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**SINK YOUR TEETH INto THE history and techniques of a MASTERPIECE**

**during a night of barbecue Art at the Briscoe**

***Flavorful Evening Serves as The Perfect Side Dish to the Briscoe’s upcoming exhibition:* Vaqueros de la Cruz del Diablo: Contemporary Photography of the Northern Mexican Cowboy**

**San Antonio, TX –** (September 3, 2021) There’s no doubt that good Texas barbecue is a masterpiece to be admired, but is your barbecue museum-worthy? Join the Briscoe Western Art Museum for “Smoke & Embers: The Art of Vaquero BBQ” as acclaimed pitmaster, author and chef Adrian Davila leads an in-depth, hands-on demonstration of the history and techniques behind the cuisine that once kept vaqueros and cowboys fed.

[“Smoke & Embers: The Art of Vaquero BBQ](http://www.briscoemuseum.org/bbq/)” is Oct. 7, 6:30 p.m. – 8:30 p.m. Third generation pitmaster Davila will guide guests through perfecting Texas barbecue on the pit in the Briscoe’s [McNutt Sculpture Garden](https://www.briscoemuseum.org/mcnutt/), discussing and exploring barbecue and traditional vaquero cooking methods on the range.

The evening is a perfect side to complement the Briscoe’s fall exhibition, *Vaqueros de la Cruz del Diablo: Contemporary Photography of the Northern Mexican Cowboy.* Making its United States debut at the Briscoe, [*Vaqueros de la Cruz del Diablo*](https://www.briscoemuseum.org/vaqueros/) features celebrated photographer Werner Segarra inviting audiences to peer into the world of the Norteño Cowboys from Sonora, Mexico – not as a casual tourist, but as an intimate observer. With almost 60 images spanning more than 20 years of the lives of the vaqueros, Segarra’s images showcase the expansive landscape, their daily work, and the intimacy of their homes, not merely documenting the vaquero, but celebrating his subjects and their way of life. The exhibition opens to the public Sept. 25, 2021 – Jan. 24, 2022.

The Art of Vaquero BBQ is $55 for museum members and $65 for non-members. In addition to the barbecue presentation and hands-on pit demonstration, the evening includes a three-course tasting to enjoy with wine and beer, and Davila’s special Dry Rub to take home. Space is limited on a first-come, first-served basis and [tickets](https://briscoemuseum.salsalabs.org/smokeembers/index.html) must be purchased in advance.

A world-recognized barbecue pitmaster and author, Davila is a third-generation pit master, chef and restaurateur at his family’s acclaimed [Davila’s BBQ](https://www.davilasbbq.com/) in Seguin. Davila has been featured as a guest chef on Food Network's "The Kitchen" and “Barbecue Beatdown”, and at restaurants La Fama Barbecue and The Ugly American, in Bogota, Colombia. His book, “Cowboy Barbecue: Fire & Smoke from the Original Texas Vaqueros”, celebrates traditions of Latin America and Texas, taking inspiration from the vaquero lifestyle and his own family history, goes beyond standard grilling and offering techniques for smoking, cooking directly on the embers, underground, on a spit and more. The book will be available for purchase and Davila will be signing copies during the event.

Davila’s BBQ’s special dry rub is available in more than 200 H-E-B stores across Texas after being named a finalist in the grocery chain’s Quest for Texas Best competition. Invented by Davila’s grandfather, the dry rub is used on all of Davila’s BBQ’s meats, including lamb, pork, brisket and chicken. In addition to taking home Davila’s BBQ’s rub, a raffle held during the event includes prizes featuring a Davila’s Decadent Dinner for four at the restaurant that includes a behind-the-scenes pit tour, two bottles of Davila’s BBQ sauces and a $25 gift certificate for a return visit. The dinner is a complete meal for four hungry people, featuring a wide array of menu items and a few off-menu items for everyone to enjoy.

**Head West on the River Walk**

The Briscoe’s collection of Western art and artifacts showcases the stories of the West through visual art. Collection highlights include Santa Anna’s sword, works by Frederic Remington, Pancho Villa’s last known saddle, a fantastic Alamo diorama and artifacts, contemporary and historic paintings, sculptures, an impressive spur collection, and other cowboy and Native American relics, weapons and photography. The museum is open Thursday through Monday, 10 a.m. – 5 p.m. and closed to the public on Tuesdays and Wednesdays. The Briscoe is located on the south end of the River Walk, near the Arneson River Theatre and La Villita, with convenient parking at the Riverbend Garage directly adjacent to the museum or one of many downtown surface lots. Museum hours, parking and admission details are available [online](https://www.briscoemuseum.org/hours-admission/).

**About** [**The Briscoe Western Art Museum**](https://www.briscoemuseum.org/)**:***Preserving and presenting the art, history and culture of the American West through engaging**exhibitions, educational programs and public events reflective of the region’s rich traditions and shared heritage, the Briscoe Western Art Museum is**located on the San Antonio River Walk at 210 W. Market Street in the beautifully restored**1930s former San Antonio Public Library building. Named in honor of the late Texas Gov. Dolph Briscoe Jr. and his wife, Janey Slaughter Briscoe, the museum includes the three-story Jack Guenther Pavilion, used for event rentals and programs, and the outdoor McNutt**Sculpture Garden. Follow the Briscoe on social media, @BriscoeMuseum.*