

## Trina Hayes-Davis of Loop 107

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Trina Hayes-Davis and [Helen Madla](#) have found a niche for themselves a few hundred yards into Loop 107, about 20 minutes from downtown.

The longtime family friends opened Loop 107 Burgers, Bakery & More in January 2010, serving specialty burgers, fried pies and fresh soups, catering to locals who want more than barbecue and Mexican.

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“There isn't anything like this in this area, so we decided to take a chance and do it. It was kind of a spur-of-the-moment type of thing,” Hayes-Davis says.

Operation of the restaurant is down to a science: Certain pies are served according to the day of the week, and people are encouraged to call ahead and reserve the labor-intensive pies. Don't even think about

walking into Loop 107 trying to reserve pies.

“We'll have customers walk in and say they want four pies and other customers will have already reserved them,” Hayes-Davis says. “They'll get into. ... I don't want to say confrontations, but definitely conversations.”

Hayes-Davis, an accountant by trade, sat down to talk about what makes Loop 107 worth the drive.

How did you and Helen decide to go into the business?

We've been family friends since I was young. It kind of stemmed from there. We were sitting around talking, and my dad actually owns this property. I was telling her how there isn't anything in the area as far as food other than barbecue and Mexican. She said, “Well, let's open a restaurant.” We kind of joked about it and the more we thought about, we thought, “Why not?”

How did you develop the menu?

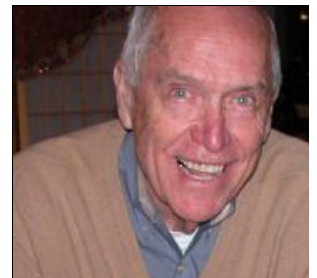
It's basically all our favorite things. We both like burgers. I lived in Dallas, after I went to Baylor, for about 10 years and there are a lot more upscale burger restaurants up there. They put a lot of fresh toppings that I like. When we started talking about opening up a burger place, I wanted to incorporate some of those ideas, but not go into the foie gras and those types of

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things because of the area.

Had you worked in restaurants before?

I had actually worked in the Baylor cafeteria for my work-study program. I got my experience from there. Helen has done a lot of food service, a lot of catering because of her husband (the late [Frank Madla](#)) being the (state) senator. She also worked at Magnolia Gardens off Main. She was head chef there. The way we approached it is that I'm an accountant by trade and I do the books; she does the cooking.

Have you considered moving closer to San Antonio?

Yeah, I think eventually we'd like to open another location. I think we definitely won't move this location because of the rustic feel out here. It kind of fits because there's still nothing out here. There's [Bill Miller](#), Texas Pride, Home of the Smoke, those are all barbecue and the rest is Mexican. Our little niche is burgers, fresh soups and salads. You can't get that in a five- to 10-mile radius.

Where did the idea for the fried pies come from?

That was a Helen idea. She and Frank had visited a pastry restaurant that had fried pies. There was a place called Bruce's that was popular in the area, and it was kind of nostalgic for her. We tried it and everyone loved it. It's kind of a staple here. I don't know if you noticed when you walked in, but because the demand was so high we had to do a schedule that keeps us grounded and focused. It's a lot of manual work. Everything's done by hand: It's rolled out, filled, we use forks to flatten the edges. It's a very manual and time-consuming process. We follow the schedule so people know what to expect. We have apple, peach, chocolate, coconut and blueberry cream cheese, which is a definite fave. We do pineapple and cherry on special orders.

How many would you say you go through?

It depends, because we start off small with about 10, and then normally before the day is over, we go through about 25 or 30.

How many people work on them?

One or two. Normally, we have someone doing the rolling and filling and someone else fries them because they fry really quick. The dough is really fluffy. You have to have someone watching so they don't burn. Then we ice them with a glaze.

What are some other menu items people are coming in for?

The onion rings, for sure. We got (the San Antonio Express-News) Critics' Choice for best onion rings. I think what makes ours unique is that we use fresh onions, we slice them very thinly and we marinate them overnight. Then we hand-batter them and deep-fry them. They're really thin and crisp. Our Southwestern burger is also a hot item. It comes with fresh avocado, and we make our own in-house chipotle mayo, and it has jalapeños, lettuce, tomato and onion. It's our top-selling burger. We also have pot pies on Thursdays. People call in to reserve those. On average, we make 25 to 30.

Loop 107 Burgers, Bakery & More is at 11505 Loop 107, Adkins, 210-649-2300, [www.loop107burgers.com](http://www.loop107burgers.com).

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