

# THE KONA BREEZE



## DELORES'S PALS PULL OFF TOP-SECRET HOME MAKEOVER

Delores McGrotty's family and friends celebrated Delores's giving spirit with the "Home Makeover" that they plotted and pulled off for her recently while she was on a week's vacation in Florida.



The scheme was hatched by Daddy Jack's servers Laura Valentine and Cindy Stone as Delores was planning her trip with fellow bartender Stephanie Gast, Daddy Jack's regular Grace Schoneman, and longtime friends Laura Woodcock and Jackie Roeder. Jackie was the scheme's "inside man," feeding Delores's travel plans to Laura and Cindy, who in turn marshaled the parade of family and friends through Delores's Westside home over the week, picking off projects from Delores's private wish list, and more.

For Delores, it was "amazing what they got done." For the Daddy Jack's home makeover crew, it was the perfect way to acknowledge the hard work, friendship, loyalty, and sense of service that define Delores at work and everywhere else.

Included in the renovations were a new patio sliding door, a new front door, a repaired side entry door, and new flooring in the entry, kitchen, and family rooms. The sliding door was donated by Delores's cousin Danny Woodcock and the other two by homebuilder and Daddy Jack's regular Jim Taylor, whose crew installed them free of charge. The flooring was donated in part by Jackie and Bill Roeder, who helped Delores's brothers Johnny and Jeff with its installation. Delores's favorite customers pitched in financially (thank you, Hank Warren, she says!), Susan Thompson created a "Welcome Home" sign for her midnight return, and nephews Dylan and Brandon did their part by giving Aunt D's storage barn a brand new coat of paint.

Laura Valentine lent her designer's eye to new interior painting throughout, assisted by fellow Daddy Jack's employees Bert Cunningham, Jillian McDuffee, Cindy Stone, and Delores's sister Lillie Armstrong. Laura recently opened her own interior design business, Elements of Design, which she runs between her server shifts at Daddy Jack's.

Delores started at Daddy Jack's in 1991, one of the six original employees still serving its customers today. The day she applied, Jim Thompson hired her, and she ended up waiting tables that night, no training necessary. Delores already had what Daddy Jack's is all about, Jim says, and it can't be trained: an urge to take care of others, no matter what.

More recently, Delores is the lunchtime bartender at Daddy Jack's and on weekend nights as well. Bartending partner Levi Gharrett calls Delores "the best bartender I've ever worked with." That's high praise coming from Levi, who has worked with plenty of good ones at Daddy Jack's and before, but none as closely as he has with Delores over the past eight years.

"Delores works harder than all the rest of us put together," Levi says. "And she always knows what needs to be done next."

Maybe that's what led Delores's friends to their plans for her home makeover: Watching Delores through the years, hard at work for them and others, helped them know what needed to be done next.



### 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.

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

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### KONA JACK'S FISH MARKET & SUSHI BAR

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**Fish Tacos with Green Tomatillo Salsa**

Halibut, mahi mahi, or grouper fresh from the Fish Market are three great choices for fish tacos because they are firm and meaty and hold together well from the grill to the taco. Here's a quick, simple way to enjoy fresh fish Tex Mex-style:

Rub both sides of the fish with Smoky Spicy Southwest Crust, one of several Char Crust rubs available at the Fish Market.

Heat the grill as hot as you can get it. As the grill is heating up, rub the grates with a cloth or paper towel soaked in cooking oil to season it for best results.

Place the fish on the grill belly side down and cook for two to three minutes per side, depending on the heat. Remember that the fish will continue to cook after you take it off the grill.

Place the grilled fish on warm corn or flour tortillas with grated mozzarella or cheddar cheese. Finish off the fish taco with your choice of salsas. Tropical fruit and Pico de Gallo are always available at the Fish Market, as well as a number of others, depending on Kona Jack's daily specials.

