

2025 SFBJ
forty
under **40**

Learn about this year's class of
exceptional young executives

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LIFESTYLE

**Barry's names
Gantt sole CEO**

The transition occurs as
the fitness chain gears up
for a global expansion.

CORTNEY D. MOORE, 7

MIAMI INNO

**Hope Hydration
raises \$20 million**

Miami-based company
aims to build world's
largest free water network.

ASHLEY PORTERO, 4

The Viewfinder



HOW YA DOUGH'N OPENS 3RD LOCATION

A scratch-made sourdough pizzeria founded by Boca Raton couple Garrett and Gabby Goodman opened a new storefront at 1201 W. Palmetto Park Road in East Boca. The 1,000-square-foot How Ya Dough'n location offers delivery, takeout and catering. It serves the brand's signature long-fermented, wild-yeast sourdough pizzas, seasonal specials, and menu items such as Pistachio Pie and Dubai Bites. The opening marks the third location for the South Florida-based business, which has a Coral Springs expansion planned for fall.



JOCK FISTICK
is an award-winning visual
journalist for South Florida
Business Journal.



1. Gabby and Garrett Goodman. 2 and 3. Sourdough pies bake in a 675-degree oven. 4. The sourdough goes through an eight-to-12-day wild yeast fermentation process that creates a lighter, crispier crust that's easier to digest and extremely low in gluten. 5. Menu items include gourmet pies, appetizers and sides. 6. The new How Ya Dough'n storefront in east Boca Raton.



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