

Have a taste of the “sweet life”

Wood-fired pizza at its best

People dream of making money.... living in a bigger house....retiring early. Jim and Brenda McCaffrey of rural Decorah dreamed of pizza. They also dreamed once again of owning their own restaurant together. After many years of planning, traveling abroad and designing, their dream has become a reality.

McCaffrey’s Dolce Vita and Twin Springs Bakery opened in October. The restaurant is located approximately two miles from Decorah. Jim and Brenda were serious about getting it perfect for their future patrons. They were so serious that they ventured to Italy to observe just how the thin-crust pizzas were made and took artisan baking classes.

We all know how important family is in Italy, but it is important in America too! Not only does the restaurant stand on their half-century family farm, their three adult children Shanon, Fawn and Conor are highly involved and part-owners in the family business. Jim and Brenda owned two restaurants during the 80’s and wanted to get back to that life. “We wanted to work together again...simple as that.” explained Jim in describing their business.

The wood fired pizza oven that can bake pizzas in 90 seconds was constructed first. This is the heart of “Dolce Vita”. It seemed only fitting that the restaurant building was then designed and built by Jim and his family literally around the oven. Beautiful wood beams and cathedral ceilings provide a unique dining experience. Outdoor seating is also available during season. As you step from your car or your family approaches on the bike trail from Decorah, the enticing scent of Jim’s



Restaurant and Bakery owners Brenda and Jim McCaffrey proudly showcase their wood-fired brick oven.

wood fired oven will excite your taste buds and give assurance that you are in for a treat at McCaffrey’s.

The family specializes in wood-fired pizza, gourmet sandwiches, exquisite appetizers and a full wine and beer list. Homemade cheesecakes are available for dessert. Everything is made from scratch and many of the items are purchased fresh from local farmers and vendors. Even the flour used for the dough and baked goods is organic from a local vendor.

And if you haven’t brushed up on your Italian lately.....Dolce Vita means “the sweet life.” Buon appetito!

Wood -fired Pizza, Breads and International Cuisine

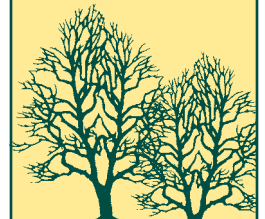
**2149 Twin Springs Road
Decorah, Iowa • (563) 382-4723**

**Opens at 4 pm Wed-Friday
and 11 am on Sat. & Sun.**

By Meagan Moellers

Important Notice

Dairyland Power Cooperative will be treating and removing brush and trees under and adjacent to the electrical transmission line that is located on and across your property during the next several months. All members should have received a card explaining the procedures.



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