

THE DUBUQUE AREA LIFESTYLE MAGAZINE, NOVEMBER 2025

FREE

JULIEN'S JOURNAL

**HOW SCHMITT ISLAND IS
BECOMING AN INTEGRATED
RESORT EXPERIENCE**

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CENTER - HELPING ONE
CAN AT A TIME**

**GENERATIONS
OF GENEROSITY**



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JULIEN'S JOURNAL

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ON THE COVER: The future Back Waters AMP. Photo contributed by the Q Casino + Resort.



Photo of the Month

This photo of the Twilight Boat was submitted by Julien's Journal reader Kelsey Kam. Comments and photos for possible use in a future issue can be sent to Robin@JuliensJournal.com.

JULIEN'S JOURNAL

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PUBLISHER'S NOTE

Our November issue includes the debut of a new department on financial advice. This monthly article will contain advice on a wide range of financial topics. For example, this month's article advises that when you leave a job, you need to remember to take your 401(k) plan with you. You'd think that it would be easy to remember your financial future, but many of these plans are forgotten and left at past employers. November also starts the holiday season with Thanksgiving. During the autumn of 1621, at least 90 Wampanoag Native Americans joined 52 English people at what is now Plymouth, Massachusetts, to celebrate a successful harvest. No one used the term at the time, but today it is remembered as the "First Thanksgiving." Here's to hoping all of you have a great Thanksgiving this year.

Inside this issue

If you think empty, returnable cans and bottles don't amount to much, think again. Dubuque's Veterans Freedom Center runs on dollars collected from donated cans and bottles. Read their story on page 14.

Anthony Williams understands the assignment. The new President & CEO of Q Casino + Resort/DRA, who started in July, has embraced the Master Plan for Schmitt Island and is fully immersed in bringing it to life. Learn more on page 16.

In Dubuque, giving is a way of life. Each day, someone can say they experienced the community's generosity, whether through the helping hand of a neighbor, the services of a nonprofit, or the lessons of a beloved relative. Learn about generational giving on page 21.

When you leave a job, it's easy to forget a few minor things. But there's one item that often gets left behind that can have a much bigger impact: your 401(k). Read more on page 23.

Carmelina and Marco Giunta had no idea the legacy they would leave behind when they opened the doors to Marcos Italian Restaurant over sixty years ago. Read our review on page 26.

TeamWine reviews two wines that are perfect for Thanksgiving. Learn about them on page 28.





YOU REMEMBERED YOUR COFFEE MUG... BUT DID YOU REMEMBER YOUR 401(K)?

When you leave a job, it's easy to forget the retirement account you left behind. But that "out of sight, out of mind" 401(k) could be quietly costing you — with hidden fees, limited investment choices, and no coordination with your overall retirement plan.

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Upcoming Events Should be Emailed to Juli@JuliensJournal.com.

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November Events

Events are subject to change. Please visit listing sites for the most up-to-date information. Submissions may also be edited and are printed at the discretion of the publisher.

Live Music & Events Featuring Various Artists

November 1-30 @ O So Good Winery, 2093 20th Ave., SE (Dyersville, IA)

Come for live music, food, and events throughout the month. Gather with friends and have a fun evening with a favorite glass of wine or try something new. Check out the website for all upcoming events. Visit OSoGoodWinery.com.

Early Explorers: T is for Tortoise

Saturday and Tuesday, November 1 & 4
10-11 AM @ National Mississippi River Museum & Aquarium

Programs include a variety of hands-on activities, including a craft and a game. Ages 2-5 with a parent/caregiver. Visit RiverMuseum.org.

GIT Improv

Saturday, November 1

7:30 PM @ Bell Tower Theater

GIT Improv offers improv comedy at its best. Every performance is a brand-new adventure as these talented comedians create a unique show right before your very eyes using suggestions from you and your fellow audience members. Visit BellTowerTheater.net.



DSO: Center Stage

Saturday & Sunday, November 1-2

Saturday, 7:30 PM; Sunday, 2 PM @ Five Flags Theater

From a brass fanfare to the emotionally charged "Symphonic Dances" by Sergei Rachmaninoff, the talent of Dubuque Symphony Orchestra (DSO) musicians takes center stage. This concert is a celebration of the DSO's own, from ensemble work to virtuosic solo moments. Visit DubuqueSymphony.org.



The Music Men Barbershop Chorus of Dubuque

Saturday, November 1

3 PM @ The Grand Opera House

Step into an evening where music, laughter, and connection come alive along the Mississippi. This isn't just a concert; it's a community celebration. Visit TheGrandOperaHouse.com.

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with the Dubuque Symphony Orchestra

DEC. 6-7

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HOLIDAY CONCERT

SATURDAY, December 6 | 7:30pm

Join us for complimentary holiday goodies post-concert Saturday Evening.

SUNDAY, December 7 | 2:00pm

TICKETS START AT \$19



HOLIDAY family CONCERT

SATURDAY, December 6 | 1:00pm

TICKETS \$14 / \$24 / \$34

Sing and jingle along to your favorite holiday tunes! Free photos with Santa after the Family concert.



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A Merry Millwork Market

All proceeds benefit the nonprofit organizations that comprise the Dubuque Millwork Collective!

Friday, Dec. 5th from 4pm–8pm
Saturday, Dec. 6th from 9am–2pm

A holiday shopping experience featuring the best of local crafts, sips, and bites

Don't miss the Tree Lighting Ceremony with Santa on Friday, Dec. 5th at 6pm!

Millwork District • 10th & Washington Sts

Sunshine Holiday Fair

Sunday & Monday, November 2-3
Sunday, 10 AM-4 PM; Monday, 7 AM-1 PM @ UnityPoint Health Finley Hospital Auditorium & Gift Shop

Showcasing homemade baked goods, floral arrangements, holiday decor, handmade items such as advent calendars, gifts and jewelry, and RADA cutlery. For more information, email Jan.Friedman@UnityPoint.org.

Wild West Wednesdays

Wednesday, November 5, 12, 19 & 26
7-11 PM @ Dubuque County Fairgrounds

Come for country dance music and fun. All ages. Visit DBQFair.com.

Winter Porch Pot

Thursday, November 6 & 13
6-8 PM @ Dubuque Arboretum & Botanical Gardens

Workshop: Create a unique winter porch pot. Visit DubuqueArboretum.net.

St. Anthony Used Book Sale

Friday through Sunday, November 7-9
Friday, 8 AM-5 PM; Saturday, 8 AM-6 PM; Sunday, 8 AM-1 PM @ St. Anthony Catholic Church

Don't miss the upcoming used book sale with thousands of books, audio books, CDs, and DVDs — all available for a free-will donation. Proceeds go directly to fund a food packing event to help those in need. For more information, email JamieEasley@yahoo.com.

48th Annual National Farm Toy Show

Friday through Sunday, November 7-9
Friday, 5 PM; Saturday & Sunday, 9 AM @ Multiple Locations (Dyersville, IA)
Attend the largest farm toy show in the U.S. with over 200 vendors from more than 15 states. The show is in Beckman High School, National Farm Toy Museum, Commercial Club Park, and 2 outdoor sales locations. For more information, email WLarson@ToyFarmer.com.

Captain's Ball

Friday, November 7
6-10 PM @ National Mississippi River Museum & Aquarium

The Captain's Ball is an annual fundraiser and celebration of the mission-driven work that supports vital resources for education, conservation, and access. Visit RiverMuseum.org.

Family Movie Night @ The Grand

Friday, November 7

6 PM @ The Grand Opera House

Featuring *How to Train Your Dragon*. Visit TheGrandOperaHouse.com.

