

THE KONA BREEZE

The Legend of Lady Jane

At the heart of the Legend of Kona Jack lies the spirit Lady Jane. Lady Jane is Jane Appel, who died peacefully September 12 at her Indianapolis home, surrounded by her loving family, at the age of 89. She was Daddy Jack's second wife and the owner of the Kona home that gave rise to the Hawaiian theme of Kona Jack's Fish Market & Sushi Bar.

Lady Jane and Daddy Jack spent the prime of their lives together on the Big Island. Each day they created a fresh, new adventure for themselves, and each evening they were rewarded with yet another chance at a glimpse of their "green flash" as the sun completed its arc over the Kona coast and slipped into the Pacific.

In any other setting, Jack was the natural leader of the two. But in Kona, Jane took the lead. Where Jack was wild, Jane was practical. Where he was gregarious, she was observant. Where he was inclined to stir the waters with fun-loving mischief, she was prone to step into the flow and quietly absorb it. Jack knew how to access the wonders of life on the Big Island and in all their other adventures, while Jane knew how to make them hers forever.

Lady Jane's approach to life worked better in Kona than Daddy Jack's. Kona's beauty is extravagant, but fierce and unforgiving. Its culture is laid back and fun, but filled with respect for the power of nature and its myths. And thus it was that Lady Jane led Daddy Jack by the hand through their Kona experience, and never let go.

Jane and Jack played lots of golf together in Kona. The fairways there are a brilliant green against the sharp, pitch-black lava, forming a perfect frame for the beauty of Jane's pendulum swing. Standing straight and tall and strong, she drew the club back in a long, smooth arc, left arm straight; led through the ball with clean precision; and followed through, always toward the hole, finishing as perfectly as she had started.

Lady Jane lived her life the way she played golf: with grace and class and quiet strength. But everyone knows – Daddy Jack certainly did – that golf, like life, is not always easy. Great golf requires skills honed from years of experience, not to mention habits like patience and focus and stillness and understanding. And sometimes it requires simply the will to keep playing, even when it's not as much fun as it is supposed to be.

Lady Jane outlived Daddy Jack, as she did the husband who preceded him and the one who followed. The form of her swing never changed, though, and some say it grew even stronger, yet perfect to the end.

And that's how Lady Jane will be remembered in the Legend of Kona Jack.



THE KONA BREEZE

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.

DADDY JACK'S RESTAURANT & BAR

KONA JACK'S FISH MARKET & SUSHI BAR

APRÈS JACK'S

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TINY BUBBLES

Shark Alert at Kona Jack's!

The back room at Kona Jack's will again be known as the "Shark Room," thanks to the arrival recently of two sleek, grey smooth-hound sharks in the saltwater tank guarding its entrance. Joining the sharks soon after their arrival were a bat ray, a bluespotted stingray, and a small school of yellow threadfin snappers, to be followed by a Hawaiian dragon moray eel and a school of paper-thin, shimmering lookdowns.

The current inhabitants of the Shark Tank followed a brief visit by a pair of larger smooth-hounds who proved too large for the 600-gallon tank. Smooth-hounds spend some time after meals lying motionless on the bottom of the tank, but when they are active thrashing and darting about the tank, they need plenty of room. That explains the Shark Tank's simple décor: a single rock surrounded by plenty of smooth white sand.

The revitalization of the Shark Tank is being supervised by Marine Dynamix co-owner Alex Parris. Alex may be reached at 317-285-9958 for questions about the Shark Tank and other sealife projects underway at Kona Jack's.



Holy Caped Crusader! It's Bat Ray!



FROM DA KITCHEN

Crunchy Grouper

Red grouper is by far the most popular fresh fish on the lunch and dinner menus at Daddy and Kona Jack's. The Fish Market cuts over 40 pounds of this Florida fresh fish every day just to satisfy the demands of Daddy and Kona Jack's, according to Market Manager Jeff Valentine. The Crunchy Grouper recipe offered here – prepared in lemon pepper and Parmesan bread crumbs and sautéed until golden brown – is the all-time bestseller on the Kona Jack's dinner menu. Fish Market Manager Jeff Valentine was glad to provide the recipe, although he was quick to remind us that fresh grouper already prepared with the Parmesan breading is available on request at the Fish Market.

From Da Cupboard

Parmesan breading:

- 4 dinner-size filets (6 to 8 oz. each) fresh red grouper
- 2 cups Panko bread crumbs
- 1/4 cup Parmesan cheese
- 1 1/2 teaspoon lemon pepper
- 1 tablespoon parsley
- 2 cups milk or buttermilk

Hook it up!

Mix the Parmesan cheese, Panko bread crumbs, parsley and lemon pepper in a bowl, or mix them by shaking them up in a bag. Pre-heat a skillet to medium-high, with just enough vegetable oil to cover the bottom of the skillet, and add 2 tablespoons of butter or margarine. Also, pre-heat the oven to 350 degrees. Dip the grouper filets in the milk or buttermilk, and then coat both sides of each filet with the breading. Lightly drop each filet in the medium-hot oil and sauté each side for about two minutes, until golden brown. Drain off any excess oil and butter from the skillet and, if needed, place the filets in the oven to finish them off for about seven more minutes, depending on their thickness. Serve with lemon wine sauce from the Fish Market, or simply with lemon.

