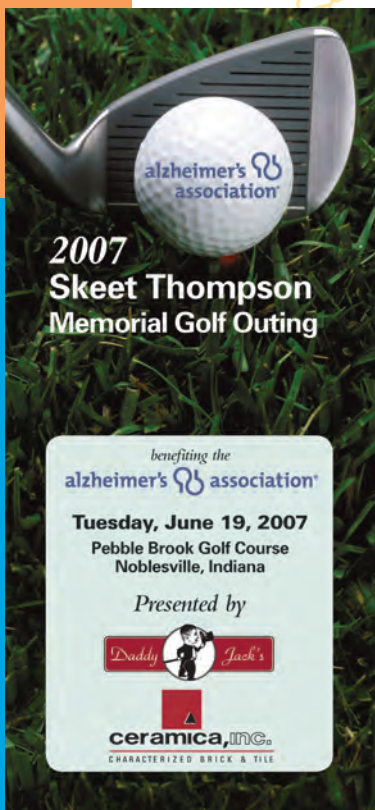


THE KONA BREEZE



SKIP WORK. PLAY GOLF ON TUESDAY, JUNE 19, AT THE 2007 SKEET THOMPSON MEMORIAL

Friends of Daddy Jack's looking for a great excuse to skip work and play golf need look no further, with the 2007 Skeet Thompson Memorial set for Tuesday, June 19, 12:30 pm, at Pebble Brook Golf Course.

The event honors Merritt L "Skeet" Thompson and benefits the Alzheimer's Association of Greater Indiana. Foursomes and sponsorships are still available.

Daddy Jack's and Ceramica, Inc. are the event's title co-sponsors again this year. Lunch and dinner will be provided by Daddy Jack's in a fun-filled day that includes 18 holes of scramble golf, a putting contest for a \$10,000 prize, generous beverage carts, and a chance to raise awareness and funds for the Alzheimer's Association, the world's leader in Alzheimer's research and support.

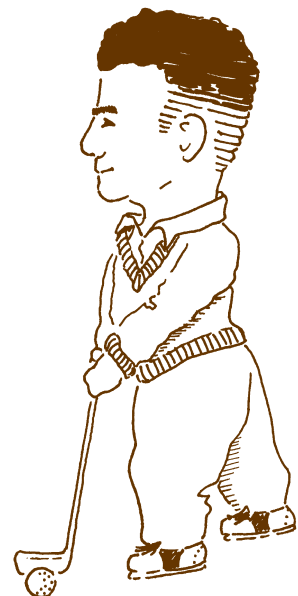
Skeet Thompson was born July 22, 1905, in Frankfort, Indiana, and lived with exuberance to the age of 93. He worked for Sink & Edwards Roofing and Sheet Metal Contractors in Indianapolis for 66 years,

retiring as president and owner. He was a member of Junto of Indianapolis and a Life Member of the American Contract Bridge League. Skeet played most of his golf at Ulen Country Club in Lebanon, Indiana, where he was seldom distracted by the conversations that he initiated during his own backswing.

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, and five great-great-grandchildren.

Ceramica, which produces customized masonry products, 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.

For more information about the 2007 Skeet Thompson Memorial, go to www.alzindiana.org, or contact Emily Sherman at 317-575-9620 or emily.sherman@alz.org.



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.

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DADDY JACK'S RESTAURANT & BAR

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Halibut with Tomatoes & Olives

With the arrival of spring the Northern waters open up to commercial fishermen, bringing fresh halibut back to the Kona Jack's Fish Market. Halibut is a great fish for grilling because it holds together well on the grill and is hard to overcook. It also does well sautéed and can take on the delicate tastes of the right recipe, like this one provided by the Fish Market's Randy Bettelon:

From Da Cupboard

4 six- to seven-ounce fresh halibut filets
 4 tablespoons olive oil, divided
 2 large shallots, chopped
 1/4 teaspoon dried, crushed red pepper
 4 plum tomatoes, seeded, chopped
 1/2 cup chopped pitted kalamata olives
 1/2 cup chopped fresh basil, divided
 1 tablespoon drained capers
 1/3 cup bottled clam juice
 1/4 cup dry white wine
 All-purpose flour

Hook it Up!

Sprinkle the filets with salt and pepper. Dredge them in the all-purpose flour. Heat two tablespoons of oil in a heavy, large skillet over medium-high heat. Add the filets and sauté until lightly browned and just opaque in the center, about four minutes per side. Transfer the halibut to a platter. Heat the remaining two tablespoons of oil in the same skillet. Add the shallots and crushed red pepper and sauté for one minute. Mix in the tomatoes, olives, 1/4 cup basil, and capers. Add clam juice and wine. Boil about four minutes, until the sauce thickens slightly. Mix in the rest of the basil. Season the sauce with salt and pepper and spoon it over the fresh halibut immediately before serving.

