

HAPPY HOLIDAYS FROM DADDY JACK'S!

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

Volume 2, Number 4, December 2001

THE KONA BREEZE

THE AMAZING CARTERS: FAMILY ACT WOWS DADDY, KONA JACK'S CUSTOMERS



Lou Carter has spent 22 years in the food-service industry, the past 10 at Daddy Jack's, Inc. For his efforts he has the top management position in one of the most complex and successful "back-of-the-house" operations in town. He also has iron-clad job security in a business marked by change and high turnover, and the respect and admiration of his colleagues and peers throughout the local industry.

Lou has something else that gives him much more satisfaction. He has sons Jayme and Chad following in his footsteps. Jayme Carter, 25, (right in photo) is a quiet leader on the Daddy Jack's food-prep line. He studies every plate that goes through the window to make sure each one is just right. Chad, 19, (left in photo) works the line at Kona Jack's Downtown with creativity beyond his years. His co-workers turn to him for recipe ideas and innovative daily specials. Lou does not say much about it, but he knows that the steps his sons are following will lead someday on different paths to success equal to or greater than their father's.

Owner Jim Thompson knows too that he has something special in this father-and-sons team. Jim was Lou's assistant kitchen manager at a downtown Italian restaurant in the mid-80s. Lou followed Jim to Daddy Jack's 10 years ago, when Lou worked one day a week until Jim "bugged him and bugged him," Jim says, to join him at Daddy Jack's full-time. In the meantime, Jim watched Jayme and Chad grow up and is enjoying watching them grow professionally as well.

Each of the brothers has his unique strengths in food preparation. Chad has "the heart" for the business, according to Gordon Nygaard, another long-time veteran of the kitchens at Daddy and Kona Jack's. "I've never seen a guy have such passion for food at such a young age," Gordon says. Chad currently is studying culinary arts at Ivy Tech, with plans for further training, possibly at the Culinary Arts Institute of America in New York City. Jayme, on the other hand, has "the drive" that makes a food line successful and consistent. "He's a real leader," says Gordon of Jayme.

Chad and Jayme are good at what they do, but Lou sets the mark for professionalism

THE KONA BREEZE

A newsletter for the friends of Kona Jack's
North and Kona Jack's Downtown.

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Chad Carter of Kona Jack's Downtown recommends the following for fresh fish with an Italian twist:

SICILIAN STYLE MAHI MAHI

From da cupboard:

Two 8-ounce mahi mahi fillets
One cup of marinara sauce (available in Kona Jack's Fish Market)
1/4 cup dry white wine
Two tsp fresh minced garlic
1/4 cup vegetable oil
One cup flour
1/2 cup fresh chopped basil
One tbs fresh capers

Hook it up!

Pre-heat oven to 450 degrees. Heat a non-stick skillet over medium-high heat for two minutes. Meanwhile, dust the mahi fillets with flour and dust off the excess. Add oil to the skillet and then add the fillets. Let sit for one minute on each side. Drain oil. Take the skillet off the fire. Rub one tsp of garlic on each mahi fillet (Be careful; the fillets are hot!) Return skillet to the fire and add white wine. Let reduce for one minute. Add marinara and bake in oven for 8-10 minutes or until white throughout. Serve on rice with ingredients in skillet over the top. Sprinkle fresh basil on top along with the capers.

Deano's Vino Recommendations:

For a white wine with this recipe, Kona Jack's Downtown bar manager and wine consultant Dean Wilson recommends the San Angelo Pinot Grigio. Dean says the wine's crisp, light taste will complement the marinara and olive oil tastes in the dish. For a classic Italian red-wine combination, Dean recommends the Rabbit Ridge Sangiovese.

HOOTIE THE DOWNTOWN PUFFER RELOCATES TO KONA JACK'S NORTH!

ON "TALK STORY" AND YELLOW TANGS

Sitting with friends and telling stories about everyday events is a universal pleasure. On the mainland we call it "shootin' the breeze." In Hawaii it is called "talk story."

"Talk story" in Hawaii usually occurs after work, or *pau hana*. Topics range from water-cooler office stories to the latest on Osama Bin Laden. It is an art form that entertains Hawaiians throughout the island chain.

