

# From farm to fork

By ANELIA K. DIMITROVA  
editor@waverlynewspapers.com

WAVERLY - He grew up in farm country and learned to love food watching French Chef Julia Child.  
Now Philip Winkler, a dreamer, a poet, a warrior, father, a husband, and a chef, is bringing his magic to a Waverly staple.  
Recently he and his wife, Andrea, bought The Fainting Goat, a restaurant whose place in Waverly folklore is well preserved.  
Making the leap from a hired chef to a business owner was quite the feat for this U.S. Marine, who served his country from 1987 to 1993, but went right back into the kitchen as soon as he was discharged.  
"I couldn't stay away," he said of his travels through life, cooking for various joints.  
The challenge of owning his own restaurant seems to have given the chef a dose of inspiration one can get only from the thrill of handling the unknown.  
The way he moved around the restaurant -- from the kitchen to chatting with guests to ready to tackle the change and make a difference. He shared his plans with Ambassadors from the Waverly Chamber of Commerce on a recent Thursday.  
He has cooked for as few as a couple of people and as many as 14,000, he wrote in a blog.  
Most recently, prior to his new adventure, he worked as a chef at the Prairie Links Golf and Event Center in Waverly and before that at Western Home Communities in Cedar Falls.  
"I wanted to venture out on my own," he says of his decision to work for himself. "I

called in some favors, family and parents had my back 100 percent. Andrea's family had our back, too."  
Like everything in his life, Chef Winkler has started to transform the iconic bar into a place of his own.  
For starters, this is now a farm-to-fork restaurant, which gets its food from local producers. Winkler notes that his farthest vendor is 120 miles away from the epicenter of his kitchen.  
"This is going to be family-oriented dining," he said. "There is a place for the party crowd, too, but that will be later in the night."  
Winkler says he plans to book local bands who will perform from 10:30 p.m. to 2 a.m. He added that veterans, civil servants, teachers, police officers and paramedics will receive a 10 percent discount.  
The menu features such mouth-watering dishes as "Waverly Walloper," two 8-ounce hamburger patties with cheese, apple-smoked bacon, fried onions and jalapenos topped with trimmings; "Phat Phil's Pork Tenderloin," a tasty slice of meat from the Beeler Farm in Le Mars; and "Twisted Torta Texan," a house smoked brisket, Tarocco barbecue sauce, sweet pickles, fried jalapeno chips and cajun mustard on grilled torta bread, the chef's favorite.  
"I like eating brisket even when it is cold," he joked.  
Right now, the restaurant features 52 beer selections and more is to come.  
"I love to conjure up food for the soul," he says, sitting across the table at one of the booths at the restaurant, his sleeves rolled up, revealing his colorful tattoos. "We eat when we are happy, we eat when we are depressed, we eat when we are celebrating..."

A patron at The Fainting Goat smiles as she gets ready to enjoy her farm-to-fork meal.



Philip Winkler and his wife Andrea. (ANELIA K. DIMITROVA PHOTOS)



## Silver Eagle a 'one-stop-shop' for motorcycle owners

By Charlie Comfort  
news@bulletinjournal.com

INDEPENDENCE- Since 1976, Silver Eagle Harley Davidson has served area residents for all of their motorcycle needs. Located in Waterloo, Silver Eagle was originally founded by Marv Bruns. In 2005, brothers Anthony and Vince Lumetta acquired the dealership and have been involved in running it ever since. Anthony Lumetta said that Silver Eagle's customer service is what sets it apart from other dealerships.  
"We've got a real long term staff here. They've all been here for a long time, and they know what they are doing," Lumetta said.  
According to Lumetta, Silver Eagle has almost anything that a motorcycle owner could want. Their inventory includes entry-level motorcycles all the way to touring motorcycles. In addition, Silver Eagle has several Yamaha products, including four wheelers, side-by-sides, and WaveRunners.  
"We're a one-stop-shop," Lumetta said.  
Lumetta also noted that Silver Eagle has a full parts and motor



The new 2016 Harley Davidson Roadster is now at Silver Eagle Harley.

service department. He said that the service department has several different mechanics of varying degrees, including Master Degree, which is the highest degree that can be conferred by Harley Davidson to a mechanic.  
"We've got two of them now," Lumetta said of Master Degree Mechanics.  
Silver Eagle also offers monthly customer appreciation events. The next event will be held on June 17. Lumetta said that Silver Eagle will be doing a bike night for that particular customer appreciation event. He said there will be a DJ, as well as plenty of food and drinks for area customers.  
"That's going to be a big deal," he said.  
Lumetta said that the future looks bright for Silver Eagle because of the inventory that Silver Eagle carries and because Harley Davidson is staying ahead of the curve in development of new products.  
"They're coming out with a lot of cool stuff," Lumetta said.

# Racing Through History: Hupy and Abraham Doesn't Plan on Slowing Down its Motorcycle Ties

The phrase "a law firm for riders" causes most people to assume that it's referring to a firm that focuses on collecting money for motorcycle riders. However, a particular personal injury firm leaps beyond that -- Hupy and Abraham, S.C., P.C. lives and breathes motorcycle culture.

When our firm president, Attorney Michael Hupy, joined the law firm now known as Hupy and Abraham, S.C., P.C. 27 years ago, it was originally staffed with fewer than 20 employees in a single Milwaukee, Wisconsin office. Immediately, Attorney Hupy wanted to put an emphasis on protecting biker rights and getting the money they deserve after an accident. By 2008, the firm was so successful that a newspaper story about Hupy was entitled "When Bikers are in Trouble there is One Lawyer They Call."

