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February/March 2022

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GUIDE

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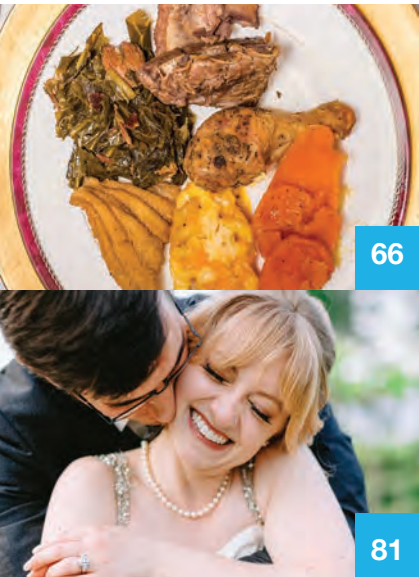
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features

66 Soul Food: Cookin' Good in B-town!

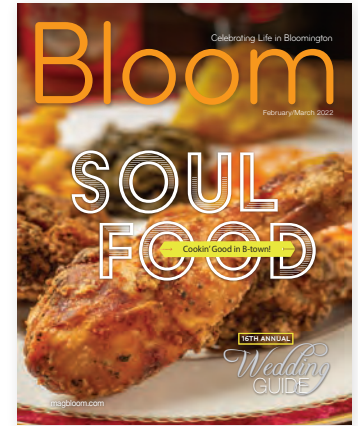
When one thinks of soul food, one might conjure delectable images of fried chicken, fried fish, black-eyed peas, sweet potatoes, collard greens, and cornbread. Oh, and don't forget the red drink. Soul food is all that—and more. Read about Bloomington's soul food history and grab some recipes to try in your own kitchen.

By Carmen Siering, photography by Rodney Margison

81 Bloom's 16th Annual Wedding Guide

With inspiration pulled from their own love stories, the four couples featured here honored their families and themselves. We hope their weddings will spark your inspiration as you look for ideas to personalize your own special day.

By Linda Margison & Lee Ann Sandweiss; photography by Seth Teeters Photography, Kelly Slaven Photography, and Anna Clark Photography



Soul Food. Photo by Rodney Margison

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IU is celebrating the 50th anniversary of one of the country's first living-learning centers; and find out how tracking and reporting precipitation data at your home can help meteorologists, farmers, and more.

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Read about two local efforts to help reduce and eventually eliminate homelessness; and Bloomington has a new sibling city—Palo Alto, California.

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At least 20 new businesses have recently opened; and an IU grad has launched an online network to showcase and connect performance artists.

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Some suggestions for dining out or ordering in.



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Solutions for the Unvaccinated

An exhausted health care professional told me, “I am sick and tired of looking after unvaccinated people who were too dumb or too selfish to look after themselves.” In many cases, she is also having to watch them suffer and die. Deaths that could have been avoided.

Meanwhile, hospitals across the country, including our own IU Health hospital, are so overwhelmed with unvaccinated patients that people with other illnesses can't get treatment.

“We have hundreds of patients who need surgery, who are in pain, who have conditions that require surgery, and we cannot do them,” says Brian Shockney, president of Indiana University Health's South Central Region.

In other countries, those who continue to resist vaccination are being ostracized from society—unable to go to restaurants, bars, theaters, grocery stores, or almost anyplace else. In the Canadian province of Quebec a fine of at least \$100 is being considered for residents who refuse to get vaccinated. In France, President Emmanuel Macron has said of the unvaccinated, “I

really want to piss them off,” so he's banning them from much of public life. All good ideas.

Even Donald J. Trump, America's own prince of darkness, has finally come around to encouraging people to get the stabs.

One solution told to me by a local health care worker is extreme but makes sense. Overwhelmed hospitals should set up auxiliary wards solely for the unvaccinated, where they would be cared for exclusively by hospital staff who have also refused the vaccination. These wards could be established in empty warehouses with cots for beds; the way they did it in 1918 for the influenza epidemic. This arrangement would make hospitals safer for more deserving patients, safer for staff, and would enable those who need surgery to get it.

Good Riddance Trey Hollingsworth

After six years in Congress, Trey Hollingsworth, our representative for the state's ultra-gerrymandered 9th Congressional District, finally did something for the country he professes to love: He announced he is not running for reelection.

