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La Prensa Texas

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EN PORTADA *Obra de Marcus A. Cerda. Conozca al artista en la página 3.* *On the cover: artwork by Marcus A. Cerda*

La Prensa Texas
Founded 1913 · Fundada en 1913

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La Prensa Texas is a grassroots, bilingual publication that serves as a vital voice for the community, especially for those who are too often left out of mainstream media conversations. Since its founding, La Prensa Texas has been dedicated to providing relevant, accessible, and culturally rooted news that reflects the lives, struggles, and triumphs of the people of San Antonio and surrounding counties. Our mission is simple yet powerful: to inform, inspire, and empower our readers through storytelling that uplifts the diverse voices of our community.

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LET'S TALK ABOUT IT

Chancla Culture



By Yvette Tello

I read this today: The "Chancla Culture" has been defined as "the use of oppressive strategies including corporal punishment, shame, and fear to manipulate children into behaving," which causes significant harm to a child's development. To agree would be to question our traditions. It would mean what we have always believed and practiced, and has always been accepted as normal, is not. Something that is part of our culture; part of who we are and how we got here is now considered not just wrong but harmful. Most of the people I know laugh about it. Is this wrong too? Do you agree that the chancla culture does more damage than good? Let's talk about it.

BY YVETTE TELLO, PUBLISHER

Leon Gaytan: "Parenting is hard but our little ones need us to do it with all the wisdom, love, gentleness and strength. We can't go wrong if we exercise a firm and consistent hand with a soft and loving heart."

Joshua Garien: "I've had Hispanic students in the past joke about la chancla, and I never really understood it until I saw comedy videos on it. They were some of my most well behaved students. Muchas gracias a todas las madres y abuelas."

Sara Arredondo: "Yes, been a victim of the chancla since about 4 lol! Don't forget the matamoscas."

Ester Foster: "Not a victim but a user of the chancla!"

Carolina Roberts: "Never had the chancla, but my Dad started time out back in the 80s. He didn't know but it wasn't really a punishment. Then he'd forget and I'd go off after a while."

Lydia Curran: "If the kid needs it, you know the old saying: spare the rod, spoil the child and some kids are just spoiled brats and don't know how to act unless you give them a spanking. If they need a spanking, I say give it to them. If they don't then don't. Don't be abusive, just use common sense. Different kids, different situations. That's what makes the world go round right."

Janie Saravia: "This is another example of how we over analyze everything. And at times, call the good-bad and bad-good. Yes, that was not a good way to discipline but at least there was some. Psychological damage can come through words. And violence through games, which is prevalent today."

Cynthia Eugene Bustamante: "I agree it does psychological damage and also it is teaching violence. We all individually have different reactions to certain actions. I'm glad that it was a success in instances where you were spanked. I have seen children from both single and two parent households. Some used physical punishment and some didn't. Children from every scenario had both the well-behaved and the misbehaved. It's very hard to be biased."

Jose Carrasquillo El Padrino: "I don't know that there is anything wrong with me or my parents who used the chancla. My wife used the chancla and the broom and all of our kids are respectful and good citizens. None have ever been in jail or accused of stealing. So to me, I don't see anything wrong with it. Naturally, it also depends on how you use the chancla. I work at a school and I see a lot of disrespect in today's generation. I have never been in jail or accused of being violent. In fact, my family thinks I'm too soft at times."

Gregg Alvarez: "My abuelas was like a boomerang and would turn and hit you no matter how hard you tried to get away."

Manny Santana Montilla: "At this point, get over it. I was affected by it heavily, setting me back until I stopped the self pity and moved forward. I did everything I could to improve on my parents' approach but unfortunately sometimes you have to save them from themselves at any cost!!! So not perfect but better."

> ***"I'm more scared of la chancla than la llorona."***
>
> **— RANDY MARTINEZ**

Mary Svetlik Watkins: "Several districts in Texas have gone back to paddling. Look at our new generation of kids growing up. They need discipline. We are seeing kids shooting up schools today. That didn't happen when we got spanked."

Bobby Triana Jr.: " Kids growing up need discipline. Without it, you're seeing the results of lack of respect for everyone, even their own parents. I am not saying to beat a kid but to discipline. I came from good and hard parents but I led my own way to self-destruction. Thank God I survived and changed through life's lessons, the hard ones. It starts at home. It is sad to say mothers are being both parents but they can still raise their children to respect and be good children."

Jasmine Howard: "Pobrecitos!! That thin chancla sounds like heaven compared to the beating you would get in a black household! Seriously!! Growing up, my brother and I would get beat with a thick leather belt if we ever did something wrong. My mom would tear up my butt so hard, but I was too stubborn to learn the easy way."

Victor Medina: "The chancla really works on me. Believe me all of my brothers and sisters were educated by la chancla lol. Thanks to la chancla I am the person that I am now. I grew up very straight."

Alice Rivera: "Yo that's nothing! We Puerto Rican got the drama with the chancla and the correa! Yeah that's right, nothing more dramatic than the Correa."

Carrie Sullivan: "My mom Dawn Erler and grandma Linda Sullivan used to get me with Chancla on a stick when I was little."

David Beach: "If you are a victim of a chancla, you may be entitled to compensation."

Farrah Jacques: "My mami was so good with the cinto, she should have gotten a Vegas show!"

Helen Santillan: "I forgot about the Chancla. I can't stop laughing at the memories running out of the house. I survived and my kids survived. It is a Latina thing."

Jose Olmos: "The chancha, el cinturón, the wooden spoon. I've had them all."

Christina Cole: "Yesssss, it wasn't called a chancla in our house but I was definitely a victim of it in my childhood!!"

CONOZCA AL ARTISTA · ABOUT THE ARTIST

ARTIST PROFILE · PERFIL DEL ARTISTA

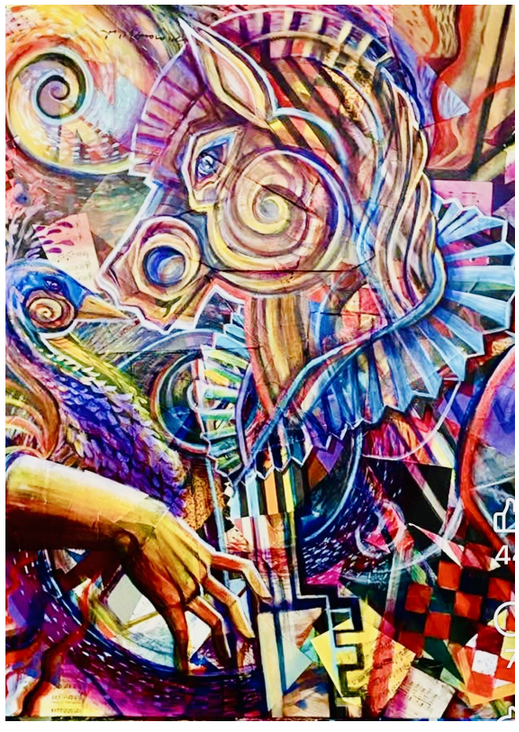
Marcus A. Cerda

A life that began with a single blue line

BORN · NACIÓ	STUDIED · ESTUDIÓ	FOUNDED · FUNDÓ
San Antonio, Texas, 1962	Parsons School of Design, New York	Heart House Gallery, 2011



Marcus A. Cerda at work in his studio. Courtesy photo.





