

Community Thanksgiving Dinners Being Planned

In lieu of the amazing longtime free Thanksgiving dinner served annually by the West Dubuque Tap and their scores of volunteers in memory of Donna Ginter, the community has rallied with opportunities to help and be helped this season.

In-person Thanksgiving meals are being prepared fresh and served free of charge from 11:30 a.m. to 1 p.m. at a few Dubuque churches and other venues including (so far) St. John's Episcopal Church, the Salvation Army, Crescent Community Health Center, Westminster Presbyterian Church, and Hills & Dales Lifetime Center (behind the Mall). These venues are also coordinating the delivery of meals to area senior homes and retirement communities.

The free sit-down, dine-in Thanksgiving Dinner in East Dubuque will be hosted by Seldom Scene Bar at 23 Sinsinawa Ave. Please call **815-747-8816** to make reservations. All ages welcome.

Volunteers will be needed to help at each of the sites and make some of the deliveries. Sign up will start soon at **VolunteerDBQ.com**. Donations to support providing the sit-down meals can be made at **DubuqueThanksgiving.org**.

One of the biggest parts of the free Thanksgiving meal program, the one that literally delivers delicious meals hot and fresh to homes all across the community, has been taken over by area Lions Clubs, led by the East Dubuque Lions Club and the awesome crew at The OtherSide in East Dubuque, IL. The East Dubuque Lions have been providing this service in East Dubuque for some time and now, in addition to manning the city's food pantry, they have decided to expand and take on the monumental pledge of serving Dubuque as well with new support coming in to make it possible including a partnership with Dubuque's own Lions Club.

Meanwhile, Mike Meyer, Michelle Mulgrew, and The OtherSide crew are planning to use that support to serve well over 1,000 meals to hundreds of homes in both Dubuque and East Dubuque on Thursday, Nov. 28 between 11 a.m. and 2 p.m. But they will need our help!



As they make plans to simply prepare that much great food for that many people in need this year, there are a number of ways you can either support the event or, if needed, benefit from its generosity.

First up: To receive a free meal delivered to your home, all you need to do is call The OtherSide at **815-747-9049** to supply your address and choose a delivery time slot. They are working on an online registration system.

If you would like to help the free meal delivery project, both monetary donations and volunteers are needed. Monetary donations can be made payable to the East Dubuque Lions Club and mailed to P.O. Box 92, East Dubuque, IL 61025, or they can be dropped off at The OtherSide at 68 Sinsinawa Ave. in downtown East Dubuque, IL. Tax-deductible online credit card donations can also be made via the Community Foundation of Greater Dubuque's 365 Community Fund at **DubuqueThanksgiving.org**.

If you would like to help prepare or deliver the meals for The OtherSide, please sign up online at **VolunteerDBQ.com**. It's fast and easy. We will add details on volunteering for the Dubuque-based meal sites in the Nov. 7 issue of *365ink* and online.

Organizers welcome all the support they can get and would like to thank those generous sponsors already on board including the East Dubuque Greater Events (EDGE) Foundation, RT&T Enterprises, and Ludovissy & Associates Insurance. Should funds raised exceed the cost of the event (and wouldn't that be great?), all excess cash will be donated to area food banks for immediate use. ■



SHRIMP STIR FRY



LIVER AND ONIONS WITH BACON

Kelly's Cafe

By Danny Fairchild

"Imma order the liver and onions." —Danny Fairchild

"You would." —Bryce Parks

Kelly's Cafe is a cafe, not a café, and that's awesome. Don't get me wrong, I love me a café. Can't say you love food and say you don't love a café. But when I want a cafe, don't piss on my head and tell me it's raining by taking me to a café. Because a café wants to tantalize me with their take on cuisine. A cafe wants to get a hot meal in me that's friggin' delicious. And maybe some pie, if I've saved room for it. A café will happily have their barista brew you the perfect espresso drink exactly to your liking. A cafe refills your mug of strong-and-black over and over again like an attendant pouring more hot water into your old-timey bath. A cafe will serve you some of the very best pancakes you've ever had. A café will serve you some of the very first crepes you've ever had.

But, aha! That's where the distinction between cafes and cafés breaks down a little with Kelly's Cafe. Because Kelly's Cafe serves pancakes AND crepes. AND waffles. AND French toast. So don't take the fact that Kelly's Cafe serves crepes as an indication that they're a café. They're definitely a cafe. Instead, you should take it as an indication that Kelly's Cafe serves abso-friggin'-lutely everything. Everything, that is, that might comfort you as you face your day or warm up your innards after a day on the river. About the only low-hanging fruit I don't see on their menu is pizza. But that doesn't mean it's not there. It just means that I didn't see it among the skilletts and omelets and burgers and pastas and steaks and appetizers and stir fry! Yes, Asian-style STIR FRY! You know what you'll never see at a café? Stir fry. But a cafe? All bets are off at a cafe. If it's a craving, a cafe is liable to have

it. And that goes double for Kelly's Cafe. Kelly's Cafe is the kind of place that has both Tabasco AND Cholula on the table for ya.