First Fridays

Friday, November 7

@ Various Locations in Dubuque

First Fridays is a free downtown monthly community arts event with open galleries, artists' studios, and live entertainment Visit FirstFridaysDubuque.org.

101 Sourdough Bread Making Class

Sunday, November 9

2 PM @ Peosta Community Centre (Peosta, IA)

In this hands-on workshop, learn the fundamentals of sourdough. From feeding starter to fermenting, shaping, and baking your own bread. Visit TheTangyLoaf.com.

Homeschool Days

Thursday, November 13 @ National

Mississippi River Museum & Aquarium

Homeschool Days are held the second Thursday through February. Visit River-Museum.org.



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UPCOMING PERFORMANCES

Dr. Seuss' **How The GRINCH STOLE CHRISTMAS!**

THE MUSICAL

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NOVEMBER 28 - DECEMBER 7, 2025





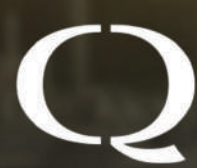
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November 15 – November 30 Free Admission
Monday - Friday 10 AM – 4 PM Weekends Noon until 4 PM

Ozark Jubilee Presents: A Branson Country Christmas Featuring the Ozark Jubilee With Special Tribute to Our Veterans



Saturday November 29 @ 2PM

Direct from Branson the Ozark Jubilee featureings an all-star cast of Branson's top entertainers. This year presenting **AN NEW CHRISTMAS SHOW, WITH NEW & JOKES, BUT THE SAME WORLD CLASS TALENT THAT YOU HAVE COME TO EXPECT!**

This year will be honoring veterans and thanking them for their service. The second half of the show is a variety of Christmas music. From traditional standards like Silent Night to contemporary Christmas selections. The Ozark Jubilee shares the TRUE meaning of Christmas with music, comedy and a message to provide an evening of entertainment that will touch your heart.

TICKETS – ALL TICKETS \$30 - AT DOOR ALL TICKETS \$35



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Dubuque Audubon Society Monthly Program

Thursday, November 13

7-8 PM @ EB Lyons Interpretive Center

The speaker will be Eric Schmechel, watershed program director for Dubuque County Soil & Water Conservation Visit website closer to the date for the program title and description. Visit AudubonDubuque.org.

Clean-Up Day

Saturday, November 15

9 AM-12 PM @ Dubuque Arboretum & Botanical Gardens

Free lunch provided. Visit DubuqueArboretum.net.

DIY Vanilla Extract Lab

Saturday, November 15

1-3 PM @ Dubuque Arboretum & Botanical Gardens

Workshop. Visit DubuqueArboretum.net.

Iowa Power Arena Football

Saturday, November 15

7 PM @ Five Flags Arena

The Iowa Power is a newly launched franchise in the United Indoor Football Association (UIFA) that brings fast-paced, high-energy indoor football to the heart of downtown Dubuque. Visit IowaPowerFootball.com.

Maquoketa Community Christmas-Festival of Trees

Saturday through Sunday, November 15-30

12-4 PM @ Ohnward Fine Arts Center (Maquoketa, IA)

Start the holiday season off right with the 21st Annual Festival of Trees. Silent auction and great holiday gifts. Visit Ohnward-FineArtsCenter.com.

She Unites

Wednesday, November 19

6:30-7:30 PM @ The Innovation Lab, 210 Jones St.

Come together for an evening of socialization and education. She Unites features rotating speakers talking about anything and everything pertaining to women in a chill environment. Visit SheUnitesIowa.com/events.

Christmas Tree Night Light

Thursday, November 20

6-8 PM @ Dubuque Arboretum & Botanical Gardens

Workshop. Paint a ceramic Christmas tree or Christmas tree night light. Visit DubuqueArboretum.net.

Dr. Seuss' How the Grinch Stole Christmas

Friday through Sunday, November 28 – December 7

Fridays & Saturdays, 7:30 PM;
Sundays, 2 PM @ The Grand Opera House

Mister Grinch takes center stage in this stage adaptation. Visit TheGrandOperaHouse.com.

**A Branson Country Christmas**

Saturday, November 29

2 PM @ Ohnward Fine Arts Center
(Maquoketa, IA)

The Ozark Jubilee will share the true meaning of Christmas with music, comedy, and message to provide an afternoon of entertainment that will touch your heart. Visit OhnwardFineArtsCenter.com.



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-  Daily flight departs O'Hare at 5 p.m. and arrives back in Dubuque at 5:55 p.m.

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CALENDAR OF EVENTS



All events are subject to change. Visit the online calendar at CarnegieStout.org/Events for the most up-to-date information.

StoryWalk®

An outdoor reading experience that displays pages of a book along a path. Locations: The 22nd Street Bee Branch Creek and Dubuque Arboretum & Botanical Gardens.

Grab & Go Activity Bags

Stop in every month for a fun, crafty activity for all ages while supplies last.

Dinovember Scavenger Hunt

November 1-29

Visit the children's section of the library to see if you can find all the Fall Dinosaurs. All ages.

Community Story Quilt Project

November 1-14

Stop by the library to pick up a blank "quilt square" and a copy of the book Patchwork Quilt by Valerie Flournoy and create a design. Each square will become part of a collaborative Story Quilt.

Paws for Good

Saturday, November 1 @ 10:30 AM

Stop by the library to meet some adoptable animals and enjoy hands-on activities. Please consider donating an item or two to the Dubuque Regional Humane Society.

Toddler Time

Mondays, through December 8 @ 9:30 AM & 10:30 AM

Programs feature short stories, songs, and movement activities. Ages 18-35 mos. Adult participation required.

Knot Your Average Bracelets

Monday, November 3 @ 4 PM

Learn how to make colorful chevron-style friendship bracelets. Ages 8-18. Registration required.

Baby Rhyme Time

Tuesdays, through December 9 @ 10:30 AM

Hear stories, rhymes, and songs during this interactive program. Ages birth-18 mos. Adult participation required.

Painted Bookends

Tuesday, November 4 @ 5:30 PM

Grab a friend and head to the library to make cool art and eat snacks. Ages 10+. Registration required.

Preschool Storytime

Wednesdays, through December 10 @ 10:30 AM

Stories, sing-alongs, and movement activities. Ages 3-6. Adult participation required.

Virtual Author Talks

Wednesday, November 5 @ 1 PM

"Community, Power, and the Search for Indigenous Identity" with award-winning journalist Joseph Lee. Registration required.

Beginning Chapters Book Club

Wednesday, November 5 @ 4 PM

Do you like Magic Tree House, Junie B. Jones, and Nate the Great books? If so, this book club is for you. Ages 7-9. Registration required.

Pokémon Club

Wednesday, November 5 @ 5:30 PM

Meet other Pokémon trainers. Ages 6-12. Registration required.

Music @ your library

Friday, November 7 @ 6 PM

Barefoot and Sunshine is an Americana/Roots duo sharing their music across the country. All ages.

Lollipops & Music

Saturday, November 8 @ 10 AM

This concert series is offered for preschool children and their families. Children must be accompanied by an adult.

Reading with Rover

Saturday, November 8 @ 10:30 AM

Read or listen to a story with some furry friends. Do not bring a pet; kid-friendly dogs are provided. Ages 6-9.

Reading Roundtable Book Club

Monday, November 10 @ 6-7 PM

Books are available at the check-out desk. Ages 18+.

American Girl Time Travelers

Wednesday, November 12 @ 4 PM

This monthly event brings history to life through the stories of the American Girl historical characters. Ages 7-12. Registration required.

Author Talks

Your free, front-row seat to virtual author visits from bestselling authors.

