

AMHERST

A taste of the Windy City

Carryout handles big appetites with Chicago flavors

By Carol Harper
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An Amherst deli and carryout restaurant gathered inspiration from Chicago cuisine and appetites of Cleveland Gladiators arena football players.

Owned by Nate Zayed and Ali Mohammed, Nate's Marathon at Cooper Foster Park and Leavitt roads in Amherst also followed a customer service legacy of former owner Bob Quin, Mohammed said.

"We took it over as a two-bay service garage," said the 39-year-old Mohammed. "He was very well liked by everybody, very loveable guy. Everybody knew him. He had a great customer base already as a garage."

But Mohammed said they realized they had a problem — They did not know much about automotive work.

"So we turned it into a convenience store," Mohammed said. "We put in new ceilings and floors, and started selling groceries, gasoline and coffee. We have some of the best coffees out there. We use a premium roaster for our coffee beans. We have four different types of coffee: Regular Columbian; decaf Columbian; hyper-caffeinated, which has double caffeine; and a flavor of the month, which is now pumpkin spice."

Before moving to Lorain, Mohammed said, he lived in Chicago and developed a taste for distinct flavors of the region.

"I grew up in Chicago," Mohammed said. "That's where I developed my taste palate for all the Chicago foods. That's where I fell in love with gyros, corned beef Reubens, and Italian beef, which is a Chicago sandwich. We're the only place in Ohio, that I know of, that serves this. It's thinly sliced rack roasted beef, cooked in aujus - it's like a gravy - and served on a hoagie with hot or mild Giardiniera — it's a delicious pepper mix. We take the whole sandwich and either dunk it in aujus, or give you a side so you can dunk it yourself. The three ways you can order it are wet, dry or soaked. That's hard to find around here, maybe in Chicago or New York City."

When Mohammed talks about a corned beef sandwich, he engenders a hearty appetite.

"Our corned beef sand-



CAROL HARPER — THE MORNING JOURNAL

Cook Kenny Menefee, 22, Amherst, left, and co-owner Ali Mohammed, 39, pose for a photograph at a carryout restaurant tucked in a corner of a deli and convenience store Oct. 21, in Nate's Marathon, 960 N. Leavitt Road, Amherst. Feature sandwiches made fresh to order include Italian beef, corned beef Reubens, giant gyros, and Gladiator gyros.

Before moving to Lorain, Mohammed said, he lived in Chicago and developed a taste for distinct flavors of the region.

wich, you can get a regular size, which is huge, or you can get a Chicago size corned beef Reuben, which has corned beef, Thousand Island dressing, mustard, sauerkraut, and Swiss cheese on the top, bottom and middle."

It's a holiday favorite.

"Last St. Patty's Day we sold about 300 pounds of corned beef," Mohammed said. "All of our beef is cooked in house. We start off with a raw brisket, cooked in house with our own seasoning. We can't slice it because it is so tender it falls apart. We have to



CAROL HARPER — THE MORNING JOURNAL

Kenny Menefee crafts a Chicago corned beef Reuben Oct. 21, at Nate's Marathon, 960 N. Leavitt Road, Amherst.

hand chop it with a knife."

A different soup is featured each day, with

cream of potato, broccoli

and cheese, vegetable beef and barley, and homestyle

chicken noodle, he said,

adding soups are prepared at a restaurant in Toledo.

Nate's Marathon offers giant gyros for \$4.99 each.

"The gyro meat is cooked on a spit," Mohammed said. "It's not the presliced, precooked kind. Ours comes in raw."

The challenges, he says, are "getting people to try it. A lot of people have misconceptions: 'Oh, it's a gas station. It's going to be microwave food, or hot dogs, or pizza.' Our food is cooked to order."

The pitas arrive par-baked, he said. Then they're browned on a panini grill.

"It comes out as if it was fresh baked," Mohammed said.

They also offer a gyro salad, with a generous bed of lettuce, onions, tomatoes, Tzatziki sauce and five ounces of gyro meat.

"We can also add those Giardiniera peppers if they like," Mohammed said.

The gyros are created in two sizes: giant, and Gladiator.

"It's so big we can't wrap

TASTE » PAGE 4

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AMHERST

In Hot Dog Heaven



ERIC BONZAR — THE MORNING JOURNAL

Hot dogs sizzle on the flat top grill as cook Ben Rubino, 22, of Amherst fills an order, Oct. 20.