Artwork by Marcus A. Cerda. Courtesy of the artist.

Born in San Antonio, Texas, in 1962, Marcus A. Cerda discovered his passion for art at just three years old, when his uncle gave him his first coloring book and crayons. The first color he used was blue, and the simple act of drawing a colorful line across white paper sparked a fascination that would shape his life. He began noticing color everywhere, from the blue sky to a green caterpillar and the bright peel of an orange. Recognition through elementary school art awards encouraged Cerda to develop his talent. At age ten, his father enrolled him in a summer correspondence course that strengthened his interest in drawing and painting. By high school, he was exploring commercial advertising and the possibilities of a creative career. Cerda continued his education in San Antonio before attending Parsons School of Design in New York City, where he studied fashion design and illustration. His education opened the door to a career spanning art, fashion, and visual presentation. In the early 1990s, Cerda served as visual merchandising director for Julian Gold Incorporated, a luxury fashion retailer. He returned to New York City in 1996, working with several designers as an assistant designer and key illustrator in the fashion and special events industries. These experiences allowed him to apply his artistic skills across different creative settings. In 2011, Cerda opened Heart House Gallery in San Antonio to promote local art and provide a space for artists to share their work. After eight years, he closed the gallery to focus on his own artistic career. From his earliest discoveries with crayons to his work in fashion and his support of San Antonio's art community, Cerda's journey reflects a lifelong commitment to creative expression. His story began with a single blue line and grew into a life devoted to art.

MEET MARCUS

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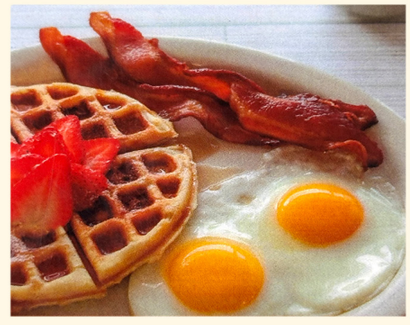
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AVISO DE SOLICITUD DE UN PERMISO ESTÁNDAR DE CALIDAD DEL AIRE PARA UN INCINERADOR DE RESTOS DE ANIMALES

NO. DE REGISTRO DE CALIDAD DEL AIRE PROPUESTO: 184894

SOLICITUD. Celebrate Life Memorial Center LLC, P.O. Box 390, Bulverde, Texas 78163-0390 ha solicitado a la Comisión de Calidad Ambiental de Texas (la TCEQ) un Permiso Estándar de Calidad del Aire con no. de registro 184894, el cual autorizaría la construcción de un incinerador de restos de animales. Se propone ubicar dicha instalación en 112 Mitchell Drive, Unit 104, Spring Branch, Condado de Comal, Texas 78070. Se ofrece el siguiente enlace a un mapa electrónico de la ubicación general del sitio o instalación como una cortesía pública, el cual no forma parte de la solicitud o del aviso: https://gisweb.tceq.texas.gov/LocationMapper/?marker=-98.376471,29.807824&level=13. Favor de consultar la solicitud para conocer la ubicación exacta. Esta solicitud se envió a la TCEQ el 5 de agosto de 2026. La función principal de esta instalación es la eliminación adecuada de restos de animales a través de la incineración. La directora ejecutiva determinó que la solicitud está administrativamente completa el 10 de agosto de 2026.

COMENTARIOS PÚBLICOS. Es posible presentar comentarios públicos por escrito sobre esta solicitud en cualquier momento durante el periodo de comentarios públicos, el cual inicia en la fecha de publicación del aviso y se extiende a los 30 días posteriores a dicha fecha. Los comentarios públicos pueden enviarse por escrito a la siguiente dirección: Texas Commission on Environmental Quality, Office of the Chief Clerk, MC-105, P.O. Box 13087, Austin, Texas 78711-3087, o bien electrónicamente a través de www14.tceq.texas.gov/epic/eComment/. Favor de tener en cuenta que cualquier información de contacto proporcionada (nombre, teléfono, dirección física y de correo electrónico inclusive) pasará a formar parte de los registros públicos de la agencia.

RESPUESTA A COMENTARIOS. Tras la conclusión del periodo de comentarios, la directora ejecutiva preparará una respuesta por escrito a todos los comentarios relevantes, la cual se enviará (junto con la decisión de la directora ejecutiva sobre la solicitud) a todas las personas que hayan presentado comentarios y hayan solicitado ser parte de la lista de correo. La respuesta a comentarios se publicará en el archivo del permiso para su visualización. La directora ejecutiva aprobará o denegará la solicitud a más tardar dentro de los 30 días posteriores a la conclusión del periodo de comentarios públicos (tomando en cuenta todos los comentarios recibidos dentro de dicho periodo) y basará esta decisión en si la solicitud cumple con los requisitos del permiso estándar

OFICINA CENTRAL/REGIONAL. La solicitud estará disponible para su consulta y copia en la Oficina Central de la TCEQ y en la Oficina Regional de la TCEQ en San Antonio, ubicada en 14250 Judson Road, San Antonio, Texas 78233-4480, en horario de atención (lunes a viernes de 8:00 a. m. a 5:00 p. m.), a partir del primer día de la publicación de este aviso. La solicitud, incluidas sus actualizaciones, está disponible electrónicamente en la siguiente página web: https://www.tceq.texas.gov/permitting/air/airpermit-applications-notices.

INFORMACIÓN. Para más información sobre el proceso de tramitación de permisos, favor de llamar al Programa de Educación pública de la TCEQ sin costo al 1-800-687-4040, o bien visitar su sitio web, www.tceq.texas.gov/goto/pep. Para información en español, favor de llamar al 1-800-687-4040. También es posible consultar oportunidades de participación pública en nuestro sitio web, www.tceq.texas.gov/goto/participation.

Es posible obtener más información de Celebrate Life Memorial Center LLC por correo a la siguiente dirección: P.O. Box 390, Bulverde, Texas 78163-0390, o bien mediante llamada a la Sra. Morgan Miller, Permisos de Calidad del Aire, American Crematory Equipment Company al (205) 715-3697.

