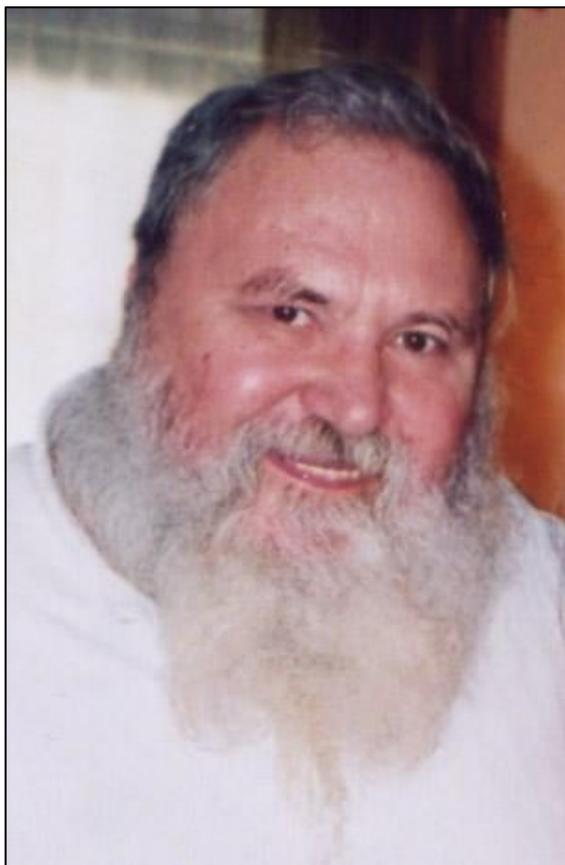


Clark Antonio Santos

13 December 1942 – 14 January 2006, 63



Beloved son, father, grandfather, brother and friend, passed away on January 14, 2006, in Houston at the age of 63.

Published in the Houston Chronicle on 1/19/2006, and online at Weed Corley Fish.

Clark's Memorial Service was at Weed Corley Fish, 3125 N. Lamar, Austin, Saturday, 21 January, 2:00 PM. The wake was at Ed Alexander's house on Riverside Farms Rd immediatly after the Weed Corley memorial.

Clark Antonio Santos, beloved son, father, grandfather, brother and friend, passed away on January 14, 2006, in Houston at the age of 63. His strength and spirit will eternally be a part of all who were privileged to know him. Clark was an adventurous and free-spirited soul who lived life to the fullest, doing it his way every day. Individuality was the essence of Clark's life, from his trademark beard to his razor-sharp wit. Beneath his strong exterior was a kind and loving heart that, throughout the course of his life, saw him reach out to countless individuals in need of assistance whether they were lifelong friends or total strangers.

Clark was born in Austin, Texas, on December 13, 1942 and was a graduate of Austin High School. He earned the rank of Eagle Scout and went on to graduate from the University of Texas at Austin with a degree in Business Administration. A Certified Public Accountant, Clark was involved in many entrepreneurial endeavors, including his ownership of University Motorcycle Rentals and Home Car Tune. He possessed a passion for motorcycles, as evidenced by his honeymoon cycling trip through Europe on his BMW with former wife Cynthia, as well as the numerous trophies earned from his days as a competitive racer.

A proud participant of the Univeristy of Texas Grotto in the 1960s and still today, Clark maintained friendships that were perpetuated by his involvement in groups such as the Texas Cavers. He looked forward to the annual Texas Caver Reunion, where he was a celebrated cook.

Clark always loved to travel to Mexico and shared many memorable moments there with his daughter, Bevin, and close friends. Recently, he rekindled his love of sailing as captain of the Sea Gypsy. His most cherished times, however, were those spent with his grandsons, Asher and Ramsey, of whom he was so very proud. Asher and Ramsey loved their Pops very much and know that he will watch over and guide them every day of their lives.

Preceded in passing by his parents, Jose Antonio and Lena Clark Santos, he is survived by his daughter Bevin Santos of Dallas, her husband Shawn Heilbron, and grandchildren Asher Santos Heilbron and Ramsey Santos Heilbron; his brother David Santos of Austin and his wife Helen; dear friend Cathy Bradshaw of Houston; and dog Wangus. Obituary and guestbook online at <https://www.dignitymemorial.com/obituaries/austin-tx/clark-santos-8210962>



1965 photo by Terry Raines. Left to right: Fufu (Terry's pickup), John Reisinger, Clark Santos, Janie Calvert and John Fish.

