



FREE MOVIE NIGHT
THE FABELMANS
THURSDAY, MARCH 9 @ 6 PM

The Fabelmans (2022) is an Oscar-nominated coming-of-age drama inspired by Steven Spielberg's childhood and his early interest in making movies. This film runs 2 hours 31 minutes and is rated PG-13. Admission is free, but seating is first come, first served.



UKULELE TIME!
ADULT UKULELE LESSONS
TUESDAY, MARCH 14 @ 6 PM

For ages 18+. Want to learn how to play the ukulele? Join librarian Ben to work on chords, exercises, and songs all geared toward beginners.



Participants are encouraged to bring their own instruments; a limited number of ukuleles will be available at the lesson for use. **Registration is required, please sign up via the online calendar at carnegiestout.org.**



Check out free kids programming happening at the library during Spring Break, March 13-17!

Visit the online calendar at carnegiestout.org for details and registration.

CARNEGIESTOUT.ORG
 360 W 11TH ST, DUBUQUE, IA • 563-589-4225



BBQ MEAT SAMPLER, PULLED PORK AND BRISKET BBQ SANDWICH WITH FRIES, SMOKED SAUSAGE, BBQ BOURBON BAKED BEANS, AND MAC N CHEESE

Howling BBQ

By Bryce Parks

It wasn't all that long ago (August 2021) that Danny from *365ink's* food crew did the full write-up on Howling BBQ's new food truck is town. It's not like us to revisit a place so soon, but then again, it's not often that things change so much as they have for Howling BBQ. In their short time on this earth, they have evolved from the little food truck they could to a full-fledged, brick-and-mortar BBQ joint with a street address and everything.

Yes, Howling BBQ is now a sit-down restaurant, and with that comes a lot of new things. For you, the consumer, the most important two things to take from this move are that you can now sit down at a real table, spread out, and enjoy your BBQ with friends, family, and coworkers without worrying about the weather or where you're going to set down your soda. But far more importantly, the move allows these pit masters to spread their wings. And by wings, I mean food offerings, opening up the menu to more kinds of meats and sides and more creative ways to present those items. Glory be!

The permanent location at 1091 University Ave. atop the bluff in Dubuque is well known to Dubuque food lovers as it's previously housed such restaurants as The Athenian Grill, Mi Ranchito, Foodie

Garage, and if you wanna go way back, the Cactus Cafe (may it rest in peace). We see it serving up great BBQ for a long time now though. It's bright and clean and feels like a good spot for BBQ.

Howling BBQ describes themselves as "Award Winning Texas style BBQ cooked low and slow on Hickory wood." And they implore you to enjoy their sweet and tangy Howling BBQ sauce which Danny previously described as "AppleQ BBQ sauce. Sweet and tangy with a rich, deep red color. Delicious." It goes on everything.

Now, as a food truck, they did a lot with pulled pork. It's versatile, tasty, and works with some many dishes. So that was THE meat they served. They do still serve it, and I'll attest their pulled pork game is strong. Danny even narrowed it down to East Texas BBQ. All I know is I like it, and I want more until I just can't anymore.

I concur with Danny in his assessment of loving the coleslaw on the pulled pork sammy. It's made fresh with a blend of shredded cabbage, carrots, and a tangy dressing that perfectly balances, well, everything. You can also now add optional jalapeños, pickles, and pickled red onions. Sauce is on the side.

These days, the pulled pork is joined by beef brisket and pork spare ribs. They chopped the brisket in my sampler platter, and it was just divine smokiness. Plus juicy, which ain't always easy to do with brisket. Maybe chopping it and leaving it in drippings makes that possible. Whatever the mojo is, it's working. We also had some pork spare ribs, and they had good flavor, but in full honesty, they weren't very warm. I'm sure we could have just said so and they'd have remedied that, but it's not like they were bad. They're real smoked BBQ ribs for heaven's sake. We persevered. I'll bet if they were pipin' hot, they'd have been money though.

They take this expanded meat selection and do magic with them, building loaded mac and cheese, sliders, nachos, and Danny's favorite: BBQ tacos. I wonder if Danny had the brisket in the tacos yet? Oh my, it might put him over the edge.

During Lent, they are also featuring deep-fried cod served with crispy fries and creamy coleslaw every day. In fact, they have specials all the time, trying out new things or offering a new meat. We had some great smoked sausage during our lunch visit, and that's not on the regular menu. So look for surprises when you visit.