	5 Nov.	Community, Power, and the Search for Indigenous Identity with Award-Winning Journalist Joseph Lee
	13 Nov.	The Search for Truth and the Persistence of Love Across Time with Amanda Peters
	18 Nov.	Unlock the Secret Language of Connection with Supercommunicator Charles Duhigg
	2 Dec.	Scheming Wives and High-Stakes Hilarity with Author Sue Hincenbergs
	9 Dec.	The Legacy of Julia Child's Kitchen with Author and Smithsonian Curator Paula J. Johnson

Smithsonian

360 W. 11th Street | 563-589-4225 | carnegiestout.org

Minecraft Mania

Wednesday, November 12 @ 5:30 PM

Ages 7-14. Registration required.

Beyond the Book Club

Thursday, November 13 @ 4 PM

Read a new title each month and then meet up for a discussion and unique activity related to the book. Ages 9-12. Registration required.

Movie Night

Thursday, November 13 @ 6 PM

Come for a free movie suitable for adult audiences. Ages 16+.

Virtual Author Talks

Thursday, November 13 @ 6 PM

"The Search for Truth and the Persistence of Love Across Time" with novelist Amanda Peters. Registration required.

Ukulele Time!

Tuesday, November 13 & 18 @ 6-7 PM

Adult ukulele lessons. Registration required.

LEGO® Challenge

Saturday, November 15 @ 10 AM

Build, create, and have fun. The library provides the LEGOs®. Donations welcome. Ages 5-12.

Family Book Bingo

Saturday, November 15 @ 2 PM

Ages 4-12.

Wellness Series with Unified Therapy Services

Monday, November 17 @ 5:30-6:30 PM

Pelvic floor strengthening class. Registration required.

Virtual Author Talks

Tuesday, November 18 @ 1 PM

"Unlock the Secret Language of Connection" with super-communicator Charles Duhigg. Registration required.

Sun SHINE Squad

Tuesday, November 18 @ 4 PM

Work on volunteer projects while providing feedback on making the library a welcoming place for teens. Ages 12-18. Registration required.

Thankful for Electricity

Wednesday, November 19 @ 4 PM

Explore how electricity works and how food can power lights and other devices. Ages 8-12. Registration required.

Hearth and Page Society

Thursday, November 20 @ 5-6:45 PM

Dinosaur Fossils

Saturday, November 22 @ 10 AM

Come learn about dinosaurs and make a fossil to take home. Ages 4-8. Registration required.

Thanksgiving Storytime and Craft

Monday, November 24 @ 4 PM

Listen to Thanksgiving stories and make a craft. Ages 6-11. Registration required.

DIY Upcycled Wall Art

Tuesday, November 25 @ 4 PM

Turn fabric scraps into fabulous wall art. Ages 10-18. Registration required.

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NEW YEAR'S EVE | 8 p.m.
The Grand Opera House

*Sinatra
& Friends*
THE CLASSIC CROONERS

Ring in **2026** with the *Swagger and Style*
of the **Classic Crooners**

This New Year's Eve, prepare to step back into the golden age of American music as Bryan Anthony presents "Sinatra & Friends: The Classic Crooners" at The Grand Opera House. Accompanied by Hunter Fuerste's renowned American Vintage Orchestra, this spectacular evening celebrates the timeless artistry

of Frank Sinatra, Dean Martin, Sammy Davis Jr., Nat King Cole, Bobby Darin, and the other legendary voices that defined an era.

For Bryan Anthony, keeping the legacy of these Great Gentlemen of Song alive is more than a performance—it's a calling. A veteran vocalist who has graced the stage with the



Bryan Anthony & the Hunter Fuerste Orchestra

Return to The Grand Opera House for an
Unforgettable New Year's Eve Celebration

Glenn Miller, Tommy Dorsey, and Nelson Riddle Orchestras, Anthony brings authentic passion and deep reverence to the music that made these crooners household names. His immensely satisfying and sweetly nostalgic performances transport contemporary audiences back to a time when sophistication, swing, and impeccable phrasing ruled the airwaves.

This year's show expands beyond the traditional Sinatra tribute to embrace the full pantheon of classic crooners who helped shape the Great American Songbook. Audiences will be treated to the smooth sophistication of Dean Martin, the dynamic energy of Sammy Davis Jr., the velvet warmth of Nat King Cole, and the swaggering cool of Bobby Darin—all alongside the incomparable catalog of Ol' Blue Eyes himself. It's a musical journey through the Rat Pack era and beyond, celebrating the songs and styles that continue to captivate listeners generations later.

The magic of this production lies in both Anthony's remarkable vocal

interpretations and the authenticity of the musical presentation. Dr. Hunter Fuerste, a North Texas graduate and former member of Guy Lombardo's orchestra, leads his 17-piece American Vintage Orchestra with unwavering commitment to preserving big band music. When Fuerste founded the orchestra, he spent two years meticulously transcribing original arrangements from the big band era, ensuring every note captured the authentic sound of these timeless recordings.

The partnership between Anthony and Fuerste has flourished over two decades, united by their shared mission to keep this vital chapter of American music alive and relevant.

Together, they've created a show that doesn't simply recreate the past—it revitalizes it, infusing each performance with fresh energy while honoring the original artistry.

This New Year's Eve celebration promises an evening of elegance, nostalgia, and pure musical joy. Whether you're a lifelong devotee of the Great American Songbook or discovering these classics for the first time, "Sinatra & Friends: The Classic Crooners" offers the perfect way to welcome 2026 in style.

Don't miss this opportunity to experience the swagger, sophistication, and soul of the classic crooners at The Grand Opera House on New Year's Eve.



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The Dubuque Veterans Freedom Center



Contributed photo by Connie Cherba

A Busy Craftroom at the Veterans Center.

Helping Veterans One Can at a Time

by Connie Cherba

If you think empty, returnable cans and bottles don't amount to much, think again. Dubuque's Veterans Freedom Center, a 501(c)4 organization, runs on dollars collected from donated cans and bottles. Founded in 2009, the Kerper Blvd. federally registered non-profit helps Tri-state active duty, retired, reserve, and honorable discharged veterans – all without an affiliation with any governmental, county, or VA agency.

Located in a metal-sided warehouse in an industrial area of Dubuque, the Center operates on a tight budget – one funded mainly through community donations and donations of returnable cans and bottles. It adds up. In a recent year, volunteers at the Center collected 3,121,174 cans and bottles for deposit. That came to a grand total of \$151,058.70 at five cents for each container.

Veterans and other volunteers help sort cans while socializing. But, it's not all about the cans and bottles. Down the Center's narrow hallway, others are playing euchre or creating masterpieces in a large woodworking and scroll sawing shop. In addition to the woodworking shop, the Center offers an exercise room, craft room, community room, a full kitchen and dining area, and computer station. Some visitors enjoy pool, darts, shuffleboard, music, and the large screen television. While service organizations like the Disabled American Veterans and

the Dubuque County Veterans Affairs Office work to help veterans get medical and disability benefits, the Veterans Freedom Center provides social support. Some 7,700 local veterans visited the Center in 2024.