Attorney Hupy has built the largest personal injury firm in the Midwest, which has expanded to 11 offices in three states with close to 200 employees. Attorney Hupy has exclusively practiced personal injury law for several decades, and has recovered many multi-million dollar cases, including a \$2,900,000 settlement involving a motorcyclist and truck driver. His firm has represented well over 3,000 injured bikers.

While developing and spreading the knowledge that there was someone ready to fight for motorcycle riders in the Midwest, Attorney Hupy simultaneously monitored local lawmakers and bills that attempted to infringe on riders rights. He has made numerous personal donations to entities like ABATE on the firm's behalf. He was publically thanked by the Wisconsin Governor for helping to reverse a back door helmet law ruling by the Wisconsin Supreme Court.

Many of Hupy and Abraham's 24 practicing attorneys come from motorcycle families, with four of the five shareholders being riders themselves. Additionally, firm spokesperson William Shatner, known for his portrayal as Captain Kirk on the original series Star Trek, went on a 2,500-mile motorcycle excursion in the summer of 2015. This firsthand knowledge guarantees that riders will be introduced to professionals that know what they're talking about, by being experts in the courtroom and on the road.

Not only does Hupy and Abraham represent the largest number of injured motorcyclists in the Midwest, the firm also handles car accident, slip and fall, wrongful death,



pharmaceutical class action, nursing home abuse, dog bite and negligent security cases.  
Hupy and Abraham's support of the community is unprecedented. The firm supports hundreds of community organizations each year, including motorcycle nights and fundraising rides for local festivals. The law firm has conducted many campaigns to raise awareness -- most notably, the viral "Watch for Motorcycles" campaign, which has more than 10 million views over various mediums. Hupy and Abraham also promotes the "DNT TXT N DRV" campaign, which fights against distracted driving, and has released several public service announcements

covering pedestrian safety. In addition, Hupy and Abraham strives to educate members of the community through its "Rider Resource" newsletter and email list. The firm also has a popular YouTube video series, "Behind the Handlebars," that captures the motorcycle scene and people that promote this unique lifestyle.

With Hupy and Abraham's successes being spearheaded by Attorney Hupy, the firm has chosen to surpass its own benchmarks rather than basking in the status quo. Recently, the firm has continued to evolve and adapt in many ways, including an expansion to accommodate all types of motorcyclists and riders by making sure that all riders are represented.

While safety and accident prevention is a main priority for the firm, Hupy and Abraham also conducts contests on its website and social media channels. Currently, the Second Annual "Show Us Your Bike: Photo Contest" is running through fall 2016. Everyone is encouraged to upload and vote for his or her favorite rides and to potentially win cash prizes. More information can be found at [www.hupy.com/bike](http://www.hupy.com/bike).

This personal injury firm's long-standing presence and loyalty to the motorcycle community is one that few others possess. Whether they ride a cruiser, classic, sport bike or custom, all types of riders should contact the firm who has been representing motorcyclists for decades. If a rider needs someone on their side after an accident, the law firm of Hupy and Abraham, S.C. has proven to be a firm who not only provides excellent service, but has a record of obtaining remarkable results.

## Hawke's Nest tucked away in Frederika

By ERIC VANSICKLE  
news@waverlynewspapers.com

After 13 years of working in and managing a sandwich shop in Chicago, Allan Hawke has migrated home to Iowa and has reopened a café in the tiny hamlet of Frederika.

The Hawke's Nest Café opened for business on May 3. Allan and wife, Shellie, and their staff offer the standard American restaurant fare for breakfast, lunch and dinner with some nightly specials, including a Chinese night, prime rib, taco night and a fish fry.



Shellie and Allan Hawke are the owners of The Hawke's Nest in Frederika. (ERIC VANSICKLE PHOTOS)

chicken sandwiches, chicken strips, a wide variety of appetizers. Also, breakfast is available all day.

One of The Hawke's Nest's specialties is what Allan considers his signature dish, "The Nest." It's a full plate of hashbrowns with onions topped with two eggs, made to order and smothered in sausage gravy. It's available for \$5.95.

The hamburgers and sandwiches also come with a side of French fries standard, but the fries can be substituted for an additional price.

Allan wasn't sure what he would consider to be a specialty for lunch and dinner, but he likes to highlight the hot beef. It's made of prime rib on Texas toast and served with potatoes and gravy for \$6.50.

The previous occupant of the building, at 108 Third St., in Frederika, The Savory Spoon, closed about a year and a half ago. Allan said when he moved to town, residents here hoped that the café would reopen.

"I think I have the experience and the knowledge to go ahead and make this not just for the town of Frederika," he said, "but I think I can attract people from all of the surrounding towns as well with the good food that we're going to serve and the entertainment that I'm going to have here."

"The last owner that was here did not have alcohol, and I am going to have beer and wine sales. I think that is going to be a positive for our customers out there, especially on a Friday after work night. Some people would like to have a drink with their meal, and now, it's going to be available."

He also will fill a void left by the destruction of the

Bottomz Up Bar due to a fire on July 30, 2014, that was located across the street.

Allan said the sandwich shop he started at in the Windy City eventually evolved into a full-fledged restaurant. His boss offered to sell it to him about three months before it closed down.

"I'm glad I did not buy it," Allan said with a chuckle. The Hawkes are natives of Northeast Iowa. Allan is originally from Charles City, while Shellie grew up in the New Hampton and Frederika areas.

"We would be closer to family, and I decided to pursue this," Allan said.

In reopening the restaurant, Allan said he was looking forward to serving the community of Frederika.

