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the slightest cue for audience response.

Karl Denson displayed wide talent by performing vocals, tenor sax, alto sax, and flute. Lead guitarist Brian Jordan was obviously a crowd



Karl Denson blasted amazing riffs from the sax.

favorite - a very vocal section greeted his first appearance and every solo with sustained cheers. Bassist Ron Johnson kept a steady "feel-it-in-your-chest" drive-line for the band in combination with drummer John Staten and keyboard player David Veith. Staten's



drumming was clean and exciting. Trumpet player Chris Littlefield provided counterpoint and spirited interplay against Denson's lead. Most of the pieces were original compositions, such as *Dawn, Love, The Bridge, S&G, and The Matador.*

By its nature, jazz tends to be independent instruments weaving a loose association of riffs travelling in large elliptical orbits. Rock can often be a single pulsating theme with slight variation. Karl Denson's Tiny Universe managed to meld these styles and melodic R&B into an astounding union: just

when the listener thought one instrument might be headed off into the weeds, it would circle back via the tight cohesive teamwork. Their music embodies the joy of a Jam-Band merged with the practice and skill of a Philharmonic.



Chris Littlefield played trumpet and flugelhorn.

Special kudos to the sound engineers for the night. The volume levels were strong and matched the energetic group, but fit the venue and never went over the top. The mix levels kept the front-men in control without hiding the rest of the band.



Brian Jordan lead guitar, highlighted by the spotlight.

Rock for Riley was conceived by Greg Berman, a third-year IU School of Medicine student. The project was realized with the help of more than 60 of his fellow medical school students, including Joe Frank, who will be president of the 2005 event.



David Vieth on keyboards.

"It could not have gone any better," said Berman. "I would like to thank all of the student volunteers, the Office of Medical Service Learning and all of my family and friends who helped make the night such a memorable one. With this type of an inaugural event we plan on raising the bar for years to come."



photo by Bob Schmidt

Rock for Riley filled The Vogue Nightclub to capacity.



photo by Bob Schmidt

Greg Berman (left), event organizer, and Joe Frank (with check) announced the \$26,000 that was raised.



by Mark Rumreich

Papa Murphy's pioneered the "take and bake" pizza concept over twenty years ago. Originally a west-coast chain, there are now more than 750 stores blanketing all but the eastern-most states. Papa Murphy's came to Indianapolis in 2001, and already has twelve stores here. The Broad Ripple location is just west of Keystone, on the north side of 62nd Street.

When I first heard of Papa Murphy's Take 'N' Bake pizza, I wondered why anyone would want to go to the trouble to order and pick up a pizza and then have to bring it home and bake it. It seemed like the worst of both the carry-out and frozen pizza worlds. But then I tried the pizza.

Now I understand. What you get with Papa Murphy's is a huge custom-made pizza, piled with fresh ingredients on a hand-made crust, and the convenience of having it come hot from your oven exactly when you want it.

Part of what makes this work so well is the baking tray. You bake the pizza on the formed paper tray, and it yields a perfectly baked crust. After it is baked, cut the pizza on the tray, then throw it away when you're done - no extra dishes or mess.

Papa Murphy's gives you plenty of pizza options: 12, 14 and 16-inch crust sizes; traditional, thin-crust, stuffed and deep-dish styles; and regular or creamy garlic sauce. Toppings include the usual plus more. Fresh mushrooms, diced Roma tomatoes and green onions come standard on many of the pizzas, which gives them an unusually fresh taste.

In addition to pizzas, there are salads and ready-to-bake calzones, cheese bread and desert pizzas.



Papa Murphy's Take 'N' Bake
2130 E. 62nd St.
259-7272

Sun - Thurs: 11 a.m. - 8 p.m.
Fri & Sat: 11 a.m. - 9 p.m.
www.papamurphys.com

We ordered a Cowboy and a Gourmet Classic Italian pizza. The Cowboy has pepperoni, Italian sausage, mushrooms and black olives; the Gourmet Classic Italian has creamy garlic

sauce and is topped with pepperoni, Italian sausage, mushrooms, diced Roma tomatoes and green onions. We ordered by phone, and the pizzas were ready when we arrived about ten minutes later.

The instructions warn against baking more than one pizza at a time - good advice unless you like the top of one pizza and the bottom of the other undercooked. However, you can swap the two halfway through the baking and get away with it (We were fortunate enough to have a double oven). For the adventurous, grilling directions are also provided.

On both pies, the pepperoni was zesty, the Italian sausage was tasty, and the cheese was abundant. The tomato sauce on the Cowboy was thick and spicy. The generous fresh veggies and creamy garlic sauce made the Classic Gourmet Italian a fresh change of pace, and something that I'll order again. The crust on the Classic had a hard time standing up to the weight of all the toppings, but the flavor was worth the price of having to use a fork.

Papa Murphy's flavor, freshness, convenience and price will make you forget about frozen pizza. It may even make you forget about delivery.

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.



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Crossword solution

puzzle on Page Five



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