TSA EVENTS

TCR Cooks!

Bonnie Longley compiled notes from Charlie Loving & Andy Gleusenkamp

OTR, or what ever its title is in the official annals, was really good this year. Attendance was down, which made it much



Christy Bennett, Bob Cowell, and Kurt Menking fry up some fish Friday night. Photo by Tag Swann.

more comfortable. People loved the belly dancers, and the music in the canyon was super. There was the bonfire, the hot tub, all the normal things. There were lots and lots of kids, too, which is a good thing. And there were NOT as many dumb dogs... I had my two and hoped they would run away or some thing like that... no luck.

A special thanks goes out to the Bexar Grotto who outdid themselves with the fish fry. Our chief chef, Ed Guinn, attended and said, "Yum yum."

The cooking thing is such a chore. I am also the foreman of the ranch and have to deal with that stuff. Just coordinating and running around pontificating is a job. But once again, the cooks were really wonderful. It amazes me that such a disparate group can unify. But hell, it is food. I think that Nobel Dunson, Rune Burnett, Ron Ralph, and Ed Guinn were really the core of the team. Rune brought a trailer of wood. Ron washed the dishes. (We have a trailer full of dishes.) Ed is our menu consultant. Hobbit hauling trash was an important part!

To all the cooks who partook of the event, the food was up another notch as that guy on the food channel says. The list is long: Karen Evans was a rookie cook this

year and got stuck in rice which was tedious. Special thanks to her and Danny. (Next year someone else will have to cook the rice; she will do something easy like deep fried bat wings.)

Ed Guinn, his family, and Nobel compared cooking notes on hog. A very mellow Felicia cooked up some great pork loin in cherry sauce. The cherry sauce wasn't present however. Big Al and Gary cooked up the chicken, and it was wonderful as usual. Slow cooking is key!

The salads were great. Marsha and Sheryl came through like the champs of the kitchen that they are. TR and Mary Jane prepared some wonderful turkey. Ray and Charles noted that the raccoon was very

tasty. Ray gave us the recipe; Nobel and Vico Jones furnished the 'coon. Susan Soubie and her crew (mostly Rune) fixed the brownies. Judy Sustare departed from her stuffed jalapeno menu with an applesauce meant for the pork?

Feisler turned the corn over to Bruce and I. It was somewhat of a pain in the butt since water in a 50-gallon drum refuses to boil. We borrowed the flame-thrower, and then tried to blow ourselves up, but the job got done. Ellaine helped!

T. Plemons prepared the "PIE A HAH" which was extremely good. Beans can be attributed to Rune. Hersh had chips and salsa. Tom Byrd did some meat thing, and of course flamed veggies. Ron Ralph

was present with beef. Foxy came up with the brochette of shrimp and the crab—I hope the seafood lovers got some! Clark proved again to be a great cook with his special entree.

Blake Harrison did yorman service again. Justin furnished beans and rice. Mary Ann Moore worked on desert. Andy Gluesenkamp had the bison meat. Bill Bell (sans his partner David Larrimore) did the hot links again, and they were devoured. Gary Schindel and Denise Pendergast were a party to the cooking as well.

Thank you all for doing a super job!

For some of us it was the 20th time to cook. Ed Guinn, Bill Bell, Rune Burnett, Susan Soubie, Mary Ann Moore, Terry Plemons, Ron Ralph, TR Evans, Clark Santos and myself are the "two decaders". Tom Byrd and Blake Harrison are in the decade range - or a little more. Feisler, Mike Forester, Larrimore, Paul Price, the Whites, Richard Smith, Angie, Sheryl, and Ed Alexander were missing from the cooking crew. There were also some 20 servers who volunteered.



The Bexar Grotto staffed the registration table very professionally Friday and Saturday. Photo by Tag Swann.

The tradition lives on, and we always want more volunteers to cook. It is a great way to smell like smoke all week and get a lot of interesting conversations going. The merits of rubbed sage virus caraway seeds... that sort of thing.

