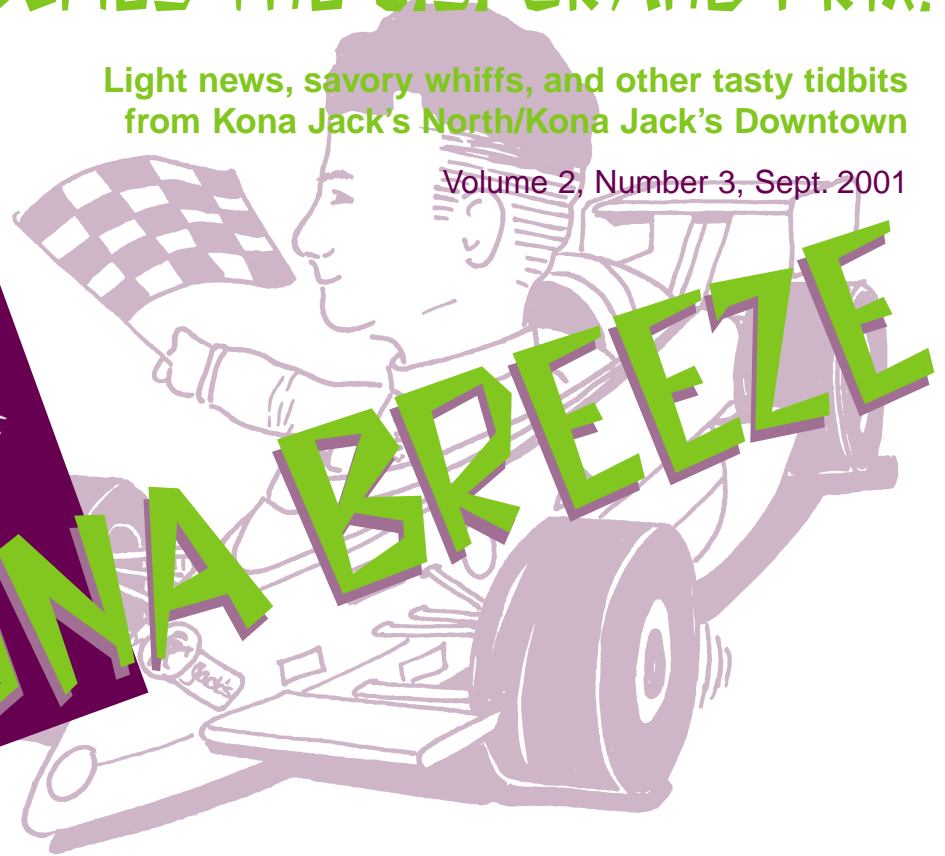


RACIN' JACK WELCOMES THE U.S. GRAND PRIX!

Light news, savory whiffs, and other tasty tidbits
from Kona Jack's North/Kona Jack's Downtown

Volume 2, Number 3, Sept. 2001



SWEET, SEXY, SUCCULENT SUSIE: THIS CHILI PEPPER'S HOT—AND REAL SWEET!

THE KONA BREEZE

A newsletter for the friends of Kona Jack's
North and Kona Jack's Downtown.

Sponsored by Carole Robinson, selling
northside homes for F.C. Tucker since 1986.

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KONA JACK'S NORTH

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Indianapolis, IN 46260
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KONA JACK'S DOWNTOWN

One North Pennsylvania
Indianapolis, IN 46204
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Manager: Scott Chamness

Owner, Daddy Jack's, Inc.: Jim Thompson

www.konajacksindy.com

"The best thing about my job is that it's nothing like a job," declares Susie Scott, long-time lunch bartender at Daddy Jack's.

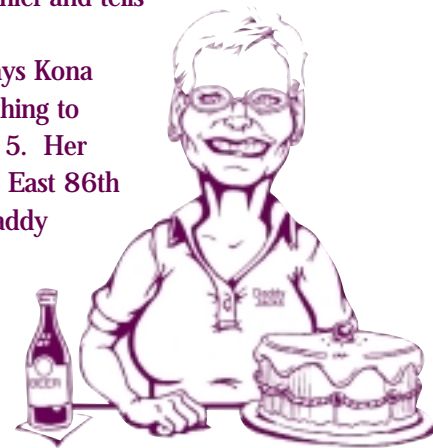
"Susie is sensible, sarcastic, and sassy," says Jeff Pidgeon, WIBC radio personality and Daddy Jack lunchtime regular. The Pidger is right. Trim and tan, Susie works in a bright-colored top, jeans, and clean white deck shoes. If her short blond hair hints at her spunky, youthful attitude, it's not long before she confirms it: "I got one tattoo on my 50th birthday, another on my 55th, and I'm planning one for my 60th," she says mischievously, leaving one to wonder which of her claims is the tease.