The Center's Operation We Care program offers support for veterans and or veterans' family members with special needs not met by other means of assistance. The program provides financial and other supportive services. Assistance has been given to homeless veterans and families in addition to providing financial aid for rent and mortgage payments, transportation assistance, pharmaceutical assistance, home utility assistance, food, and clothing. Refurbished scooters, wheelchairs, and walkers are also available through the Freedom Center. The Veterans Freedom Center was founded in 2009 by Vietnam veterans Jim Wagner and Allan Rowell. Wagner served with the U.S. Army and received a Purple Heart after being wounded. To help manage his post-traumatic stress disorder, Wagner began restoring a car in a tiny garage workshop. Soon he began inviting other veterans to join him – and the seeds of the Freedom Center were sown. Wagner teamed up with his best friend, Al Rowell, to welcome veterans who needed a place to go and someone to talk to. Originally located at 1897 Washington St., the Freedom Center moved to 2245 Kerper Blvd. in December 2011 to meet the demand for more space. Although Wagner died early in 2025, the Center is going strong under Rowell's guidance, adding services for community veterans. Wagner will be remembered by his words, "Live in such

a way that if someone spoke badly of you, no one would believe it."

Dan Mellon served in the Army from 1966-1968. Now he visits the Center three times a week to help with the can and bottle sorting and recycling. He said, "I've only been coming down here four years. I enjoy the camaraderie with the veterans."

Gary Fullbright is not a veteran but he's founder Jim Wagner's cousin and has been involved since the early days when the veterans met in Jim's garage. Now Gary drives the cans and bottles down to Maquoketa weekly for recycling. That amounts to about 3.5 million cans a year.

Al Rowell, one of the founders of the Center, is a busy man but took time to show off the craft room, card room, and wood shop. He's proud of what the Center does. "We started with Jim's garage, and we got to seeing the need and we opened up a small spot and outgrew it within a year. It's been growing in leaps and bounds. As we see a need, we open up a thing for that. We help with financial issues. The cans help support us. Anything that's happened to a veteran's family that's not normal, we try to make it normal. There's a need out there. There are four or five people out there that wouldn't be here if it wasn't for this place. Did we do it? No. We just gave them the means to show them they are not useless and to know that they are worthwhile."

While some can and bottle donations come in small bins or bags, sometimes the donations are huge. Jake Roling of the Forest Hills neigh-

borhood in Asbury has been taking his and his neighbors' cans and bottles down to the Freedom Center weekly since COVID. "I had a full bag of cans and the redemption centers were closed," he recalled. "My wife saw a Facebook page that said the VFC was taking cans. So I went down and talked with Jim Wagner for about two hours and I met Al too. I was sold. I came home and put on a Facebook page that if anyone was looking for a place to take cans, they could drop them off at my house and I would be going down every Saturday."

Jake estimates that he takes can donations from 30-40 of his neighbors. He takes a truck load, uses the Center's garage code he has been entrusted with, and then sorts everything he has brought down and everything that has been left outside the garage. Oftentimes his children help out. "I usually sort cans for two to three hours," he said.

Why does Jake contribute so much time and effort to the Freedom Center? "Seeing what those guys do, starting from a little garage, hanging out and helping any veteran in need and seeing that side of it – and knowing that a lot of the vets are Vietnam vets and that they didn't get a very nice welcome home at all, it is a way to bring more money down to the vets so they can support more vets and do what they do down there. I'm not a veteran, but I do it to show my appreciation to the vets."

To learn more about the Dubuque Veterans Freedom Center visit Myvfc.org. ♦

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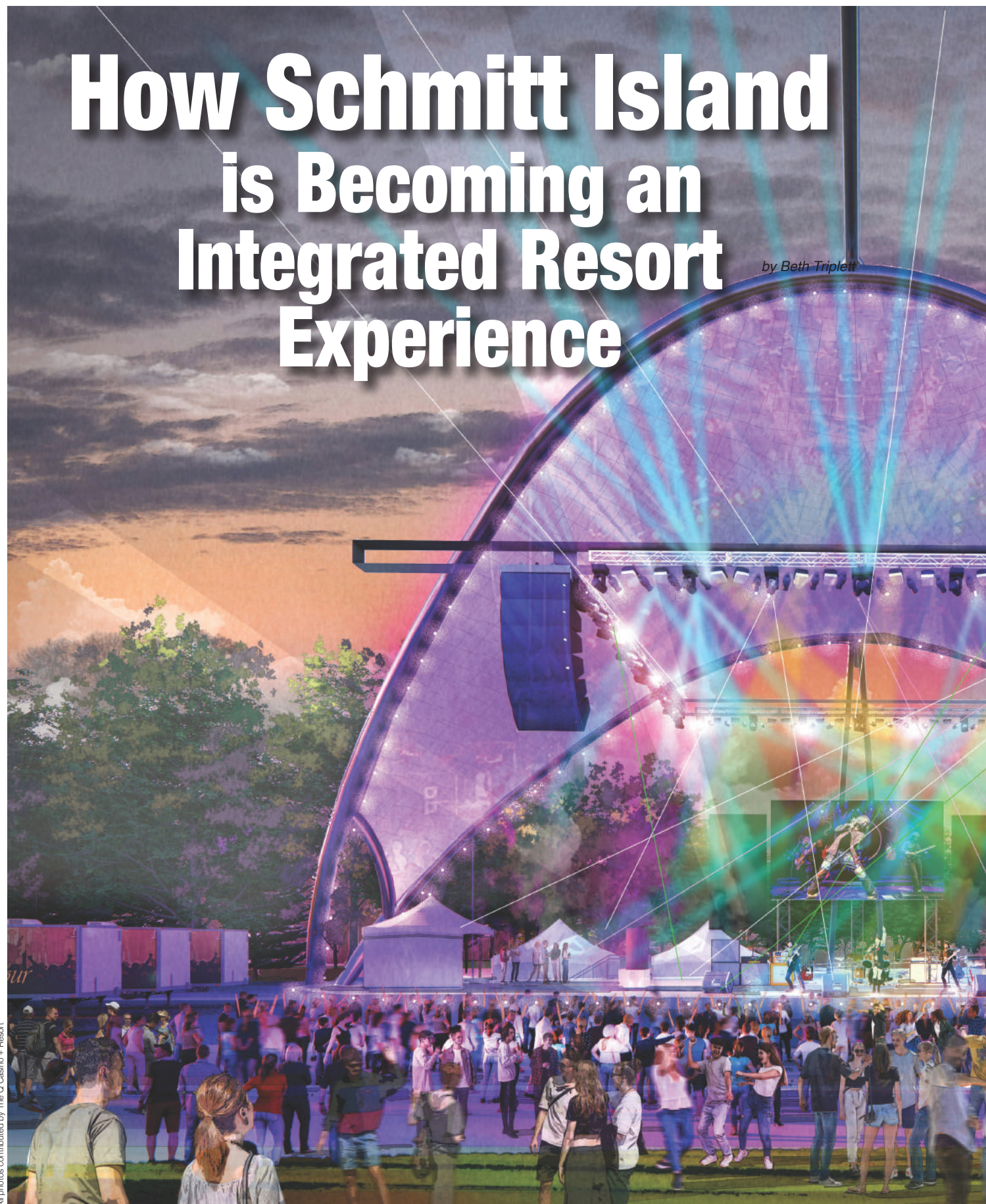


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How Schmitt Island is Becoming an Integrated Resort Experience

by Beth Triplett

All photos contributed by The Q Casino + Resort



Back Waters Amp—riverfront outdoor live performance venue on Schmitt Island.



Anthony Williams understands the assignment. The new President & CEO of QCasino + Resort/DRA, who started in July, has embraced the Master Plan for Schmitt Island and is fully immersed in bringing it to life.

“In conferring with the Board of Directors, I have a very good understanding of the strategic direction,” said Williams. “We want the island to become a regional destination, and underway are major initiatives that are going to help continue to propel us in that direction.”

There are several phases of the Schmitt Island Master Plan. Last year, extensive work was completed with Island Social and the Casino, as well as initiating key infrastructure initiatives. Progress is now apparent with the Key Resort and outdoor Amphitheater currently under construction.

