

IN THE BEGINNING

The Stretch. Marty's Wings. The Masterpiece. Columbia wouldn't be Columbia without these and other signature menu items and the local institutions that have served them to generations of Tigers. It's hard to fathom a time before the iconic buildings, bars and booths, so here are the origin stories of seven CoMo cornerstones. —



← Patrons belly up to the bar at Booche's circa 1970.

BOOCHE'S

110 S. Ninth St.

According to history buff and former owner Jerry Dethrow, BA '72, it's unclear when the institution first began serving cheeseburgers on wax paper, but the pool hall opened in 1884 at 706 E. Broadway. The structure was replaced by the Hetzler Building in 1898, at which point owner Paul Venable moved his business to 918 E. Broadway (now Blanc Studio). ¶ Nicknamed "Booch" by poet Eugene Field, A&S 1872, who thought the future restaurateur's given moniker was no name for a little boy, Venable later moved to 922 E. Broadway (now Poppy), then 1001 E. Broadway (now a parking lot on the northeast corner of 10th and Broadway) and then to the second floor of the Virginia Building above what is now Tiger Spirit. ¶ The "modern" iteration opened in 1926 where it once contained an additional pool table and a shorter bar.

THE HEIDELBERG

410 S. Ninth St.

The J-School's famed neighbor celebrated its 50th anniversary Jan. 5, 2013, with collectable gold-rimmed pint glasses and birthday cake for customers. Founded by George Petrakis, BA '56; Jim Martin; Marty Sigholtz and Dick Walls, the group purchased the former Ever Eat Café and dubbed it The Old Heidelberg to put patrons in mind of food, spirits and one of the world's oldest universities in Germany.

The Walls family has owned and operated the restaurant since 1965. Walls' sons Rusty, BS BA '90, and Richard, BS Ag, BS BA '87, now run the happy-hour haven.

The 'Berg burned in 2003, but it was rebuilt in the tradition that generations of patrons have come to know and appreciate.

MURRY'S

3107 Green Meadows Way

Bill Sheals, BA '78, and Gary Moore, BS HE '79, fancied themselves "down-town guys" when they set out to open a jazz joint in the mid-'80s. At the time, Mick Jabbour, BA '73 — another former Booche's co-owner — owned Murry's. Formerly named Andy's Corner after a defunct south-side roadhouse (a stained-glass sign for the establishment still hangs on the south wall), Jabbour, now deceased, had renamed it Murry's after a Booche's houseplant in 1984. It wasn't Sheals and Moore's top choice in terms of location, but it turned out to be a stroke of good fortune. They expanded the restaurant to include the entrance seating area in 2000.

"We always thought there was a place for jazz in Columbia, and we were too old for rock 'n' roll," Sheals says. "When we moved in, Providence was just two lanes. We had no idea the demographic was going to become what it did."



→ Lying on the sidewalk in front of restaurant staff, Kurt Mirtsching, BS BA '81, general manager of Shakespeare's Pizza, made this photo circa 1980. The sign's letters now hang in the pizzeria's back party room.

SHAKESPEARE'S PIZZA

225 S. Ninth St.

It might not be as old as other CoMo cornerstones, but the world-renowned pizza parlor is high in the running for most popular. ¶ Shakespeare's was established in 1973 by the Star Corp., a company out of New Orleans that once sought to set up franchises in every Big Eight Conference city. Jay Lewis purchased three Shakespeare's Pizza restaurants in 1975, including Kansas locations in Manhattan and Lawrence. Strictly a delivery and carry-out business, the Columbia location was a success — the two in the Sunflower State, not so much. It wasn't long before Lewis shut down the others and focused on making the local legend a sit-down spot. He rented the neighboring buildings — the bar/emporium Campus Edge, and a laundromat — and expanded Shakespeare's to become what we now know and love. ¶ "There's never been a blueprint for this place," Lewis says. "The exposed brick and the [retro] metal signs are just a function of not having any money to decorate back then."