For the past five years, he has been silent as Donald Trump and his gang of grifters have trampled on our democracy. As such, he is a confederate to their malfeasance.

Mahatma Gandhi said it best: “Silence becomes cowardice when occasion demands speaking out the whole truth and acting accordingly.”

Hollingsworth never once spoke out. He is a coward, and if American democracy survives, cowardice will be his legacy.

Malcolm Abrams
editor@magbloom.com



In 1918, volunteer nurses from the American Red Cross tend to influenza patients in the Oakland (California) Municipal Auditorium used as a temporary hospital.
Photo by Edward A. "Doc" Rogers/Library of Congress via AP



WE SHOULD TALK

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Bloom

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Carmen Siering WRITER: SOUL FOOD—COOKIN' GOOD IN B-TOWN! Carmen is an independent writer and editor who has been contributing to *Bloom* since 2010. She was honored to serve as *Bloom's* managing editor, then executive editor, from July 2015 to November 2019. As she worked on this story, she was overwhelmed by the willingness of those she contacted to talk openly about their experiences. She extends her sincere thanks to everyone involved.



Rodney Margison PHOTOGRAPHER: SOUL FOOD—COOKIN' GOOD IN B-TOWN! *Bloom's* managing editor, Rodney had a successful career as a newspaper photojournalist and reporter before changing trajectory to concentrate on editorial and fine art fashion and glamour portraiture and food photography.



Linda Margison WRITER: 16TH ANNUAL WEDDING GUIDE Linda is a writer, editor, author, and video producer who enjoys telling people's stories. She fell in love with writing and storytelling as a child and has molded that passion into a lifelong career.



Lee Sandweiss WRITER: 16TH ANNUAL WEDDING GUIDE Lee has been a regular contributor to *Bloom* since its first issue. She co-authored with James H. Madison the award-winning textbook *Hoosiers and the American Story* (Indiana Historical Society) and a memoir about her family's late Scottish Terrier, "*Lock Ness!*" and *Other Tales of Nessie the Scottie* (BookLocker).

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Thank you for your letters. Your opinions are important to us.

We read them all and print as many as possible. We reserve the right to edit letters for inappropriate content and length. Please be sure to include your name and address. Send your comments to: editor@magbloom.com or Editor, Bloom Magazine, P.O. Box 1204, Bloomington, IN 47402

LETTERS

I am forwarding an article in response to your [August/September] editorial which was filled with hate statements. (charleseisenstein.substack.com/p/elements-of-refusal) This may help you to understand the decisions of others if you truly care to do so. I was shocked and disappointed to see such an editorial in a magazine that I formerly thought tried to understand all kinds of life choices.

CAROL BRIDGES

Carol, I read your referenced article. The most compelling arguments are distrust of the pharmaceutical industry, the federal government, and the health care industry coupled with a copious amount of anecdotal information about the dangers of vaccination.

What cannot be disputed, however, is that COVID-19 is easily transmittable, that the unvaccinated are filling up our hospitals, and that if you don't take the shots, you are far more likely to become ill or die.

Around the world, doctors, nurses, and other health care workers are exhausted; schools are shuttering; economies are closing; and bodies of the dead are piling up. So, sorry, I am out of patience for the willfully ignorant who search the internet trying to justify their selfishness and stupidity. —the editor

I just read the August/September 2021 issue of *Bloom Magazine*; particularly, the “50 Famous IU Alumni” article. One would think that the descriptions of the people would be complimentary and describe their

achievements. After all, I thought promoting IU was one of the goals of this magazine. Perhaps not. I am bewildered why you took such a bashing to Mike Pence. Where is the unbiased, fair reporting?

I never write to publications about anything. But seeing how almost the entire article on him was written to belittle him was extremely tasteless, I felt compelled to speak out about it. I'm not necessarily a Pence fan, but that was downright vicious. Good day.

