

THE KONA BREEZE

JEFF PIGEON: SELLING THE DAY AT WIBC AND DADDY JACK'S

Jeff Pigeon has been dropping by Daddy Jack's after work since the day it opened. Like many others, he tunes in to the neighborly chatter at the Daddy Jack's bar because it is a place where he can be himself and relax with people he knows. Pidge is, by all counts, a regular.

The thing that could make Jeff different at Daddy Jack's – but somehow doesn't – is that he is also, by all counts, a celebrity. He is the host of the Morning Show on WIBC Radio. At 50,000 watts going on 25 years, his is the most recognizable voice in Indiana.

Jeff and his pals from WIBC made lunch at Daddy Jack's a daily habit when the studios were across the street on North Meridian. For many years, they routinely reported for lunch when the Morning Show ended and sometimes waited quietly as then-new owner Jim Thompson ran his daily "shift meetings" before opening the restaurant at 11 am. Jeff literally watched Jim transform the friendly neighborhood bar that he first knew as Lord Byron's, then Frogger's, and finally Bus Riley's, into the hottest spot on Indy's north side when it comes to food, fun, and friends.

When WIBC was acquired by Emmis and moved Downtown, Daddy's became less of a hangout for the Morning Show crew, but Jeff has stayed connected. The place has become so much a part of his daily routine that references to Daddy Jack's are woven into his on-the-air commentary on life in Indianapolis.

More recently, it has been Daddy Jack's hostess Jillian McDuffee that pulls Jeff back to his roots on north Meridian. Jillian and Jeff met in the waning days of Kona Jack's Downtown, where Jillian was the lunchtime hostess. Jillian credits Jimbob for introducing them at the Daddy Jack's bar. They sat at the bar and talked for five hours straight that night, and have been together ever since, with plans to be married sometime this year.

"Jeff is such a great listener," Jillian says. "That's what first attracted me. He's honest, and he doesn't judge, and he treats everybody the same. Whether they are 18 or 80, it doesn't matter. He's young at heart and gets along with everyone."

Jillian's insights help make the connection between Jeff Pigeon and Daddy Jack's. Jeff's central job as radio talk-show host, he says, is "selling the day." He takes the news and personalities of the day and frames them through conversation in a way that compels his listeners to look forward to and embrace the rest of the day, and to tune in for more tomorrow.

Jeff's work sounds a lot like the work of Daddy Jack's. Maybe that's why they have been together so long.



Don't you wish your girlfriend... sang in a rock band at Après Jack's, like Christy Stogsdill of Ribs n Bone? See inside for details!

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A newsletter for the friends of Daddy Jack's, Inc., home of Kona Jack's Fish Market & Sushi Bar, Daddy Jack's Restaurant & Bar and Après Jack's.

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

Published by Breezeway Communications®.

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IN DA KITCHEN

Potato Herb-Crusted Rainbow Trout

The fresh-water species at the Kona Jack's Fish Market must feel like the Market's red-headed step children. Customers rush past them to the Pacific varieties – ahi, ono, mahi mahi – leaving the fresh-waters to quietly wait their turn to prove their worth.

It doesn't seem fair. Three of the four fresh-water offerings – rainbow trout, tilapia, and catfish – are farm-raised. That means ultra-consistent quality, year-round availability, and predictable, affordable pricing from \$8 to \$11 per pound. Only the fourth, walleye pike, is caught in open waters and is subject to the same seasonal availability and pricing as the Pacific offerings.

The fresh-waters get their turn, according to Fish Market Manager Jeff Valentine, from customers who understand how easy they are to prepare, or from those who take the time to ask the Fish Market staff to do it for them. Here's a tasty fresh-water preparation from the Kona Jack's dinner menu, offered by Jeff with a wink and his trademark smile:

From Da Cupboard

- 4 8-ounce boneless rainbow trout fillets
- 1 cup instant mashed potato flakes
- 1/2 teaspoon ground garlic
- 1/2 teaspoon Italian seasoning
- 1 dash ground black pepper

Hook it up

Rub the fillets with flour to seal in the light flavor. Dip the fillets in an egg wash made of 1/2 cup of milk and one egg, and then into the potato-herb mixture. Sautee in an open pan with oil and a tablespoon of butter or margarine on medium heat, four minutes to a side, or until golden brown. Makes four servings.