BROADWAY DINER

22 S. Fourth St.

A Columbia favorite since 1989, the Diner is known for its after-bar hours, intimate atmosphere and **The Stretch** — hash browns topped with scrambled eggs, chili, cheddar cheese, green peppers and onions.

The building, a 1960s-model Double Deluxe diner made by Valentine Manufacturing Co. of Wichita, Kan., replaced a smaller prefabricated diner, which started out as the Minute Inn in 1949. The current facility originally sat on the northwest corner of Providence Road and Broadway until it moved south across the street and finally to its current location in August 2001.

Through the years, famous guests have included Bill Haley and His Comets, who were in town for a bank promotion, and game-show host Alex Trebek, who was visiting Columbia to recruit contestants for *Jeopardy!*



Find out where John Anderson, Candy Coburn and Claire McCaskill eat when they're back in town. mizzoumagazine.com/spring2014

SUB SHOP

209 S. Eighth St.

Kirk Wacker was going to be a marine biologist after he graduated from the University of Miami in 1972. He ended up selling submarine sandwiches.

Wacker and former business partner David Eagle discovered a bread recipe from an old baker in their Ashland, Ohio, hometown.

"He pulled it out of his safe and said, 'Don't tell anyone where this came from, but this is worth millions of dollars,'" Wacker says. "Boy, was he right. The secret is it's bread that is made to be baked again."

But the figurative dough took a while to rise. After wandering in California, Wacker got a job distributing magazine subscription flyers in CoMo. Eagle eventually moved to Columbia, too, and the pair opened the first Sub Shop in 1975 at 1020 E. Walnut St. (now The Bridge). They moved to the Eighth Street location in 1993, and Wacker bought out Eagle in 2005.

"When we first opened, a whole sub cost \$1.50," Wacker says. "That shows you how much things have changed." Today, a whole sub costs \$9.99.



HARPO'S

29 S. 10th St.

After graduating from Mizzou, Dennis Harper, BS Ed '71, opened what would become Columbia's most popular postgame hangout at 122 S. Seventh St. The bar and restaurant was immediately successful, so Harper borrowed \$10,000 from his father and purchased the icon's current home in 1972. He repaid Dad one year later.

For a generation, Harpo's was known as the destination for rowdy Mizzou football fans after tearing down a Faurot Field goalpost following a big Tigers victory. Harper remembers the earliest such artifact being wooden.

"Then I started handing out hacksaws," Harper says. "They would parade downtown and say, 'Let's go to Harpo's!' They'd want to bring the goalposts inside, which would be a disaster. You could give them 10 hacksaws, and they'd just hack away out in the street."

Harper sold the business in 2010 to Kevin Fitzpatrick, BS BA '79, and Chuck Naylor, BS BA '82, who installed a plaque dedicating the bar's 40th anniversary in 2011.



GHOSTS OF COMO'S PAST

Over the decades, friendships have been forged, couples have fallen in love, and tuition has been earned at Columbia's innumerable student hangouts, some of which are now extinct. Here are a few that didn't stand the test of time.

Central Dairy

1104–1106 E. Broadway

Listed on the National Register of Historic Places, the Central Dairy building was constructed in two phases starting in 1927 and finishing in 1940. Through the 1950s, the ice-cream parlor was a popular date destination — and a place where Mizzou's male students went to meet Stephens College students. Now it is home to Downtown Appliance.

The Shack

704 Conley Ave.

Beetle Bailey comic strip creator Mort Walker, BA '48, once joked that The Shack would never burn because its wood was too beer-soaked. Alas, one of the most famous college hangouts in Mizzou history met its fiery demise on Halloween night in 1988. An expanded motif, complete with campus artifacts on display and The Shack's trademark initial-carved booths, has been recreated at the MU Student Center.

The Stable

Intersection of Champions Drive and Providence Road

For Mizzou students in the 1950s, live music meant jazz. Local saxophone talent Al Rose appeared frequently at The Stable, which had a unique feature — fold-down sides that opened up the space for its big performances when the weather was nice.

