Up Front



By Brian Butko, Editor

Magnolia Café, Troy Hill

After a visit to St. Anthony's Chapel in Troy Hill, assistant editor Jen suggested a stop at Magnolia Café a couple blocks away. We found a cute storefront on Lowrie Street where it forms a little triangle with Froman and Lay streets.

Inside the tiny, tin-ceilinged space we found Ilona Auth (right, in photo) whipping up Trail Mix cookies. She and her sister Naomi opened in November 2009, replacing a tattoo parlor. A couple little counters and a big wooden table against the wall pretty much fill the space; Ilona says sometimes it fills but most customers are locals who sit outside or get food to go.

The food is all homemade from scratch except the breads and meats; they buy most of it in the Strip. Popular are the Cuban sandwich (roast pork, ham, swiss, mustard, pickles) and Breakfast Taco (potato, egg, cheese, and bacon if you'd like) but they'll make anything you want. They switched my Portabello Parmesan

sandwich from marinara sauce to onions, avocado, mayo, and feta cheese.

A small display of baked goods is just a tease for the cinnamon rolls they bake on Saturdays, or caramel pecan rolls on Sunday. Ilona does more of the baking, Naomi more of the cooking, but both work the full restaurant, overlapping shifts. They also make milkshakes and soups. Last year they sold cultured (live probiotic) foods such as kefir and sauerkraut at farmer's markets; this year they hope to get their products in local supermarkets. Watching Naomi mix a giant pot of sauerkraut with a baseball bat makes a stop worthwhile but every visit we've made has been fun and soothing and nourishing.





A printing error in the Summer 2010 issue led to missing and repeated text in Steve Schlossman's article about Oakmont Country Club. A corrected version and other exclusive web-only articles can be found at www.heinzhistorycenter.org/secondary.aspx?id=234/.



