



FOR IMMEDIATE RELEASE

March 31, 2010

**ALBERT ICE HOUSE  
NOW OPEN ON THURSDAYS,  
NOW OFFERING RILEY'S BAR-B-Q**

**Watering Hole and About-to-Reopen Albert Dance Hall,  
Surrounded by Texas Hill Country Beauty,  
A Must-See for Travelers, Bikers**

Austin, TX — The ancient live oaks and pecan trees are budding and wildflowers blooming in the Texas Hill Country town of Albert, where its Albert Ice House, already a well-loved hangout for locals, is enjoying new, longer spring/summer hours as well as offering another reward for the must-see destination: barbecue and all the trimmings by Riley's Bar-B-Q.

Albert Ice House, with those live oaks shading it and the surrounding patio-beer garden, is now open on Thursdays (3 p.m.-midnight) in addition to Friday, Saturday and Sundays, and the coming Easter Weekend promises great live music — Forest Wayne Allen, Danny Terry and The Tackle Box Choir, and Bill Nash are scheduled — along with games (dominoes to horseshoes to washers) and delicious eats from a man who knows barbecue, Blanco's Bob Riley.

Spring/summer hours are 3 p.m.-midnight Thursday, noon-midnight Friday, 11 a.m.-midnight Saturday and noon-midnight Sunday.

An easy ride from Austin and from San Antonio, Albert features plenty of parking, including the Iron Horse Corral for motorcycles, and plenty of room for rallies, picnicking and play. In May, the 85-year-old Albert Dance Hall, which has undergone extensive renovation, will reopen for dances, concerts, community events and wedding receptions.

(more)

The historical hamlet of Albert and its 13 acres were purchased as a fun family project by a spirited Texas family — Ed and Connie Easley; their children, including Brandon Easley, who is Town Manager; and grandchildren — to create a special place where friends and family can gather and experience the simple pleasures and traditions that make the Texas Hill Country special.

For more information, visit [www.alberttexas.com](http://www.alberttexas.com).

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