- Charley Loving

ARTICLE

The TCR Cooks – A Continuing Tradition

by Terry Plemons (*tplemons@mail.utexas.edu*)

At 5:30 a.m. Ed Guinn is up and making his way to his cook site where he starts the fire for roasting several pieces of beef shoulder. Meanwhile Noble Dunson is lighting the Grand Fire that will supply all the other cooks with coals throughout the day. These two quiet events signal the beginning of a long and intense day of food preparation that culminates in a controlled panic during the final hour prior to serving over 400 cavers at the outdoor banquet of the TCR held every year during late October. Towards evening, as you pass through the serving tent, the variety and quality of food items awaiting your selection is impressive. The long tradition and work behind the cooking for each of these TCRs has become an interesting story.

The TCR began as the Texas Old Timers Reunion when, in 1978, some of the longtime Central Texas cavers decided to meet and have a cookout. This first meeting has become our Woodstock in that it was held at Luckenbach and every “older” caver I’ve ever talked to was there. Sometime along the way the name evolved into the Texas Cavers Reunion, or TCR, which is appropriate since it now truly represents all cavers, young and old, in Texas and now, other states. The first cookouts were quite simple affairs when compared to the extensive spreads they have become. It was mostly meat dishes, a few racks of ribs, some chickens and perhaps a few sausage links. If there were vegetables they were few in number, maybe some avocados or a pot of beans. We thought things were getting out of control when the number of attendees reached 50 by 1980. With the continuing growth we started organizing and actually planning a menu for each event.

Actually there is not a formal menu. Each cook decides what he or she wants to prepare. It has always been that way. There has never been any control over what anyone cooks. We do try to control the quantity of food and discourage expensive items such as shrimp, prime rib, or choice steaks. We believe that this hands-off approach to the cook’s selection contributes to the success of the event. It ensures that the variety and quality of menu items are maintained since each cook takes pride in the selection and care of his specialty. The absence of micro-management also contributes to a food selection that varies from year to year. There are, however, several cooks that specialize in one food only and they have become very good at what they do.

Each year The Cooks prepare several beef, pork, and poultry items. Often other meat dishes are offered. Clark Santos never tells us what he will prepare and I doubt if even he knows until he goes to the Fiesta store in Houston to see what’s available. This year Clark made about 40 pounds of ceviche, one of our more unusual dishes (He began squeezing the limes at 6:00 a.m. Saturday). At previous TCRs we’ve had salmon,



Big Al cooking at TCR 2001

shrimp, alligator, raccoon, buffalo, emu, catfish, mussels, calamari, shish kabobs, pork ribs, chili, and fajitas. There are, however, several cooks that repeat their particular items year after year. Noble Dunson always cooks the whole hog in his custom smoker made from cinder blocks, tin, fence posts and expanded metal. Ed Guinn will usually roast over an open fire about 80 pounds of beef. Ed uses a custom device, which we’ve named the Del Rio Rack, that is one of the better ones I’ve ever seen at any cookout (Edwin Kincaid, owner of Land Cruiser Specialist, was the artist). T. R. Evans smokes two turkeys. Big Al, with Felicia Vreeland assisting, cooks the brisket and chicken quarters. Bill Bell cooks 50 pounds of Fredericksburg sausage each year. A new addition this year was the 40 pounds of Elgin sausage provided by Steve Martel and we hope Steve continues that in following TCRs.

We have a continuing effort to add more non-meat items to the fare. This year Nancy Weaver put together a fresh garden salad. Marsha Merideth contributed her tasty pasta salad. Susan Souby and Rune Burnett cooked their always-great black beans using only fresh ingredients; they have been doing this at the TCR seemingly forever. Another longtime tradition is the corn-on-the-cob, now taken care of by Bruce Anderson. Always a showstopper is the roasting of the vegetables by Tom Byrd (blowtorch veggies). The veggie tempura recently has been a big hit thanks to Felicia Vreeland and that incredible

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The food line at TCR 2001

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sauce she makes. We hope that shows up every year. Thanks go to Richard Smith for his Mexican rice. Ron and Diane Ralph added 200 potatoes baked in a pit of hot coals.

