

AUNT JEANNE WINS ICVA ROSE AWARD



Based on an acronym that stands for Recognition Of Service Excellence, the ROSE Awards recognize those in the city's hospitality industry who make a differ-

ence for Indianapolis visitors. Winners are selected by a panel of community leaders for lifetime achievement and for exceptional service during the past year. Service awards are given in the categories of attractions, transportation and corporate, hotels, retail, and restaurants.

Among the city's notables who wrote letters of support for Jeanne's ROSE Award nomination were Indianapolis Colts owner Jim Irsay, State Senator Murray Clark, Bob Lauth of Lauth Property Group, National Wine & Spirits CEO Jim Beck, and Brian Battersby of Battersby and Associates.

"Daddy Jack's is a special place that my Dad and I shared," Irsay wrote. "Aunt Jeanne doesn't know a stranger. Her infectious enthusiasm and warm hospitality are hallmarks of the restaurant. She is, without a doubt, one of the many

reasons that Daddy Jack's has so many 'regulars' and is a favorite spot for visitors to our city."

Aunt Jeanne's ROSE Award Scrapbook: Aunt Jeanne is one of the great scrapbook keepers of all time. She has compiled them for each of her kids and most of her nieces and nephews. Now, the Daddy Jack's staff is compiling a scrapbook for Aunt Jeanne on this special recognition. Please send your note of congratulations or memento of Jeanne's great service to Daddy Jack's, care of "Aunt Jeanne's Scrapbook." Thanks in advance for your help!

KONA BEAN-COUNTER'S CONTEST

Guess the number of Kona coffee beans in the jar at the Kona Jack's North and Downtown hostess stands and win the contents of the jar! Inside each jar is 2 to 3 pounds of genuine, estate-grown, 100% organic, dark-roast coffee beans, grown in Honaunau on the Big Island of Hawaii. Coffee lovers know that Kona coffee is one of the best in the world.

The prizes were arranged and sponsored by Hawaiian Island Flowers; P.O. Box 4722; Hilo, HI 96720; phone 808-981-2239; e-mail hif@hawaii.rr.com. Contest deadline is May 1, 2002; limit one entry per customer.



9419 North Meridian Street
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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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Light news, savory whiffs, and other tasty tidbits from Kona Jack's North/Kona Jack's Downtown

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THE KONA BREEZE

CONVENTION & VISITORS' SERVICE AWARD GOES TO DADDY JACK'S AUNT JEANNE

For Jeanne McFall, making visitors feel at home comes as naturally as breathing, but the recognition she received recently at the 11th Annual ROSE Awards nearly took her breath away.

Jeanne was one of ten ROSE Award recipients selected from 79 nominees citywide for excellence in hospitality. Mayor Bart Peterson and an audience of 800 were on hand for the awards ceremony held March 13 at the Indiana



2002 ROSE Award winner Jeanne R. McFall is congratulated by Mayor Bart Peterson following the March 13 ceremony.

Convention Center. The 11th Annual ROSE Awards are sponsored by the Indianapolis Convention & Visitors Association (ICVA) and were presented this year by the NCAA Hall of Champions.

"Kids, I was so thrilled I was shaking," the Daddy Jack's super-hostess said of the moment she was called to the stage to accept her award.

As always, Jeanne was surrounded by family and friends on this special night: Two dinner tables included Daddy Jack's owner Jim Thompson and his wife

Susan; Aunt Jeanne's daughters Marjorie Gowland, Anne Cremer, and Robin McFall; "world's most perfect son" Fred McFall, Jr.; brother Doug Robinson and his wife Carole; long-time Daddy Jack's bartenders Susie Scott, Cindy Stone, and Richard S. "Levi" Gharrett; and WIBC's Jeff Pigeon, a longtime admirer of "Aunt Jeanne's."

Known to all her customers as "Aunt Jeanne," she is Daddy Jack's owner Jim Thompson's real aunt and everyone else's adopted one. Of his nomination of Aunt Jeanne for the ROSE Award, Jim said, "Aunt Jeanne has been making our customers feel at home since she took over the hostess stand the day we opened."

Kona Jack's Downtown Chef Dan Phillips shares this award-winning recipe which he entered recently in the Dining A La Heart 2002 competition. Our chef's hat off to Dan for this winning combination, where fresh sea bass with a Hoosier twist make for a tasty, heart-healthy seafood treat.

SAGEBRUSH CHILEAN SEA BASS

From da cupboard:

- 3 cups fresh corn kernels
- 1 tsp. sunflower or canola oil
- 1 pinch salt or salt substitute (try Mrs. Dash)
- 2-5 oz. Chilean sea bass fillets, about one inch thick
- 1 red or yellow sweet bell pepper
- 1 cup fresh sage leaves
- 1/4 cup lemon juice
- 1 pinch black pepper

Hook it up!

In a large skillet, cook corn in hot oil over medium-high heat about 10 minutes or until corn is tender and golden brown, stirring often. Stir in salt. Remove from heat and keep warm. Sprinkle sea bass with pepper and lemon juice. Grill fish and bell peppers. A one-inch piece of fish should cook about 10-12 minutes, 4 to 6 minutes on each side, on medium coals. Cook uncovered.

Stir 2 tbsp. of chopped sage into lemon juice. Make sagebrush by tying small bunches of sage to a stick with a piece of clean string. Remove fish and peppers from grill. Chop peppers into strips and place on top of fish. Stir remaining peppers into corn. Serve with sea bass on top of corn/pepper mixture, and with sagebrush and lemon juice.

Deano's Vino Recommendation

Wine consultant Dean Wilson recommends a Chardonnay with this recipe, specifically a Meridian. Dean says the wine's buttery and oaky nuances contrast nicely with this mild fish preparation. For more advice on great wine-and-food combinations, check out Dean's website at www.deanosvino.com.