TINY BUBBLES

Kathleen Gets VIP Treatment at 16th Annual ROSE Award Dinner

Kathleen Terry arrived in a stretch limo, was greeted onstage by Mayor Bart Peterson, and was the toast of her Daddy Jack's entourage at the 16th Annual ROSE Awards held March 16 at the Indianapolis Convention Center.

What got Kathleen the Hollywood treatment was her nomination for this year's prestigious ROSE Award, presented annually by the Indianapolis Convention & Visitors Association to recognize excellence in the city's hospitality industry.

Kathleen was nominated for her starring role as the Après Jack's server whose work ethic and impeccable service are matched only by her striking good looks. Her nomination was suggested by a group of admiring customers and submitted by Daddy Jack's.

"Kathleen deserves all the attention she's gotten out of the ROSE nomination," said Daddy Jack's owner Jim Thompson. "We have a lot of great servers, and her name comes up every time we hear customers talk about the best."



The Daddy Jack's party at the 2007 ROSE Awards dinner included (from left) Laura Valentine, Cindy Stone, Delores McGrotty, Jayson Altman, Marney Pena, ROSE nominee Kathleen Terry, Jim Thompson, Stephanie Gast and Bert Cunningham.

Eric Grumbacher, Emily Hearn Named Daddy Jack's Service Stars



Grummy and Emmy took the most recent servers' awards for their excellent service at Après Jack's and Daddy Jack's, respectively.

Après Jack's bartender Eric "Grummy" Grumbacher was named Daddy Jack's top server for the winter season and Emily "Emmy" Hearn was right 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.

Grummy has worked at Daddy Jack's for nearly ten years and has earned the coveted spot behind the bar at Après Jack's through hard work and close attention to his customers' needs. Grummy says the best thing about his job has less to do with pouring drinks than things like "celebrating people's victories," he says, and "getting to know people that I never would have met otherwise."

Emmy joined the Daddy Jack's staff less than a year ago and is known for her positive attitude and ability to get along with everyone, staff and customers alike. She is glad to be a part of an establishment that "runs like a well-oiled machine," according to her, but is able to maintain its laid-back atmosphere.

Aunt Jeanne Says, “Thanks, Kids!”

“Aunt Jeanne” McFall is looking forward to going home following her long bout with pneumonia, and she thanks her friends at Daddy Jack’s for their support and kind words during her extended stay at St. Vincent’s Hospital. Notes and e-mails sent to Daddy Jack’s (daddyjacks@earthlink.net) will continue to find their way to Aunt Jeanne as she keeps up her fight back to full strength.

Fish Market’s Randy Bettelon’s Film “Rage” to Debut at IMAX

The Fish Market’s Randy Bettelon cuts fish by day and splices feature films by night. It is an unlikely career combo, but it works for Randy. He has parlayed his love for writing into his role as screenwriter, director and producer for Impact Productions, the film production company he co-founded. Impact’s second feature-length production, the horror/thriller *Rage*, premieres this summer at the IMAX Theater downtown, with details forthcoming soon. Their first release, *Bound by Blood*, is available at Hollywood Video and the Movie Gallery here in town. It is also available online at York Entertainment (www.yorkentertainment.com), an independent motion picture studio that finances, produces and distributes feature films. Both films won awards at the Indie Gathering Film Festival in Cleveland last summer.



More information on Randy’s and Impact Productions’ first film, *Bound by Blood*, a story of vigilante justice with a martial-arts twist, may be found at www.boundbybloodmovie.com

Mario Quintana “Hooked It Up” At the Sushi Bar & Après Jack’s

The staff and friends of Daddy Jack’s were saddened by the news of Mario Quintana’s passing away on April 21, 2007. From 1995 to 2001, Mario’s creative flair and energy led to loyal followings at Kona Jack’s Sushi Bar, where his “Calamario’s” is still on the menu, and at Après Jack’s, where his raspy-voiced renditions of “Mustang Sally” and “House of the Rising Sun” led to a regular gig of his own with “The Mario Luna Band.” Mario will be missed.