This year's dessert selection was outstanding. Judy and Dennis Sustare cooked 16 beautiful cakes (five different flavors). Those wonderful candied pecans were prepared on-site by Karen and Danny Evans. Newcomer Alana Skrabanek made several splendid batches of cookies. At the end of the day all desserts had been consumed.

Some of the legendary cooks have retired but their early contributions to the TCR deserve recognition. Charlie Loving, now living in Real de Catorce, Mexico, was at the first gathering in 1978 and never missed the cookout until this year. Charlie was often the head cook and was a guiding figure in the early years of the event. Tom White was a steady contributor for about 15 years, usually cooking the brisket while Janie White would make The Cooks' lunch. Until a few years ago Ron Fieseler always cooked the corn-on-the-cob. Now and then Ed Alexander leaves his home in Catorce, makes a pilgrimage to the TCR, and prepares something really outrageous. Last year it was an entire cow's head cooked under ground. There was nothing left of it after the cavers went through the lines. There are others who were important to this tradition and the list will grow as some of us get out of the way of the new cooks coming along.

Although not an integral part of The Cooks, the TCR Coordinator plays an important support role in our work. Gill Ediger, a longtime coordinator, always made sure that The Cooks had all the logistic support they needed. This included water, wood, a decent cooking site, and, critically important, The Cooks' keg of Shiner Bock in place by noon. Gill has moved on but his replacement, Andy Grubbs, has effectively continued this tradition and acquiesced to every reasonable request we threw at him this year.

There are other activities that are part of the cookout. These include cutting the firewood several weeks in advance of the event. One Saturday was devoted to mowing the grass and brush in the cooking area. We also must check our inventory of supplies and cooking gear and stow them in The Cooks' trailer and get them to the site. In recent years Ron Ralph has managed that task. Susan Souby, Rune Burnett, Ron, Diane, Andy Grubbs and others strung the electrical wiring and water lines to the cooking area. The most disagreeable task facing The Cooks is the cleanup of the incredible mess the following Sunday morning. Again, Ron Ralph got that going. The tables also have to be folded and returned to the trailer with all of the remaining gear. There are many job duties open to people wanting to join The Cooks that don't always involve cooking, just commitment. And, of course, we invite any of you to step up and join in the cooking.

Another important contribution is the purchasing of the food. Although many cooks prefer to individually buy their own meat or vegetables (TCR reimburses all cooks for their

expenses), we also buy the food stocks in bulk. Felicia Vreeland, herself a longtime professional cook and caterer, usually picks up about half of what we need at a wholesale distributor. This certainly helps keep the cost to a minimum. Also deserving mentioning is the unbelievable coffee cake that Joy Cukierman brought to The Cooks to sustain them through the morning. Allan Cobb spent three hours making another specialty item: a large quantity of great salsa.

Saturday morning is very quiet with only a few of those cooking large items attending to their tasks. At noon we all gather for the traditional cook's lunch, this year paella prepared by Jennifer Plemons plus incredible Mexican candy made by Orion Knox. The afternoon sees a marked pickup in the pace and one can hear an increasingly loud buzz as the other Cooks come on line and the 5:00 p.m. serving deadline approaches. At 4:30 the volunteer servers are rounded up, given their final instructions and fed. What happens next, for me, is the most exciting part of the entire event. All of The Cooks suddenly realize that in a very short time they are about to feed 400 hungry cavers who are already forming a very long line.

Everyone realizes we are nowhere near ready. Shouts and orders are heard everywhere. People are scurrying about looking for carving knives, serving containers and utensils; how long till we serve? Fifteen minutes. Are you ready? No, I need 20 minutes. OK, we serve at 5:30. Bill Bell, is your sausage ready? Soon. Has anyone cut the chicken? No. Why is there no food on the table, we serve in 10 minutes. Then, incredibly, it all comes together and the lines open up. We did it again.

That carnival hack next to the desserts pushing hot tortillas? It was I, Terry Plemons. We hope to see you at our tables next year.

The Cooks' Czar for TCR 2002 is Ed Guinn. If you want to become part of this event please contact Ed at ed.guinn@majec.com. We are just beginning the planning for next year's fun.