Fecha de emisión de este aviso: 10 de agosto de 2026

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* Comparación basada en un estudio publicado por Oxford Academic en junio de 2023 en el que se afirmaba que el examen promedio de cuidado primario era de aproximadamente 21 minutos. Los tiempos varían según los servicios prestados.
Otros proveedores están disponibles en la red de Humana. Los proveedores también pueden tener contratos con otros patrocinadores del plan.
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EVENTOS

Spurs y su campo de entrenamiento con más de veinte jugadores

POR FRANCO

Los Spurs pentacampeón de la NBA, tras sus merecidas vacaciones por haber ganado el gallardete de la NBA Western Conference temporada 2025-26, y haberse clasificado para disputar su sexta serie de la NBA Finals que lamentablemente perdieron ante el trabuco de los Knicks de Nueva York. Ahora en boletín oficial de Spurs, se indica la apertura de su tradicional campo de entrenamiento en el que estarán participando 21 jugadores entre ellos 12 de regreso al roster oficial. Los Spurs con su entrenador en jefe Mitch Johnson, han reforzado su cuerpo técnico con el fichaje del entrenador Billy Donovan, de 61 años de edad, quien jugó de guardia estelar dos campañas con Knicks 1987-1988. Y se destacó como head coach de los Bulls de Chicago durante el periodo de 2020-2026, durante ese lapso en el 2025, fue elegido miembro al legendario Naismith Memorial Basketball Hall of Fame. Ahora como segundo de abordo Donovan, estará respaldado al cuerpo técnico encabezado por Mitch Johnson. Spurs en su anuncio ante los medios especializados locales y a nivel nacional e internacional, indicó que en su convocatoria están los nombres de 21 basquetbolistas entre ellos 12 que actualmente tienen contratos en los que se incluyen los diez mejores encestadores, encabezados por el delantero francés Víctor Wembanyama, quien ya firmó jugoso contrato, que lo llevará a seguir adelante en sus aspiraciones por darle a San Antonio su sexto trofeo NBA Larry O'Brien. Mitch Johnson, estará guiando a Spurs en su campo de entrenamiento desde el 29 de septiembre en el Victory Capital Performance Center, para luego comenzar partidos de pretemporada con fecha del jueves 8 de octubre contra el equipo visitante Hawks de Atlanta en su sede el estadio Frost Bank Center. Los cinco partidos de pretemporada serán transmitidos gratis por el medio DANZ, y escuchados en las radiodifusoras WOAI 1200 AM con el comentarista Dan Weiss y en KXTN 1350 AM en la voz de Paul Castro.