"86" MEANS ALL PAU

When a diner overhears a chef using the term "86," it may be time to take another look at the menu.

86 is the term that cooks use to tell waiters that the kitchen has run out of a specific food item. It can be used as a transitive verb ("We 86'd the sea bass) or as an adjective ("The oysters on the half shell are 86) or even a noun ("Let's get the food order right; we don't want any 86's this week).

A similar Hawaiian term is *pau* (rhymes with "wow"), which means "finished" or "all gone." Once upon a time, a particularly zealous Kona Jack's manager, perhaps overreaching for authenticity, suggested the cooks use *pau* rather than 86 to deliver the bad news to servers, as in "The Porterhouse special's *all pau*." Needless to say, it didn't take.

According to Kona Jack's Downtown Chef Dan Phillips, a restaurant history buff of sorts, the term "86"

traces back to legendary French chef Georges-Auguste Escoffier, "the grandfather of cooking." Escoffier's career took him to the kitchens of the Moulin Rouge and London's Savoy Hotel in the late 1800's. Legend has it that Escoffier once could not complete a recipe that he had in mind because he could not find the 86th and final ingredient.

A cold and rainy March Saturday led the *Kona Breeze* editorial staff to a search for other explanations for the term, which they report as follows:

At Delmonico's, America's first restaurant, the rib eye steak, Item 86, was out one night, thus the term.

In the days of soup kitchens, they prepared enough soup for 85 people, so the 86th man in line was out of luck.

86 once meant "dead and buried," as in 8 feet long and 6 feet deep, the common specs for a grave for the average-sized man.

In radio communication by telegraph key, the kind used at sea, 86 means "ignore previous message" or "eliminate." (More useful, by the way, is 88, "hugs and kisses.")

Finally, we found that restaurants borrowed the term from bars, who "86ed" someone who had had too much to drink, a reference to Article 86 of the New York State Liquor Laws that limit service of alcoholic beverages.

We'll drink to that one, and, mercifully, 86 this little etymology.



TINY BUBBLES

JUDGES FANCY KONA'S HEART-HEALTHY FARE

Kona Jack's North and Downtown stirred the fancies of the judges and guests at the recent Dining A La Heart 2002 benefit for the Children's Heart Center at St. Vincent Hospital. North Chef Dwight Simmons took second place in the dessert competition with his Oriental Cream of Wheat Cakes with Poached Asian Pear and Mango Coulis (a culinary mouthful that tastes great, too!) and Downtown Chef Dan Phillips took second as well in the entrée category with his Sagebrush Chilean Sea Bass.



KONA BUCKS AVAILABLE DOWNTOWN

Gift certificates in the form of Kona Bucks are now available in \$25 and \$5 denominations at Kona Jack's Downtown. Redeemable only at Kona Jack's Downtown, they make great gifts, or they can slip right into your wallet for your own use next time you need a fresh seafood fix.

FRESH-FISH GRILLING CLASS SET FOR KONA JACK'S NORTH

Ready for spring grilling but just can't wait? Sign up for Chef Dwight Simmons' spring grilling class, set for Saturday, April 20! Watch for more details and sign up at the Kona Jack's North Fish Market. Fish ready? Wine glasses poured? Go grill!

VALENTINE'S DAY DINNER-FOR-TWO CONTEST WINNERS DRAWN

Bob Harrington of Indianapolis and Richard Candor of Columbus, Indiana, were the lucky winners in the Valentine's Day drawing for dinners for two at Kona Jack's Downtown. Bob's name was drawn at the hostess stand at Kona Jack's North and Richard's at Kona Jack's Downtown.

PU PU'S ON JIM BOB AT KONA JACK'S DOWNTOWN

To the uninitiated, "pu pu's on Jim Bob" must sound like a perfectly horrid concept. But Kona Jack's regulars know what we mean: Free appetizers compliments of Kona Jack's owner James Robert Thompson. Watch your mail later this spring for a postcard inviting you to drop by for free pu pu's with dinner for two at Kona Jack's Downtown.

TASTING, TASTING, ONE, TWO, THREE...

Daddy Jack's was proud to participate once again this year in the International Taste of Nora, held on February 26, at Nora Elementary School. It's always a fun, tasty event! Also, look for Kona Jack's at *Indianapolis Monthly's* "Taste of Indianapolis," Thursday, April 25, 5:30 - 8:00 p.m., at the Fashion Mall. Tickets will be available in April at all Indianapolis area Marsh Supermarkets.

SERENDIPITOUS SELECTIONS

Gosh, we love that word, *serendipity!*

So do Maude Glore and Lauren Reed, winners of the "Symphonic Serendipity" contest in the Winter 2001 edition of the *Kona Breeze*. Maude and Lauren's names were drawn randomly from Kona Jack's North and Downtown entries, respectively. They each won two tickets to the Symphony's Classical Series, compliments of the Indianapolis Symphony Orchestra, and dinners for two at Kona Jack's.

Maude has visited both Kona Jack's North and Downtown, having joined a group of Brebeuf hockey parents at Kona Jack's North after one of her son Will's recent games, and having done the Kona Jack's Downtown/Symphony gig on New Year's Eve. Maude says she's never won anything before in her life, so she thoroughly enjoyed her seafood-and-symphony outing with her husband Dick on Saturday, March 2.

When Lauren claimed his prize on Friday, March 1, with his wife Krystyna, it was their first time to Kona Jack's Downtown. Lauren's son Travis, the sushi chef at Kona Jack's Downtown, astutely noting no fine print in the contest rules forbidding employees' family members from winning, entered his dad's name in the contest.

Now *that's* serendipity!