The Stein Club

Eighth Street just north of Tiger Hotel

Opened in 1948 and one of the only places in town to serve 5 percent alcohol-by-volume beer, the Stein Club wasn't for claustrophobes. Patrons cozied up in the approximately 20-foot-by-40-foot space where owner Edward "Country" Atkins had a local monopoly on Michelob. The Atkins family sold the business in 1975, and the bar closed shortly thereafter.

Gaebler's Black and Gold Inn

706 Conley Ave.

Fred Gaebler, A&S '42, and wife Olinda opened the Black and Gold Inn in 1931, two years after they had established the adjacent Dining Car restaurant. The former was an energetic "jelly joint," a place where students could go to dance and hear live jazz played by greats such as Trenton, Mo., native Yank Lawson. The dance floor, or "poop deck," was upstairs to circumvent a city law forbidding dancing on a restaurant's main floor. The Black and Gold was sold in the '50s, becoming the Italian Village and later the Huddle.



LIVE FROM COMO

Since at least the 1920s, Mizzou students have been learning the ropes of theatrical performance as part of their academics. This midwinter, student actors are performing Shakespeare's *A Midsummer Night's Dream*. But they stage new work, too. During the Great Depression, theater professor Donovan Rhynsburger spotted a more local bard, Tennessee Williams, then an MU journalism student whose scripts stood out in one-act playwriting competitions in 1930 and 1932. In 1945, Williams' *The Glass Menagerie* appeared on Broadway, and in 1947, MU students performed it locally. In the early days, students performed at the Hall Theatre at 102 S. Ninth St., an abandoned cafeteria in Lathrop Hall and occasionally in Jesse Hall. Finally in 1960, the Fine Arts Building opened, and students could perform on their own campus stage. Since then, the department has grown to include more students, faculty and programs, such as The Summer Repertory Theatre and The Black Theatre Workshop. In 2011, MU leased the Missouri Theatre on 203 S. Ninth St., where audiences take in performances of all sorts.



Remember when the Rolling Stones and Bob Dylan came to town? Find out what other famous acts have performed in CoMo, and share your memories. mizzoumagazine.com/spring2014

Missouri Contemporary Ballet

If ballet is a hothouse flower among the arts, the Missouri Contemporary Ballet has found friendly environs in Columbia. The not-for-profit professional ballet company, now in its eighth season, has cultivated an innovative repertoire. According to the *Columbia Daily Tribune*, "The dancers have traveled the world — artistically and physically. They've collaborated with local musicians. They've interpreted literary works. They've donned fishnets and dabbled in burlesque. They've embodied Alice et al. and ventured down the rabbit hole. They've even put on tutus and danced en pointe to classical music." MCB also offers classes for students age 3 and up.

missouricontemporaryballet.com

Talking Horse Theatre

Talking Horse Productions is located in downtown Columbia's burgeoning North Village Arts District, which supports several arts and arts-related businesses, including galleries, an interior-design business, dance studios and The Bridge, which offers music lessons during the day and live music at night. Meanwhile, back at the Talking Horse, David Crespy, professor of theater at MU, will direct the world premier of *The Sudden Glide*, his comedy about a veteran actress who has been nominated for a best actress Oscar once again but is up against Meryl Streep. The show runs April 17-19, 25-27.

talkinghorseproductions.org

GreenHouse Theatre Project

Although actresses Emily Adams of Great Britain and Elizabeth Braaten Palmieri of Minnesota moved to Columbia because of their spouses' jobs, the thespians' professional lives have moved along quickly as co-founders and artistic directors of GreenHouse Theatre Project. Their company has no permanent venue, instead billing itself as innovative theater (e.g., a psychedelic *Nutcracker* set in the 1960s) in unexpected places (e.g., *Macbeth* performed in a yoga studio and incorporating a climbing wall). Upcoming performances include a "fresh take" on Anton Chekhov's *Three Sisters* April 2-6 at PS Gallery, 1025 E. Walnut St. and *Tartuffe* May 21-25 at Yoga Sol, 210 St. James St.