A recent favorite topping for fresh fish tacos is green tomatillo salsa, made from this recipe concocted by Daddy Jack's cook Gabriel, with portions that may be reduced for smaller servings:

- |                        |                    |
|------------------------|--------------------|
| 3 pounds tomatillos    | 3 avocados, diced  |
| 1 pound Roma tomatoes  | 1 bunch cilantro   |
| 3 cloves garlic        | 1 tablespoon salt  |
| 1 pound serrano pepper | 1 tablespoon lemon |
| 1 white onion          |                    |



**Kona Jack's Leopard Sharks Headed for D.C.**

Plans are in the works for the National Aquarium in Washington, D.C., to adopt Kona Jack's two leopard sharks through a collaboration among the Aquarium, Daddy Jack's, and The Reef Pet Shops. At more than three feet long, the sharks – a male and a female – have outgrown their homes in the Kona Jack's "Shark Tank." The move is set for June and calls for elaborate planning, to include keeping them in their current tank water throughout the trip.

Following this project, The Reef will turn its attention to the installation of a new 600-gallon tank in the Shark Room featuring South American cichlids and other freshwater species. The tank will replace the pool table, a longtime fixture in the Shark Room.

**Anyone interested in adopting the Shark Room pool table should contact Jim Thompson with an offer at (317) 843-1609, extension 12.**

**TALKIN' DA TALK**

**Daddy Jack's and Ceramica, Inc. Set to Sponsor Skeet Thompson Memorial Golf Outing**

The Hawaiian concept of *ohana* is the spirit behind the title sponsorship by Daddy Jack's and Ceramica, Inc., of the Alzheimer's Association's Skeet Thompson Memorial Golf Outing on Tuesday, June 20, at River Glen Country Club.

Ohana means family, and family means no one is forgotten.

The Skeet Thompson Memorial Golf Outing is played in memory of Merritt L "Skeet" Thompson. Skeet was born July 22, 1905, in Frankfort, Indiana, and lived a productive, fun-filled life to the age of 93. He worked for Sink & Edwards Roofing and Sheet Metal Contractors in Indianapolis for

66 years, retiring as president and owner.

Skeet was a loving husband to Dorothy Bowser Thompson, his former Shortridge High School chemistry teacher and lifetime bridge partner; father to Betty Light, Jack Thompson, and Marian Sawrey; and grandfather to 18 grandchildren, 42 great-grandchildren, 4 great-great-grandchildren.

Ceramica, Inc., produces custom brick, tile, and other masonry materials, and is owned by Jim Thompson's cousins Doug and Keith Light, Marianne Light Townley, and their father Dick Light. Jim and his cousins are proud to sponsor this event celebrating the life of their grandfather Skeet Thompson.



# TINY BUBBLES

## Summer Salads, Fish Wraps, Sunset Specials

The Summer Salads are on their way, just in time for the lighter, healthier appetites of the summer season. Ranging in price from \$8 to \$12, the Summer Salads feature unique combinations of Indiana's freshest produce and fresh fish straight from the Fish Market.

Chef Jayme Carter plans to bring back last year's favorites – Southwestern salmon, marinated beef, macadamia chicken, sesame seared tuna, ahi poke, orange chicken, Oriental shrimp, and grilled shrimp salads – plus more original recipes still in the works.

The summer's lighter fare also includes fresh fish wraps. Watch for the Parmesan-breaded Caesar wrap with fresh mahi mahi and the smoked salmon wrap, two of last season's favorites.

Also back this season are the Sunset Specials: lighter fresh fish portions from Kona Jack's at a lighter price before 6 p.m. on weekdays throughout the summer.



*Corporate Chef Jayme Carter coordinates the summer specials for Daddy and Kona Jack's*

## Après, Kona Jack's Go to New Summer Weekday Hours

During the longer days of summer, the music at Après Jack's will get started and end a little later. Live music begins at 8:30 pm and wraps up at midnight, with Après Jack's closing set for 12:30 am. The change runs from May through September and affects Monday, Wednesday, and Thursday only. Tuesday's live music will stick to the normal hours of 8:00 to 11:30 pm, with closing set for midnight. Following suit, Kona Jack's will close a little later than usual – 10:30 pm – on Friday and Saturday nights.

## Daddy's Doin' Lunch for June 20 Agapé Golf Outing

Daddy Jack's is catering lunch again this year for the Par for the Horse Classic, set for Tuesday, June 20, at Bear Slide Golf Course in Cicero, Indiana. The event benefits the Agapé Therapeutic Riding Center. Agapé provides therapy through horseback riding for over 1,500 special children, thanks in part to this annual fundraiser. For information, call Kevin Allender at 317-773-RIDE, or go to Agapé's website at [www.agaperiding.org](http://www.agaperiding.org).