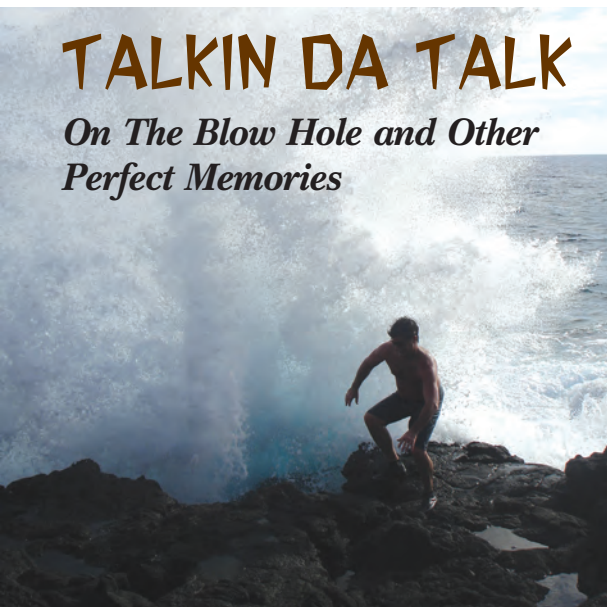
Kona fisherman Rick Reger shows off a nice mahi mahi brought aboard his 28-foot Force, the Mary Ann.

Watch the Fish Market for Fresh-Fish Shipments from Kona Jack’s Man in Kona

Big Island fisherman Rick Reger is out on the open Kona seas again, sending the best of his catch to his favorite Mainland customer, Kona Jack’s. Rick’s shipments – mahi mahi, ahi, ono, and more – land a day later at the Fish Market, hand-cleaned and packed with care, ready for the Fish Market’s most discerning fresh-fish lovers. Ask Jeff and the gang at the Fish Market what’s fresh from Kona and they’ll point you to Rick’s Big Island delights, just down the case from the halibut, walleye, soft-shell crab, and other springtime offerings available at the Fish Market.

TALKIN DA TALK

On The Blow Hole and Other Perfect Memories



On their most recent Big Island visit the Thompson family spent an afternoon on the fierce black lava of the Kona Coast. They played just beyond the reach of the “blow hole.” Getting there takes a short but tricky walk down the serrated black beach from Lady Jane’s lanai, which overlooks the Pacific. They knew the blow hole as a place of particular beauty and power, and they visited it at least once each trip to Kona.

Kona blow holes are created where the swells of the Pacific collide with the immovable lava and explode into the sky, like geysers of pulverized white sea shot from the spout of a giant black whale. This blow hole had been there forever, beyond the reach of memory. It was there on the Thompsons’ first Kona visit, and it will be there when they are gone, exactly as it was on this perfect afternoon. It is ageless, and they are not. But next to it they felt younger, refreshed, as if they would be there forever, too. So they stood firm against the tides of time, throwing the waves back into the sea and playing long into the afternoon.

Daddy Jack's Goes Smoke-Free

Daddy Jack's Restaurant & Bar and Après Jack's joined Kona Jack's Fish Market & Sushi Bar as non-smoking establishments on April 1, bringing all of Daddy Jack's, Inc., together under one smoke-free roof.

The main dining room at Kona Jack's has been smoke-free since its establishment over 15 years ago, but smoking has always been welcome at Daddy Jack's and Après Jack's.

"Smoke-free' was part of the concept when I opened Kona Jack's," Jim Thompson said. "We added a non-smoking room at Daddy Jack's a long time ago, so I understand people who say they want a healthy, fresh atmosphere."

The response among customers and staff has been overwhelmingly positive. The word among the Daddy Jack's "regulars" is that the move will be good for business in the long run. An extensive cleanup and deodorizing effort accompanied the change, making the smell of smoke

throughout the establishment – including Après Jack's – a memory of the past.

The decision to go totally smoke-free followed a good deal of consideration initiated a year ago, when a broad-reaching City-County ordinance banned smoking in a number of public settings. At first, it was agreed that Daddy Jack's would be treated in two different ways in terms of smoking: Kona Jack's would continue to be smoke-free and encourage family dining, including children. Daddy Jack's and Après Jack's would permit smoking, but would strictly enforce its under-18 age limit and would display notices advising customers that smoking was permitted.

For months afterward the two different policies worked well for Daddy Jack's and its customers, but common sense and good health won out in the end, leading to today's totally smoke-free Daddy Jack's.

SIGN UP FOR THE SKEET THOMPSON MEMORIAL GOLF OUTING BENEFITING THE ALZHEIMER'S ASSOCIATION, SET FOR TUESDAY, JUNE 19.

DETAILS ON PAGE ONE AND AT WWW.ALZINDIANA.ORG!



9419 North Meridian Street
Indianapolis, IN 46260

**LATER CLOSING AT
KONA JACK'S:
THE LONGER DAYS OF SPRING AND
SUMMER MEAN EXTENDED DINING HOURS
AT KONA JACK'S, WITH A LITTLE LATER
CLOSING - 10:30 PM - ON WEEKENDS
FROM MAY THROUGH SEPTEMBER.**