greenhousetp.org

Maplewood Barn Community Theatre

Located in Nifong Park in southern Columbia, the Maplewood Barn Community Theatre offers family-friendly outdoor performances on what was once a pioneer-era estate. Since 1973, the city of Columbia set its theater in motion in the estate's century-old barn, which burned in 2010. A new "barn" at the site opened in 2012 with a run of *Fiddler on the Roof*. Audiences come with blankets and lawn chairs to get comfy for the show. Elsewhere on the grounds sits a collection of historic buildings from in and around Columbia. maplewoodbarn.com

TRYPS

Theater Reaching Young People and Schools, or TRYPS, has been a gateway to performing arts in Columbia since 2000. Artistic Director Jill Womack, BA '84, and her background in theater, advertising and fundraising have built a busy and varied schedule where local K-12sters, dabblers and dedicated performers alike, can participate in programs and shows matching their ability and commitment. The creative staff teaches singing, dancing and acting, and the organization sometimes stages original work. TRYPS is located in the Columbia Mall. trypskids.com

The Blue Note

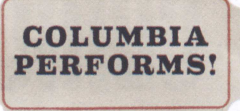
If anything that started as recently as 1980 qualifies as a Columbia icon, it's The Blue Note. The music venue started by Richard King and Phil Costello opened at 912 Business Loop 70 E. and moved to 17 N. Ninth St. in 1990. King still runs the business, which has brought numerous big-name acts to town over the decades. These include Phish, REM, Chuck Berry, Black Flag, Red Hot Chili Peppers, Dave Matthews Band, Johnny Cash and Willie Nelson. The Note annually hosts Ninth Street Summerfest, a series of free outdoor concerts. thebluenote.com

University Concert Series

Since its founding in 1907, Mizzou's University Concert Series has been presenting fine entertainment to campus and Columbia. Performers have included Itzhak Perlman, the St. Louis Symphony Orchestra, Bill Cosby, Smoky Robinson and Bob Dylan. Performances currently are mounted at Jesse Auditorium and the Missouri Theatre. However, due to renovations scheduled for Jesse Hall, the season starting in fall 2014 will take place exclusively at the Missouri Theatre. MU leases the Missouri Theatre and has the option to purchase it in summer 2014. The Missouri Theatre's stage is a little smaller than Jesse's but will accommodate all but the national touring productions of Broadway musicals. concertseries.org

"We Always Swing" Jazz Series

Jon Poses, MA '80, launched the jazz series in 1995 and has since brought to Columbia not only greats such as Herbie Hancock, Dave Brubeck and Pat Metheny but also young performers such as Eldar Djangirov, Gerald Clayton and Grace Kelly. Concert venues range from Murry's restaurant with its 125-seat capacity to larger halls including The Blue Note, Missouri Theatre and Jesse Auditorium, which seats more than 1,700. The organization's educational component puts musicians face to face with local elementary and middle school students through its master classes and Jazz in the Schools program. The series also offers a free jazz library at its 21 N. 10th St. offices. Since 2009, the jazz series has been affiliated with MU's College of Arts and Science, which helps sponsor and promote performances and provides benefits to full-time staff. wealwaysswing.org



Check out spring 2014 live performances in Columbia.

March 7-8

Missouri Contemporary Ballet: *Music in Motion*
Missouri Theatre
203 S. NINTH ST.

March 20

Newport Jazz Festival:
Now 60
Missouri Theatre
203 S. NINTH ST.

April 3

Tab Benoit (blues)
The Blue Note
17 N. NINTH ST.

April 6

West Side Story
JESSE AUDITORIUM

April 13

Catherine Russell
(jazz vocalist)
Murry's
3107 GREEN MEADOWS WAY

April 29

Moscow Festival Ballet:
Don Quixote
JESSE AUDITORIUM

May 9

Jennifer Koh (violinist):
Bach and Beyond
Missouri Theatre
203 S. NINTH ST.

May 21-25

GreenHouse Theatre Project
Tartuffe (comedy)
Yoga Sol
210 ST. JAMES ST.