Susie is as comfortable in her role at the bar as your mom is in her kitchen. And she should be. She's had a head start on most of her guests. She's been tending the same bar—first Bus Riley's then Daddy Jack's—for 16 years.

"Some customers take longer to train than others," Susie jokes. The main rule seems to be *Thou shalt interact*. Susie doesn't want people reading books or interrupting, she says, as she slaps the hand of a cigarette thief and tells him to hurry up and order if he wants lunch today.

"Susie is everybody's mom away from home," says Kona Jack's server Brenda Alexander. "She will drop everything to come help." She's a mother of 4 and grandmother of 5. Her daughter Beth and son-in-law Patrick own Arturo's on East 86th Street, a popular *pau hana* (after work) hangout for Daddy and Kona Jack's staff. Susie bakes cakes and tends bar on Saturday nights as a way to "keep in touch with the kids."

But it's at Daddy Jack's that Susie Scott is most at home, and where this sweet, sexy, succulent mom makes all of us feel at home, too.



FLORIDA GROUPEY

Grouper is the “utility infielder” in the Kona Jack’s line-up. Blackened, it makes a great sandwich on a Maui bun. Sautéed in lemon-pepper Parmesan bread crumbs, it regularly is one of the most popular items on Kona’s lunchtime menu. Kona Jack’s Downtown Chef Daniel Phillips offers this interesting recipe for a Hawaiian twist on this popular Florida species:

Coconut Breaded Grouper

- Two 8-ounce grouper fillets
- 2 cups shredded, sweetened coconut
- 1/2 gallon Japanese bread crumbs
- 1 cup flour
- 1/4 cup 80/20 vegetable oil
- 1/2 quart buttermilk
- 1 cup Tropical Fruit Salsa (available in Kona Jack’s Fish Market)

Hook it Up!

Mix coconut and bread crumbs. Set aside. Pre-heat oven to 450 degrees. Heat a non-stick skillet over medium-high heat for 2 to 3 minutes. Dip grouper in flour, then buttermilk, and coat with breading mixture. Pour oil in skillet. Place fish in oil and brown both sides. Drain oil and set in oven for 7 to 9 minutes or until fish is white throughout. Serve with Tropical Fruit Salsa over the top.



Argonaut vice-president Spencer Vawter (left) and Bob Shumate, a Procter and Gamble chemist from Cincinnati, were among the 65 guests at the Camille-Argonaut PowerUser Conference held July 31 at Kona Jack’s Downtown.



Event organizer Ben Schreiber (center, end of table) holds court at a table of customers and staff at the Camille-Argonaut PowerUser Conference held July 31 at Kona Jack’s Downtown.

GADGET GROUP GOES HAWAIIAN AT KONA JACK’S DOWNTOWN

Argonaut Technologies Systems, Inc., entertained a group of 65 chemists and staff from all over the country at Kona Jack’s Downtown late this summer. The gathering’s theme, “Integrating Islands of Automation,” was underscored by the guest’s donning colorful leis and straw hats as they sipped Mai Tai’s and munched on an assortment of Hawaiian pu pu’s and dinner entrees.

Downtown Manager Scott Chamness and Chef Daniel Phillips prepared an array of fresh shellfish, roasted pork medallions, and a lavish spread of fresh fish for dinner. Closed to the public to accommodate Argonaut’s private party, the restaurant was decked out in bamboo and Hawaiian flowers as Jimmy Buffet and other tropical tunes completed the island theme.

The event was planned by Argonaut’s Ben Schreiber and Kathy Conner with assistance from the Kona Jack’s Downtown staff. Argonaut Technologies, based in San Carlos, California, provides innovative technology for chemists worldwide.

“Kona Jack’s was the ideal way for us to kick off our user group meeting,” Schreiber said.



NOTES IN A BOTTLE

Dwight’s Back!

The Kona Breeze welcomes back Chef Dwight Simmons, Kona Jack’s North original chef and longtime friend and culinary adviser to many of its customers and staff. Dwight’s most recent accolade was being named Chef of The Year for 2000 by the Greater Indianapolis Chapter of the American Culinary Federation.

Customers will enjoy the classes on wine and seafood that Dwight is planning at Kona Jack’s North on the 2nd Monday of each month, starting in October. Guests will enjoy a delicious five-course meal, each course paired with a different wine. Watch for the next Kona Breeze for more on Dwight and the other tasty ideas he’s stirring up at Kona Jack’s.

