

Blues

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Uncle Artie's smokin' ribs

Children lined up to play in a large moonwalk. The Indianapolis Ice set up a hockey slap shot game that included a gigantic inflated Indianapolis Ice hockey player that was as tall as the trees.

First on the stage was Gene Deer. Gene played lead guitar and was the vocalist with Smokin' Dave Wyatt on bass and Keith Yount on drums. I found many people in the audience that have followed Gene Deer for years. Gene records at the Slippery Noodle and has been named Nuvvo's Best Local Blues



Gene Deer and bassist Smokin' Dave

Band for several years.

The Gordon Bonham Blues Band, also a regular at the Slippery Noodle, played next. In September, Gordon Bonham will play at the Bean Blossom Blues Fest.

The third music group on stage was Joe Bonamassa. After the Blues Fest Joe's band played at the Patio Nightclub on Guilford Avenue. Joe has recorded several CDs and is currently touring from coast to coast.



The Gordon Bonham Blues Band

Next was Indigenous, a Nakota Sioux family quartet from South Dakota, with a hard-rocking set. Their latest CD, Indigenous, is their first release with Silvertone Records.

Wrapping up the day was Taj Mahal. He has recorded dozens of albums, won a Grammy, appeared on TV and in movies, and played concerts and festivals all over the world. Taj Mahal plays traditional blues, sometimes with a reggae feel. "Remember that the blues are 'mercan,'" said Taj. "They are 'mercan.'" Everyone understood, indicated by the roar of applause. This is our music, born in America. In the crowd of hundreds gathered around the

stage - some listening, some dancing - a 4 or 5 year old girl sat on the stage edge with her arm around her father. Young and old enjoyed the easy-going blues show. We were close enough to see the keys of the piano reflected in Taj Mahal's sunglasses.

I haven't heard yet, but I hope there will be a second Blues Fest next year. If there is, I am sure Uncle Artie will throw a few more briquettes on the fire and bring extra ribs.



Brothers Mato and Pte of Indigenous



Joe Bonamassa and bassist Eric Czar



by Mark Rumreich

In this installment, the Pizza Scene travels to the south-eastern extreme of Broad Ripple, to Marco's Restaurant & Lounge. It's located on the north side of 54th Street, just west of Keystone. Marco's has been there for nineteen years in what old-timers will remember as the original location of the Capri Restaurant.

We visited on a Monday night and had no wait. Had it been a Tuesday, this might not have been the case. Marco's is popular for steaks, and their Tuesday night special gets you a fillet, giant salad, and potato for \$9.95. They also serve chicken, veal, fish and pasta dishes, appetizers and salads, and of course, pizza. There are a number of craft beers on tap, and a good selection of bottled beers, wine, and a full-service bar.



The unassuming exterior is home to a classy Italian dining room and a lounge. There's dining in both of the main rooms, but smoking is allowed only in the bar area. The lighting is low, and there are candles and tablecloths, but the atmosphere is informal. The bar area has more of a neighborhood pub-type feel. Children are permitted in the non-smoking room.

Marco's offers 8", 12" and 14" pizzas with traditional toppings as well as feta cheese, fresh or sun-dried tomatoes,

Marco's Restaurant & Lounge
2380 E 54th St
251-7000

Mon-Thu: 11AM-2PM, 5PM-10PM*
Fri: 11AM-2PM, 5PM-11PM*
Sat: 5PM-11PM*
Sun: closed
*extra 1/2 hour, pizza & salads only

spinach, artichoke hearts and diced green chilies. There are no crust or sauce options. We ordered a pepperoni and sausage for our first pizza. We were inspired by the list of ingredients and ordered feta cheese, black olives and sun-dried tomatoes for the second. (These were in addition to, not instead of the traditional cheese & sauce.)

The pizzas were delivered piping hot to our table. One of the outstanding things about the pizzas was the cheese - I suspect provolone as well as mozzarella. The crusts were thin and fairly crisp, but could have benefited from being handmade. The sauce was just right and the pepperoni was too. I fondly remembered the fennel-laced Italian sausage of earlier days of Marco's. Somewhere along the way, the recipe must have changed to a milder flavor.

The generously applied sun-dried tomatoes overwhelmed our second pizza, making it difficult to appreciate the feta cheese and olives. Fresh tomatoes may have made a better combination, but the pizza was still enjoyable.

What I enjoyed most about Marco's was the right mix of one-of-a-kind atmosphere, tasty pizza, attentive service and worthy beer selection. And in this age of national restaurant chains, that mix is getting to be a rare commodity.

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.

Crossword solution

puzzle on Page Five

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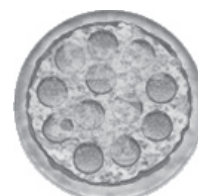
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