

Bike Line continued from Page One

service and advice.

The concept worked and the Revards soon outgrew the 6406 Cornell location. In 1982 the Bike Line moved about one block north to 6520 Cornell. This was previously the home of *The Village Framer*. The 6520 location provided the room for a large service area behind the store. The showroom and office filled the converted house. * See editorial page 4.

The Carmel Bike Line shop was opened in



June of 1997. "The Carmel store was more family oriented," said Charlie. "Many of our customers were the families that rode the

Monon Trail. The Broad Ripple store was still more of a Pro Shop at the time."

The Revards are changing that. They have added new bikes to the Broad Ripple store for children and the occasional rider.



Lots of helmets and biking clothes.

Today, the Bike Line carries most of the popular Trek line of bikes, as well as Kline, Lemond, Gary Fisher, Seven, and Waterford. All of the bikes are American made, with many coming from Wisconsin. In addition to the commercial bikes, the Bike Line offers full custom, made-to-measure bikes ranging in cost from \$5,000 to \$10,000.

To serve the Monon Trial family popula-



John Gleason provides expert bike repair in the well-stocked workshop.



The Revard family in 1974. Back row: Tom, Josie, Nancy, Tom Jr. Front row: Bill, Jimmy, Charlie, Teresa.

tion, kids bikes starting around \$139 have been added to the store. The Revards have kept the pro-shop expertise and product lines while expanding to include cyclists at all levels of interest.

"The Bike Line carries everything you need to ride," said Charlie. "We carry the stuff we like. Everyone that works here rides. That's how we establish what we carry."



Between Cornell Street and the Monon Trail, across the street from the store, is a large gazebo. It is a place for people to gather, trail enthusiasts to rest, and even for musicians to perform. Designed and built by John Hill of the Broad Ripple Brewpub and Joe Breach of Metro Renovation, it bears a plaque that reads "In memory of Tom Revard who founded the Bike Line in 1979 with the vision of the Monon Railway becoming a greenway for all to enjoy."

That vision was realized and the store is still serving our community.



A customer choosing a new bike from the large selection in the back half of the Cornell Street store.

Crossword solution

puzzle on Page Five



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by Mark Rumreich

Fazoli's brings together two popular dining ideas - the Italian family restaurant and fast-casual dining. The concept was created in 1988, by the parent company of Long John Silver's. Two years and five restaurants later, the chain was sold to a Lexington, Kentucky based firm. Since then, Fazoli's has grown to more than 400 restaurants spanning 32 states.

Fazoli's sets the dining mood with art murals on the walls, containers of oil along the windows, and baskets of peppers. These give the atmosphere of a full-service Italian restaurant. Their menu includes a wide variety of pastas, oven-baked submarine sandwiches, soups and salads, and of course, pizza.



Until recently, your pizza options were limited to double or triple slices of cheese, pepperoni or combination pizza. Fazoli's has now introduced five Brick-Oven Style pizzas, replacing the previous lineup. These are 9-inch square individual pizzas. Your options are Italian Meat (pepperoni, sausage and salami), Mediterranean (black olives, salami, chicken and tomato), Spicy Southwest Chicken (peppery chicken, red pepper and alfredo sauce), Pepperoni, and Ultimate Cheese.

We ordered Italian Meat, Spicy Southwest Chicken and Pepperoni Brick-Oven Style pizzas. We also ordered a kid's six-inch round pepperoni pizza (reportedly like the old style), for comparison purposes. Five minutes after ordering, our Fazoli's beeper went off, signaling our order was ready at the counter. Armed with plastic forks, we carried the pizzas to our table.

The kid's pizza had a thin crust, tasty pepperoni and abundant mozzarella. The most striking thing about it was the

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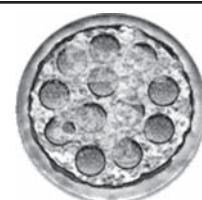
very sweet sauce - too sweet. But maybe that's what kids want. The tomato sauce on the Brick-Oven Style pizzas was different - less sweet, spicier and not as much of it. On the Italian Meat pizza, the pepperoni was

spicy, but the crumbled sausage was mild. The toppings were highly concentrated in the center of this pizza. The Spicy Southwest Chicken was really spicy. I thoroughly enjoyed it, but it was too spicy for my companions, and I can understand why. The biggest disappointment with the Brick-Oven Style pizzas was the crusts.

Brick oven pizzerias are popular in the east. The brick oven's ultra-high temperature (about 800 degrees) makes for a crispy crust and the wood fire they use imparts a unique subtly smoky flavor to the crust and pizza. All the ones I've had were round. Now I didn't really expect there to be a brick oven in the back, but I did expect some resemblance to the real thing. But instead of a thin, crispy, subtly smoky crust, there was a thicker, plain-tasting, flatbread-like crust.

Fazoli's goal is to become America's favorite family Italian restaurant. Based on the crowd we encountered on a Tuesday night, they're doing a good job of it. They provide atmosphere, value, and speed. But if you're looking to experience the joys of authentic brick oven pizza, you may need to go to Boston's North End.

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?

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