The sides feature Thunder Crunch Fries, a crispy, battered, straight-cut fry as well as sweet potato fries. They don't get a special name I guess. They don't need it. The BBQ Bourbon Baked Beans are just as the title implies, and you can definitely pick out the bourbon in these beans which also feature the Howling BBQ seasoning

and sauce. Mac and cheese and coleslaw round out the side options, but let me note that the offering of curry mayo for dipping the fries was a real treat. Well played!

They can also now serve desserts and currently have four on the menu, mostly puddings. Made-from-scratch peanut butter banana pudding, cookies and cream pudding, and banana pudding. You can also get cinnamon crisps: crunchy chips seasoned with a cinnamon blend. Maybe dip them in the pudding!

The prices are very fair. You can get a slider for as little as \$3 and the BBQ Meat Sampler, which includes pulled pork, brisket, and pork spare ribs and coleslaw, is just \$15. Everything else falls somewhere in the middle. But you might want to bundle a few sides with any sandwich you order.

And yes, the BBQ food truck is still around and goes out on occasion. You bet they cater too, so you can have trays full of Howling BBQ and pans of those tasty sides brought to your next party or office event. Check out the menu and prices on their website. They're pretty active on Facebook too, so follow them there for updates on what's new and specials. The hours are a little weird, closing at 7 p.m. Maybe they will change them when it warms up. Or maybe lunch is the focus right now. So if you want to go for dinner, go early or get it to go before 7! ■



Howling BBQ
 1091 UNIVERSITY AVE, DUBUQUE, IA
 563-663-9085
HOWLINGBBQ.COM
Hours: Tue-Sat: 11 AM-7 PM;
 Sun-Mon: Closed

SUBMIT YOUR DINING SUGGESTIONS!
 DO YOU HAVE A FAVORITE RESTAURANT YOU WOULD LIKE TO SEE US VISIT? PLEASE SEND US YOUR REQUESTS, SUGGESTIONS AND COMMENTS! EMAIL: DINING@DUBUQUE365.COM

PUZZLE ANSWERS

PUZZLES ON PAGE 36

GENERAL BOB IS AT DIAMOND JO CASINO

2	3	4	7	1	8	6	5	9
5	9	1	4	3	6	7	2	8
7	8	6	2	9	5	3	1	4
8	5	7	3	6	1	9	4	2
4	6	9	5	7	2	1	8	3
1	2	3	9	8	4	5	6	7
3	4	5	1	2	9	8	7	6
9	1	8	6	4	7	2	3	5
6	7	2	8	5	3	4	9	1

N	O	A	H	S	A	R	K	H	A	C	K	M	A	N	S	E	A	M		
S	C	H	O	O	L	T	E	O	R	I	N	O	C	O	T	U	B	E		
W	H	A	T	D	E	V	I	C	E	S	C	O	U	L	D	O	R	A	L	
A	E	R	O	A	B	S	G	R	A	T	A									
B	E	I	N	S	T	A	L	L	E	D	B	V	F	O	L	K	S	I	N	
B	O	X	S	E	T	S	E	B	A	V	L	O	U	S	I	N	G			
T	R	I	T	T	S	L	A	B	G	A	Z	E	A	G	E					
W	A	S	H	I	N	G	T	O	N	S	L	A	R	G	E	S	T			
O	T	T	I	O	U	S	L	A	R	G	E	S	T	O	B	E	Y			
L	U	C	Y	J	O	L	I	E	J	I	G	U	A	N	A					
C	I	T	I	T	H	A	T	W	O	U	L	D	G	I	V	E	T	H	E	M
B	R	O	N	Z	E	H	O	U	R	S	C	A	M	S						
S	E	N	D	Z	O	O	S	O	M	E	N	N	B	A						
A	C	C	E	S	S	I	T	O	A	V	A	R	I	E	T	I	E	T	O	F
M	A	E	R	A	R	E	N	C	O	S	L	U	M	E	T					
O	R	E	G	A	N	O	A	S	E	A	E	A	S	T	E	R	S			
T	E	L	E	V	I	S	T	I	O	N	B	R	O	A	D	C	A	S	T	S
H	A	L	L	E	T	R	I	U	R	G	E									
E	M	I	L	S	E	A	T	T	L	E	I	T	E	D	I	S	H	E	S	
R	A	K	E	F	E	N	L	A	C	E	S	I	R	I	S	H	A	L	E	
S	P	E	D	T	O	Y	S	H	O	P	E	S	T	R	A	G	O	N		