Eatery is a staple in community

By Kaylee Remington
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Hot Dog Heaven has been going strong for 40 years, bringing the ball park favorite in a family-friendly atmosphere. Trudy Hunt, operations manager for the eatery, said Jack O’Flanagan started up

the hot dog shop and recently sold it in March but still attended the 40th anniversary in July.

“Not a whole lot has changed, all the employees are the same,” she said. “All the foods are the same, all

the recipes are the same. Everything is just like if Jack still owned it.”

Hot Dog Heaven, located at 493 Cleveland Ave., still gets crowded and still brings sports teams in for food.

It once had a location in Avon Commons, but closed in 2010 due to the slow economy and tough competition after seven years.

Hunt, who has lived in Amherst since 1998, **HEAVEN » PAGE 4**

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AMHERST

Past is always present

Pizza house expands while staying true to its roots

By Kelsey Leyva
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Olde Town Pizza House in Amherst has been serving up pizzas to Lorain County residents for the last 30 years, but owners Darrell and Denise McCarty, of Amherst, are still finding ways to keep things fresh while staying true to their roots.

The restaurant, 195 Cleveland Ave., is located within Amherst's historic downtown district and started out as Danny Boy Pizza in 1986. Denise McCarty said her family owned the business before she and her husband took it over and eventually bought the building around 1990.

Darrel McCarty explained that the mural located on the east side of the building, which was created by local artist David Pavlak, fueled the name change in 1991. He explained that everything included in the mural is somehow related to him, his wife or their family.

For example, George's Sweet Shop, one of the businesses depicted in the mural, was once owned by Denise's family.

Since the early 1990s, Olde Town Pizza has continued to grow and expand its menu. After starting with serving just pizzas, the restaurant now offers salads, subs, pasta and other speciality items.

"We do a salad bar and we do a homemade soup every day," Darrell said. "We have over 65 different soups that we make. It's different all the time."



KELSEY LEYVA — THE MORNING JOURNAL

Cade Hodge, 20, of Amherst, creates a pizza at Olde Town Pizza House, 195 Cleveland Ave. in Amherst, on Oct. 21. In addition to pizza, the restaurant also offers homemade pasta, salads, soups, subs and more.

He said the restaurant started out by making about two gallons of soup a day, but now on Paprikash Wednesday, they make about 20 gallons of soup.

All of the pizzas created at Olde Town at baked on an older-style oven that was created in Avon. Everything

made at the restaurant is homemade, including the soups, sauces and meatballs, Denise said.

"If you know what's working for you, what's good, why change it?" Denise asked. "It's delicious pizza. Stay true to who you are and where you started."

When asked about what Olde Town is known for, Darrell and Denise agreed their foldover pizzas and woogie bears are among customers' favorites.

Darrell explained that the foldover pizza was developed by Denise's family. They look somewhat like a

taco, Darrell said, describing how the meat and cheese are folded in the dough and cooked in the oven before fresh toppings are added.

Woogie bears are similar to nut rolls, Darrell said, but with pizza toppings inside.

New items and seasonal items have been added to

the menu over the years to accommodate customers' needs, Denise said. For example, gluten-free pizzas and subs are now offered at Olde Town.

In addition to the menu expanding, the restaurant itself has also expanded.

PAST » PAGE 4



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Past

FROM PAGE 3

About two years ago, Darrell and Denise added on to the front of the building where an outdoor patio and indoor dining area are now located.

"We tried to change it to a little more of a Tuscan look because there were old pictures and stuff before, but we still try to keep that olde town kind of look with some unique pieces," Darrell said, noting that pieces throughout the restaurant highlight Amherst's history as well. "We love art and I love Amherst history."

The restaurant has served wine and beer for at least the last 20 years, but Darrell said his latest project is to add a small bar to the restaurant so it can take advantage of the liquor license it has. Darrell explained that he and Denise recently purchased an old country counter top that was once in an Amherst business and he is turning it into a bar.

"We're working on it slowly so it'll be just right," he said, adding that he expects the bar to be functioning by the holidays. "We just want it to compliment what we're doing now."

Once open, customers will be able to order mixed drinks and have them brought to their table.

Looking back on their 30 years in business, Denise and Darrell said it wouldn't have been possible without the support of the community. Denise said a great group of employees



KELSEY LEYVA — THE MORNING JOURNAL

Denise and Darrell McCarty, owners of Olde Town Pizza House, 195 Cleveland Ave. in Amherst, have grown and expanded their business since opening it in 1986. Four boys and 30 years later, the couple is still finding new ways to draw in new customers.

has also helped the business thrive.

"We have really good people and they look out for us," she said. "We look out for each other. You become a family."