“When you consider Schmitt Island’s journey—from the dog track era to today—it’s remarkable what our founders and leaders have built. This latest expansion positions us to create a truly integrated resort and entertainment ecosystem,” said Williams.

A key piece of the expansion is the \$47 million Key Resort, scheduled to open late next month. Branded by the Hilton Tapestry Collection, the seven-story boutique resort will offer 90 stylishly designed rooms, including premium suites, plus a rooftop restaurant and bar and expanded event space.

In Spring 2026, the rooftop restaurant will open to provide an elevated-scale dining venue. The restaurant will have an unparalleled 360-degree view of the city and the river and provide fine dining for casino players and other guests.

“Once the new resort is online, from a masterplan perspective we’ll be able to tie everything together,” said Williams.

“Ultimately, this will enhance on-site amenities, creating a seamless connection to our meeting space, Island Social, and our gaming casino complex via a new walkway enhancing the guest experience.”



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Anthony Williams, President & CEO of Q Casino + Resort/DRA.

Another major addition to the Island is the open-air Iowa Amphitheater, scheduled to open in time for next summer's concert series. Construction is well underway, with underground sitework complete, and the concrete for the stage and entrance are coming to life. The performance space will have flexible seating arrangements that allow for different tiers and configurations to upgrade the experience for up to 8,500 attendees. Plans include leveraging the space for other mixed uses, such as festivals, corporate meetings, and other programming beyond the current Back Waters Stage offerings.

"In a venue of this magnitude, and certainly this location, we're looking to really have some exciting programming extending the season," said Williams.

"I truly believe the addition of the Key Resort and the state-of-the-art outdoor amphitheater represents more than an expansion. It is a strategic development that marks a deliberate acceleration of our competitive advantage."

As with all the Schmitt Island plans, the aim is to broaden the market reach beyond traditional casino visitors and increase both occupancy and energy throughout the various offerings. One of the components helping to diversify audiences is Island Social, which opened at this time last year. This area is



The Key Hotel, a boutique property with 7 floors, rooftop restaurant and event space. (Tapestry Collection by Hilton).

open to all ages and features 75 high-end video games, duckpin bowling, axe throwing, and an informal dining area. Families with children, whether they are local or traveling together, can enjoy a fun experience in the complex.

All these enhancements are part of an \$83 million renovation and expansion by the Q Casino + Resort over the past several years.

When finished, the campus will feature the Key Resort and Hilton Garden Inn for lodging, the outdoor Iowa Amphitheater, a newly renovated casino gaming space, Island

Social, and a range of food options, including fine dining on the rooftop, casual dining

at Island Casino Social Kitchen + Bar, and Houlihan's restaurant.

"A connected campus will reduce friction for guests, creating convenience which will translate into increased guest loyalty, repeat visitation, and stronger word of mouth – because we all know once we have exceptional experiences, we want to tell our friends," said Williams. "That's why the customer experience and how we take care of guests is going to be priority one for us, starting with an increased focus on our internal customers, our employees."

The Q Casino + Resort is just one part of the overall Schmitt Island Master Plan. Once the resort, restaurant, amphitheater, and its programming are online, the attention will turn to additional development opportunities on the island in terms of the next opportunities. The South Island already features the ImOn



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Island Social at Q Casino + Resort—family entertainment center with high-end arcade, attractions, and kitchen + bar.

Arena, Veterans Memorial and Hinson Trail, which connects the 16th Street bridge to it, and several businesses.

A study has been conducted regarding the feasibility of a sports complex, and plans will

consider additional developments. Infrastructure work continues on the sewer and water system, and funding is being secured to build a 14th Street overpass to increase accessibility to the island. Additional ideas to increase

accessibility to the Mississippi River and enhance natural Island habitats will also be considered.

“Looking ahead to Schmitt Island’s future, our goal is to continue the transformation into a regional destination that’s more vibrant, more inviting, and more widely used.”

“We’re expanding and diversifying experiences to craft a distinctive Dubuque identity, anchored by an integrated resort that rises above Midwest markets,” said Williams.

Whether you are a business traveler, leisure traveler, local adult, or a family with children, Schmitt Island offers something for you, with more exciting options to come. It’s far more than a casino, already living up to its aim of being the Gateway to Entertainment and the Mississippi.

To learn more, visit SchmittIsland.com and QCasinoAndResort.com. ♦

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Generations of Generosity



Johni Hays meets with a client for a complimentary session on estate planning at the Community Foundation offices.

Michael and Jordan Fullan pose for a photo at HODGE in Dubuque.

In Dubuque, giving is a way of life. Each day, someone can say they experienced the community's generosity, whether through the helping hand of a neighbor, the services of a nonprofit, or the lessons of a beloved relative.

The data reflects these experiences. In 2023, an analysis of income-tax returns by travel and business website Upgraded Points found that 41.7% included charitable contributions. That makes Dubuque not only the most charitable city in Iowa but also the sixth most charitable in the United States.

At the Community Foundation of Greater Dubuque, we see how our region has been shaped by generosity over time and how people today are instilling Dubuque's ethic of giving back in the next generation.

As this season of giving approaches, we are sharing two stories of charitable families that will hopefully inspire you and ignite your spirit of generosity.

SPEND, SAVE, SHARE

Giving to charity is second nature to Michael and Mary Pat Ament. In setting aside a portion of their assets each year to donate, they know that the causes they care about will always be supported.

"Years ago, at our parish, one of the members of the congregation introduced tithing to us," Michael says. "It's, basically, to give 10 percent

— 5 to the church and 5 to other charities. He told us that once you start doing it, you won't miss it. We found this to be true."

Years later, that conversation with a fellow parishioner inspired the Aments to develop an estate plan and designate a portion of their assets to be donated to funds hosted by the Community Foundation of Greater Dubuque after they pass.

They also started working to instill that ethic of giving back in their grandchildren. Knowing that their adult children are providing the

grandchildren with everything they need to be happy and thrive, Michael and Mary Pat decided to do something a little different with their holiday gifts.

When the grandchildren were younger, the Aments would make donations to charity in the children's names — in addition to their wrapped presents. Now that the kids are older, "Nana" and "Bapa" have added a layer of responsibility to the charitable portion of the gifts.

"They get a letter and three envelopes: You spend some, you save some, and then you share some," Mary Pat says. "Now, that's just what Christmas is."

The Aments and their adult children also understand the importance of modeling phil-



Mary Pat and Michael Ament sit down for an interview with the Community Foundation about what inspires them to give back.

Confidential, Complimentary Estate Planning

Unfortunately, half of Americans die without ever creating a will. To help, the Community Foundation of Greater Dubuque works with charitable estate planning expert Johni Hays, to provide complimentary, confidential estate planning.

With conscientious planning, Hays is often able to increase the amount of an estate given to heirs by transferring funds from tax-heavy assets to charitable remainder trusts. These trusts pay out earnings to heirs over time, and the principal is given to a charitable cause after that time has passed — minimizing the tax burden on heirs and maximizing impact.

To schedule a meeting with Hays, contact Missy Lipska at 563-588-2700 or missy@dbqfoundation.org.

anthropic behavior. Seeing their older family members volunteering and making charitable gifts has left an impression on the grandchildren, who range in age from tween to young adult. They give their time, talent and treasure to support causes in their communities, such as children's health care, youth with special needs, and animal rescue.

Just as Michael and Mary Pat were inspired to give back by their love for their Dubuque community, they want future generations to be driven by a similar love for their neighbors and the places they call home.

"I hope they carry forward a kind heart and generous spirit and do things for others," Mary Pat says. "And I hope they remember that giving was modeled for them."