Newt! Newt! Newt!

The Breeze also welcomes back “Busser Extraordinaire”—as Jim Thompson calls him—Chris “Newt” Newton after a long hiatus from the tabletop-to-kitchen trail at Daddy and Kona Jack’s. Chris was one of the original crew in 1991 at Daddy Jack’s and now returns as a food expeditor and whatever else comes his way. Welcome back, Chris!

TINY BUBBLES

DADDY, KONA JACK'S SET FOR ALZHEIMER'S MEMORY WALK

Servers will don Memory Walk T-shirts and encourage customers to buy cut-out "Forget-Me-Not" flowers in support of the Alzheimer's Memory Walk set for Sunday, September 16, 12:00 noon, on the campus of Butler University. Daddy Jack's employees will do so in memory of owner Jim Thompson's grandfather, Merritt L. "Skeet" Thompson, as members of the "Skeet's Skooters" walking team. For information on the Memory Walk, visit the local chapter's website at www.StandByYou.org.



FORE! GOLFIN' JACK SET FOR AGAPÉ FUNDRAISER



Jim Thompson and Agapé Therapeutic Riding Center invite you to join them in support of Agapé at the 8th Annual Nancy Fitzgerald Golf Classic, October 1, at the Country Club of Indianapolis. The event benefits the special children at Agapé, one of Jim's favorite organizations. Jim will host a cocktail party and auction for the friends of Agapé at Daddy Jack's the evening before the Golf Classic. He urges you to join him! For information, call Debbie Anderson at 317-838-7002.

OUT! KONA JACK'S FEEDS UMPIRES AT RCA TENNIS

Kona Jack's Downtown is gaining recognition as one of downtown's "go-to" restaurants for organizations looking for unique menu items and solid name recognition to enhance their special events. Kona Jack's Downtown served as a sponsor for the RCA Tennis Championships in late August, proving that fresh fish makes for keen eyesight, among other health benefits. Chef Dan Phillips led the way, having made a big splash feeding poolsiders at the U.S. Junior National Diving Championships at the Natatorium earlier this summer.

SHHHH! IT'S SYMPHONY TIME FOR KONA JACK'S DOWNTOWN

It's pu pu's galore as Kona Jack's Downtown joins a handful of other downtown restaurants to feed 1,800 guests at the Symphony's Gala Opening Night on Sunday, September 9. The event helps the Indianapolis Symphony Orchestra tune up for its 2001 season. For Symphony information, call 639-4300.

DON'T SAY GOOD-BY TO SUMMER

Kona Jack's fans planning late-summer cookouts should remember the Fish Markets at Kona Jack's North and Downtown for appetizer platters and outdoor grilling recipes with a Kona Jack's flair. Call 843-1609 for North orders and 822-FISH (-3474) for Downtown orders.

DO TRY THIS AT HOME!

Watch for fresh-fish cooking classes this fall, coming to a Kona Jack's near you. Ask Jeff Valentine in Kona Jack's North Fish Market for more details. Also, watch for Daddy and Kona Jack's new "light" dinner specials—a petite cut of fresh fish served a la carte, for those watching the calories or in a hurry.



HAWAIIAN ISLAND FLOWERS GREET KONA JACK'S GUESTS

The fresh orchids at the hostess stands of both restaurants last month were provided compliments of Hawaiian Island Flowers; P.O. Box 4722; Hilo, HI 96720; phone 808-981-2239; e-mail hif@interpac.net. Mahalo to Lisa Calamayan and Kendall Ueda, owners, for sharing their little piece of the Big Island with Kona Jack!

MOST POPULAR LUNCH CONTEST WINNERS NAMED

Vicki Helmer of Indianapolis guessed that the Florida Grouper would be Kona Jack's North most popular lunchtime order in June, and Drew Sease of Zionsville guessed that Fish and Chips would be the most popular order at Kona Jack's Downtown. Both were right, and both are winners of a \$50 gift certificate redeemable at Daddy Jack's or Kona Jack's North or Downtown.

North's Florida Grouper is prepared in lemon-pepper Parmesan bread crumbs and sautéed until golden brown. Downtown's Fish and Chips is a half pound of tender fillets of Lake Victoria Perch, lightly battered and deep-fried.

Congratulations to Vicki and Drew.

