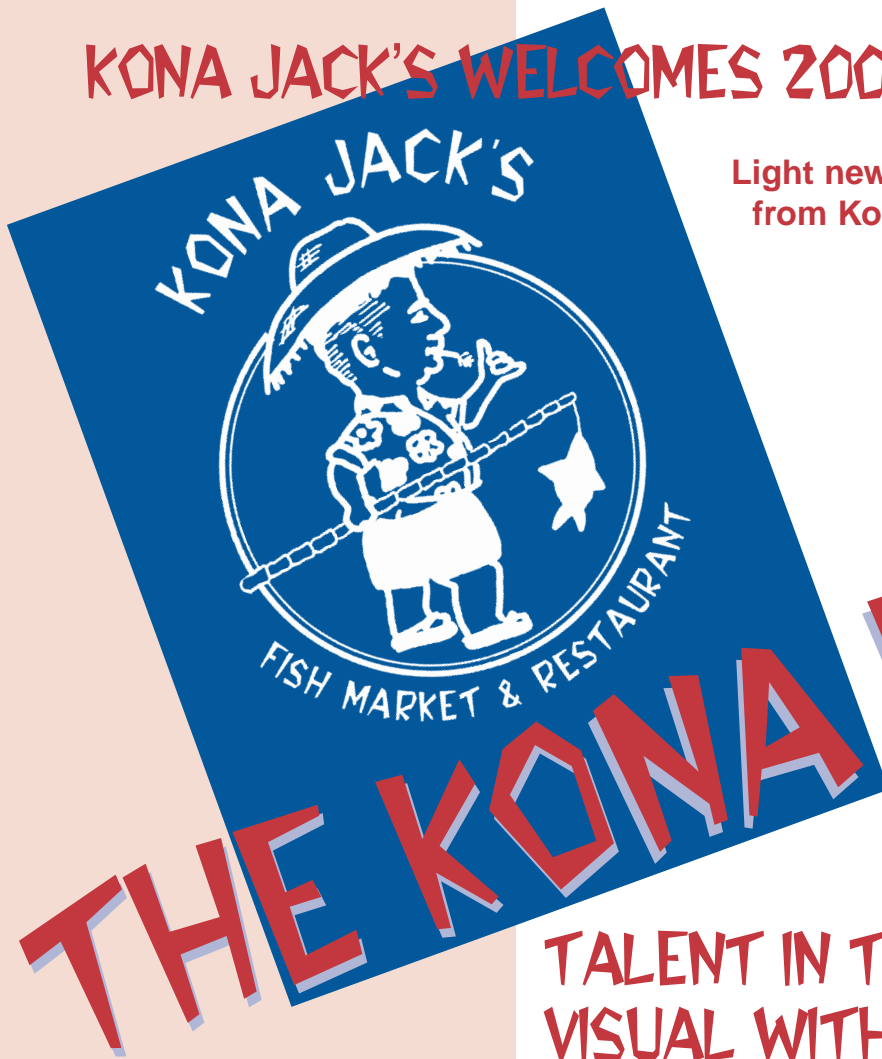


KONA JACK'S WELCOMES 2001 POLICE & FIRE GAMES

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

Volume 2, Number 2, May 2001



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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KONA JACK'S NORTH

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KONA JACK'S DOWNTOWN

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Manager: Scott Chamness

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

TALENT IN THE HOUSE: GETTIN' VISUAL WITH LAURIE FAUST

A coconut-clad wahine greets customers at the door. If they listen closely, they can hear the Kona breeze rustling through her 3-D grass skirt. Hand-painted tropical fish go swimming by. Postcards from Kona adorn the wall behind the hostess stand. A thatched roof turns the servers' area into a beachside Surf Shop, and a rustic sign changes the fish counter into a mountainside Fish Market called Stan's. Palm trees, a bright blue sea with a fiery sunset, and blood-red anthuriums complete the Hawaiian mural that comprise the restaurant's décor.

Welcome to the visual feast created by artist Laurie Faust for Kona Jack's Downtown.

Laurie is also the creator of the more than twenty versions of the original Daddy Jack caricatures that have made appearances over the years, to include Kona Jack, Après Jack, Sushi Jack, Santa Jack, Samurai Jack, and Speedway Jack. Laurie is the artistic talent behind them all, and nearly everything else that is visually pleasing at Daddy and Kona Jack's.

Laurie's transition from bartender and server to graphic artist, mural painter, and floral designer may seem like an odd one, but for Daddy Jack's resident artist, it was a natural. Jim Thompson, just like Daddy Jack, knows a good thing when he sees it. Laurie and Jim met when they were both working at Rick's Café American in 1986.