June 20-22, 27-29

Talking Horse Productions
Good People (comedy)
Berlin Theatre
220 N. 10TH ST.

COMO'S (SLIGHTLY) HIDDEN TREASURES



Broadway and Ninth Street have long been vibrant commercial arteries boasting chic boutiques, cozy pubs, and casual and fancy dining. But that downtown axis doesn't hold a monopoly on food, fun or shopping. To stay atop the latest trends in CoMo, you'll have to venture off the beaten path.

Artlandish Gallery

What was once a cold storage area for the Wabash railroad that serviced CoMo in the 1920s has been turned into one of the hottest places for artists the past four years. Amid the coal chutes, wooden doorways, trapdoors and other vestiges of its rail past, Artlandish Gallery, 1019 E. Walnut St., and its downstairs "catacombs" is home to more than 50 artists producing paintings, pottery, jewelry, metalwork and more. Since November 2013, owner Lisa Bartlett's "Bohemian paradise" has also been home to the java joint Fretboard Coffee, which is accessible from the catacombs or the rear alley. The outside back of the building plays host to the Farmers and Artisans Market every Sunday from late April through late October. artlandishgallery.com

Günter Hans

During a three-month study-abroad trip while a student at Northwest Missouri State University, Lydia Melton came to a life-changing realization: Belgium has really good food. Americans have already

embraced the the region's chocolate and beer; Melton, 25, is hoping we'll go for German bretzels (breadly pretzels — free with every liter of beer) and Belgian Liege waffles as well. She's been peddling her fine European foods at the corner of Hitt Street and Alley A, the former site of the Pasta Factory, since September 2013. Melton has embraced the space's printing-house origin with a factory-loft décor of exposed brick walls, metalwork chandelier, polished bar and a 1922 double-door boiler. The lunchtime and after-work drinks-and-apps crowd can enjoy the vibe inside or head out to the beer garden for downtown views. gunterhans.com

Mizzou North

Two mainstays of Francis Quad-range migrate north this year, creating a spacious museum complex with an expanded gift shop on Business Loop 70 at Mizzou North, the former site of Ellis Fischel Cancer Center. The Museum of Art and Archaeology moved its more than 15,000 catalogued objects (and several thousand pieces from archaeo-

logical excavations) from Pickard Hall (a former chemistry building now closed for radiation testing). The Cast Gallery, featuring 19th-century casts of major works, is open, and the other galleries are expected to reopen in late summer. Missouri's only museum of anthropology is still open inside Swallow Hall but will leave in June while the building is renovated. It is expected to reopen at Mizzou North in early summer.

anthromuseum.missouri.edu,
maa.missouri.edu

Good Nature

CoMo's "New Age general store" is tucked inside Alley A between Ninth and 10th streets, just south of Broadway. For the past three years, owner Jim Peckham has been quietly building a selection of items a metaphysical-minded store is expected to have, such as spirituality-themed books, incense and crystals. But there's much in stock that's unexpected as well, including alpaca yarn, rugs, socks and outerwear from locally raised alpaca, and a selection of unusual drinks, including mead and absinthe.

goodnature.us

Kampai

A bit west of Good Nature sits Kampai, Alley A's original business. The upscale sushi restaurant opened almost four years ago. It features a variety of Japanese cuisine, from shrimp tempura and chicken bento boxes for culinary conservatives to octopus salad and barbecued eel for the more adventurous. Manager Art Wuttisak says his customers like the privacy the alley provides — and they love the crispy Brussels sprouts.

kampialley.com

Café Utopia

Kasey Ryan has been running her own catering business for years but always had the itch to open a restaurant. "Cooking is my passion," she says. Anyone in CoMo who loves chicken and dumplings, grits, mac 'n' cheese, or sweet and savory pies will be glad she finally did. Open since November 2013, Café Utopia, 1013 E. Walnut St., fills a comfort-food niche in the bustling North Village Arts District.