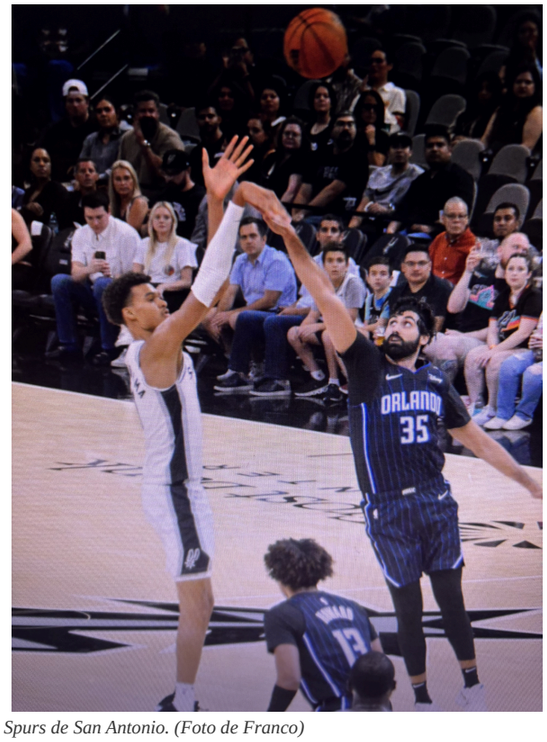


Foto 1: *Víctor Wembanyama y los Spurs de San Antonio. (Foto de Franco)*



Foto 2: *Mitch Johnson, entrenador en jefe de los Spurs. (Foto de Franco)*

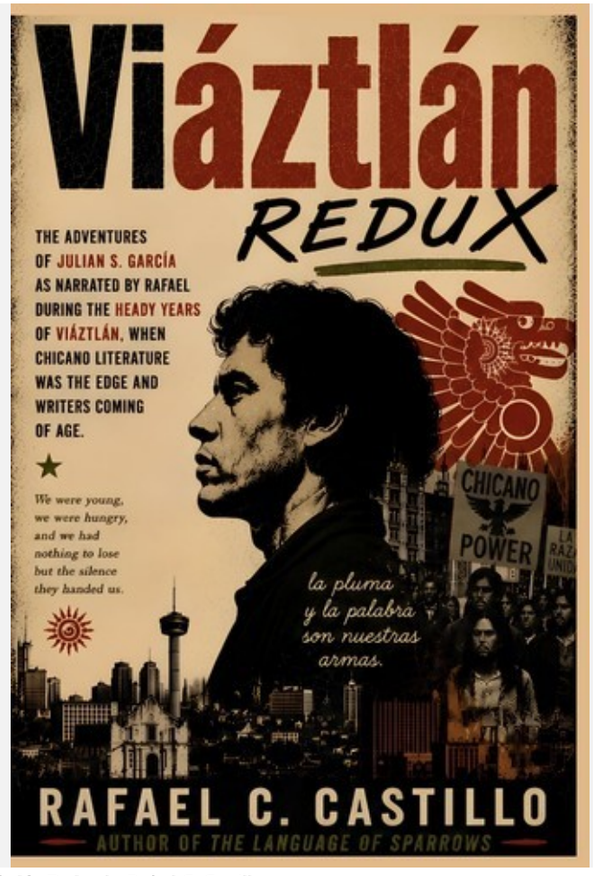
LIBROS • BOOKS

The Rise and Fall of Viáztlán

Literature, Politics, and Cultural Identity

BY J. GILBERTO QUEZADA

Rafael C. Castillo's Viáztlán Redux is a luminous and deeply personal chronicle of a literary dream brought to life through passion, struggle, and unwavering cultural commitment. As a professor of English Literature and former Editor-in-Chief of the international journal Viáztlán, Castillo brings an intimate authority to this narrative, guiding the reader through the journal's origins with clarity, warmth, and a storyteller's grace. From the very first chapter, the book radiates a sense of privilege—both in the author's opportunity to witness these events firsthand and in the reader's opportunity to be invited into this world. The introduction sets the tone for a journey that is not only historical but emotional, intellectual, and profoundly human. Across thirteen compact yet powerful chapters, Castillo reconstructs the embryonic stages of Viáztlán with remarkable precision. Each chapter feels like a carefully polished gem, compelling the reader forward with its blend of literary insight and personal reflection. Castillo's prose is vivid and immersive; he writes with such clarity and detail that one feels physically present at the Centro Cultural Aztlán in San Antonio's deep West Side, standing beside him during staff meetings, listening to debates, and witnessing the birth of a journal that sought to elevate Chicano/a voices on an international stage. The book's pacing is masterful—each chapter ends with a quiet pull that makes the next one irresistible. One of the book's greatest strengths is its portrayal of the main characters whose personalities, philosophies, and biases shaped Viáztlán's evolution. Castillo introduces Ramon, the Publisher; Carlos, the Center Director; Julian S. García, Associate Editor; Hector (Nicha); and Jesse García (Púnz) with a keen critical eye that reveals both their virtues and their complexities. The interpersonal dynamics—especially the philosophical clashes involving Púnz—are fascinating, sometimes humorous, sometimes tense, but always deeply human. Castillo's ability to illuminate these relationships without judgment gives the narrative a refreshing honesty. The reader comes to understand not only the journal's development but the fragile ecosystem of personalities that made its creation possible. The book's ending is unexpected, poignant, and delivered with a literary elegance that lingers long after the final page. Castillo writes about truth and power with a steady, reflective voice, inviting the reader to contemplate the forces that shape artistic endeavors and the fragility of collective dreams. The Epilogue is especially moving—a beautifully written tribute that captures the essence, purpose, and emotional weight behind the book. It honors Julian and the other central figures with tenderness and respect, preserving their contributions and memories with the dignity they deserve. For readers familiar with San Antonio's academic and cultural landscape, Viáztlán Redux offers an added layer of nostalgia. Castillo's references to St. Mary's University, Our Lady of the Lake College, and The Round Table evoke fond memories for those who walked those halls and gathered in those beloved spaces. These details enrich the narrative, grounding it in real places that shaped generations of students, writers, and thinkers. Ultimately, Viáztlán Redux is more than a historical account—it is a literary masterpiece, a cultural testament, and a heartfelt tribute to the people and places that made Viáztlán possible. Castillo's storytelling ensures that the journal's legacy will continue to inspire long after the final page is turned.



Viáztlán Redux *by Rafael C. Castillo.*

"A literary masterpiece, a cultural testament, and a heartfelt tribute to the people and places that made Viáztlán possible."

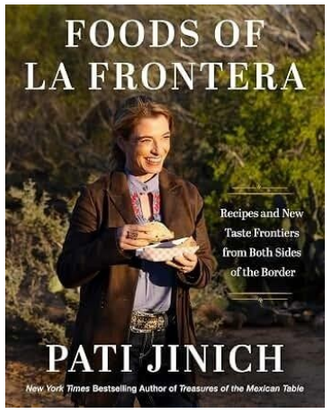
THE BOOK • EL LIBRO

Viáztlán Redux
Rafael C. Castillo
Thirteen chapters on the journal born at the Centro Cultural Aztlán in San Antonio's West Side.

CULTURA • CULTURE

The Art of Cooking Mexican Food: Cultural Expression and Cultural Preservation at Its Best

BY RICARDO ROMO, PH.D.



Courtesy of Chef Pati Jinich. 2026.



From Foods of La Frontera. Courtesy of Chef Pati Jinich. 2026.



The San Antonio Food Bank served more than 74 million meals in 2025.

On September 24th, 2026, the Centro Cultural Aztlan in San Antonio, Texas, hosted a book signing of Foods of La Frontera by author and award-winning chef Pati Jinich. Chef Pati has written four books on Mexican cooking and has won four James Beard Awards for her PBS series on Mexican cooking. Her latest book, Foods of La Frontera, is the result of an immersive ten-year journey traveling along the 1,954-mile US-Mexico border, beginning in San Diego and Tijuana on the western coast and ending in Brownsville, Texas, and Matamoros on the Gulf of Mexico. The term "border," she observed, "sounds so forbidding, final." She much prefers the Spanish name, "la frontera, the frontier, suggesting not just the end of one place, but the beginning of another. "La frontera," she adds, "has always been about origins, possibilities, and invention." Throughout her zigzag travels along the U.S.-Mexico Borderlands, Chef Pati found that where Mexico and the United States meet, "exciting things happen to food." She noted that several of the world's favorite dishes were born in la frontera: "nachos, burritos, fish tacos, Caesar Salad, and margaritas, just to name a few." I have also heard that South Texas cooks claim beef fajitas as their own invention, created during the era of the big cattle drives. The Centro Cultural Aztlan hosted the book signing for Foods of La Frontera as a fundraiser for the San Antonio Food Bank, where Harriett served as board president last year. Through funds from Wells Fargo Bank, we secured light appetizers prepared by Chef Geronimo Lopez, Executive Vice President of Culinary Operations of the San Antonio Food Bank. The City of San Antonio recognized Chef Geronimo as a culinary ambassador in 2017, and he has also received honors from the James Beard Foundation "America's Taste Twenty" program. Chef Geronimo's work centers on turning large-scale meal production into a nutrition- and flavor-conscious hunger-relief program. In the Food Bank's summer initiative, he helps oversee the preparation of more than 5,000 meals a day distributed through over 100 Summer Meal sites across the community. The program's June 1–August 8 campaign seeks to address a reported 20-million-meal gap across Southwest Texas through meal sites, grocery distributions, and partnerships. Nearly 100 people showed up for Chef Pati's book signing, with the proceeds going to the San Antonio Food Bank. Chef Francisco Estrada, owner and chef at NACO Grayson, was among the chefs attending the Centro event. After the book signing event, we accepted Chef Francisco's invitation to join him at Naco Grayson near the Pearl Complex. At his restaurant, Harriett and I tasted a delicious creamy corn dish and several meat and chili tacos. The restaurant's recognitions include local "Best Tacos" and "Best Food Truck" honors and placement among notable Mexican restaurants in San Antonio. Chefs Estrada and his wife, Chef Lizzeth Martínez have become prominent figures in San Antonio's food scene. Both were named 2026 James Beard Award semifinalists for Best Chef, Texas. The City of San Antonio selected Lizzeth Martínez as a UNESCO Creative City Gastronomy Chef Ambassador for 2025–2027. UNESCO selected San Antonio in 2017 as a Creative City of Gastronomy—not simply as a "food city" distinction for restaurant quality, but as a city recognized for its deep, living culinary culture and a municipal commitment to preserve, develop, and share that culinary culture internationally.



Chef Pati Jinich, [front] with Chef Francisco Davila. Photo by Ricardo Romo.



Local chefs, including L-R Chef Ernest of Burnt Bean; Chef Francisco of NACO's; Chef Leo of Esencia; Rodrigo Bravo, writer; and Chef Emil of Leche de Tigre gather with Chef Pati at Esencia Restaurant. Photo by Ricardo Romo.

(Continued on page 11 · Continúa en la página 11)

THE ART OF COOKING (continued from page 10)



A barbacoa plate on corn tortillas. Chef Leo added Big Red soda to the masa [corn] of the tortilla. Photo by Ricardo Romo.