FISH TALES



Kona Jack's rainbow trout are farm-raised in Idaho and are consistently high in the omega-3 fatty acids that you hear recommended by the American Heart Association, the Alzheimer's Association, and other health-related

organizations as possibly reducing the risk of heart and brain disease.

TINY BUBBLES

Daddy Jack's Does its Thing for the Alzheimer's Memory Walk



Daddy Jack's volunteer service crew at this year's Memory Walk included (back row) Delores McGrotty, Lou Carter, Jim Thompson, Harold Brickner, and Jayme Carter; and (front row) Cliff Swallow and Khemary Ly.

A volunteer crew from Daddy Jack's was at the 17th Annual Alzheimer's Memory Walk again this year on Sunday, October 1, on a perfect Indiana summer day at the Indiana State Fairgrounds, feeding the 3,000 walkers as they came off the route. The Memory Walk is the biggest fundraiser for the Alzheimer's Association of Greater Indiana, with a goal of over \$900,000 raised in 10 Memory Walks statewide.

Daddy Jack's has been an active supporter of the Alzheimer's Association for several years in honor of Jim's grandfather, Merritt L "Skeet" Thompson. Daddy Jack's also served as title co-sponsor with Ceramica, Inc., of the Alzheimer's Association's Skeet Thompson Memorial Golf Outing in June.

To find out how you or your company can join Daddy Jack's in supporting the nearly 100,000 Hoosiers with Alzheimer's and other dementia-related diseases, go to the Association's website at www.alzindiana.org.

Give Early and Often with Daddy Jack's Gift Certificates

Get started now and avoid the last-minute holiday gift-shopping madness! Daddy Jack would have loved the gift-certificate concept. He was one of the greatest gift-givers of all time, but all on "Thompson time" and definitely at the last minute. Daddy Jack's gift certificates in the amount of your choice are available at the Daddy and Kona Jack's hostess stands. They are redeemable at Daddy, Kona, and Après Jack's – and at the Fish Market and Sushi Bar, too.

So stop by Daddy Jack's for the happiest shopping of your holiday season!

Julie Williams, Emily Eldredge Named “Servers of the Summer”

Julie Williams (photo, left) was named Daddy Jack’s top server for the Summer of 2006, and Emily Eldredge was close behind as runner-up. Both won cash prizes from Daddy Jack’s, Inc., in its company-wide performance evaluation based on managers’ ratings in several categories of customer service.

Julie works lunch almost exclusively at Kona Jack’s. She arrives for work a half hour early each shift to make sure she’s all set for her customers, and she says she loves her work. Emily, a hometown girl who graduated from Brebeuf and then Florida State, is a relative newcomer to the company who quickly gained a reputation for her quick, efficient service.

Congratulations to Julie and Emily for a job well done!



Here’s the Skinny on Ribs n Bone, Set for Wednesdays at Après Jack’s

Après Jack’s bartender Eric Grumbacher may be rock band Ribs n Bone’s biggest fan.

Part of the attraction is lead singer Christy Stogsdill’s sweet, soulful voice and the way she shakes her tambourine. Then there’s keyboardist Michael “Bone” Read’s vocal range – from Elton John to Ike Turner – and the understated beat provided by drummer Phillip Powers, helping fill the dance floor and keeping it that way throughout the night.

What really makes Grummy such a fan, though, is that Ribs n Bone has been packing the place most Wednesdays this fall, and will keep at it through the end of the year. Grummy’s behind the bar on Wednesdays, so as long as Ribs n Bone’s on stage, he knows his work will be lots of fun – and profitable, too.

Ribs n Bone is a trimmed-down version of Zannadoo, a local band that played briefly at Après Jack’s a couple years ago. They were just too big for the room, but Ribs n Bone is just right. Stogsdill and Read share the stage nicely, taking turns as the star of the show with songs by U2, the Doobie Brothers, Shania Twain, Sly & the Family Stone, John Mayer and others.

