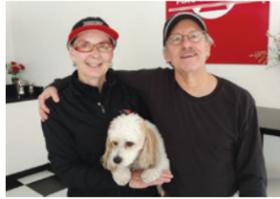


# MAGOO'S PIZZA

BY RICH BELMONT



Sometimes it's hard to tell if Mr. Magoo is a person or a dog. One thing is for sure, though, he sure knows how to make really good pizza! Mr. Magoo was born in Grundy Center, Iowa at Century Farm Breeders. He is a playful

Cavachon (cav-ah-choh) and his favorite human food is pizza. I am told he regularly advises the chef's at his namesake restaurant on how to improve their already excellent pizzas. (Fun Fact: a Cavachon is a cross between a Cavalier King Charles Spaniel and a Bichon Frisé (BEE-shon free-ZAY).



Magoo's Pizza is located on University Avenue in Dubuque in the space many Dubuquers remember as the teepee home of Nanny Goats Ice Cream. However, Magoo's building is much older than that. There is still a sign on the building indicating it was once Western Brewery Hall.

According to the Encyclopedia Dubuque Mathias Tschirgi of Switzerland arrived in Dubuque in 1846. He constructed a brewery in at least two buildings where Magoo's is now on what was then known as Julien Avenue. After selling that company he formed Western Brewery in 1854 and by 1880 it was producing 300 barrels of beer per week. (Fun Fact: By 1869 the City of Dubuque was home to 9 breweries. There were many more outside the city limits).

Magoo's Pizza is owned by Susan Farber and her husband Dr. Bernie Saks. It is a fast casual counter service restaurant offering exceptional pizza and fresh salads. Magoo's Pizza opened on Jan. 30, 2015 and seemingly overnight it became a huge success. This is not surprising since the owners are both accomplished professionals.

Susan Farber is a native of Dubuque. She has a BA degree from Georgetown University, an MBA from George Washington University and is a graduate of the Harvard Business School's Advanced Management Program. While an undergraduate at Georgetown she became Sous-Chef for her friend and classmate Lisa Yockelson. Lisa is now a well-known food writer and cookbook author. She has written over 10 cookbooks including the award winning *Baking by Flavor* and *Chocolate Chocolate* and more recently *Baking Style*.

Susan lived in France and Belgium for eight years and attended Le Cordon Bleu in Paris. Susan also is a designer and owns the Red House and the Cable Car Square Building near the Fourth Street Elevator in Dubuque. She has won several Historic Preservation Awards from the City of Dubuque and the State of Iowa.

Dr. Bernie Saks is from Los Angeles. He received his MD Degree from UCLA and is a Board Certified Radiologist. Radiology is Bernie's profession but cooking is his passion. When he is not working he enjoys perfecting his recipes and baking pizzas.

Magoo's Pizza also has a professional staff. Chef William Jester calls Bentonville, AR his hometown. He has over 26 years of experience in the culinary industry. He began his career working for the Hotelier John Q. Hammons Corporation. He was Banquet Chef at Holiday Inn Des Moines, Executive Chef at Holiday Inn Chicago and moved to this area to become Sous-Chef at Thunder Hills Country Club. He then spent ten years at the Dubuque Golf and Country Club as Sous-Chef and for the six years prior to coming to Magoo's he was Chef de Cuisine at Champagne in the Mystique Casino.

Chef Allison Pusateri is from Edgewood, NM and holds a Bachelor of Science in Food Service Management and Culinary Arts from Johnson & Wales University College of Culinary Arts, Denver, CO. She is an accomplished Baker and Pastry Chef and has managed bakeries for Whole Foods in Denver, Boulder and Madison.

Sharif Rahim is a Manager and barista at Magoo's Brew the beverage shop next to and part of the Magoo's Pizza operation.

Magoo's Pizza was designed to have a retro style with a 1950s and 60s look. Priority is given to cleanliness. You will notice there are no waste receptacles. The staff is trained to buss and sanitize tables as soon as patrons leave.

Another interesting concept is the absence of TVs and Wi-Fi. Customers are encouraged to talk to each other.

The heart of this restaurant is the Wood Stone Brand Oven. This highly acclaimed (and expensive) oven is manufactured



PHOTO: SOPHIE RAE PHOTOGRAPHY

in Bellingham, WA. Wood Stone ovens are impressive because they have one piece dome ceilings and floors and can easily maintain accurate temperatures of over 800°F. Magoo's oven is a gas fired, open flame beauty. Pizzas are baked at 650°F and only take 3 to 5 minutes hence giving new meaning to the term fast casual service.

When you enter this restaurant you go through a line where you can pick out your toppings or order a specialty pizza or salad and watch it being prepared. All the ingredients are farm to table fresh and almost everything is made from scratch.

## PIZZAS

All the pizzas are personal size. This is advantageous because every person can choose a pie that is just right for them. The crust is made from scratch and is cold proofed. If you require gluten-free you can request a special crust made from a proprietary blend of flour.