In the past, I've believed that any restaurant offering such a wide range of menu items can't possibly do them all well, and probably can't do ANY of them well. That might be true of fine dining, but with a cafe, it doesn't have to hit my palate; it has to hit the spot. And besides, I want a cafe like Kelly's Cafe to throw their proverbial crap against my proverbial wall and see what proverbially sticks. Because when I go to a cafe like Kelly's Cafe, I often have no damn idea what I'm hungry for. And if I can't figure it out, I can do what I've been doing since I was a kid and order a Belgian waffle. Because there are no words in any tongue of men or elves sweeter than "All-Day Breakfast." But you know what? A good stir fry may be exactly what I want. That happens a lot. No, seriously... a lot.

But... can you trust something as American as a cafe to make an Asian-style stir fry? You're going to be at least a little skeptical, yeah? Ah, but here's the thing: We're talking about a place well-equipped to make all your breakfast dreams come true. Why WOULDN'T you trust them to cook something hot and fast like a stir fry requires? If you trust them to make a breakfast skillet, why wouldn't you trust them to make a stir fry? Hell, a stir fry is easier than a breakfast skillet.

So yeah, it's still kind of a weird place to start, but let's talk about the stir fry at Kelly's Cafe. We got the shrimp stir sry. Yup! Even went so far as to order the shrimp. And why not? You can rest assured that if a cook can reliably cook eggs all day, any style, made to their ordered hardness, you can trust them not to undercook or overcook your shrimp. And that's what I surprised me most about Kelly's Cafe. The shrimp were probably some of the most perfectly cooked shrimp I've had in a while. A little toothiness before kind of bursting in your mouth. Num. The veggies were done perfectly, too. Again, any cook who can perfect a breakfast skillet isn't going to have much trouble stir-frying vegetables. A nice, balanced, Asian-inspired flavor, too.



GYRO SANDWICH



MEAT LOVERS SKILLET

Alright, let me get the liver and onions out of the way. Most of you want nothing to do with liver and onions. Ever. It's a non-starter. And that's okay. I'm not here to sell you on liver and onions. Even if you've never had liver and onions, if you think you won't like liver and onions, you're right. You won't like liver and onions. And again, that's okay. But this is for that kid in the corner... ashamed to admit that they like liver and onions and are wondering where to get some of that painfully acquired taste. If you're like me and you crave liver and onions once every 2 to 3 years, probably due to a need for more iron or something, Kelly's Cafe has exactly what you need. Thinly sliced and lightly breaded and smothered with those well-sauteed onions. Oh, but what's this? At Kelly's you can add bacon for a few bucks more? Don't mind if I do! It was everything my tastebuds were missing and my body needed. And the portions were enough that I took them home for leftovers and made a sandwich out of them that night. That was a friggin' goood sammich. And remember, friends: Just because it's offal, doesn't mean it's awful.

The gyro! I didn't grow up around these parts, so one of the things that impressed me when I settled here was how our cafes and diners often feature Greek cuisine. That's NOT a universal thing. Now... it's fair to assume that with all they've got going on in the kitchen, Kelly's Cafe doesn't have a classic cone of gyro meat spinning back there. It's not fair to hold them to that standard. The gyro meat is clearly formed in too-perfect strips, but so what? It's formed to suit the purpose and the pita. And just because it wasn't carved from the loaf, doesn't mean it's not delicious. It is. It more than scratches your gyro itch.

Meatloaf. I love meatloaf and I love it when restaurants have meatloaf on the menu. Even fine dining establishments get in on the meat loafin', and I think that's delightful. I never order it because it's just meatloaf, but I still like that it's on menus. So I didn't order it. Paul did. Why have I been denying myself happiness by not ordering meatloaf when it's on the menu? It's so versatile flavor-wise, and I should be excited to see what chefs bring to this

humble dish. So yes, the meatloaf is everything you want from a meatloaf, right down to that beef gravy we all know and love from every hot beef sandwich ever made.

Oh yeah! We didn't try them, but Kelly's Cafe has the usual hot sandwich suspects: hot beef, hot turkey, hot meatloaf. If you're confused, I'm talking about those open-face sandwiches with meat topped with mounds of mashed potatoes and smothered in gravy.

And that's just the start of all the classic sandwiches at Kelly's Cafe. Reuben? Yup. BLT? Of course. Pork T? This is Iowa. French Dip? Mais oui. Philly Cheesesteak? Boy howdy. Monte Cristo? Oh, yes. Yes, they have a Monte Cristo sandwich for you. Not quite familiar with that one? We're talking about grilled ham and turkey with melted American and Swiss on French toast (yes, French toast) and dusted with powdered sugar. Nothing unlovable about that.

Again, no disrespect to cafés. But when I want a cup of coffee I never see the bottom of, and just about anything I could possibly ever crave... it has to be a cafe, not a café. That's what Kelly's Cafe is there for. ■

Kelly's Cafe

2370 RHOMBERG AVE, DUBUQUE, IA
563-552-7441
THEKELLYSCAFE.COM
Hours: Mon-Sat 6 AM-8 PM; Sun: 6 AM-2 PM


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BANNED

BOOK

GIVEAWAY


Saturday, Nov. 9
2 to 4 p.m.

Carnegie-Stout Public Library

This event is free and open to the public.
All ages are welcome.

Those who attend can choose one free book from a list of titles recently removed from Dubuque schools. Limit of one book per person while supplies last.

Annie's Foundation is an Iowa-based nonprofit volunteer organization that fights censorship in schools and libraries across the state by distributing free copies of banned and challenged books to readers of all ages.



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