

Dancin' on the Ceiling at Kona Jack's Downtown (continued from page one)

tains that he and fellow managers Dan Phillips and Randy Bettelon have worked together to develop a staff that has a commonly shared vision, takes direction well, looks out for the customers' needs, and likes what they are doing.

"My job is to make sure everyone knows what needs to be done, give them the tools to do it, then give them the freedom to do what they do best, without looking over their shoulders," Scott says.

On Jim Bob's Name (continued from page two)

Absolut Citron and a splash of lemonade. It is spelled *Jim Bob*—two words. The drink is good, so that is how we spell his name.

In family lore, Jim Bob is not only a proper noun. It also is used as an adjective: A *Jim Bob* moment is a scrambling, last-minute panic over lost keys or a long-past departure time. Or as a verb: To be *Jim Bobbed* is to be driven to anxiety over a sudden shift in plans. Or an interjection: *Jim Bob!* — A visual "You da Man!" that follows a slashing 6-iron and two-hop follow-through, pose held, club aloft, until the ball skitters onto the green.

But mostly Jim Bob is an approach to life, a couple steps to the left or right of Daddy Jack, his father and restaurant's namesake. It is an approach that only can be found at Daddy Jack's, our own easy chair, where life is as good as it gets.

And for that we thank, and better understand, Jim Bob.

WATER. WATER. EVERYWHERE...

This *Kona Breeze* contest challenges customers to guess the total number of gallons in all of the salt-water aquariums in Kona Jack's North and Kona Jack's Downtown. An "Eclipse Explorer" starter aquarium and gift certificate for tropical fish will be awarded to each winner by Chuck Hook of The Fish Warehouse (843-9584). Chuck stocks and maintains the Kona Jack's aquariums. North entries will be based on the total gallons in Kona Jack's North; Downtown entries on the total gallons in Kona Jack's Downtown tanks. The best guess of the combined total for both will serve as the tie-breaker for each restaurant.

Visitors usually enjoy gazing at the multi-colored fish in the aquariums; this time we are asking them to pay very close attention to the water.

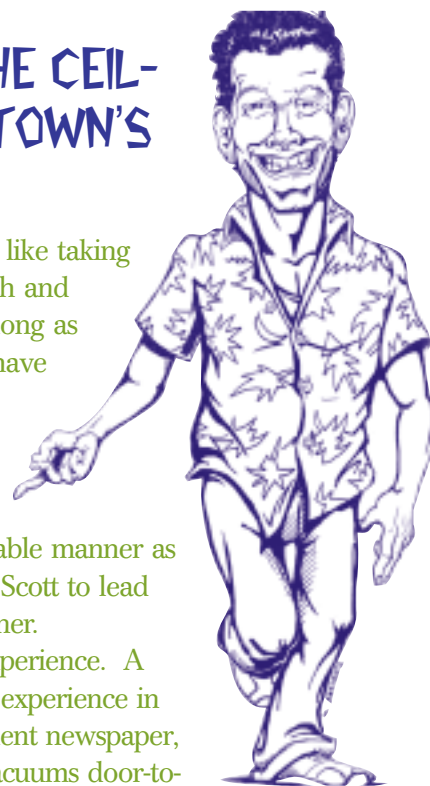
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RACIN' JACK'S SPECIAL EDITION WITH BREAKING NEWS ON INDY PLAY DAYS!

THE KONA BREEZE

DANCIN' ON THE CEILING WITH DOWNTOWN'S SCOTT CHAMNESS



For Scott Chamness, managing a restaurant is like taking the lead on the dance floor: A light yet firm touch and smooth, easy steps will get the job done best—as long as you know where you're going and remember to have some fun while you're at it.

Scott has been the general manager at Kona Jack's Downtown since it was opened by owner Jim Thompson in the summer of 1999.

According to Jim, it was Scott's easygoing, unflappable manner as a Daddy Jack's manager that prompted Jim to ask Scott to lead the Downtown venture as manager and Jim's partner.

Scott's resumé includes plenty of restaurant experience. A stronger theme in his background, however, is his experience in sales. In college Scott sold advertising for the student newspaper, the Purdue *Exponent*. He also sold Filter-Queen vacuums door-to-door. After college, it was a two-year stint as dance instructor at Fred Astaire Dance Studios that he made his best sale. There he met Anne, then an instructor-in-training, and sold her on the concept of marriage.

It was not a hard sell, says Anne, now mother to their two sons, Alexander, 4, and Spencer, 2. Anne and the boys occasionally slip in for a late lunch at Kona Jack's Downtown. Scott drops by to visit but never misses a beat on the steady flow of business in the front or back of the house. His Tom Hanks grin and ocean-blue eyes stir a warm, friendly breeze that fills the restaurant.