FULLAN FAMILY CORE VALUES

The legacy of Jordan Fullan's ancestors has left a profound impression both on her and her hometown of Dubuque.

"Growing up, I spent a lot of time with my grandma, Beverly, and she just had this energy, this affection for giving back to people that I just wanted to have," Jordan says. "I've always aspired to make people feel the way my grand-

mother did."

Jordan tells of how her grandmother once let an employee at the family business, HODGE, borrow her convertible, no questions asked, when he needed transportation. "She just tossed her car keys to him and said, 'See you in a bit!'"

Although Beverly died when Jordan was 12, Jordan thinks of her as she raises a family and runs a family business. She and her husband, Michael Fullan, are working with the Community Foundation and its planned giving partner, Johni Hays of Thompson & Associates, to develop an estate plan that reflects the values her grandmother instilled.

"You feel engaged in the community here; you feel like you are part of the transformation," says Jordan, who serves on the Community Foundation's Board of Directors.

"There's a sense of pride and this feeling that Dubuque's best days are ahead," says Michael, who grew up in Clinton, Iowa, and works alongside Jordan at HODGE as executive vice president of real estate.

Jordan and Michael want Dubuque to be a place where future generations can thrive.

That's why they look to the Community Foundation to help them understand local needs and where their giving can make an impact.

"We really look at building our legacy for our family and our legacy for our community as synergistic," Jordan says. "We came up with our 'Fullan family core values,' and they are the same ones we apply to our community: Growth mindset, perseverance and resilience, and connectedness."

Jordan and Michael are not alone in wanting to take care of their family and their community. Through the Community Foundation's confidential estate planning process, families have committed to leaving legacies for the Dubuque region totaling more than \$40 million. These gifts will ensure the region has the resources it needs to tackle whatever comes its way.

"It takes work to be a great community, and you can't do it all on your own," Michael says. "You need to bring people along and inspire people to multiply their efforts."

The Community Foundation of Greater Dubuque Envisions a vibrant and inclusive Dubuque region where everyone can thrive. Visit Dbqfoundation.org to learn about the ways we are building a strong, thriving Greater Dubuque for all—and how you can donate your time, talents, and dollars to transform our region.

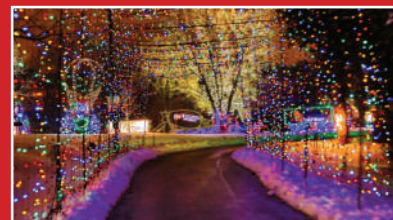
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Did You Leave More Than a Coffee Cup Behind at Your Old Job?



All photos contributed

by Keith Leverentz

When you leave a job, it's easy to forget a few things — a mug in the breakroom, an umbrella, maybe even a plant on the windowsill. But there's one item that often gets left behind that can have a much bigger impact: your 401(k). In my experience, it's more common than most people realize.



or institutions, it can be harder to see the big picture and make informed decisions. It's important to know where all your retirement assets are and position them to work together.

2. It's Not Just About What You Earn — It's About What You Keep

As you move closer to retirement, how and when you draw from your accounts becomes just as important as how much you've saved. Accounts that aren't coordinated with the rest of your financial plan may not be optimized for taxes, risk, or future income needs. That can cost you money on unnecessary taxes. There's no one-size-fits-all answer, but consolidating accounts — or at least understanding your options — can help you make more intentional choices down the road.

3. Don't Let Beneficiary Designations Create Problems Later

One of the most overlooked issues we see is outdated or missing beneficiary information. These designations are legally binding

and can override your will or trust — yet many people haven't looked at them in years. Checking old accounts for accuracy now can help prevent unintended consequences later, particularly when it comes to estate planning and transferring assets to loved ones.

A Simple Review Can Go a Long Way

If you've changed jobs, now it might be a good time to revisit the accounts you've left behind. Even if everything is working just fine, knowing where things stand can bring you more peace of mind about your retirement future.

If you're not sure where to start, a qualified financial professional can help you review your options and answer questions based on your specific situation. We want you to have peace in the present because you are prepared for your future.

Since 2003, Keith Leverentz and The Life Group have helped individuals, families, and businesses navigate retirement with clear, big-picture financial planning. Outside of the office, he and his family enjoy serving at church and camping together. You can visit their website at TheLifeGroupllc.com. ♦

Comments on this article can be sent to comments@juliensjournal.com.

After a few job changes over the years, many individuals wind up with multiple retirement accounts sitting at past employers. And while the money may still be invested, these accounts are often overlooked. Here are three reasons it may be worth reviewing any retirement plans you've left behind.

1. Visibility and Control Matter

An old 401(k) often comes with limited investment options — ones you may not have chosen if you were starting from scratch today. Fees can vary, and without an easy way to monitor performance, these accounts may drift out of alignment with your long-term strategy. When your financial picture is spread across multiple custodians



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All events are subject to change. Visit the website for the most up-to-date information.

Silent Book Club

Sunday, November 2 @ 2-3:30 PM

Participants gather to share the same space while reading in silence, without the traditional book club's pressure of having to finish a book on time. RSVP.

Hearts Connected in Love and Loss

Tuesday, November 4 @ 6-8 PM

Attend this holiday grief circle gathering to honor both grief and love during the holiday season. Registration required.

Meditation & Music

Monday, November 17 @ 6:30-7:30 PM

Wear comfortable clothing. Feel free to bring

a pillow or blanket. Registration required.

Lunch & Renew: Chair Yoga

Wednesday, November 19 @ 11:30 AM-12:30 PM

November's theme is Balance. Registration required.

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All events are subject to change. Visit the website for the most up-to-date information.

Mind-Body Classes Fall Preview

Saturday, November 1 @ 10:30 AM-12 PM

A dynamic 90-minute wellness sampler designed to help explore a variety of movement practices.

Mamas Together

Monday, November 3 & 17 @ 10-11 AM

A group created for young mothers seeking connection and mutual support. Each session will feature a guest expert. Meets on the first and third Monday of each month.

No Limb-its Amputee Social & Support Gatherings

Monday, November 3 @ 4-5:30 PM

A monthly gathering where individuals living with limb loss can meet others with similar experiences and struggles.

Prenatal Yoga

Mondays, November 17 through December 15 @ 5:30-6:20 PM

Prepare for birth and motherhood in this 5-week series.

Comfort Measures for Birth

Monday, November 17 @ 7-8 PM

Build confidence for labor. Bring a support person to practice hands-on techniques and labor positions from a certified doula.

Simplify Breakfast

Thursday, November 20, 5-6:30 PM

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NEWS

10 WISCONSIN HOSPITALS FORM NETWORK

Ten independent rural hospitals, including Southwest Health, are establishing the Wisconsin High Value Network (WHVN) to expand access to care, share best practices in serving rural populations, and control purchasing costs. Network members will collaborate on clinical and business initiatives that support value-based arrangements with insurers.

The primary driver of the WHVN will be a clinically integrated network (CIN) for the roughly 400,000 patients the hospitals serve across the state. By working together, the WHVN will expand access to care, share best practices, and reduce costs while remaining 100% independent.

UNIFIED ADDS CLINIC

Unified Therapy Services announced that the Northern Iowa Therapy Outpatient Clinic in Waverly, IA, has become part of the Unified Therapy Services family. The new partnership is another step in the organization's continued growth and commitment to strengthening rehabilitation services across the region.

With the addition of Northern Iowa Therapy, Unified now operates five clinics—three in Dubuque, one in Lancaster, WI, and the newest location in Northern Iowa.

YUTZY RECEIVES PROMOTION

Unified Therapy announced the promotion of **Kersten Yutzy, M.A., CCC-SLP**, speech therapist, to clinic coordinator.