Here's an example of an event that will become the subject of "talk story" at Kona Jack's Downtown for years to come. It occurred recently at the bar at the Downtown restaurant:

Two co-workers settled in at the bar at lunchtime next to a third, whom they did not know. One of the two co-workers gazed at the aquarium behind the bar. The other buried his nose in the menu.

Suddenly, the first lunchmate elbowed his partner and pointed at Hootie, the porcupine puffer fish who recently had gained celebrity and his rock-star name in a recent *Kona Breeze* "Name the Puffer" contest.

What demanded the first co-worker's attention was the fact that Hootie had begun munching hungrily on the head of a cute little tang, one of those bright yellow fish with translucent fins that are the darlings of captive sea-life.

The first, an information technology specialist, was fascinated by the spectacle. The second was nauseated. He suddenly lost interest in the seafood menu before him.

It was the reaction of the third customer that has since become the mainstay of barstool storytelling at Kona Jack's Downtown. The punchline and its delivery define the art of Hawaiian "talk story":

Upon Hootie's final gulp of the cute yellow fish, the third customer gazed down the bar at the two co-workers, cleared his throat, smiled archly, and declared, loud enough for the whole bar to hear, "I hear the yellow tang today is delicious."

Thus began the puffer's journey to the 1,000-gallon tank in the "Shark Room" at Kona Jack's North, where the fit, sleek leopard shark "talks story" of the bully puffer who used to terrorize the salt-water tank at Kona Jack's Downtown.

SYMPHONIC SERENDIPITY

THE KONA BREEZE CONTEST WITH NO STRINGS ATTACHED

If there were a way to bet on it, Daddy Jack would have been a huge fan of the Indianapolis Symphony Orchestra. Nonetheless, many of Daddy and Kona Jack's best customers are regular Symphony-goers, so this *Kona Breeze* contest honors their patronage.

Customers are invited to enter the *Kona Breeze* "Symphonic Serendipity" contest by dropping a contest card off at the Kona Jack's North and Downtown hostess stands. One card will be drawn randomly at each restaurant on February 1, 2002. The winners from North and Downtown each will receive two vouchers for Classical Series tickets, compliments of the Indianapolis Symphony Orchestra, and dinners for two at Kona Jack's Downtown to go with their Symphony tickets. Limit one entry per customer.

Classical Series information may be found on the Symphony's website at www.indyorch.com.



HOLIDAY HOURS

At Daddy Jack's on New Year's Eve, join us for dinner for two with fresh Alaskan King crab, lobster tail, prime rib, complimentary wine or champagne, and entertainment by the Gordon Bonham Blues Band, all for \$100/couple. Kona Jack's North and Downtown will serve some interesting specials as well. Reservations are a must!

Daddy and Kona Jack's are closed Christmas and New Year's Days.

CHRISTMAS EVE, MON, DEC. 24

Daddy Jack's open until 5:00 p.m.

Kona Jack's North open lunch only; Downtown closed lunch and dinner

NEW YEAR'S EVE, MON, DEC. 31

Daddy, Kona Jack's North and Downtown open lunch and dinner (special menu)

TINY BUBBLES

Last Call for Holiday Party Planners!

Plan your holiday party today by calling managers Larry Fine at 843-1609 for Kona Jack's North and Scott Chamness at 822-FISH (3474) for Kona Jack's Downtown. The Fish Markets at both restaurants are ready to prepare your party platters. Call Fish Market managers Jeff Valentine (North) or Randy Bettelon (Downtown) and give them plenty of notice so they can get it just right for you and your guests.

Downtown Reservations Recommended for Pacers, Symphony Gatherings

The Pacers will be hot and the Symphony's strings tight this season Downtown, so plan ahead by making reservations prior to both at Kona Jack's Downtown. Hostess Jillian McDuffee will take your reservations at Kona Jack's Downtown. Jillian's the best, but she has only so many tables to set aside for Pacers and Symphony fans. So call ahead, plan to meet your friends for the best seafood in town, then hurry for the aisle seats.