### ***Kona Jack's Man in Kona Visits the Mainland***

Big Island fisherman Rick Reger (above, right, with Fish Market Manager Jeff Valentine) stopped by Kona Jack's recently while he was on the Mainland visiting family. Rick has been shipping some fine ono and ahi recently from the docks at Honokohau to the Fish Market. Hana hou, Rick! Do it again!



### **Laura Valentine, Eric Grumbacher Named Service Stars**

Server Laura Valentine was cited by Daddy Jack's managers as the top server for the first quarter of 2006.

Laura has been with Daddy Jack's for 10 years and is a favorite with Daddy Jack's regulars. Her husband Jeff runs the Fish Market. Bartender Eric Grumbacher (aka "Grummy") was selected runner-up. In his ninth year with Daddy Jack's, Eric is a customer favorite behind the Après Jack's bar.

## May Featured Andretti Wines; Spanish Wines On the Way

Throughout the month of May, the wines of Andretti Winery were featured at Kona Jack's, with the Napa Valley Chardonnay '04 and the Napa Valley Pinot Noir '04 as featured selections. Andretti Winery was established in 1996 and takes its inspiration from the distinguished career of Indy 500 legend Mario Andretti. The Andretti feature will be followed by a summer of Spanish wines from the Torres family, who has been producing wines in Spain for over 400 years. Wine consultant John Ballard of IUPUI's Department of Tourism, Conventions & Event Management and National Wine & Spirits is assisting Kona Jack's with this summer's wine specials.

## Daddy Jack's Welcomes Dos Amigos

Daddy Jack's is proud to introduce La Margarita and Los Llanos, two friends in the local restaurant business, both serving great Mexican food.

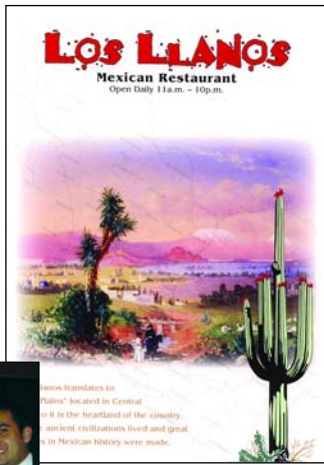
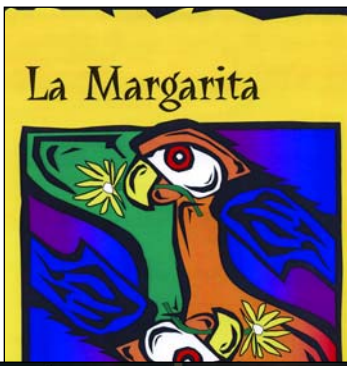
La Margarita is long-established but a new neighbor of Daddy Jack's. Los Llanos is less than a year old and is owned and operated by two long-time Daddy Jack's employees and their families.

La Margarita became a neighbor when owner Lori Rangel-Hernandez moved her restaurant earlier this year from its old location on West 86th Street. Daddy Jack's owner Jim Thompson encouraged Lori to make the move and is thrilled to have his all-time favorite Mexican restaurant right next door.

Manuel Castro and his brother-in-law Jorge De Leon opened the doors to Los Llanos in August 2005 with an authentic Mexican menu whose roots go to their homes in "The Plains" in central Mexico. Manuel works at the sushi bar at Daddy Jack's and Jorge assists servers and managers on the Daddy Jack's floor. Both are respected for the pride they take in a job well done.

Located at 8421 Michigan Road (across from Lowes Theater), Los Llanos serves lunch and dinner daily from 11 am to 10 pm, and is set to add beer, wine and margaritas to its menu soon. For more info, call 317-228-0510.

*Photos Clockwise: Menus from La Margarita and Los Llanos • Los Llanos server Gabriela de Anda shows off the day's special, Mojarra Frita (fried tilapia) • Los Llanos kitchen manager Celestino Vanuelos and co-owner Manuel Castro take a moment before the lunch rush. • Lori Rangel-Hernandez (center) hosted "Mariachi Zelaya" recently at La Margarita, where mariachi bands play on most weekend nights.*



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