In addition to her ongoing responsibilities as a speech therapist, Yutzy will play a role in supporting the growth, mentorship, and development of Unified Therapy's clinical team. She will oversee the onboarding and training of new therapists and students, ensuring a comprehensive and supportive learning experience. Her responsibilities include designing and delivering training programs aimed at enhancing performance, fostering professional development, and promoting a culture of continuous learning.



PEDIATRIC NP JOINS MEDICAL ASSOCIATES

Medical Associates Clinic announced

the arrival of **Jamie McAnelly, NP**, to their pediatrics department.

McAnelly received her Master of Science in Pediatric Nursing and Bachelor of Science in Nursing from the University of Iowa. Most recently, she worked as a pediatric nurse practitioner at South Lake Pediatrics in Minnetonka, MN, and owned her own business providing in-home lactation care. She is also board-certified by the International Board of Lactation Consultant Examiners; this certification allows her to provide specialized guidance and support for breastfeeding parents and infants.

As a member of the pediatrics department, McAnelly offers complete care for children from birth through age 18, including the diagnosis and treatment of acute and chronic illness. She also provides comprehensive well-child services for the promotion of healthy growth and development.



HILLS & DALES WELCOMES NEW BOARD LEADERSHIP

Hills & Dales recently named the following individuals to the Hills & Dales operations and foundation boards for the 2025-2026 term.

Operations Board of Directors: President, Brad Kemp; Vice President, Judy Lochner; Secretary, Dustin Manternach; Treasurer, Alex Andrade; and Past President, Tony Pfohl. Members-At-Large: Dr. John Callahan, Eric Foy, Clare Gill, Charlie Hartig, Nicole Johnson, Al Krueger, Chris Theisen, and Jim Weber.

Foundation Board of Directors: President, Craig Schaefer; Vice President, Jan Powers; Secretary/Treasurer, Wendy Scardino; and Past President, Mike Ruden. Members-At-Large: Tom Fogel, Brian Kane, Nick Patrum, Tony Pfohl, Tori Richter, Natalie Schramm, and Keith Sindberg.

Hills & Dales is a Dubuque based non-profit dedicated to building meaningful lives for individuals with disabilities by offering services that support the whole person and enhance community inclusion. ♦



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RESTAURANT REVIEW Taste

Article and photos by Cassie Cate

MARCOS ITALIAN RESTAURANT: AN ITALIAN TRADITION HOMEMADE IN DUBUQUE

Carmelina and Marco Giunta had no idea the legacy they would leave behind when they opened the doors to Marcos Italian Restaurant over sixty years ago. After immigrating from Italy during economic hard times in the country, Carmelina's brothers came soon after to help build this Italian delicacy into what it still is today— good, old fashioned, authentic Italian cuisine.

Cousins Frank and Franco Cannavo have taken the torch and are continuing the family legacy Frank's aunt and uncle and Franco's parents began. Franco's son Michael also works in the kitchen with the cousins along with cousin Maria who

helps wait tables and serve guests, among other roles.

Frank said he grew up in the restaurant, bussing tables as a young boy and working through the ranks from delivery to where he is now in the kitchen and part owner.

According to Frank, in years past the restaurant was indeed a family affair, from aunts and uncles to cousins working side by side to make things happen. Although this has changed as the years have gone by and family has moved on to different ventures, the restaurant remains dedicated to preserving its roots and remains rich in family heritage and history.

Not much has changed in the sixty years since Marcos's inception in Dubuque. This lack of change is purposeful, says Frank. Customers love the nostalgia that comes along with



Marco's Restaurant had stayed true to its roots, keeping a nostalgic feel for its customers who leave as family.

Contributed photo by Cassie Cate



the quaint comfort of this authentic Italian restaurant. People literally tell them not to change because they love the consistency one can expect when walking through the doors. According to Frank, people will move away and come back thirty years later, saying the place hasn't changed a bit, continuing the tradition of consistently delicious food in a comfortable, homelike atmosphere.

The food has also remained consistent, with its tried-and-true recipes continuing to please. The idea behind this, according to Frank, is not to present a large menu that allows for error. Instead, they work to make the dishes they serve delicious each time. Marcos works incredibly hard to do this, making everything they serve in house. From the manicotti to the meatballs to the homemade sausage and sauce, a lot of labor goes into what they serve. This commitment to quality is what customers have come to expect and continue to come back for time and time again. Frank said they have some customers who are there multiple times a week because they love the food and the experience. These customers make the hard work worth it for the Cannavo family.

Marcos has many popular dishes, but their bestsellers are the Cannelloni, Manicotti, Spaghetti Pesto and Hot Spaghetti. These dishes are made in-house and come with bread and a salad of your choice. Other Italian dishes include Lasagna, Mostaccioli, Veal Parmesan, and Beef or Cheese Ravioli. Marcos also serves American fair, like chicken, hamburger steak, breaded shrimp, and baked cod. They also use their homemade meatballs and sausages to make delicious sandwiches for customers to enjoy.

Marcos, however, is probably best known for their pizza. Frank says their pizza is what many would say is a good old-fashioned pizza pie, like an authentic Italian style. Each day the cousins make the dough fresh, proof it, and bake it at high temperatures in their stone oven. This stone oven and high temperature create the perfect, crispy crust that the people of Dubuque and many from afar desire and devour.

Marcos keeps the pizza menu simple: cheese, meat, and veggies. Of course, the meat used is the delicious homemade sausage the cousins work hard to prepare in house, and the ingredients are fresh and ready to please. When it comes to the pizza they serve, they don't have to get fancy with new and innovative concoctions that keep people guessing- they simply continue to deliver the same, authentically delicious pies they have always made, and people expect and enjoy.

Any meal at Marcos can be accompanied by

appetizers, including fried mushrooms, mozzarella sticks, calamari, or garlic bread. And it wouldn't be dinner without a real, Italian dessert like their cannoli or tiramisu. The restaurant also offers a full-service bar with many choices of cocktails, wines, liquors, and beer.

Marcos is still one of the few places that allows customers to make reservations. Customers can call for tables or can place orders online or by phone for pickup or delivery. When Marcos first opened, it was one of the only Italian restaurants in Dubuque. Now, there is lots of competition, whether it be Italian cuisine or pizza. Along with this competition has come the ease of ordering through an app and having a third party deliver it to your door. Marcos, however, has not followed this trend and continues to deliver their homemade fare through their own delivery service. Although they are closed on Sundays, an open Monday- Thursday from 3-9 P.M., Friday from 3:30-9:30 P.M., and Saturday from 3-9:30 P.M.

Frank says through the years there have been struggles and hardships that have made running a restaurant challenging, but he is forever grateful for the hard work of his family who have dedicated so much to building this legacy. No matter what negative things may happen, Frank says the customer gratitude and praise far outweigh any of that, and he is incredibly thankful to the people who have supported them in the past and continue to support them now and will into the future. Frank and the family hope all who experience Marcos can feel the pride and love they put into everything they make and serve each day when they give Marcos the try it most certainly deserves.

For more information call 563.588.0007 or visit MarcosPizzadbq.com. ♦

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WINES FOR THANKSGIVING – OR JUST SERVING WITH FRIENDS!

