& SUPERCAR SHOWCASE**

THE FOUR SEASONS RESORT & CLUB
PARKPLACE.COM/SUPERCARSHOWCASE

This unique luxury lifestyle and auto showcase features some of the world’s most exciting luxury and high-performance vehicles and a Collector’s Concourse. Other highlights include curated culinary bites from locally celebrated restaurants, stunning fashion displays, meet and greets with automotive industry experts, live entertainment and a Kids Concourse, perfect for the up-and-coming aficionados.



OCTOBER 16, 2018

**A PARANORMAL EVENING
WITH ALICE COOPER**

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Hard-rock icon Alice Cooper is a tireless legend when it comes to touring on stage. After rising to fame in the 1970s, alarming audiences with his garish, often ghoulish stage performances, Cooper and his former band were later inducted into the Rock and Roll Hall of Fame. Releasing *Paranormal* in 2017, he continues to tour and record new music.

OCTOBER 17, 2018

**4U: A SYMPHONIC CELEBRATION
OF PRINCE**

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

4U will present the music of Prince with a full symphony orchestra, drawing from Prince’s singular and extensive music catalog and highlighting many of his hits that captivated generations of fans.

OCTOBER 19-21, 2018

DALLAS FAN DAYS

IRVING CONVENTION CENTER AT LAS COLINAS
IRVINGCONVENTIONCENTER.COM

This convention specializes in everything comics, sci-fi, horror, anime and gaming including celebrity photos (with fans) and autographs, a celebrity Q&A session, cosplay contests, comics legends and professional comic book artists and writers, or shop among hundreds of specialty retailers.

NOVEMBER 3, 2018

**FROM THE WILD WEST TO STAR TREK
HECTOR GUZMAN, MUSIC DIRECTOR**

THE IRVING ARTS CENTER
IRVINGSYMPHONY.COM

The Irving Symphony Orchestra continues its 2018/19 season with *From the Wild West to Star Trek – An Evening at the Movies*. Let the ISO take you to the movies with a wide variety of Hollywood theme songs from the rough and ready Wild West to the futuristic sounds of *Star Trek*.

NOVEMBER 24-25, 2018

DALLAS FANTASY FAIR

IRVING CONVENTION CENTER AT LAS COLINAS
IRVINGCONVENTIONCENTER.COM

Some of the “Who’s Who” list of talents appearing in past DFF shows include Jack Kirby, Ray Harryhausen, Will Eisner, Stan Lee, Harvey Kurtzman, Joe Kubert, Bill Sienkiewicz, Neil Gaiman and Julius Schwartz, just to name a few.

NOVEMBER 27-28, 2018

**NINE INCH NAILS: COLD AND BLACK
AND INFINITE NORTH AMERICA 2018**

THE PAVILION AT TOYOTA MUSIC FACTORY
THEPAVILIONTMF.COM

Nine Inch Nails released two influential albums during the 1990s — *The Downward Spiral* (1994) and *The Fragile* (1999) — and has record sales exceeding 20 million copies worldwide, with 10 million sales certified in the United States alone.

DECEMBER 1, 2018

HOLIDAY EXTRAVAGANZA

IRVING HERITAGE DISTRICT
CITYOFIRVING.ORG/1327/HOLIDAY-EXTRAVAGANZA

The Holiday Extravaganza is a two-part event, featuring a community parade through the Heritage District followed by a tree-lighting ceremony outside Irving City Hall. This annual celebration is a tradition for many Irving families, with over 100 parade participants and over 2,000 attendees in 2017.

HOME FOR THE HOLIDAYS

HECTOR GUZMAN, MUSIC DIRECTOR

THE IRVING ARTS CENTER
IRVINGSYMPHONY.COM

The Irving Symphony Orchestra continues its 2018/19 season with *Home for the Holidays*. Listen to Irving’s beloved holiday concert and let it take you back to chestnuts roasting on an open fire and Jack Frost nipping at your nose. This musical magic is so popular that it sells out quickly, so get your tickets now.

FOR MORE INFORMATION, VISIT IRVINGTEXAS.COM



Texas Motor Speedway

Offers many national events, including NASCAR & IndyCar.



Dallas/Fort Worth International Airport



SOUTHLAKE

FORT WORTH



NORTH RICHLAND HILLS



121

HURST

360



ARLINGTON

360

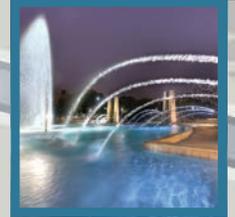


Six Flags Over Texas

Family-friendly 200-acre amusement / theme park with over 50 rides.

IRVING

Millennium Fountain
100 feet in diameter, the geyser rises to 30 feet.



SPUR 303

GRAND PRAIRIE

SPUR 408

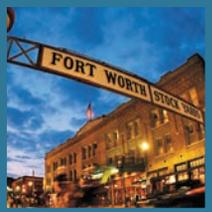
Lone Star Park at Grand Prairie

Horse racing track with dining & private penthouse suites.



AT&T Stadium

Home of the Dallas Cowboys and host to big-name events.



Fort Worth Stockyards

Experience FW's Western heritage in this popular historic district.



Sundance Square

Dozens of options for shopping, dining, and entertainment.



