

# BRVA Meeting/Election Brings Large Turnout

by Alan Hague

**October 19** There were over 60 in attendance at the October Broad Ripple Village Association (BRVA) meeting. Coffee was provided by Suzanna Held from Hubbard & Cravens Coffee Co. and a wide variety of tasty snacks were provided by Scholars Inn Bakehouse.

2004 BRVA membership is up 50% over 2003. The 2005 membership drive starts in January. Postcard reminders should be mailed in December. Due primarily to the successful Blues Fest and the Taste of Broad Ripple, the treasury has a balance of almost \$40,000.

The last Farmer's Market for 2004 will be October 30. This is the last year for the market in its current location in the parking lot of Lor Corp, across the street from McDonald's. The BRVA has two potential sites for the 2005 market. It is estimated that the final location will be decided in November. Many of the vendors at the market say that the Broad Ripple market is their favorite.

Officer Ben Hunter and Deputy Chief Benton presented the IPD report. The taxi lane issue has passed committee and is in the council for a vote. It is expected to pass. This will create a taxi only lane on Thursday, Friday and Saturday nights after 8pm in the 800 block of Broad Ripple Avenue. This lane was developed to ease the congestion caused by taxi cabs on the avenue.

Middle Shift Field Lieutenant Terry Eden was seriously injured when he was struck by a mini-van while standing outside of his

marked police vehicle. Lt. Eden was securing a perimeter position on 71st Street during a manhunt for the National City Bank robbery suspects when the incident occurred. Injuries sustained include a broken arm, broken rib, fractures of the hip and pelvis, and torn muscle in the right leg. North District officers have been frequent visitors to Lt. Eden in the hospital and wish him the best as he recovers. Ben said cards and emails from citizens are welcomed. To contact Ben Hunter, see page two - Local Government.

Chief Benton stated that assaults, namely bar fights, are way up this year. He has no idea why. A plea was made to bar owners to contact IPD with any ideas.

The October meeting is the annual election of board members. Tonight there were nine spots open and nine candidates. Each candidate made a brief speech stating their background and why they want to be on the board. The candidates each made it clear that Broad Ripple is a very special place in Indianapolis. Some went so far as to say that "It is the only place to live." It is great to see such neighborhood spirit and such a high caliber of people added to our already strong board. This should make for an exciting year in the village.

The ballots were collected and all nine were voted in unanimously.

There was a discussion about a recent notification process that may have been improperly handled. Residents that should have been notified about an upcoming zoning hearing were not. While the Gazette is no substitution for legal notification, we did print the notice of the hearing in question in our local government section.



by Mark Rumreich

While a sophomore at Ohio State University, Donatos founder Jim Grote borrowed \$1,300 to open his own neighborhood pizzeria. His goal was simple - to make the best pizza. Grote took Donatos from a family business in 1963, to a formidable pizza chain.

In 1999, McDonald's Corporation purchased Donatos. At that time there were 146 restaurants. Four years and fifty restaurants later, the Grote family reacquired the chain from McDonald's. While the Grote family remained active in the business following the acquisition, they reassumed full ownership in 2003. Currently, there are 200 stores, mostly in the Midwest, but with some restaurants in Orlando, Nashville and Philadelphia.

Donatos' atmosphere is simple and efficient. There are some booths along the windows and half a dozen tables. There's also a small party room if you've got a group. The walls are covered with Donatorabilia to fill you in on the restaurant's history.



Donatos' staples are pizzas, oven-baked subs, breadsticks and salads. Fresh salads come in side, entree and party sizes. Donatos has three crust sizes: 7, 12 and 14 inches. There's the original thin crust, a thicker "traditional style" crust and a "no dough" option. For toppings, there are the usual favorites plus bacon, sliced chicken, green olives, jalapenos, anchovies and almonds. You can choose one of the ten or so Signature pizzas or create your own. For cheese, Donatos uses provolone instead of the usual mozzarella. Some of the Donatos serve beer, the Broad Ripple location does not.

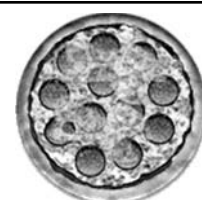
We ordered a thin-crust pepperoni & sausage pizza and a Chicken Vegy Medley Signature pizza with traditional crust. The latter had sliced chicken breast, roma tomatoes, mushrooms, green peppers, provolone and cheddar cheese and a white pizza sauce.

One of the things that distinguishes Donatos' pizzas is the edge-to-edge toppings. Our pizzas were no exception. The pepperoni and sausage pizza was exceptionally good. The homemade crust was thin and crispy and had great flavor. The sauce was tangy and the provolone really added to the taste. The pepperoni was spicy and abundant, covering the entire top of the pie. The only mild disappointment was the sausage. The chunks were hefty and had texture, but the flavor was that of spiced-up breakfast sausage, with no hint of fennel, just sharpness.

The thicker crust of the Chicken Vegy pizza seemed to lack the great flavor of the thin crust, and had too much dough for the toppings. In spite of the abundance of fresh vegetables and chicken, this pizza suffered from "flavor underload." The menu described the white sauce as delicate. That somewhat described the whole pizza - the flavors were a bit too delicate for my tastes.

Donatos tries to bring the feel and quality of a small family pizzeria to a chain - and they largely succeed. If you stick to what Donatos does best - thin crusts, tomato sauce, pepperoni and fresh toppings, you'll be in for a treat.

Mark Rumreich has been vigilantly surveying the pizza scene in the Indianapolis area for over two decades. He is an avid home brewer, has written for several magazines, and is the author of the Car Stereo Cookbook.



**Want your pizza to be reviewed by The Pizza Scene? Add a new pizza since your last review? Did our review overlook your specialty pizza?**

Contact the Gazette 508-6634

## Where in the Village?

This Dawson carved in stone is been on display for generations. Have you seen it? We used to buy pizza here in the 1970s.

Answer on page 15



### Crossword solution

puzzle on Page Five

M	R	S		C	A	T		F	A	D	E					
L	O	O	K		C	A	T		I	T	A	L	Y			
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