ROSS FAZEKAS

As Trump's most complicit lackey, Pence at almost every turn supported this cruel, racist, lying president. A self-proclaimed devout Christian, Pence set a new standard for hypocrisy, endorsing the separation of families and the locking up of children in cages, among other inhumane policies. We let him off lightly. More than one reader suggested he should have been listed alongside Jim Jones on the infamous alumni list. —the editor

Good article on [Indiana University] President Whitten. Your magazine is a service to the community. It's OK that you do upbeat pieces; your style is not investigative, but look-what's-good, and there's a place for that.

ERIC RASMUSEN

Thank you very much for the beautiful December 2021/January 2022 issue with a great interview with IU's 19th president.

THE ASSENSOHL FAMILY

What a great Editor's Message in the December issue of *Bloom*. I completely agree with you about the irresponsibility of Aaron Rodgers and I applaud you for writing the piece.

JONATHAN CARGILL

How is it that you managed to totally ignore the harp department [in the October/November cover story on the 100th anniversary of the Indiana University Jacobs School of Music]?!

DEETTE BUNN

Wonderful article [on the music school]! However, I am disappointed that Professor Susann McDonald and the U.S.A. International Harp Competition were not mentioned. This is a major competition that has launched many careers for professional harpists. IU's excellent (and huge) harp department should not be ignored! Perhaps you can feature an article about the competition the next time it is held. Thank you.

ANITA CLARK JAYNES, BM. 1977

The harp department should have been mentioned. We have, however, written about the department and the competition in the past and Prof. Susann McDonald was on the cover of Bloom's February/March 2016 issue.

—the editor

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The 2021 Bloom Magazine Community Award Winners



The 2021 Bloom Community Award winners are: (l-r) Michael Cassady, owner of The Uptown Cafe; Adria Nassim, disability advocate and columnist for *The Herald-Times*; Pat East, executive director of The Mill; Audrey Heller, co-founder and artistic director of the Jewish Theatre of Bloomington; and Sylvia McNair, Grammy Award-winning opera singer and humanitarian. Photos by Rodney Margison

During the Bloom Holiday Party in the Tudor Room at the Indiana Memorial Union on December 2, Editor and Publisher Malcolm Abrams presented the 2021 Bloom Community Awards. Both the party and the awards returned this year after a pandemic hiatus in 2020.

Bloom Magazine has four missions: to support local businesses, local charities, the arts, and diversity. The Bloom Community Awards were created to honor individuals who uphold these missions in Bloomington. The beautiful crystal awards have four pillars, each representing one of the *Bloom* missions.

The 2021 award winners are:

SYLVIA MCNAIR

SUPPORT OF LOCAL CHARITIES

Grammy Award-winning opera singer and humanitarian Sylvia McNair is one of the great voices of her generation. She was a star at the Metropolitan Opera in New York; sang with the world's great philharmonic orchestras; and performed in opera houses across the Americas and Europe. She has also sung at the Vatican and for the Supreme Court. Winner of two Grammys, she is featured on 70 albums.

McNair has performed benefit concerns for local organizations like the Shalom

Community Center, Middle Way House, Susie's Place, and Habitat for Humanity. She has also worked on behalf of the Area 10 Agency on Aging and New Hope for Families. She has served on the board of the Refugee Support Network since 2016 and has adopted a refugee family.

McNair also volunteers with VITAL at the Monroe County Public Library, where she teaches English as a new language to adults.

ADRIA NASSIM

SUPPORT OF DIVERSITY

Adria Nassim is a columnist for *The Herald-Times* and a disability advocate. In her column, Nassim shares her experiences as a person with autism and cerebral palsy. "Adria is a beautiful writer," says *Bloom* Editor and Publisher Malcolm Abrams. "She has opened a window for her thousands of readers. Rather than learning about autism from the outside trying to look in, Adria has taught us from the inside looking out."

Nassim, a university graduate and sorority member, is often seen around town with her new service dog, Thomas. She works at the Institute for Disability and Community, gives speeches on her experiences, and is writing a children's book about disabilities.

MICHAEL CASSADY

SUPPORT OF LOCAL BUSINESSES

Michael Cassady opened The Uptown Cafe 45 years ago and continues to set the bar for quality and service for other restaurants and businesses in general.

In 2017, Cassady was awarded the Outstanding Business Award for National Hispanic Heritage Month by the City of Bloomington Commission on Hispanic and Latino Affairs. He is also the former president of Cutters Soccer Club, a nonprofit organization that provides soccer access to children throughout the community.