"He's just a great guy, so easygoing and caring," Anne says. "And he's a great listener, too." Downtown hostess Jillian McDuffee agrees. "He's the epitome of 'Mr. Nice Guy,'" Jillian says.

Opening Kona Jack's Downtown has been Scott's biggest and most rewarding challenge yet. Scott concedes that Kona Jack's North is a hard act to follow. But he main-

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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Manager: Scott Chamness

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

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Kona Jack's Chef Dwight Simmons prepared this grilled-salmon recipe at his fresh-fish cooking class held at Kona Jack's North earlier this spring. The next grilling class will be Saturday, June 8, 11:00 am at Kona Jack's North. Sign up at the Kona Jack's North Fish Market or call Fish Market manager Jeff Valentine at 843-1609, ext. 7, to join the class.

GRILLED SALMON WITH CRANBERRY-APRICOT RELISH

From Da Cupboard Cranberry-Apricot Relish

Two tablespoons unsalted butter
Half cup finely diced red onions
Two tablespoons peeled ginger,
finely julienned
Two tablespoons minced jalapeños
Two cups cranberries
Two cups fresh orange juice
Two tablespoons brown sugar
Half cup honey
Quarter pound dried apricots, julienned
One tablespoon curry powder
Salt and pepper to taste

Hook It Up!

Preheat grill. Season four 8-ounce salmon fillets with salt and pepper. Oil grates on grill. Place salmon fillets flesh side down. Grill five minutes per side and top with relish.

In a medium saucepan over medium heat, melt butter and cook the onion, ginger, jalapeños, and half of the cranberries for five minutes. Increase the heat and add orange juice, brown sugar, and honey. Bring the mixture to a boil. Reduce heat and simmer for 10 minutes. Add remaining cranberries and simmer for five minutes. Add apricots, curry powder, and salt and pepper. Mix well and remove from heat. Pour into a shallow pan to cool to room temperature. May be refrigerated up to three days. Makes four cups.

Deano's Vino Recommendation

Wine consultant Dean Wilson recommends the Meridian Pinot Noir with this recipe. Dean says the wine exhibits cherry and plum flavors that will contrast nicely with the cranberry and apricot relish.

TOP BEAN-COUNTERS NAMED

Kona Jack's customers were challenged to guess the number of Kona coffee beans in the jars at the North and Downtown hostess stands recently in the Kona Bean-Counter's Contest.

Cory Poland of Carmel and Bill Price of Shelbyville rose to the challenge, with winning guesses at the North and Downtown restaurants, respectively. Cory's winning guess of 5,600 was a bit off the actual number of 7,272, but it was close enough to clinch the victory at Kona Jack's North. Bill was much better, with his guess of 6,283—remarkably close to the 6,462 beans in the Downtown jar.

Cory and Bill each win two pounds of 100% organic Kona coffee provided by Hawaiian Island Flowers (808-981-2239; hif@hawaii.rr.com), plus a coffee jar hand-painted by Susan Thompson, and \$50 in Kona Bucks for use at Kona Jack's Downtown.

The lowest guess from both restaurants was 700, submitted by a Deloitte & Touche employee (no kidding!) The highest guess was 125,000; the funniest, "a s—load," and the most ironic, the one from a Minnesota visitor scribbled on the back of the contest card using πR^2 and other similarly arcane formulas to arrive at a winning calculation, only to cross it out and change it to a second-place guess—a bean-counter consumed by self-doubt.

WHERE JIM BOB GOT HIS NAME

This column is dedicated to language. That is why it is called "Talkin' da Talk." It explores the language of Daddy Jack, the Big Island, the Thompson family, Hawaiian fresh fish, and the restaurant business.

Today we are going to talk about Jim Bob.

Jim Bob owns Daddy and Kona Jack's North and Downtown. He created the Daddy Jack's concept in memory of his father, John Merritt "Jack" Thompson. Daddy Jack stood for good times, outrageous generosity, flamboyant leadership, and, most important, family.

Jim Bob was named on August 31, 1963. On that morning Daddy Jack came home from the hospital announcing the birth of his youngest of five children, James Robert Thompson.

"We'll call him Jim Bob," Daddy Jack declared. Having named Jim Bob, Daddy Jack loosened his tie, dropped his trousers, adjusted his boxers, and settled into his favorite chair with the morning *Star*. Daddy Jack was satisfied at another job well done in a lifetime of jobs well done.

