

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

Volume 2, Number 1, March 2001

KONA JACK'S



FISH MARKET & RESTAURANT

THE KONA BREEZE

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

KONA'S MENEHUNES HELP LADY JANE MAKE PAR

In Hawaiian folklore the mehehunes are the small, playful spirits—much like the Irish leprechaun—who live and work among the black lava rock throughout the islands. Daddy Jack believed they hid in the lava lining the fairways of his favorite Hawaiian golf courses. He called on them often to help him when an errant golf shot was headed out of bounds.

“Throw it back, mehehunes!” Daddy Jack would shout after a bad shot, which was seldom. Sometimes the mehehunes helped, as the ball would rebound off the black lava into play on the crisp green fairway.

Daddy Jack's wife Lady Jane recently supplied a report to *The Kona Breeze* that confirms that Daddy Jack's golfing mehehunes are still alive and well and coming to the aid of those who believe. According to Jane, whose game normally needs no assistance, supernatural or otherwise, she hit her drive on Number 7 at Kona Country Club far to the right, deep into the lava.

“Throw it back, mehehunes,” Lady Jane whispered to herself. And sure enough, the ball bounded back into the fairway. Lying one, Lady Jane hit again, and again (perhaps the only time Lady Jane ever made mistakes twice, consecutively, on the golf course) the ball flew towards the black lava rock lining the right side of the fairway. Once more, a mehehune, perhaps the same one who helped Lady Jane with her drive, threw the ball back onto the fairway, just short of the green. Lying two, Lady Jane whispered another thanks to Daddy Jack's golfing mehehunes, lined up a 40-yard wedge to the green, chipped on, and putted unassisted for a routine mehehune par four. Daddy Jack would have been proud of Lady Jane and his mehehunes.

SNOW CRAB & ROASTED CORN CAKES WITH CILANTRO CREAM SAUCE

Kona Jack's Downtown Chef Daniel Phillips offers this original recipe which he entered in the Chef Competition for Dining A La Heart, January 29, in the Emmis Communications Building:

From da cupboard

Eight (8) oz. Snow Crabmeat
One half (1/2) cup onion, diced
One (1) cup roasted corn
One (1) small jalapeno, diced
One half (1/2) cup skimmed milk
Six (6) oz. bakery-style lowfat ricotta cheese
One (1) oz Chilpotle peppers
Four (4) oz. lowfat smoked mozzarella cheese, shredded
One half (1/2) cup Japanese bread crumbs
One (1) tsp baking powder
One (1) cup fatfree yogurt
Two (2) Tbsp fresh cilantro, chopped

Hook it up!

Combine all ingredients in a bowl. Thoroughly mix. Divide mixture into two-ounce cakes and place on a sheet pan that has been sprayed with a fat-free spray such as Pam. Bake at 415 degrees until golden brown, about six (6) minutes. Top with fat-free yogurt and fresh chopped cilantro.
Yields: Six servings.

Serve with...

Sonoma Cutrer Chardonnay, according to Kona Jack's Downtown Bar Manager Dean Wilson.

KONA JACK'S DOWNTOWN CHEF DANIEL PHILLIPS...

...is a native Hoosier with 14 years of local restaurant experience, including Rick's Café Americana, Benvenuti, Pesto, and Raleigh's Dinner Theater. He is an honors grad with a degree in cooking and baking from Indian Hills College in Ottumwa, Iowa. His greatest influences in cooking have been both of his grandmothers and a family of great cooks. Word around the kitchen is that his homemade cinnamon rolls bring absolute shame to Sara Lee.

TALKIN' DA TALK

Kona Dining Spells Relief for Winter-Weary Hoosiers

Indiana winter got you down? Even here in the editorial offices of *The Kona Breeze* we're getting a touch of cabin fever. Just a touch, mind you; we know spring's just around the corner.

While you're waiting for a glimpse of the sun, give this a try (it almost worked for us): Cut out the cool shades provided here, make yourself a tall Mai Tai, crank up some Bob Marley (We know; that's Caribbean reggae, but we don't know any Hawaiian artists, do you?) and pretend you're Kona Jack's owner Jim Thompson on his annual January trip to Kona, where he recharges his batteries and sniffs around for new recipes for his restaurants back home in Indiana.

Jim and his wife Susan brought us these restaurant recommendations from the Big Island, where they and son Dalton visited Daddy Jack's wife, Jane Appel. We're not sure if Jim's intention was to share a little piece of paradise with all of us at home, or to salve his conscience for leaving us. Anyway, enjoy:

Jameson's, formerly Dorian's, on Alii Drive in Kailua-Kona, overlooking the Magic Sands Beach. Dorian was the one-armed owner and bartender who befriended Daddy Jack on one of his first visits to Kona. Dorian's gone now, but Jim hooked up with his friend John O'Gara, Jameson's ubiquitous maitre 'd, whom Jim equates with Aunt Jeanne on the all-important Restaurant Meeter and Greeter Scale. Jim had tuna sashimi served over fresh cabbage; Susan had the pan-fried ono with panko (Japanese bread crumbs) and capers. Both had an eyeful of the monstrous surf snatching and returning the fine white sands to the beach below.

Huggo's, just outside the town of Kailua, overlooking Kailua Bay. Jim, Susan, and Rae and Randy Wilson watched the manta rays flap in for the stickfish and enjoyed the conversation with Huggo's manager John, who shared t-shirts, recipes, and nearly forgotten tales of Daddy Jack long into the night. Jim's favorite dish was the Maui tomato and onion salad topped with feta cheese.

