

**Proof Positive**

This copy of a surveyor's record made in 1878 shows definitely that Broad Ripple was originally located north of the canal and Wellington to the south of it.

***This completes the title page and the foreword of the booklet. Chapter one will appear in a future issue of the Gazette.***

-AH

**Crossword solution**

puzzle on Page Five



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*It is because of  
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**by Mark Rumreich**

In this installment, the Pizza Scene ventures into carryout. As much as I enjoy restaurant dining, there are times when carryout or delivery are best. For those times, Pizza Magia offers a fast, affordable and tasty selection.

The Broad Ripple Pizza Magia is located across from the Vogue, at the intersection of College and Westfield Blvd. Old-timers will remember this spot as the long-time home of Roselyn Bakery.

Pizza Magia is a newcomer to the Indianapolis (and national) pizza scene, but it is growing fast. The first Pizza Magia opened in 1999 in Lexington, Kentucky. In March 2000, Pizza Magia was acquired by now CEO Dan Holland and six other former Papa John's executives. The chain has since grown from 5 to 33 locations in Alabama, Kentucky, Indiana, and Ohio. Pizza Magia has its sights set on becoming a regionally and eventually a nationally established chain.

In addition to a variety of pizzas (including a new low-carb pizza), Pizza Magia serves stromboli, hoagies, wings, bread sticks and salads. There are two kinds of crusts, hand-tossed and thin. (The low-carb pizza has an "ultra-thin" crust.) They have all the popular toppings and a few less common ones, like green olives, anchovies, pineapple, jalapenos, and banana peppers. There are BBQ chicken and roasted garlic chicken pizzas too. For dessert, there's the Sweetie Pie baked Italian dessert pastry, which is drizzled with vanilla icing.

**Pizza Magia**  
6286 N. College Ave  
Carryout & Delivery

Mon-Thurs 11am - 2am  
Fri-Sat 11am - 4am  
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[www.pizzamagia.com](http://www.pizzamagia.com)

We tried three pizzas: a pepperoni & sausage with hand-tossed crust, and Magia Meats and Magia Suprema pizzas with thin crusts. The Meats pizza had pepperoni, ham, sausage, ground beef, Italian sausage and bacon. The Suprema had pepperoni, ham, sausage, mushrooms, onions, green peppers and black olives. We also ordered bread sticks and Sweetie Pie desert pastries.

Since there is no inside dining, we ordered carryout and took our pizza feast to nearby Broad Ripple Park to watch the Barony of Sternfeld "fighter practice." (The Barony of Sternfeld recreates tournaments of the Middle Ages, dressed in period clothing. They meet on summer Tuesdays to practice.)

Of the two crust styles, I preferred the hand-tossed. Frankly, the thin crust was not up to my expectations. (We did return the next day to give it a second try, and found it greatly improved.) On all pizzas, the sauce was tangy and the mozzarella authentic. The Meats and Suprema pizzas were loaded with toppings. The Italian sausage is a spicier, larger-chunked version of the regular sausage (both were on the Meats pizza) and is highly recommended.

Pizza Magia didn't set out to create artisan pizza, and they don't. It has its sights set on competing with the nationally recognized pizza chains by providing a variety of high-quality, great tasting and affordable products. And for that, Pizza Magia is a worthy competitor.

Mark Rumreich has been vigilantly surveying the pizza scene in the Indianapolis area for over two decades. He is an avid home brewer, has written for several magazines, and is the author of the Car Stereo Cookbook.



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The Pizza Scene?  
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cialty pizza?**

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