The cheese on the specialty pizzas is a mozzarella and provolone blend.

Ground beef, pork and grilled chicken are all cooked on the premises. The sausage is ground pork seasoned with a house blend of spices. The meat is supplied by Cremer's Grocery and Meats in Dubuque.

All the sauces are home-made from simple recipes and are made fresh daily.

The pizzas are sprinkled with a delicious seasoning just before baking. After tasting scores of herbs Susan and Bernie selected a seasoning blend supplied by a Spice Company in the Pacific Northwest.

You can choose from eight Specialty Pizzas or select the ingredients for your own customized version. The Specialty Pizzas include:

Margarita – my favorite with marinara sauce, tomato, basil, garlic, fresh mozzarella and parmesan

Chicken Alfredo – Alfredo sauce, chicken, spinach, feta, parmesan

Greek – olive oil & garlic sauce, artichoke, tomato, olives, red onion, feta and parmesan



Meat Lovers – marinara sauce, Canadian bacon, ground beef, pepperoni, sausage, mozzarella provolone blend and parmesan. This is the favorite pizza of *365ink's* publisher, Bryce Parks. His favorite food is always the one with any kind of bacon.

If you choose the Build Your Own Pie option you select from a long list of vegetable toppings and meats.

You also decide on the cheese:

- Mozzarella/provolone blend
- Parmesan
- Fresh Mozzarella
- Feta

And the sauce:

- Olive oil & garlic – just what the name implies
- Alfredo – made with butter, olive oil, garlic, cream and parmesan cheese
- Olive oil & pesto – pine nuts, basil, olive oil and cheese. The basil is supplied by FarmTek in Dyersville and is hydroponically grown.
- Marinara – a simple recipe of tomatoes, onions, garlic and herbs. (Fun Fact: marinara sauce is an Italian word for Mariner's sauce. It originated in Naples, Italy and was first prepared by cooks on Neapolitan ships or by wives of Neapolitan sailors when they returned to port).



## SALADS

Salads are prepared with fresh ingredients. The current menu offers 6 Specialty Salads including:

Chicken Caesar – romaine, chicken, parmesan, croutons, Caesar dressing



## MAGOO'S PIZZA

Italian – romaine, tomato, pepperoni, banana pepper, fresh mozzarella, vinaigrette dressing

Spinach Vegetarian – spinach, tomato, olives, roasted peppers, vinaigrette dressing

Greek – cucumbers, tomato, olives, red onions, feta cheese and balsamic dressing

Here again you have a Build Your Own Salad option so you can enjoy the salad with just the toppings you prefer. There is a large variety in the following categories:

Lettuce (spinach or romaine), vegetables, meats, cheeses and dressings.

If you are like me you probably enjoy a glass or beer or wine with your pizza or salad. So may I suggest you don't overlook the nice assortment of craft beers and wines? These offerings change frequently because Dr. Bernie is constantly looking for good values at reasonable prices. You might notice many of the wines are from Washington State. After Dr. Bernie completed his internship and fellowship programs he practiced Radiology in Walla Walla, WA. He developed a number of contacts in wineries in the Walla Walla Valley Washington Wine Country. They keep him apprised of the latest premium selections.



Magoo's Pizza does not only have outstanding pizzas and splendid salads. There are also two fabulous desserts! They are baked in-house from proprietary recipes. The mini Chocolate Chip Cookies are soft and chewy and are a delight. The Brownie Bites are made from rich dark chocolate and melt in your mouth.



Magoo's Pizzas are in such high demand Susan and Bernie knew early on they would have to take their show on the road. So Mr. Magoo's Magoo Mobile is now ready to roll. The food truck has a pizza assembly area almost identical to the restaurant and features the same open-flame oven only in a slightly smaller version. The Magoo Mobile is available for prearranged catering events and private parties including birthdays, retirements and graduations.

## MAGOO'S PIZZA

1875 UNIVERSITY AVENUE, DUBUQUE, IA 52001  
563-845-0604 • MAGOOPIZZA.COM

**Hours:** Winter Season: Mon: 4:30-8 PM

Tue-Thu: 11 AM-2 PM; 4:30-8 PM

Fri-Sat: 11 AM-2 PM; 4:30-8:30 PM; Sun: 4-8 PM

**Dining Style:** Come as You Are

**Noise Level:** Conversational

**Recommendations:** Pizzas, Salads, Chocolate Chip Cookies, Brownie Bites

**Liquor Service:** Beer and Wine

**Prices:** Cheese pizza: \$7; Small house salad: \$4; All other pies and full-size salads: \$8.50

**Pay Options:** Cash, Debit, Discover, Visa & MasterCard

**Accessibility:** Ramp to front door, drop off space off street in front of Magoo's Brew

**Kids Policy:** They like cheese pizzas, High Chairs

**Reservations:** No • **Take Out:** Yes

**Catering:** Yes, on premises during off hours and offsite catering

**Delivery:** No. Will deliver large orders

**Parking:** Eight spaces in back of building and on street