Darrell encouraged those

who haven't visited the business before to give it a try. He said the staff works hard to make sure each person's experience is a good one.

"We have a lot of things to try," he said. "Everybody in a party can find some-

thing they like, so the menu is pretty big, but we keep it small enough that everything is high quality."

As far as what the future holds, Darrell and Denise said they plan to continue working on the proj-

ects they've already started and then focus more on the Dairy Mary next door, 167 Cleveland Ave. The couple bought the business about a year and a half ago when it was about to close and hope to do more with it to better

serve the community. "We're happy," Darrell said. "I seem to be the happiest when I'm working. Even though we're really working hard, it's a different kind of work. It's a rewarding work."

Heaven

FROM PAGE 2

believes the atmosphere and the employees is what keeps the business going.

"We treat everyone as if they are our family," she said. "A lot of our customers are regulars, they know exactly what they want. It's been a landmark here, some people started coming here as little kids when their parents brought them."

Hunt started working at Hot Dog Heaven 15 years ago and didn't understand why there was always a long line out of the door. Now, she knows why.

The homey atmosphere is inviting, she said, and not a lot of hot dog shops are in the area.

"We use Sugardale hot dogs and of course our chili and our chili sauce, it's a special recipe," Hunt said. "We make the sauce by scratch and the chili."

The chili sauce is something that Hot Dog Heaven



ERIC BONZAR — THE MORNING JOURNAL

Hot Dog Heaven, 493 Cleveland Ave., in Amherst, has been serving up hot dogs and other fare since 1976.

goes through quickly and the chili with the beans is a little different. Patrons can request taco salads and even like the chili with beans on their hot dog.

"We cut our potatoes fresh every morning so you're get-

ting that Idaho potato cut fresh, still got the skin on it," Hunt said. "That's what people really really rave about is the fries."

Hot Dog Heaven has won contests for its fries, she said.

Aside from being just a restaurant, Hot Dog Heaven also immerses itself in the community. Around the holidays the shop puts up a Christmas tree and angels are put on the tree.

On the angels are chil-

Hunt started working at Hot Dog Heaven 15 years ago and didn't understand why there was always a long line out of the door. Now, she knows why.

dren's names and what their clothing size is and toys they like.

"People take them off the tree, people shop for the kids and they bring it back," Hunt said. "I'm telling you the community here is fabulous. Last year I think we took care of around 100 children. The year before it was even more."

Hunt said it's good to help out in the community because the public takes care of them, and she said she really appreciates it.

If anyone was to crave Hot Dog Heaven and not be able to go to Amherst, Hunt said

they also have a hot dog cart that goes to events. It can usually be seen at Dancing on Main Street in Amherst.

"We've done private parties, things like that," she said. "This is our first year, next year we will be out even more hopefully at the (Lorain County) fair."

Even though O'Flanagan, who worked seven days a week, no longer runs the store, Hunt said the ambiance and the food at Hot Dog Heaven will always remain the same.

He was a teacher and a coach and went into the business with his friend, she said, who was a teacher as well.

"This building was abandoned for 30 years before being taken over," Hunt said. "His partner left after six months but he decided to continue and it's just been thriving. He just really made it great. He made it work."

Hot Dog Heaven is open Sundays through Thursdays from 10:30 a.m. to 9 p.m. and 10:30 a.m. to 9:30 p.m. Fridays and Saturdays.

Taste

FROM PAGE 1

it," Mohammed said. "We have to put it in a box. We named it after the Cleveland Gladiators. They're big boys."

He said the Gladiators practice at Lost Nations Sports Park not far away from Nate's. They signed a helmet picture and he displays it in the station.

"I'm a huge fan," Mohammed said. "I go to all of their games. I take my kids. They're an amazing group

of guys. They let the kids kick field goals. It's a great time."

He says friendliness is a top quality of Nate's Marathon employees. And they post specials on their Facebook page to stay connected.

"It's hard to compete with the big gas stations," Mo-

ammed said. "We count on friendliness, cleanliness and our amazing food. Our goal is to be one of the best gyros in America, once people find out about us."

The original intention about 17 years ago was to develop a thriving business at Nate's Marathon, then

launch a new venture, he said.

"I always wanted to open up my own restaurant," Mohammed said.

"That's been a dream of mine, and I have a real passion for food. My goal was to open this gas station with Nate, but this busi-

ness, it's hard to get away. You really have to be in it for it to be successful, just to meet every day customers and to build relationships with people. Really, all my friends are here. I spend so much time here. But it's really hard to get away and open something else."

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