This was well before Jim Bob became a household name with TV's Walton family. Jim Bob Thompson was, and is, in every way imaginable, an original.

Jim Bob was an afterthought. Younger by six years than his nearest sibling Baby Jean, he was different from those who came before him. "Poor Jim Bob," the family would say, wondering what their little brother would do when he grew up. "Poor Jim Bob," they say today, when he can't get a table at his own overcrowded entertainment complex.

Even the name Jim Bob is a curiosity. When asked by *The Kona Breeze* how he spells his name, Jim Bob shrugs and says he isn't sure. Is it *Jim Bob*, or is it *Jimbob*? The Kona Jack's menu has a drink made with

TINY BUBBLES

DOWNTOWN VISITORS GET RED CARPET FOR INDY PLAY DAYS

Kona Jack's Downtown rolled out the red carpet for its friends as it participated in Indy Play Days, May 4 - 11, sponsored by Indy's 2002 Strategic Marketing Task Force.

Prompted by Indianapolis Downtown Inc., a key organizer of Indy Play Days, Kona Jack's Downtown was an active participant in the Downtown promotion held in conjunction with National Tourism Week.



Tamara Zahn, President of Indianapolis Downtown, Inc., congratulates Dan O'Korn, an attorney with Eli Lilly, as one of five recipients of \$25 in Kona Bucks in Kona Jack's Downtown's drawings during Indy Play Days.

NEXT BIG FISH SALE SET FOR JUNE 21

Customers wondering if it was a sale on big fish or a big sale on fish swarmed the Fish Market at Kona Jack's Downtown recently for its first-ever Big Fish Sale. All items were available at 20% off, leading to the biggest one-day sale ever at the Downtown Fish Market, according to Fish Market Manager Randy Bettelon. Downtown's next Big Fish Sale is set for Friday, June 21.

WHAT'S KELLI GOT COOKIN'?

Kelli Matthews, formerly known as Deli Kelli from her days at the lunch counter at Deli Jack's, is the new homemade-dessert queen for Daddy and Kona Jack's North and Downtown. Included on her dessert menu are two old favorites—Jim Thompson's grandmother Chanche's lemon cake and Aunt Jeanne's Texas chocolate cake. Kelli's added a number of her own specialties, including two new favorites—pineapple cheesecake with a macadamia nut crust and a yummy black forest cake. Whatcha got cookin' today, Deli Kelli?

ZOOBILATION SET FOR JUNE 14

Kona Jack's North's Dwight Simmons and Downtown's Dan Phillips are gearing up for Kona Jack's entry in Zoobilation 2002, set for June 14 at the Indianapolis Zoo. The theme, "Dreaming of Africa," will have the jungles screaming with delight at area restaurant's most exotic concoctions. Watch for de-tails!

THURSDAY IS MATT'S NIGHT AT APRÈS JACK'S

Longtime favorite Matt Roush continues to hold down the prime-time Thursday night gig at Après Jack's. An Après and Daddy Jack's favorite for the past eight years, Matt has performed professionally for 20 years, most recently as a regular vocalist for Q95's Bob and Tom. Matt may be contacted for private parties at 733-0224 and by e-mail at roushmusic@aol.com.

Matt is joined at Après Jack's by weeknight regulars Tim Wright (Mondays), Duke Tumatoo (Tuesdays), and Jess Richmond (Wednesdays). Weekends include the Gordon Bonham Blues Band, The Reach Arounds, Jimmy Ryser, and more of Indy's best musicians.

RUN, DON'T WALK, TO DELI JACK'S FOR CARRY-OUT PIZZA

Carry-out pizza fresh from the oven is available this summer, Monday thru Friday, 5 to 9 pm, according to owners Tripp and Anne Cremer. The *Kona Breeze* editorial staff has some simple advice for pizza-lovers: Run, don't walk, to Deli Jack's, for some pizza! pizza! pizza!—while supplies last! Call 818-1413 to place your order tonight!



DWIGHT'S PUMPING UP FOR IRON CHEF COMPETITION

Chef Dwight Simmons will participate as one of a handful of Indy's top chefs in Indy's Iron Chef Competition set for July 23 at the Marriott Downtown. The competition benefits Second Helpings' hunger relief mission. For information, call Tim Vitoux at 317-632-2664 or visit Second Helpings at www.secondhelpings.org. As a warmup to the Iron Chef Competition, Dwight will flex his culinary muscles at Ambassador's "Passport to the World Reception," on Saturday, June 22, at the Indiana Repertoire Theatre, from 9:30 am until 4:00 pm