Roy's, on the highway from the airport to Mauna Kea, the forerunner of Pacific Rim-style cuisine. Everything is fresh off the boats in Honokohau Harbor, with service as good as it gets. Jim and Susan were joined by Kona Jack's Manager Bert Cunningham and cousin Doug Light and Doug's wife Michelle.

Quinn's Pub in Kailua, with a great view of the sport fishermen coming in at 4:00 pm every day in Kailua Bay, flags flying with bragging rights of the day's catch: marlin, ahi, ono, and mahi mahi. Jim says nothing beats a few Longboard Lagers fresh from the Kona Brewing Company and a sporting chance at a glimpse of a green flash at sunset.

Okay now, snap out of it. You're back home again in Indiana. Shades off and back to work!





PUFFER CONTEST WINNERS NAMED

“Puff the Magic Dragon” received no votes and “Puff Daddy” received more than we could count. What is happening to the youth of today?

We know three young fans of Kona Jack’s who are right on top of it, though. Larissa Yates, age 17, came up with “Hootie,” which was judged by an impartial panel of one, owner Jim Thompson, as the best name for the new porcupine puffer at Kona Jack’s Downtown. Larissa entered the contest while Downtown with her friend Stuart for a Pacers game. Their server was Scott Chilcote.

The impartial panel of one, Jim Thompson, couldn’t decide between two winning entries at Kona Jack’s North, so he bought a second porcupine puffer and chose two winners. Mary Hession, age 8, named one “Pokey Puffer,” practicing the alliteration she learned in her language arts class at Woodbrook Elementary School. And Leighann Rothbard’s “Porky Puffer” was among a handful of Leighann’s entries submitted just days after returning from a January fishing expedition in which she landed an eight-foot Atlantic Sailfish off the coast of Fort Lauderdale.

Congratulations to all three winners, each a recipient of a brand new aquarium, compliments of Chuck Hook of The Fish Warehouse.

TINY BUBBLES:

Duke Tomato’s Gonna Tie You Up At Apres Jack’s

New at Apres in March: Duke Tomato! Contact Donna Johnson at 843-1609, ext. 28, or e-mail her at daddyjacks-donna@netscape.net to be included on the Apres Jack’s music calendar. Apres Jack’s, Daddy and Kona Jack’s North’s after-dinner place to be, continues to quench musical thirsts with favorites like Matt Roush, Mario Luna, Gordon Bonham, Jimmy Ryser, Steve Queisser, Tim Wright, and Keith Claghorn.

Include Kona Jack’s Downtown in your Pacers Plans

Life just keeps getting simpler! With the addition of Daddy Jack’s quick and light menu items at Kona Jack’s Downtown, your Pacers plans are now a no-brainer: Pop in to Kona Jack’s Downtown for the pre-game meal, stroll down to Conseco Fieldhouse to watch your own Indiana Pacers, and shoot back up to Daddy Jack’s for some post-game analysis and maybe even some live music at Apres Jack’s. Now that’s why they call it Hoosier Hysteria!

Downtown Parking Validated

Don’t forget Kona Jack’s Downtown validates parking at Express Park and Penn Park, immediately north of the restaurant at the corner of Washington and Pennsylvania, just a three-pointer from Conseco Fieldhouse.

WIBC’s Terri Stacy Gets Sushi Sendoff

WIBC morning personality Terri Stacy got a Kona Jack’s Downtown “Aloha” sendoff on Tuesday, February 27, the day before her vacation to the Hawaiian Islands. Arranged by WIBC Morning Teammate Jeff Pigeon, a longtime Daddy and Kona Jack’s fan and customer, the sendoff included Terri’s Green Flash, an original sushi work of art designed by Kona Jack’s Downtown Sushi Chef Jay Lee; a handful of Kona Jack’s T-shirts for Terri and the rest of the Morning Team; and a handmade twisted tea leaf lei, which according to Hawaiian legend brings its wearer good luck. Aloha, Terri!

Hawaiian Island Flowers Greet Kona Jack’s Guests

The lei presented to Terri Stacy and the Hawaiian fresh floral arrangements at the Kona’s North and Downtown hostess stands are 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!

Cindy Stone Makes it Happen

Contact Cindy Stone, Daddy Jack’s server and marketing specialist, for help planning your next get-together at Daddy, Kona or Apres Jack’s. One of the original ten Daddy Jack’s employees, Cindy can help you design the perfect Northside gathering for your group.

CONTEST CALLS FOR LITTLE EFFORT, NO SKILL

Editors Predict Record Participation

Former *Kona Breeze* contests have challenged readers to name sharks and porcupine puffers, identify "Little Grass Shack" vocabulary words, and guess the average age of sexual maturity of the cocktail shrimp. We're lowering the bar on this one: Simply write your name, address, phone and e-mail on the card to the right, clip it out of *The Kona Breeze*, and drop it in the bowl at the Kona Jack's North or Downtown hostess stands. On April 15 Kona Jack will celebrate Tax Day by randomly drawing one entry from each bowl. Limit one entry per customer!

The winning entry from each restaurant will receive an arrangement of exotic Hawaiian flowers valued at \$40 from Hawaiian Island Flowers; P.O. Box 4722; Hilo, HI 96720; phone 808-981-2239; e-mail hif@interpac.net. Thanks to Hawaiian Island Flowers, which ships fresh orchids, anthuriums, ginger, bird of paradise and other tropical flowers direct from the Big Island.



WIN A FRESH ARRANGEMENT FROM HAWAIIAN ISLAND FLOWERS IN KONA!

Complete this form and drop it in the bowl at the hostess stand. Winners will be drawn randomly on April 15, 2001. Limit one entry per customer.

Name: _____

Company (Optional): _____

Address: _____

City/State/Zip _____

Phone: _____

E-mail: _____



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