Chef Pati Jinich, Chef Gina, Chef Lou, Chef Ernest, and Chef Kendra and Chef Leo visit in the lobby of Esencia at the St. Anthony Hotel.



Wagyu flank steak, potato pavé, avocado salad, Asian chimichurri, heirloom multi-colored tortillas. Chef Leo of Esencia. Photo by Ricardo Romo.

UNESCO chose San Antonio because the city made a compelling case that its cuisine reflects more than three centuries of cultural exchange. Corn-centered foodways, chile-based cooking, masa traditions, ranching and barbecue, Mexican and Tex-Mex cooking, panadería, and contemporary chef-led innovation all contribute to the city's distinctive food identity. After a superb tasting event at Naco Grayson, we joined Chef Pati and headed downtown to explore food preparation with Chef Leo Davila, a San Antonio native and a Food Network alumnus. In recent recognitions, Chef Leo was named a 2026 James Beard Award semifinalist for Anacacho Coffee & Cantina at the St. Anthony Hotel. Chef Leo Davila is also the head of the Esencia restaurant at the St. Anthony Hotel. His cooking is rooted in the food traditions of South Texas and in his family's Mexican and Chinese background. At Esencia, Chef Leo combines Mexican, Chinese, Spanish, and broader Texas influences in a contemporary fine-dining format. The stated focus includes Texas beef and game, Gulf seafood, heirloom vegetables, moles, and dishes that balance the sweet-savory profile associated with his cooking. I learned a lot from our two-day visit with Chef Pati. Growing up, I was surrounded by Mexican food. My parents owned a mom-and-pop grocery store in the middle of San Antonio's Westside, a largely Mexican neighborhood that sold home-cooked barbacoa [Mexican barbecue] and chicharrones on the weekends. I helped prepare the goat head [chivos] for overnight cooking in a deep pit in our store's backyard. Several times a week we also made our own chicharrones [pig skins] in a large four-foot-tall cast iron pot. After their Westside San Antonio mom-and-pop grocery store closed in 1970, my parents opened a Mexican restaurant they named La Cabana. My mother, Alicia Saenz Romo, was self-taught as a cook, but credits her mother with teaching her the basics of preparing Mexican food, including making homemade corn and flour tortillas. My parents' success in the restaurant business resulted from great home-cooked meals and the restaurant's rural location. La Cabana was outside San Antonio's city limits, not far from Mission Espada. Most importantly, there were few restaurant competitors in the area. My parents owned and operated the restaurant for 50 years. La Cabana was known for my mom's delicious Tex-Mex dishes, including enchiladas made with red corn tortillas and chalupas with pinto beans, lettuce, tomatoes, and chicken. During the first decade of their opening, my parents drove to the Mexican border cities of Nuevo Laredo [across from Laredo, Texas] or Piedras Negras [across from Eagle Pass] to buy spices and chiles verdes. The inside of our restaurant reflected Mexican culture, with velvet paintings of bullfighters and portraits of China Poblana [Mexican women in richly embroidered Mexican-style blouses à la Frida Kahlo]. I helped buy and transport the restaurant's wrought-iron chandelier from Tijuana, and many of the kitchen pots and pans came from Coahuila, Nuevo Leon, and Guanajuato. Mexican food, Chef Pati reminded us, is not only an important source of nourishment and cultural affirmation, but it also serves as an economic driver for the Borderlands. Corn, tomatoes, chiles, avocados, and beans, most often associated with Mexican cuisine, are important to the economy of Mexican and Texas farm regions. In addition, every county in Texas has an abundance of Mexican restaurants and food trucks that employ armies of cooks and servers. However, as Chef Pati's beautiful cookbooks clearly demonstrate, food of the Borderlands also carries a rich cultural heritage, family cooking traditions, and beloved flavors and memories.

Special thanks to Centro Director Malena Gonzalez-Cid; Ruth Guajardo, Centro Curator; Wells Fargo representative Inigo Arzac; and food writer Rodrigo Bravo for making Chef Pati's book signing a tremendous success.



Peppers & Cactus. Wok-fried shishito peppers, nopalitos, house chorizo, miso aioli, fried garlic, and chili crunch compound butter. Esencia Restaurant. Photo by Ricardo Romo.



The Romo restaurant, La Cabana on Highway 281 South near Losoya, TX, ten miles south of San Jose Mission.



Cookbooks by Chef Pati Jinich. Courtesy of Chef Pati Jinich.





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  Mujeres elegibles en Texas pueden recibir exámenes gratis. · Free screenings for eligible Texas women.

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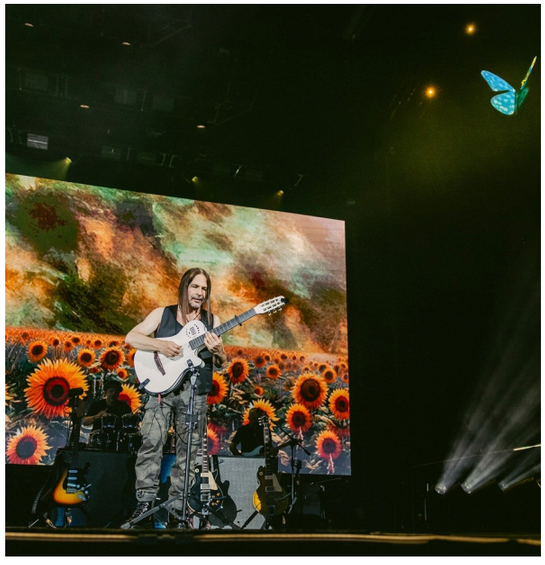
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MÚSICA • MANÁ

ESPAÑOL

Maná hace historia como el primer artista latino en la serie Rediscovered de Apple Music

Reimagina "Oye Mi Amor" en vivo desde Apple Music Studios en Los Ángeles



Maná en el escenario, gira Vivir Sin Aire. Foto cortesía.