Article and photo by John B. Donovan

“Wine to me is passion. It’s family and friends. It’s warmth of heart and generosity of spirit. Wine is art. It’s culture. It’s the essence of civilization and the art of living.” – Robert Mondavi

TeamWine met with Thanksgiving on our minds. Yes, it was early, but it’s never too early to begin to think about and stock up on the wines you wish to serve to family or friends. Both wines were purchased at Roux & Lucia on Grandview in Dubuque. If you’ve not stopped by, you’re missing not only a delicious menu, but a very nice selection of wines curated by EJ Droessler. Please note that the price listed below is the price you’d pay to consume it in the establishment. A 35% discount is applied if you purchase the wine for take-out. TeamWine deviated slightly from our typical red and

white, to selecting an orange hued wine and a rosé. The colors certainly highlight fall, but TeamWine thought they would go well with almost anything you might want to serve for the Thanksgiving meal. Or they would fit in with a meal if you were taking along a bottle to present to the hostess/host.

SIPS

We began with a Toad Hollow Vineyard – The Orange Toad (11.5% abv \$34). This non-vintage wine is a blend of Chenin Blanc 64%, Orange Muscat 14%, Grenache Gris

9%, Pinot Gris 8%, and Grenache Blanc 5%. Toad Hollow Winery is in Healdsburg, California and has been turning out wine since 1993. Frankie Williams is president and “Fearless Leader” assuming the role after her husband and founder passed away in 2007. TeamWine picked up on the slight orange color right away. Aromas were mild, but included dried apricot, white flower blossom, green apple and a hint of fall spices. The body was light to medium with a bright, tart, but pleasant acidity. We found it very refreshing. We all felt this would be a perfect opening wine as it went well with our cheeses and tinned fish and would likely pair nicely with almost any salad. This wine did not match well with any of our sweets. The Toad Hollow Winery is all about friends and fellowship and they hope their wines help create that ambiance wherever they are enjoyed.

Our Rosé came from the heart of the Rhone Vally of France. The 2024 Domaine Saint-Jérôme Tavel Rosé (13.5% abv \$44), is a blend of Grenache Noir 59%, Cinsault 13%, Carignan 9%, Mourvèdre 8%, Syrah 6% and Clairette 5%. Tavel is an appellation in the southern Rhone valley, that is unique in its

production of dry rosé wines. Most noticeable is the clear, yet darker red color. The richness in hue is due to a longer maceration period. We detected aromas of raspberry, watermelon, rhubarb, white pepper, and even some wildflowers. The wine was very dry with strawberries, salted almonds, clove and herbal notes on the palate. Acidity was noticeable, yet pleasing, and the body was light. We felt this would hold up to almost any food in a traditional Thanksgiving meal but might be overpowered by strong spices. It worked well with the hard cheeses, the tinned fish and, of course, the ever-present TeamWine chocolate.

TIPS

We are getting into the season of holiday parties and gift-giving. Some things to keep in mind:

If you are going to take some wine along for Thanksgiving, or any other dinner; unless you have called ahead and cleared it with the host/hostess, do not expect them to open your wine. They may have already planned the meal and accompanying wines, and your wine may not pair well with anything. If you really want to bring a wine for enjoyment that evening, call well in advance of the event so

the cook can be prepared. Otherwise, please consider your wine a gift they will open another time.

If you have called in advance, take care to bring the wine ready to serve. If it is a wine that should be chilled, please chill it at home. If purchased in advance, store it properly prior to the event.

If I'm bringing wine, I like to do a bit of research about the wine or at least ask your

wine seller to share a bit about the wine that you can pass along. Or maybe you are bringing a wine from your cellar, and you can share the story of how you came to have the wine. I find these experiences especially enjoyable.

And lastly, whatever you end up drinking, enjoy it! ♦

Salut!

Comments on this article can be sent to comments@juliensjournal.com.

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ARBORETUM UNVEILS MASTER PLAN

The Dubuque Arboretum & Botanical Gardens announced its first-ever Master Plan, a 30-year vision that marks the most ambitious initiative in the Arboretum's 45-year history. Rather than expanding beyond its current 56-acre footprint, the Master Plan focuses on maximizing existing space to better serve guests, volunteers, and the broader Dubuque community.

The vision prioritizes accessibility, sustainability, education, and natural beauty — core values that have guided the DABG since its founding. These planned improvements will help continue to elevate the DABG to the true destination it is.

As part of the DABG's Master Plan, three unique event buildings will be added to the grounds — a beautiful glassed building surrounded by stunning white pines, an English Garden Tudor-style building, and a Japanese Garden Tea House — will be thoughtfully integrated into the grounds. Each structure will reflect its cultural influence through architecture and setting, offering guests a distinct experience. These beautifully designed spaces will be available to rent, providing elegant, nature-connected venues for small events, gatherings, and celebrations with a touch of global charm.

The timing of this plan is especially significant as Wanderwood Gardens, a new children's garden and separate nonprofit organization, is currently being developed next door. Together, the Arboretum and Wanderwood Gardens will create a cultural and educational hub boosting tourism, strengthening community engagement, and partnering on opportunities that will benefit the entire region.

PROPOSED ADDITIONAL FEATURES

- A fully ADA-compliant canopy walk, which would provide accessible entry to the far reaches of the woods. Spanning 550 feet across a 50-foot-deep ravine.
- Three unique event buildings will be added to the grounds.
- A Forest Amphitheater with limestone terrace seating built into the slope will accommodate over 3,500 guests.
- A new 5,250-square-foot, three-story glass conservatory and butterfly house that will captivate visitors year-round.

NEW PARKS & RECREATION DIRECTOR

Matt Kalcevich was named Dubuque's new parks and recreation director. He brings more than 20 years of progressive parks and recreation leadership experience across several states and cities. Most recently Kalcevich served as director of parks, recreation, and public property for five years for the City of Omaha, NE.

Kalcevich will provide executive leadership and administrative oversight for the department, which manages the city's parks, trails, recreation programming, civic and conference centers, ice center, and nature center.

He will also guide long-range planning, foster community partnerships, and ensure that services remain accessible and sustainable for Dubuque residents.



EMMAUS RECEIVES \$1.5 MILLION

Emmaus University recently received a \$1.5 million gift, which is the largest unrestricted gift in the university's history. Each year, hundreds of alumni and friends support Emmaus from across the United States and the world.

Every Emmaus undergraduate student receives a \$6,000 Founder's Grant. As the enrollment continues to grow, this gift enhances the university's ability to ensure finances do not stand in the way of those who want an education. For undergraduate programs in Fall 2025, the university saw its highest incoming freshman class in nine years, and this gift enhances the university's ability to support more of its 306 students.

MOMS CONNECT AMONG NON-PROFITS TO RECEIVE GRANT

Being a parent is hard work. It's even harder with a lack of resources and relationships,



especially when also facing challenges like poverty and the struggle to meet basic needs. That's where Moms Connect Dubuque comes in. Through gatherings, mentor programs, and other opportunities, the nonprofit fosters relationships that help mothers access resources and feel supported.

To enhance their impact, Moms Connect

secured a Community Impact Grant from the Community Foundation of Greater Dubuque. The organization plans to use its grant to expand its Empowerment Partner Program and develop a Parent Advisory Committee. This organization is among 11 local nonprofits awarded a collective \$135,000 through this year's grant program. Each of these grantees is actively working to address key community challenges such as food insecurity, housing stability, domestic violence prevention, early childhood education, pregnancy support, and children's vision care.

Community Impact Grants support nonprofits in Dubuque, Clayton, and Clinton counties.

GOLDFINCH WELCOMES NEW ADVISORS

Goldfinch Wealth Management announced the opening of its second office located in Peosta, IA, and welcomes two experienced financial advisors, **Mark Kon-**



rardy and Brittany Loeffelholz, to their team.

Loeffelholz brings more than 15 years of experience in financial planning and

investment strategy.

Konrardy, with over 24 years as a licensed professional, specializes in retirement planning, investments, and long-term financial strategies. ♦



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