Kona Breeze, Kona Jack's Brochure Available at www.konajacksindy.com

Past and present issues of *The Kona Breeze* and the most recent Kona Jack's brochure are now available at the Kona Jack's website at www.konajacksindy.com, according to webmaster and Kona Jack's office manager Donna Johnson. The website features menus, hours of operation, and other information, including the "Legend of Kona Jack," according to Donna. The website is designed by Bob Glenn of Oongawa Design. Graphics and artwork are provided by longtime Daddy Jack's employee and artist Laurie Faust. The newsletter and brochure are designed by Amy Kirchner.

New Years' Plans In the Works at KJ North, Downtown

Kona Jack's North and Downtown are making special plans for New Year's Eve on Monday, December 31. Call ahead for reservations at 843-1609 (North) and 822-3474 (Downtown). Incidentally, Kona Jack's Downtown will be closed for a few days the following week to let the staff catch their breath after a busy holiday season.

Pumpkin Weight-Guessing Easy as Pie For KJD Customer

Doug Kovach was on the button with his guess of 113.2 pounds in the recent Giant Pumpkin Weight-Guessing Contest at Kona Jack's Downtown. Doug is an engineering manager for Panasonic Automotive Electronics. He was in with his family from out of town "to show them some great seafood," he says. Chef Dan Phillips organized the contest, which attracted nearly 100 entries with guesses ranging from 64 to 437 pounds. For getting it right, Doug is the winner of dinner for two at Kona Jack's Downtown.

Delores McGrotty, Danielle Hill Top "Forget-me-Not" Sellers

The Alzheimer's Association's 2001 Memory Walk was the beneficiary of Daddy Jack's and Kona Jack's Downtown "Forget-me-Not" sales in September, according to the Association's special events coordinator Jennifer Berry. Top sellers of the cutout purple and gold flowers were Delores McGrotty of Daddy Jack's and Downtown's Danielle Hill. The "Forget-me-Not" sales raised nearly \$2,000 for the Memory Walk, the major fundraiser for the non-profit organization that supports Alzheimer's victims and families. Kona Jack's is an active sponsor of the Alzheimer's Association in memory of Daddy Jack's dad, Merritt L. "Skeet" Thompson.

CYBER-AWARD GOES TO KONA JACK'S DOWNTOWN

Kona Jack's Downtown was awarded "Best of 2001 Editorial Winner" for Indianapolis by www.citysearch.com, the on-line entertainment guide for visitors to cities nationwide.

"Whimsical ocean accents are prevalent—think, Florida meets Hawaii—in the casual dining room and bar, but the flavors are very uptown," writes Elizabeth Agostinelli for the web review. "Polynesian-inspired seafood is prepared by a kitchen staff that knows what it's doing."

While on the web, check out Kona Jack's Downtown's review at www.digitalcity.com/indianapolis/dining: "This place is hot," says digitalcity.com. "The fish is fresh and well prepared. The atmosphere is quiet enough to hold a business conversation, yet fun enough to hang out with your friends." Check out this fun site and write a Kona Jack's Downtown review of your own!

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in his business, according to Cullen Simpson. Cullen has worked with Lou for 10 years as a senior marketing associate with Sysco, Daddy Jack's major food vendor. Daddy Jack's is Cullen's biggest account in a territory that includes central and northeast Indiana, 36 restaurants in all. Cullen cites Lou's mastery of the food inventory, consistency, and quality as Lou's strengths. Beyond his kitchen-management skills, Lou has earned the nickname "Sweet Lou" for his ability to get along with everyone he meets.

Sherry Carter, Chad and Jayme's mother, is proud of—but not surprised by—her husband and sons' success. Sherry met Lou 29 years ago when they worked together at the coffee shop at the Hospitality Inn. She now works at Sahn's Café. In between, their work lives have

criss-crossed throughout the city, with Chad and Jayme often working by their sides.

"Chad has learned by watching his dad," Sherry says. "He keeps his mind open to everything he sees, tries to absorb it, and tackles anything new." The food business comes naturally for Jayme, she says. "Jayme is an explorer. He's very independent. Someday he'll have his own restaurant." Like brothers, they compete, but they also share ideas and learn from each other. But they both get most of what they know and do from Lou, whom Sherry calls "master of all" in the Carters' culinary world.

"They are the best people I know," Sherry says.

"Simply amazing," we say, that all three Carters serve the customers at Daddy Jack's and Kona Jack's Downtown.

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