TRUCKING ALONG

Whether it's lunch or late night, savory or sweet, Mexican or good ol' comfort food, CoMo has embraced a new food trend that hits the spot — if you can find it that is. Parked outside office buildings, farmers markets and bars are fleets of food trucks. These meals on wheels are always on the move, so the best way to track down a truck is to check out its Facebook or Twitter page.

JAMAICAN JERK HUT

Jamaica natives Rex Scott and Colin Russell could be considered the founding fathers of modern food trucks in Columbia. Their trailer was the first of its kind when it rolled into town nearly 10 years ago, though the pair now only does catering and special events. The MU employees, Scott in IT Systems Support and Russell in Student Information Systems, grill Jamaican specialties, including jerk wings and chicken curry.

Try this: Jerk Chicken with Rasta lemonade

Facebook: Jerk Hut
Phone: 573-694-6086



PEPE'S OF COLUMBIA

Pepe Perez's rolling restaurant is more trailer than truck — he cooks the food in a restaurant and assembles and serves it from the tiny enclosure — but that doesn't

make his Mexican any less mobile. His made-to-order menu includes burritos, tacos, tamales, nachos and quesadillas, and on weekends, he sells breakfast burritos.

Try this: Shredded Beef Burrito

Facebook/Twitter: Pepe's of Columbia/@PepesOfColumbia

Phone: 573-268-4503

Most often parked: North Village Arts District Farmers and Artisans Market, 26 N. 10th St.



SUNFLOWER WAFFLE CO.

Whether you think the perfect waffle is served with syrup or chicken, Sunflower Waffle has you covered. Some of the more daring innovations from the waffle-on-wheels include the Sol — a waffle piled high with pesto, egg and cheese — and the Carnival Corn Dog —

a cornbread-battered turkey-and-pepper-jack bratwurst served with a waffle.

Try this: Chicken & Waffle topped with sausage and bacon gravy

Facebook/Twitter: Sunflower Waffle Company/@SunflowerWaffle

Phone: 573-340-8725

Most often parked: Stephens Building, 1005 Cherry St.

OZARK MOUNTAIN BISCUIT CO.

Inspired by his Ozark foothills upbringing, Bryan Maness, BA '03, is serving an updated version of the Southern cooking he grew up eating. From the biscuit basics (gravy or homemade preserves) to the baroque (smoked pulled pork with a vinegar slaw or grilled ground beef with smoked cheddar and zucchini pickles), Maness is slinging biscuit sandwiches his grandmother couldn't have imagined.

Try this: Chicken Fried Chicken with a side of fried

green tomatoes and a rémoulade dipping sauce

Facebook/Twitter: Ozark Mountain Biscuit Co./@biscuit_truck

Phone: 573-999-9323

Most often parked: The Bridge, 1020 E. Walnut St.



COMO DOUGH PIZZA

Mark Risch knows dough. He's been baking for more than 30 years and sells his baked goods at the CoMo Dough kiosk at Parkade Center. When the food truck trend showed up in Columbia, Risch knew it was time to deploy his perfected pizza pies and take his dough on the road. Baked in a wood-fired oven at 900 degrees, the CoMo Dough pizzas pop out in about two minutes.

Try this: Sausage & Apple pizza. Don't forget to snag one of his cinnamon buns, too.

Facebook/Twitter: Como Dough Woodfired Pizza/@ComoDoughPizza

Phone: 573-356-3898

Most often parked: Parkade Center, 601 Business Loop 70 W.

PLAYING WITH FIRE WOOD FIRED PIZZA

The word "bourgeois" might come from the French, but Tim Eisenhauer, A&S '01, former kitchen manager at Les Bourgeois Vineyards, prefers Italian. His Neapolitan-style wood-fired pizzas feature San Marzano tomatoes, pecorino toscano (ewe's milk cheese), sopressata salami, capocollo ham and pancetta (Italian bacon).

Try this: Mushroom pizza — it has truffle oil on it.

Facebook: Playing With Fire Wood Fired Pizza

Phone: 573-579-1192

Most often parked: North Village Arts District Farmers and Artisans Market, 26 N. 10th St.