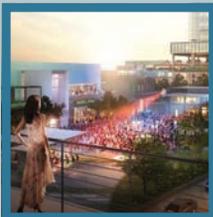
972.252.7476

irvingtexas.com

irvingconventioncenter.com

#visitirving

Visit Irving, Texas and experience the finer points of the Lone Star State! Enjoy live music at Southern Junction, take a romantic gondola cruise along the European-style canals of Las Colinas and play championship golf at the TPC Four Seasons Las Colinas. All while taking in world-class dining and nightlife. It's also a quick drive to the rest of the DFW Metroplex, giving you a wide array of options for activities and attractions. You'll discover that Irving makes it easy to access the best dining, arts, entertainment and Texas-sized shopping. Then, choose from any of Irving's 85+ hotels to kick back and relax with family and friends.

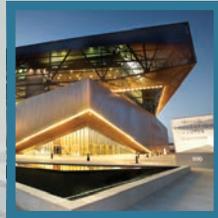


Toyota Music Factory

DFW's exciting new entertainment venue, featuring the 8,000-seat Pavilion, operated by Live Nation.

Irving Convention Center at Las Colinas

275,000 sq. ft. facility offering four levels of multifunctional space.



Urban Center

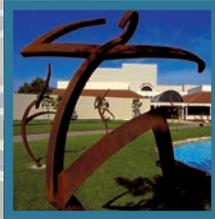
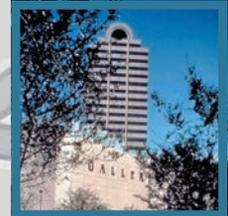
Home of the Mustangs of Las Colinas and Gondola Cruises on the Mandalay Canal.

Love Field Airport



Galleria Dallas

Upscale shopping mall.



Irving Arts Center

Features four galleries, two theaters and a sculpture garden.



Downtown Irving / Heritage Crossing

Relive Irving's historic past in a relaxing hometown atmosphere.



Big State Fountain

Old-fashioned diner serving Irving since 1948.



Southern Junction

Giant dance floor, Old West town ambiance, a true Texas experience.



Perot Museum of Nature and Science

Amazing hands-on learning experiences.



Downtown Dallas

Just a short 20 minutes from Irving.



DART Orange Line
Five Irving Stations

Start your visit in the middle of things.

VISIT
IRVING
TEXAS
CONVENTION & VISITORS BUREAU



Made With Love

Honoring the legacy of Jackie Townsell

BY DIANA PFAFF

ASK ANY LONGTIME IRVINGITE THEIR FAVORITE ETHNIC RESTAURANT and they'll probably tell you — with a glimmer of nostalgia in their eyes — that it no longer exists.

From the early 1970s to the mid-1990s, the place to be and be seen, discuss what's going on with the local political scene and enjoy the best soul food in town was in Bear Creek, the oldest African-American settlement in Dallas County, annexed by the city of Irving in 1968.

Townsell Grocery was opened in 1959 by a newlywed couple named Jackie and Jimmy Townsell. It wasn't until a few decades later — when Jackie had honed her cooking skills and Jimmy's employment had him home at lunch — that the restaurant portion of the store accidentally happened. Jackie's lunchtime meals smelled so good, the neighbors would wander over for some of her cooking, and the rest is history.

However, this wasn't what you would call a full-service restaurant. There were no options; you ate what she cooked. But she did serve the same meal on the same day of the week. For example, if you didn't like liver and onions, you knew not to visit Townsell Grocery on a Tuesday.

And everyone had the same thing to drink: red Kool-Aid® out of a Mason jar.

The reason many people frequented Townsell Grocery wasn't just because of Jackie's cooking. It wasn't because of comfort,

either, because there wasn't any air conditioning. It was because of Jackie herself. She was a force. She was behind the annexation of her home community, Bear Creek. She was also the first black woman to serve as a Dallas County grand juror, and in 1977, Jackie became the second woman and first African-American elected to the Irving City Council, where she served 18 consecutive years.

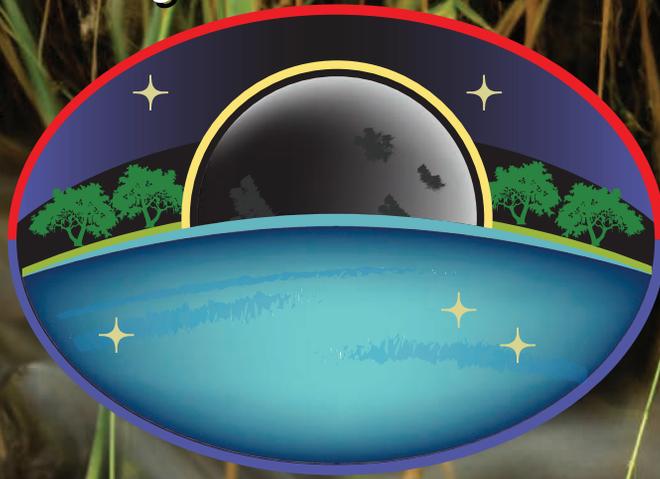
Few people outside of Irving know the first event held at Texas Stadium in 1971 wasn't a Dallas Cowboys game but a Billy Graham crusade. In 2002, Graham returned for another Crusade. Jackie was there in 1971 and again in 2002, which would turn out to be the last thing she would do: She suffered a fatal heart attack in the parking lot of Texas Stadium.

Today there is an elementary school named in her honor, as well as the Jackie Townsell Bear Creek Heritage Center, which tells the history of the Bear Creek community and of the African-American experience from emancipation through the Civil Rights movement.

Each year at its annual meeting, the Irving Convention and Visitors Bureau (ICVB) bestows the Townsell Award on an Irving-based individual or organization that has made a difference by making Irving home to meetings, conventions or events, just as Jackie made a home for Bear Creek residents.

And all guests at the ICVB's annual meeting drink out of Mason jars. Jackie would have wanted it that way.

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