When Jim opened Daddy Jack's in 1990, Laurie came in as a server, but before long she was using her talents to design menus, create the Daddy Jack logos, make menu boards, decorate for the holidays, set up for special events, and paint lively, fun-filled, wall-covering murals.

"Laurie and I work great together," Jim says. "I tell her my idea and she pulls it off."

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CHILLIN' & GRILLIN' WITH CHILEAN SEA BASS

Jeff Valentine, Fish Market manager at Kona Jack's North, reminds us that fresh fish is a healthy, tasty choice for outdoor grilling. Salmon, yellowfin tuna, wahoo (ono), escolar, halibut, mahi mahi, grouper, and swordfish all can be found at the market, flown in fresh daily for Kona Jack's North and Downtown customers.

At the Fish Market, Jeff and his team of fresh fish experts, Robert Del Percio and Jeffrey Sims, will recommend cooking and serving ideas. To make your meal deliciously easy, sauces and marinades like soy ginger, ichiban, coconut thai, creamy dill, spicy szechuan, and hoisin barbecue are all available for purchase along with your fresh fish purchases.

This month's recipe features Chilean Sea Bass, fresh every day, from, well, from Chile.

Sesame-Lime Marinade

2 cups soy sauce
1/4 cup sesame oil
1/4 cup lime juice
1/2 T sesame seeds
1/2 t cracked black pepper

Hook it Up!

Mix all ingredients. Marinate the sea bass in the sesame-lime marinade for one hour. Wipe down the grill grates with olive or vegetable oil. Preheat the grill on high. The high heat will sear the outside of the fish, giving it a crispy finish, while keeping the inside moist.

Grill the fish for six minutes on each side. After turning, but before the fish is done, cover it with Kona Jack's Zesty Szechuan Sauce and step aside to avoid the rush from your outdoor patiomates.

LITTLE EFFORT. NO SKILL PAY OFF FOR CONTEST WINNERS

Hawaiian Island Flowers recently sent tropical floral arrangements to a pair of Kona Jack's customers as prizes for the random drawing announced in the March 2001 *Kona Breeze*.

Marilyn Jardine and Sean Sissons, who submitted entries at Kona Jack's North and Downtown respectively, were the lucky winners. Marilyn and her husband Don have been weekly customers at Kona Jack's North "since the day it opened," Marilyn says. Her current favorite dish is the Calamarios at the Sushi Bar. Marilyn also is a regular Fish Market customer who refuses to buy fresh fish anywhere else.

Sean was a first-time visitor to Kona Jack's Downtown when he entered the contest. He and his wife Debbie, who live in Greenwood, both work at Eli Lilly & Co. Sean has returned to Kona Jack's Downtown several times since he entered the contest with his colleagues in Lilly's BioRPT (Research Technologies and Proteins) Department. His lunchtime research has led him to the Shrimp Bubba. Our technological research indicates that Sean's choice is one of Kona Jack's Downtown' tastiest proteins.

Marilyn and Sean's prize flowers were provided compliments of Hawaiian Island Flowers; P.O. Box 4722; Hilo, HI 96720; phone 808-981-2239; e-mail: hif@hawaii.rr.com

NOTES IN A BOTTLE

We welcome the following new additions to the Daddy Jack, Inc., family:

Jeffery "PeeWee" Sims, of Kona Jack's Fish Market, and his wife Kathleen announce the birth of Dominique on November 27.

Server Jim Comstock and his wife Melissa became parents of their baby boy Zachary on December 5.

Server John Jensen and his wife Denisse welcomed Alexander Lee into their family on December 16.

Kona Jack's North Fish Manager Jeff Valentine and his wife Laura are proud parents of a new baby girl, Olivia Velvet, born April 25.

Randy Bettelon and Lindy Arnold are the proud new parents of Isabelle, born March 13. Randy recently was promoted to Fish Market Manager at Kona Jack's Downtown.

And in other news:

Artie "I'm Hip" Banton of Deli Jack's just turned 60. Stop by Deli Jack's, owned by Jim Thompson's cousin Tripp Cremer, to say "Happy Birthday" to the Old Man of the Grill (that's Artie, not Tripp!)



TINY BUBBLES

Aunt Jeanne Gets Preferred Parking

Aunt Jeanne, long-time hostess at Daddy Jack's and owner Jim Thompson's real aunt (and everybody else's adopted one) was honored last month with the establishment of her own premiere parking space at Daddy Jack's/Kona Jack's North. The only better space is the one reserved curbside for Daddy Jack himself.