Read is a veteran musician, having led his own band, Roadmaster, and played with Mitch Ryder, the Turtles, and Henry Lee Summer. Just when you think Ribs n Bone is all about Stogsdill, who is young and theatrical and fun to watch, Read steals it back with his magical voice.

Check Après Jack’s music calendar at www.konajacksindy for Ribs n Bone’s next Wednesday-night gig. Après Jack’s features Indy’s best live music nightly, except Sundays. Weekend nights the music plays from 9 pm to 12:30 am and weeknights 8 to 11:30 pm, except Tuesdays, 7:30 to 11:00 pm.



Ribs n Bone’s Christy Stogsdill, Phillip Powers, and Michael Read take the stage Wednesdays this fall at Après Jack’s.

Curbside Parking Among Recent Meridian North Improvements

Meridian North has continued its series of renovations aimed at making it easier for visitors to enjoy the Daddy Jack’s experience. Its most recent improvement was the installation of 19 curbside parking spots along its storefronts and restaurants. Daddy Jack’s hopes its customers will use the new parking for in-and-out visits for carry-out and quick Fish Market excursions.

Among other recent improvements are the curb cut allowing an easy entrance from North Meridian, improved lighting in parking areas, new landscaping, and a redesigned patio area in front of Daddy and Kona Jack’s.



Amani CD Launch Set for October 15 at Kona Jack's

Over 200 guests are expected to join the Robinson and Thompson families on Sunday, October 15, 5-7:30 pm, at Kona Jack's, for a "launch party" for *Amani Celebration*, a limited-edition CD whose sales will benefit the Amani Children's Foundation and New Life Homes.

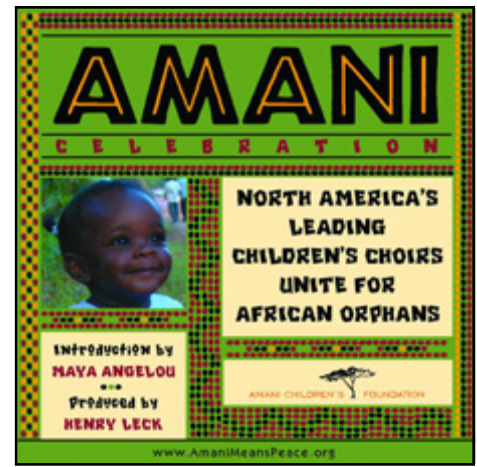
All contributions and proceeds from sales of the CD will go to care for orphans in Africa through the work of the Amani Children's Foundation. Jim Thompson's sister Jane and her husband Chad Stephens are Amani's co-founders. Jane and Chad have two Kenyan-adopted children, Joe and Bui; and Jim's sister Jean and her husband John Corey have two more, Maya and Robbie. Eva Barnard, Jim's cousin Rene and her husband Tom Barnard's recently adopted two-year-old, rounds out the group of Thompson/Robinson Kenyan cousins honored by this event.

Production of the CD was spearheaded by Carole Robinson and a group of the families' teenagers who are committed to fighting the Kenyan AIDS crisis through their support of the Amani Children's Foundation and New Life Homes. Its introduction was contributed by poet and novelist Maya Angelou, who has been the "breeze behind their back" for Amani's work in Kenya.

The CD features a piece titled "Amani," Swahili for "peace," sung by the Indianapolis Children's Choir and arranged by Henry Leck, the choir's founder and artistic director and a leader among children's choir directors internationally. Leck called on his colleagues from the best children's choirs in the country for the other selections on the CD.

For more information about the Amani Children's Foundation, and to purchase the *Amani Celebration* CD, go to www.amanimeanspeace.com.

The Robinson family – cousins and friends – have worked together with Henry Leck of the Indianapolis Children's Choir and the Amani Children's Foundation to bring the voice of American children to bear on the crisis of abandoned children in Africa. Pictured here are (left to right, back row to front) Matt, Luke, and Brian Robinson; Jackie Thompson, Katie Corr, and John Berger; and Michael Corr and Anna Barnard.



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