Miami, FL – Agosto 20, 2026 – Más de tres décadas después de su lanzamiento en su exitoso álbum de 1992 ¿Dónde Jugarán los Niños?, Maná se convierte en el primer artista latino en presentarse para la serie Rediscovered de Apple Music, dando nueva vida a "Oye Mi Amor" en vivo desde Apple Music Studios en Los Ángeles. Liderada por la inconfundible voz de Fher Olvera, la banda, integrada también por el baterista Alex González, el guitarrista Sergio Vallín y el bajista Juan Calleros, ofrece el cálido y melódico groove que ayudó a convertir la canción en un himno emblemático del rock latino. La presentación rinde homenaje a una de las canciones de amor más queridas del género, al tiempo que marca un momento histórico para la serie. La sesión llega mientras Maná continúa consolidando su legado como una de las bandas de rock latino más icónicas e influyentes de todos los tiempos, con más de 50 millones de álbumes vendidos en todo el mundo. Han conquistado escenarios en más de 30 países, ofreciendo presentaciones que han batido récords, incluyendo la mayor cantidad de conciertos en arenas en la historia de Los Ángeles. Actualmente, la banda lleva su celebrada gira Vivir Sin Aire Tour por Estados Unidos y Latinoamérica, llevando su música a audiencias de ambas regiones. Con 4 premios Grammy, 9 premios Latin Grammy, una histórica nominación al Rock & Roll Hall of Fame y una estrella en el Hollywood Walk of Fame, su legado es incomparable. Más allá de la música, son apasionados defensores de causas ambientales, sociales y de derechos humanos. En la serie Rediscovered de Apple Music, los artistas interpretan nuevas versiones de las canciones más queridas y perdurables de su catálogo. Cada sesión es filmada y grabada en Audio Espacial y lanzada exclusivamente en Apple Music. La presentación de Maná se suma a recientes interpretaciones de Rediscovered de Goo Goo Dolls, Norah Jones, Estelle, Ne-Yo, Billy Idol y Third Eye Blind. Escucha la presentación reimaginada de Maná de "Oye Mi Amor" exclusivamente en Audio Espacial en Apple Music en apple.co/OMA.

ESCUCHA "OYE MI AMOR" • APPLE.CO/OMA

ENGLISH

Maná makes history as the first Latin artist to join Apple Music's Rediscovered series

Reimagining "Oye Mi Amor" live from Apple Music Studios in Los Angeles

Miami, FL – August 20, 2026 – More than three decades after its release on their breakthrough 1992 album ¿Dónde Jugarán los Niños?, Maná becomes the first Latin artist to perform for Apple Music's Rediscovered series, bringing new life to "Oye Mi Amor" live from Apple Music Studios in Los Angeles. Fronted by Fher Olvera's unmistakable vocals, the band including drummer Alex Gonzalez, guitarist Sergio Vallín and bassist Juan Calleros, deliver the warm, melodic groove that helped shape the song into a defining anthem of Latin rock. The performance honors one of the genre's most beloved love songs while marking a historic moment for the series. The session arrives as Maná continues to cement their legacy as one of the most iconic and influential Latin rock bands of all time, with over 50 million albums sold worldwide. They have conquered stages in more than 30 countries, delivering record-breaking performances, including the most arena shows in Los Angeles history. Currently, the band is taking their celebrated Vivir Sin Aire Tour across the U.S. and Latin America, bringing their music to audiences across both regions. With 4 Grammy Awards, 9 Latin Grammy Awards, a historic Rock & Roll Hall of Fame nomination, and a star on the Hollywood Walk of Fame, their legacy is unmatched. Beyond music, they are passionate advocates for environmental, social, and human rights causes. In Apple Music's Rediscovered series, artists perform new renditions of their most beloved and enduring songs in their catalog. Each session is filmed and recorded in Spatial Audio and released exclusively on Apple Music. Maná's performance joins recent Rediscovered renditions from the Goo Goo Dolls, Norah Jones, Estelle, Ne-Yo, Billy Idol and Third Eye Blind. Listen to Maná's reimagined performance of "Oye Mi Amor" exclusively in Spatial Audio on Apple Music at apple.co/OMA.

LISTEN TO "OYE MI AMOR" • APPLE.CO/OMA



Maná in concert, Vivir Sin Aire Tour. Courtesy photo.

TESTIMONIO · TESTIMONY

Introduction to St. Charbel and St. Anthony

By Toni Pyle

✦ ✦ ✦

St. Charbel was a Lebanese monk known for healing many people of cancer and blindness. He intercedes for us before the Lord, helping us with our needs. St. Anthony is someone who helps when you need financial assistance, and also when you're looking to find a husband people pray to him for that too. My son was let go from the company he was working for. He did find another job, but although they promised him 40 hours a week, he ended up working only 1 or 2 days a week. I prayed to St. Charbel and St. Anthony, and within a week, he had a new job with better pay.



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NOTICE

VIRTUAL PUBLIC MEETING WITH IN-PERSON OPTION

I-20 Frontage Roads

From Dennis Road to Old Dennis Road/Bowie Drive
CSJ: 0314-07-091
Parker County, Texas

The Texas Department of Transportation (TxDOT) Fort Worth District and the City of Weatherford are proposing to construct frontage roads and shared-use paths on I-20 from Dennis Road to Old Dennis Road/Bowie Drive in Parker County, Texas. This notice advises the public that TxDOT will be conducting an online virtual public meeting on the proposed project, with an in-person option. **The virtual meeting will consist of a pre-recorded video presentation and will include both audio and visual components. The presentation will be posted online by Thursday, Oct. 15, 2026, at 10 a.m. and will remain online through Friday, Oct. 30, 11:59 p.m.** During this time, view the virtual public meeting or project materials at the following web address, or scan the QR code at the top of this page:

www.txdot.gov - Search Keywords "I-20 Frontage Roads from Dennis Road"

Additionally, TxDOT is providing an option for individuals who would like to participate in person. **The in-person option will be held in a "come and go" open house format**. Attendees will be able to:

· **View** the same **pre-recorded presentation** delivered in the online public meeting, which will be playing on a screen.
· **Participate** in the project development process by reviewing hard copies of project materials and details.
· **Ask questions** of the project team and **submit** written comments and feedback.

The in-person option will be held on:
Thursday, Oct. 15, 2026. Come and go anytime from 6 - 8 pm
at WHS Ninth Grade Center - 1007 S. Main St., Weatherford, TX 76086.

TxDOT is proposing to connect existing frontage roads along the I-20 corridor between Dennis Road and Old Dennis Road/Bowie Drive in Weatherford by completing a missing portion of the frontage road system. The existing roadway is a four-lane divided freeway with two lanes in each direction separated by a grassy median. It includes 10-foot outside shoulders, and cable traffic barrier along the 6-foot inside shoulders.

The proposed project would construct new one-way frontage roads and add shared-use paths for bicycles and pedestrians in both the westbound and eastbound directions along I-20 between Dennis Road and Old Dennis Rd/Bowie Drive. The goal of this project is to improve access along I-20 and traffic flow during future expansion of mainlanes. The project will eliminate the existing partial length two-way frontage roads and replace them with continuous one-way frontage roads to enhance safety.

This project will require about 1.9 acres of additional right of way for drainage and utility work. Although additional right of way would be required, no residential or non-residential structures are anticipated to be displaced at this time.

The proposed project would involve construction in wetlands.
The proposed project would involve an action in a floodplain.