Da Right Kine Grape

Wine consultant John Ballard recommends a light-bodied, unoaked, crisp white wine with citrus notes such as San Angelo Pinot Grigio or Guenoc Sauvignon Blanc to complement the mild flavor of this light fish. John is an associate professor at IUPUI's Department of Tourism, Conventions & Event Management, and a wine specialist at National Wine & Spirits.



Skeet Thompson Award Goes to Ted Cripe

Jim Thompson and Doug Light congratulated Ted Cripe (center), winner of the inaugural Skeet Thompson Award at the Skeet Thompson Memorial golf outing in June. The award was given to the individual whose "joyful participation in the event best exemplified the spirit of Merritt L 'Skeet' Thompson." Daddy Jack's and Ceramica were title sponsors of the outing, which raised over \$72,000 for the Alzheimer's Association.



Pidge is Back Behind the Mike

Daddy Jack's loss is morning radio's gain. After a brief hiatus when Daddy Jack's regulars saw more of their old pal Jeff Pigeon, Jeff has returned to morning radio on WKLU Oldies 101.9. Pidge says it's great to be back on the air and is having fun with his new format, playing the greatest hits of the 60s & 70s, Monday thru Friday, 5 to 9 am. Welcome back to morning radio, Pidge, but don't be a stranger at Daddy Jack's!



Daddy Jack's Goes "Hi-Def"

Catching a game just doesn't get any better than this: Six large, brand-new, flat-screen TV's wired for high definition have arrived at Daddy Jack's, just in time for all the great sports action on TV this fall that makes Daddy Jack's the place to be for watching the big game. The sets include three 37" flat-screens at Daddy's, two 32" screens in the back room at Kona's, and a 42" screen in the Sushi Bar.



Winter Lineup Shaping up Nicely at Après Jack's

Matt Roush will be back in the lineup on Wednesday nights this fall at Après Jack's, after taking the summer off to work on three new CD projects, with plans for distribution through his website at www.mattroush.com. More importantly, Matt used the time off to make plans with his wife Liz to travel to the Ukraine to adopt 5-year-old Dasha Kate. Matt will fly back to the Ukraine later this month to bring Dasha home to meet her five brothers and sisters. Congratulations, Matt and Liz!



Ribs n Bone also will be taking a hiatus this fall, but watch for them to return in Matt's Thursday night slot on selected dates this winter, with SoulShine taking most other Thursday nights beginning November 6. SoulShine has been described as a "funky horn band whose music keeps you groovin' while the message of the songs inspires you to look into your soul." Watch for these and others in Après Jack's live-music lineup at www.konajacksindy.com.

While you're penciling in those changes to the Après Jack's music schedule, make this "note to self" and remember it next time you're planning a business meeting on the north side: Après Jack's makes a great spot for private lunch meetings or after-work gatherings throughout the week. Just call ahead and leave the rest to Daddy Jack's.

Rose Brosius: Answering the Call continued from back



Photo: : Rose was there for the Miller party when they gathered to celebrate Betty Miller's 83rd birthday. Betty's son Henry and his wife Shiron (center and far right, with Betty in between) are longtime Kona Jack's regulars. Henry's sister Betsy (far left) and her friend Gale also took part in the fun.

Hard work is a lifetime habit for Rose, one that belies her easygoing disposition. She juggles her full-time job at Kona Jack's, where she often works double shifts, with her responsibilities as mother to Athena, 14, and Arthur, 22, and as caretaking daughter to Rose's own mother, Jean Brosius, who has been recovering from a stroke a year ago. At the same time, Rose has been working her way towards her elementary education degree at IUPUI, which she earned last May.

Rose's table is full right now. She plans to look for a teaching job next fall and continue looking out for her mom and kids. In the meantime, her customers will continue to call, and Rose will be there when they do.

Answering the Call:

Kona Jack's Server Rose Brosius

When longtime customers Geoff and Lynn Hicks call Kona Jack's for a reservation at their favorite restaurant, they don't ask for a special table or even a certain time. They ask for server Rose Brosius.

Geoff and Lynn are among a loyal cadre of Rose's "call tables," those who ask for a specific server when they call for a reservation. For the Westfield couple, Rose and her impeccable, friendly service are highlights of their Kona Jack's experience.

Rose will complete her 10th year this April as a Kona Jack's server. She came to Kona Jack's from a popular northside chain, where she wore a tie and stuck to the corporate script, but developed a loyal customer base nonetheless. Rose jumped at the chance when an opening came up at Kona Jack's, where she quickly earned a reputation as a server who knows how to please both customers and management alike.

"Rose isn't just a good order-taker," says Larry Fine, Daddy Jack's general manager. "She's a good salesperson, too. She knows the product, she works hard, and she knows how to save time and steps. That gives her time to pay close attention to her customers, which brings them back."

Rose knows when a table is open to her personal touch and when it needs only good service. But the former is more often the case: Rose is pretty enough to flirt – fun, sparkling eyes; an easy, knowing smile; strawberry blonde hair pulled back to its trademark braid – and has the strength of personality and professional competence to get away with it.

continued inside



Photo: : Rose Brosius counts Sue (left) and Stacie Killian as two of her favorite customers at Kona Jack's. They have been regulars for years, along with Sue's husband Tom, and are among Rose's loyal "call tables," those who ask specifically for Rose when they call for a reservation.

INSIDE THIS ISSUE:

**MATT'S ON THE MOVE! • DADDY JACK'S GOES HI-DEF!
PIDGE BACK ON THE AIR! • AND MUCH, MUCH MORE!**



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ALSO INSIDE: THE LEGEND OF LADY JANE