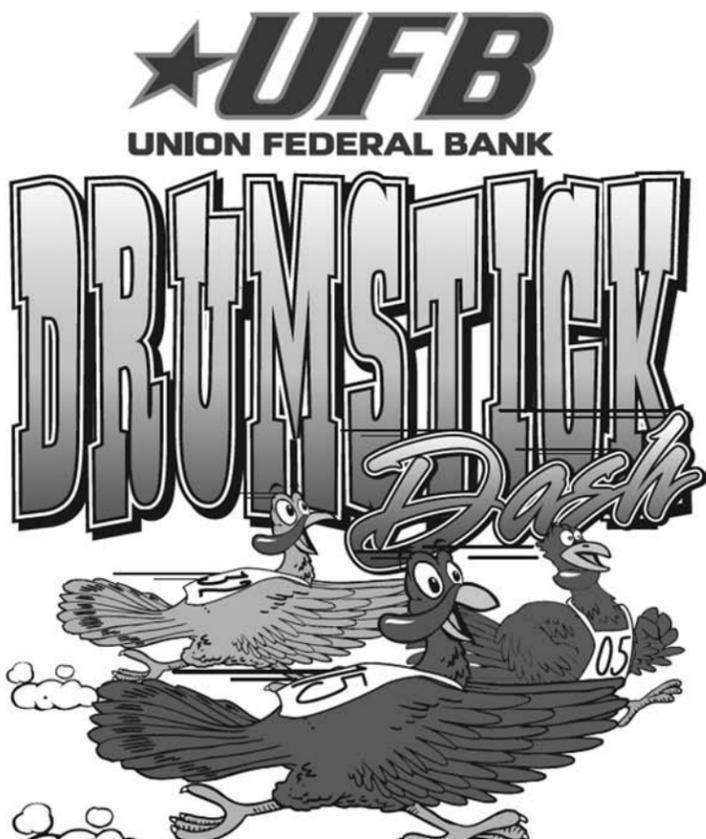


MOVE YOUR FEET SO OTHERS CAN EAT



THANKSGIVING 2005
A Fun Filled Run / Walk Through
Broad Ripple on Thanksgiving morning!
November 24, 2005
9:00 a.m. start

A BENEFIT FOR:



SPONSORED BY:



by Mark Rumreich

In reviewing the Jazz Kitchen for pizza, I almost felt like I was reviewing Wrigley Field for the quality of the hot dogs there. But the Jazz Kitchen is as much a great place to dine as it is one of Indy's premiere jazz nightclubs.

Located at the southeast corner of 54th and College, old-timers may remember this spot as the former home of The Place to Start, and Crazy Al's before that. In the thirties, Fischer Pharmacy & Erber Hardware were there - in the forties it was Haag Drugs and Scotten's Restaurant.

The Jazz Kitchen provides a wide variety of jazz entertainment six nights a week. There is local, regional and national talent. Nightly shows are generally local or non-ticketed regional acts - special events are the more prominent acts, and are always ticketed in advance. You can come for dinner and jazz, just for the music, or as we did, just for dinner (must be on a non-special event night or you will have to buy tickets for the show, also). The music calendar is on the website, or you can call to see who's playing. You must be 21 to enter.

The Jazz Kitchen is sectioned into a bar, a restaurant with a great view of the stage, and an outdoor patio for warm evenings. The decor is vibrant, and the low lighting creates a comfortable, intimate setting.

The Jazz Kitchen

5377 North College Ave
253-4900

Mon-Sat: 5PM-close
www.thejazzkitchen.com

The menu offers culinary creations from around the world, ranging from steaks and fresh fish to inventive vegetarian

and pasta creations. Many of the items have a Cajun theme. There's a full bar and extensive wine and beer lists - prices are even listed which is worth extra points in my book.

Pizzas are 8-inch, all with homemade honey-white crusts. There are five to choose from: Traditional, Smoked BBQ Chicken, Roasted Vegi Colossus, Five Cheese & Tomato, and Pesto Portabella. We ordered a Traditional, a BBQ Chicken, and a Five Cheese.

Knowing JK's forte was entertainment, I wasn't setting my expectations too high for pizza. But I was wrong - the pizza here is more than an afterthought, as evidenced by the homemade crusts and inventive combinations of toppings. The Traditional comes with pepperoni, Italian sausage, red onions & mushrooms. The kitchen ran out of Italian sausage, so we didn't get to try it, but the other toppings were generously applied and flavorful. The BBQ Chicken was my favorite of the three - it was completely covered with man-sized hunks of smoked white meat chicken, caramelized onions, and a blend of mozzarella, provolone and gouda cheeses. Very tasty. The Five Cheese was generously topped with mozzarella, provolone, smoked gouda, parmesan and goat cheeses as well as roma tomatoes. It was a cheese-lovers find.

Known for consistently providing the top jazz scene in the area, the Jazz Kitchen is as much a place to have outstanding pizza, food & drink as it is to see superb live music.



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 just-released second edition of the Car Stereo Cookbook.

Where in the Village?

Answer:

This peak is on the Static Salon, located at 6543 Ferguson Street.



Crossword solution

puzzle on Page Nine



Hidden History solution

puzzle on Page Nine

IN THE FIFTIES THE WILLIAM H. BLOCK DEPARTMENT STORE WAS ON BROAD RIPPLE AVENUE. AFTER ONLY A COUPLE OF YEARS IT MOVED TO GLENDALE MALL.