FISH TALES

The Hawaiian name for grouper is *hapu'upu'u*. The Hawaiian species is caught in the offshore reefs of Hawaii's major islands. Their skin color blends into their natural habitat (check out the Kona Jack's aquariums to see for yourself). Most hapu'upu'u are black, but fish caught in certain locations may also be reddish brown. The fish has a mild to sweet flavor and is an international favorite among fresh fish lovers.

AMERICAN HEART ASSOCIATION: FRESH FISH IS ONO KAU KAU

Ono is Hawaiian slang for "da best." *Kau kau* is "food." So, when the American Heart Association tells us to eat fish twice a week, they're saying "Fresh fish is *ono kau kau*."

"Eat fish at least twice a week!" is the most recent advice by the American Heart Association in its effort to promote healthy living by providing dietary guidelines for Americans.

Most people are familiar with the American Heart Association's guidelines for healthy living. They urge us to eat plenty of fruit, vegetables, and grains every day. It turns out that fresh fish has flopped into this basket of things to eat that are good and good for you.

Through its participation in the American Heart Association's *Dining A La Heart* program, Kona Jack's provides and identifies many heart-healthy items. The many fresh-fish dishes at Kona Jacks can help you meet the American Heart Association's recommendation of two servings of fish per week.

For more information about *Dining A La Heart*, call 317-338-6140, or visit their website at www.thecaregroup.com. And keep eating that *ono kau kau*.



9419 North Meridian Street
Indianapolis, IN 46260

FIRST ANNUAL SERVERS' SURVEY

DADDY. KONA JACK'S SERVERS SOUND OFF

If it works for *Indianapolis Monthly*, it'll work for *The Kona Breeze!* In this issue *The Breeze* introduces its first (and just as possibly, last!) Servers' Survey.

The *Kona Breeze* sought the opinions, ideas, and recollections about working at Daddy and Kona Jack's from all the servers in the Daddy Jack's, Inc., operations in its first ever Servers' Survey. The responses, from nearly 100% of the servers in the Daddy Jack's family, were articulate, enthusiastic, and enlightening.

Servers' average age: North, 34; Downtown, 26.

Married/Single/Looking: At both locations, most are married or happily single. Six servers, however, report themselves to be "looking."

Average years at Daddy Jack's: North, 4; Downtown, 10 months.

Average years in the restaurant business: North, 14; Downtown, 12.

Favorite customers receiving more than one mention: Chris & Jan Long, Jim Irsay, James Stevens, Brian Battersby, and Ann Pavlides from Au Jolie.

Questions customers most often ask: "Is the fish fresh?" (Yes, flown in fresh daily); "Can I order from the other restaurant?" (Yes, next time you visit the other restaurant); "Is Daddy Jack's a chain?" (No); "Does Daddy Jack ever come in? (Yes, nightly, in spirit.)

Favorite manager? North's Larry Fine edged out Bert Cunningham by one vote. Downtown, all the managers received votes, but Scott Chamness came out on top. "They all work hard to help us," noted a downtown server. "Scott knows how to take care of the guests and the employees," said another.

Favorite hostess? Aunt Jeanne ("Who else?") up North and Jillian McDuffee ("Great personality!") Downtown.

Favorite busboy? North's Jorge Deleon ("He works hard every shift") narrowly defeated Jose Miles. ("Those eyes!") Downtown, Ryan Brugh ("Our only busboy") ran away with the award.

Favorite cook? The consensus was "They're all great!" at both restaurants. Every single cook received at least one or two votes.

Favorite menu item? Stupid question. The survey answers contained almost as many answers as there are menu items.

Best shift: North, a tie between the Sushi Bar and Après Jack's on a weekend night; Downtown, before Pacers games.

Favorite after-work hangout? North, Après Jack's; Downtown, tie between The Harvester and The Slippery Noodle.

Best part of being a Daddy Jack's Inc. server? Check out this consensus: "The closeness of employees;" "the loyalty of our customers;" "the fun, yet caring atmosphere;" and "the opportunity to serve great food." And finally: "We are all like one big family. It's a great place to work." Close second? "Closed on Sundays and holidays."

KONA BREEZE CONTEST: MOST POPULAR LUNCH ORDER

Complete this form and drop it in the bowl at the hostess stand. Winners will be based on the number of lunchtime orders in June, 2001. Ties will be broken by random drawing. Limit one entry per customer.

I think the most popular lunchtime order at Kona Jack's North/Downtown in June, 2001, will be

Name: _____

Company (Optional): _____

Address: _____

City/State/Zip _____

Phone: _____

E-mail: _____

I wish to be added to the mailing list for The Kona Breeze.

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