Please contact the TxDOT Fort Worth Weatherford Area Office
for all the following needs or actions related to this project:

Douglas Bates, PMP, TxDOT Project Manager
1427 W. Bankhead Hwy., Weatherford, TX 76086
(682) 229-2800
Douglas.Bates@txdot.gov

· If you do not have internet access, you may call between the hours of 8 a.m. and 4 p.m., Monday through Friday, to ask questions and access project materials during the project development process.
· Information about the TxDOT Relocation Assistance Program and services and benefits for those displaced and other affected property owners, as well as information about the tentative schedule for right-of-way acquisition and construction.
· Any environmental documentation or studies, maps, and drawings showing the project location and design, tentative construction schedules, and other information regarding the proposed project are on file and available for inspection by appointment only (call to schedule) Monday through Friday between the hours of 8 a.m. and 4 p.m.
· Written comments from the public regarding the proposed project. These are requested and may be submitted by mail or email to the TxDOT contact above. **All comments must be received on or before Friday, Oct. 30, 2026**. Responses to comments received will be available online at www.txdot.gov (search the project keywords) once they have been prepared.
· General questions regarding the proposed project, virtual meeting, or in-person option.

The virtual public meeting and in-person option will be conducted in English. If you need an interpreter or document translator because English is not your primary language or you have difficulty communicating effectively in English, one will be provided to you. If you have a disability and need assistance, special arrangements can be made to accommodate most needs. If you need interpretation or translation services or you are a person with a disability who requires an accommodation to attend and participate in the virtual public meeting or in-person option, please contact Flávia Paulino, Fort Worth District Public Engagement Specialist, at (817) 370-3559 or Flavia.Paulino@txdot.gov no later than 4 p.m. CT, Friday, Oct. 9, 2026. Please be aware that advance notice is required, as some services and accommodations may require time for TxDOT to arrange.

The environmental review, consultation, and other actions required by applicable Federal environmental laws for this project are being, or have been, carried out by TxDOT pursuant to 23 U.S.C. 327 and a Memorandum of Understanding dated July 17, 2025, and executed by FHWA and TxDOT.

AVISO

REUNIÓN PÚBLICA VIRTUAL CON OPCIÓN PERSONAL

I-20 Calles Laterales

Desde Dennis Road hasta Old Dennis Road/Bowie Drive
CSJ: 0314-07-091
Condado Parker, Texas

El Distrito de Fort Worth del Departamento de Transporte de Texas (TxDOT, por sus siglas en inglés) y la Ciudad de Weatherford proponen la construcción de calles laterales y caminos de uso compartido para peatones y ciclistas a lo largo de I-20 desde Dennis Road hasta Old Dennis Road/Bowie Drive en el condado Parker, Texas. Este aviso informa al público que TxDOT llevará a cabo una reunión pública virtual en línea sobre el proyecto propuesto, con una opción presencial. **La reunión virtual consistirá en una presentación de video pregrabada e incluirá componentes audiovisuales. La presentación se publicará en línea el jueves, 15 de octubre de 2026 a las 10 a.m. y permanecerá disponible hasta el viernes, 30 de octubre de 2026, a las 11:59 p.m**. Durante este tiempo, podrá acceder la reunión pública virtual y los materiales del proyecto en la siguiente dirección web, o escanee el código QR en la parte superior de esta página:

www.txdot.gov - Busque palabras clave "I-20 Frontage Roads from Dennis Road"

Además, TxDOT está ofreciendo una opción presencial para las personas que quieran participar en persona en lugar de en línea. **La opción presencial será una reunión de puertas abiertas**. Los participantes podrán:
· **Ver** la misma presentación pregrabada ofrecida en la reunión pública en línea, que se reproducirá en una pantalla.
· **Participar** en el proceso de desarrollo del proyecto revisando las copias impresas de los materiales y detalles del proyecto, con la oportunidad de hacer preguntas al equipo del proyecto.
· **Presentar** comentarios y opiniones por escrito.

La opción presencial se llevará a cabo el:
Jueves, 15 de octubre de 2026.
Venga y vaya cuando quiera desde las 6 - 8 pm
en WHS Ninth Grade Center - 1007 S. Main St., Weatherford, TX 76086.

TxDOT propone conectar calles laterales existentes a lo largo del corredor de I-20 entre Dennis Road y Old Dennis Road/Bowie Drive en Weatherford, completando una sección que falta en el sistema de calles laterales. La calzada existente es una autopista de cuatro carriles – dos carriles en cada dirección, separados por una mediana – incluyendo acotamientos exteriores de 10 pies de ancho, y una barrera de tráfico de cable a lo largo del acotamiento interior de 6 pies de ancho.

El proyecto propuesto construiría nuevas calles laterales de una sola dirección y añadiría caminos de uso compartido para peatones y bicicletas en ambas direcciones a lo largo de I-20 desde Dennis Road hasta Old Dennis Road/Bowie Drive. El objetivo del proyecto es mejorar el acceso a lo largo de I-20 y el flujo de tráfico durante una futura expansión de los carriles principales. El proyecto eliminaría las calles laterales incompletas de dos direcciones, reemplazándolas con calles laterales continuas de una dirección para mejorar la seguridad del público.

Aunque el proyecto requerirá la adquisición de aproximadamente 1.9 acres de derecho de vía adicional para drenaje y servicios de utilidad pública, en este momento no se proponen desplazamientos de estructuras residenciales o no residenciales.

El proyecto propuesto implica construcción en humedales.
El proyecto propuesto implica acción en terrenos inundables.

Por favor, póngase en contacto con la Oficina Local de Weatherford
para todas las necesidades o acciones siguientes relacionadas con este proyecto:

Douglas Bates, PMP, Gerente del Proyecto de TxDOT
1427 W. Bankhead Hwy., Weatherford, TX 76086
(682) 229-2800
Douglas.Bates@txdot.gov

· Si no tiene acceso a Internet, puede llamar de lunes a viernes desde 8 a.m. hasta 4 p.m., para hacer preguntas y acceder a los materiales del proyecto durante el proceso de desarrollo del proyecto.
· Información sobre el Programa de Asistencia para la Reubicación de TxDOT y los servicios y beneficios para los desplazados y otros propietarios afectados, así como información sobre el calendario provisional para la adquisición del derecho de vía y la construcción.
· Toda la documentación o estudios ambientales, los mapas y planos que muestran la ubicación y el diseño del proyecto, los calendarios provisionales de construcción y otra información relacionada al proyecto propuesto están archivados y disponibles para su inspección únicamente con cita previa (llame para agendar) de lunes a viernes entre las 8 a.m. a 5 p.m.
· Comentarios por escrito del público sobre el proyecto propuesto. Se solicitan y pueden enviarse por correo postal o electrónico al contacto de TxDOT indicado anteriormente. **Todos los comentarios deberán recibirse hasta el viernes, 30 de octubre de 2026**. Las respuestas a los comentarios recibidos estarán disponibles en línea en www.txdot.gov (busque por las palabras claves del proyecto) una vez se hayan preparado.
· Preguntas generales sobre el proyecto propuesto, la reunión virtual o la opción presencial.