Rose Nominees Honored at ICVA Dinner

Tama White and Jerome Nelson were among 73 members of the city's hospitality industry honored recently at the 10th Annual Rose Awards sponsored by the Indianapolis Convention and Visitors Association (ICVA).

Tama has been a server at Kona Jack's North for nearly six years. Jerome is a cook who has worked the grills at Daddy and Kona Jack's for five years.

Congratulations and thanks for your great service, Tama and Jerome!

Susie Scott Enters Bartenders' Hall of Fame

Daddy Jack's lunchtime bartender Susie Scott was one of seven Indiana barkeeps inducted in the Indiana Bartenders' Hall of Fame recently at the Restaurant and Hospitality Association of Indiana's (RHA) "Bartenders' Ball." Susie is one of the original 10 employees who opened Daddy Jack's more than 10 years ago.

Along with legendary bartenders from St. Elmo's, The Red Key, and The Snooty Fox, Susie was among the group of five men and two women of the bar honored by an audience of more than 1,000 at the Grand Hall at Indianapolis' Union Station on April 23, 2001.

Duke Tumatoy's Gettin' Red Pepper Hot at Après Jack's.

Duke Tumatoy's Tuesday night gig at Après Jack's just keeps hotter and hotter—"Red Pepper Hot"—to use the phrase attached to one of his most notable compact discs.

Duke plays a hybrid of blues—"blues with an attitude," according to Duke—that is all his own after a 25-year career that includes seven albums performed first by his All Star Frogs and currently by Duke and The Power Trio, all Indianapolis residents.

Duke's most recent album, "Pompous & Overrated", is available while supplies last at Après Jack's on Tuesday nights. For more information on Duke Tumatoy, check out his website at www.duke-tumatoy.com.

KJD Duo Featured in *Dine* Magazine

Dan Phillips and Scott Chilcote of Kona Jack's Downtown were featured recently in *Dine*, the official magazine of the Restaurant & Hospitality Association of Indiana. They appeared with their recipes in a feature on the preparation of fresh fish. Dan is the Kitchen Manager and Scott is a server at Kona Jack's Downtown.



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Laurie creates much of her art at home now, in between being a mom for Kiersten (6), Nick (3), and twins Emily and Kate (16 months). "My kids are usually right in the middle of whatever I'm doing. I love being able to combine my work with taking care of them."

One could admire any one part of Laurie's work, but the most impressive aspect of her talent is its breadth. Laurie paints furniture and walls in kitchens, playrooms, kids' bedrooms, anything that needs a fun design. She creates signs, invitations, and cards. Most recently, the Indiana Chapter of the American Heart Association used a Laurie Faust original in its invitation to a high-profile fundraiser. Laurie even creates designs for weddings, from floral arrangements to reception decorations. She does a wide range of special events, once using her husband Jeff as a model for several life-sized plaster statues of golfers for a PGA-themed party. Laurie truly can do it all.

And her favorite Daddy Jack caricature? Would it be that great little hustlin' Jack playing basketball, football, golf, or baseball? Or dressed for New Year's in tux and tails? Or sitting behind the wheel of an Indy race car? Or as Cupid, Santa, a sous chef, or an executive?

"I love them all. Jim lets Daddy Jack be fun, just like Jim remembers his Dad," Laurie says. "And he is fun, and so versatile."

And so are you, Laurie Faust. So are you.



CONTEST SEEKS MOST POPULAR KONA JACK'S LUNCHTIME FARE

What item on the Kona Jack's lunch menu do you think is most often ordered? That is the challenge of this issue's *Kona Breeze* contest. Is it the Shrimp Bubba? The Ahi Taco? How about The Oyster Po' Boy? Or some other tasty tidbit that you have noticed pumping out of the Kona Jack's kitchen at warp speed at lunchtime?

Winners at Kona Jack's North and Downtown each will receive a \$50 gift certificate redeemable at all Daddy Jack's, Inc., restaurants. To enter, pick up a contest card at the hostess stand, fill it out carefully and drop it in the bowl. The winner will be based on the number of lunchtime orders in June, 2001. Limit one entry per customer.

KONA BREEZE CONTEST: MOST POPULAR LUNCH ORDER

Complete this form and drop it in the bowl at the hostess stand. Winners will be based on the number of lunchtime orders in June, 2001. Ties will be broken by random drawing. Limit one entry per customer.

I think the most popular lunchtime order at Kona Jack's North/Downtown in June, 2001, will be

Name: _____

Company (Optional): _____

Address: _____

City/State/Zip _____

Phone: _____

E-mail: _____

I wish to be added to the mailing list for The *Kona Breeze*.



9419 North Meridian Street
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FIRST ANNUAL SERVERS' SURVEY RESULTS ARE IN!