La reunión pública se llevará a cabo en inglés. Si usted necesita un intérprete o un traductor de documentos porque su idioma principal no es el inglés o tiene alguna dificultad para comunicarse eficazmente en inglés, se le proporcionará uno. Si usted tiene alguna discapacidad y necesita ayuda, se pueden hacer arreglos especiales para atender la mayoría de las necesidades. Si usted necesita servicios de interpretación o traducción o usted es una persona con alguna discapacidad que requiera una adaptación para asistir a y participar en la reunión pública, por favor póngase en contacto con Flávia Paulino, Especialista de Participación Pública del Distrito de Fort Worth, al número (817) 370-3559 o Flavia.Paulino@txdot.gov, a más tardar a las 4:00 p.m. hora central del viernes, 9 de octubre de 2026. Por favor sepa que es necesario dar aviso con anticipación, ya que algunos servicios y adaptaciones pueden requerir tiempo para que TxDOT los organice.

La revisión ambiental, consulta y otras acciones requeridas por las leyes ambientales federales aplicables para este proyecto están siendo, o han sido, llevadas a cabo por TxDOT de conformidad con 23 U.S.C. 327 y un Memorando de Entendimiento fechado el 17 de julio de 2025 y ejecutado por FHWA y TxDOT.

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* Los planes de medicamentos recetados Humana Medicare Advantage/Medicare Advantage con prima de $0 no están disponibles en todas las áreas de servicio.

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DEPORTES

Danny Boy Rodríguez de Tuneros pegó dos jonrones y ganó pichando

POR SENDERO DEPORTIVO



Foto 1: *Danny Boy Rodríguez de Tuneros.*



Foto 2: *Maxi Vega de Piratas.*



Foto 3: *Luis Velázquez y Elías Contreras. (Fotos de Franco)*

Danny "Boy" Rodríguez, prospecto en el béisbol regional de San Antonio en la liga Potranco categoría Abierta, por Tuneros, pichando doblegó al debutante rival Latinos con pizarra de 9-5 carreras. Encuentro en qué se destacó pegando a su favor dos jonrones que fueron aplaudidos por su compañero y padre Freddy Rodríguez, así como del timonel Chuy Ramírez, quien a la vez indicó gran labor de Danny Boy, porque bateando impuso cinco carreras, al festejo se sumaron sus compañeros y posteriormente celebraron en grande. En otros resultados Broncos del magnate Roberto Garza y la presidenta Linda Garza ante Diablos del padrino de temporada Mike Taban, perdió lo invicto en el quinto partido de temporada regular. Elías Salazar se agenció la victoria con salvamento de Josh Gill, con pizarra de 12-10. Por Broncos abrió Zach Love, con relevo del perdedor José Pérez (coach y jugador), quien turnó la pelota a su pariente el prospecto Isaac Pérez. Piratas bicampeón apaleó 13-1 a Swingman, con victoria para Max Vega (2-0), y relevo de Rafael García. José Ferrer y Rolando Estable, dieron pavorosos cuadrangulares, siendo festejados por el timonel Iván Vaquera, sus compañeros y legión de seguidores. En categoría Potranco Liga Masters 50+, segunda fecha temporada "Óscar Márquez 2026", Astros 14 Mineros 4. Con triunfo para el campeón abridor Ubaldo Montelongo, quien en cinco entradas logró la holgada victoria con relevo de Chris Hux. La derrota fue para el manager y jugador Luis Ríos, quien tuvo relevos de Víctor Vázquez y Jesús "La Coyo" González. Yankees de Luis Velázquez con su lanzador estelar Gilbert Salazar y relevo de Jaime Guerrero, celebró victoria ante Despos del buen amigo Elías Contreras, Carlos Cerda "La Chiva" cargó con la derrota. Rol de juegos domingo 4 de octubre: 10am Yankees vs Mineros. 1pm Despos vs Astros.

ROL DE JUEGOS • DOMINGO 4 DE OCTUBRE

10 a.m. Yankees vs. Mineros

1 p.m. Despos vs. Astros

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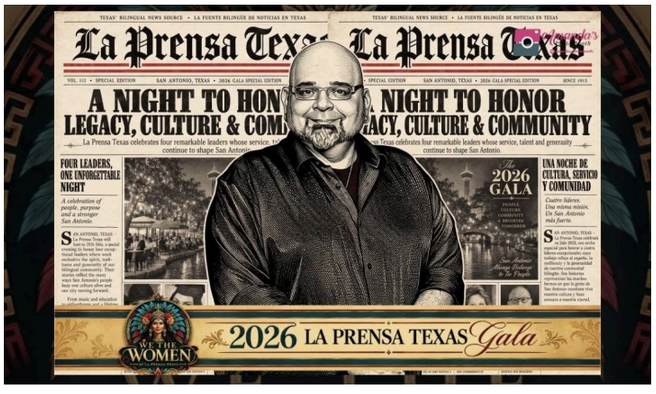
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Fotos de la Gala 2026 de La Prensa Texas · Continúa en la página 19

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- Access to our Barbeque Pit
- Full Kitchen and outdoor freezer
- One day will include 5 course meal provided by Chef Robert (this meal will be inspired by your successful hunt or meat of choice provided by yours truly Hunter's Private Haven.)



5 DAY SPECIAL PACKAGE MONDAY – FRIDAY ONLY

$2000.00 | $500 DEPOSIT REQUIRED TO BOOK

ALL-INCLUSIVE PACKAGE INCLUDES:

- 5 Morning Hunts
- 4 Nights Combo Hunt
- Ranch Cabin Lodging
- Large Living Area w/TV
- Access to our Barbeque Pit
- Full Kitchen and outdoor freezer



IMPORTANT DETAILS

We do ask prior to hunt to follow all Texas Parks and Wildlife Department Hunting License requirements.

RESERVATIONS:

3 DAYS – 2 NIGHTS MINIMUM $350.00
AN ADDITIONAL DAY
Accommodates 4 Hunters
2 per room and 4 guns

CHECK IN / CHECK OUT:

Friday 12pm (Noon) Check In
Sunday 1pm Departure

Here at Hunter's Private Haven the property is exclusive to our hunters, and we do not limit your prey whether its' dove, deer, hog, doves, turkeys etc. As long as you meet The Texas Wildlife Department Hunting regulations, we want to ensure your hunting experience is successful! We certainly allow you to combo hunt each time you are out on your hunt. *ABSOLUTELY NO SUB LEASING

BOOK YOUR HUNTING ADVENTURE TODAY!

FOR BOOKINGS PLEASE TEXT FIRST

ELI (210) 875-0173 | LEAH (210) 812-1907