AUDREY HELLER

SUPPORT OF THE ARTS

Audrey Heller co-founded the Jewish Theatre of Bloomington (JTB) in 2005 and has served as producing artistic director for 16 years. JTB, the only Jewish theater in Indiana, presents plays that address universal themes about the human experience like love, respect, and forgiveness. The shows are designed to be relatable to all people, and approximately half of the people who attend JTB productions are not Jewish.

Heller has also enriched the artistic community as a puppeteer with the Puck Players Puppet Theater, as a producer for the Mosaic Film Festival, on the board of directors of the Bloomington Playwrights Project and the Indiana University Theatre Department, and as the founder of the IU Emeriti House annual art exhibit.

PAT EAST

SUPPORT OF LOCAL BUSINESSES

In 2004, Pat East founded the digital marketing company Hanapin Marketing, which sold in 2020 to UK-based BrainLabs Digital, its largest competitor. In 2018, Hanapin was named the No. 1 Best Place to Work in Indiana.

Since 2017, East has served as executive director of The Mill, where he's helped put into motion projects like the Code/IT Academy, a code school for the unemployed and underemployed; ReBoot, a business pre-accelerator for the formerly incarcerated; and Bloomington Remote, which recruits people to live in Bloomington while they work remotely for companies located elsewhere. East refers to The Mill as a place where "dreamers and doers come together to build tomorrow's companies."✱

Bloom's 15th Annual Holiday Party

Photography by Rodney Margison

The Tudor Room at the Indiana Memorial Union was the site of Bloom's 15th annual holiday party. Two hundred civic and business leaders, educators, and members of the arts community attended the gala. All were required to show proof of COVID-19 vaccination to be admitted and had to wear a face covering when not eating or drinking. The event raised \$1,626 for the Refugee Support Network.

The evening featured the excellent fare of IU Catering's Chef Dave Tallent and holiday music by the Bloomington Chamber Singers. A merry time was had by all! ✨





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12

1. (l-r) Alain Barker, with the Indiana University Jacobs School of Music; Bloomington City Councilman Jim Sims; and his wife, Doris Sims, former director of Bloomington's Housing and Neighborhood Development Department.

2. The Bloomington Chamber Singers entertained partygoers by performing holiday music.

3. (l-r) Tina Peterson, president and CEO of the Community Foundation of Bloomington and Monroe County; Kelly King, president of 80/20 Agency; and Bloomington Mayor John Hamilton.

4. (l-r) Bloom first lady Jenny Abrams, Bloom Editor and Publisher Malcolm Abrams, former Cook Inc. executive Gene DeVane, attorney and radio celebrity "Brother" William Morris, Mayor John Hamilton, and Carlos Laverty, of the Monroe County Airport, with his wife, Natalie Laverty.

5. (l-r) Musician Carrie Newcomer; her husband, attorney Robert Meitus; and author Scott Russell Sanders.

6. Owners of the FAR Center for Contemporary Arts, David and Martha Moore.

7. (l-r) Jan Bulla-Baker, owner of Bloomington Cooking School; Tamara Loewenthal, executive director of Lotus Education and Arts Foundation; Lynn Schwartzberg, general manager of One World Catering; and Laura Burnett.

8. Partygoers fill their plates with some of the tasty treats served up by IU Catering.

9. The elegant Tudor Room at Indiana Memorial Union was the site once again for the Bloom holiday party.

10. (l-r) Indiana University Chancellor and former President Michael McRobbie, Grammy Award-winning opera star Sylvia McNair, 80/20 Agency President Kelly King, and former IU first lady Laurie Burns McRobbie.

11. (l-r) Tiffany and Jared Oren with Bluestone Tree, Josh and Rose Smith with Clutch Fabrication and Design, and Loren Wood of Loren Wood Builders.

12. (l-r) Mauranda Brown with Rish Naran of Andy Mohr Honda, and Theresa Claire, financial advisor for Hurlow Wealth Management Group.





Gene Shipp. Photo by Martin Boling

B-town's Oldest Soldier Moving to Michigan

Gene Shipp, who will turn 103 in March, has moved to Michigan to be closer to his family. Shipp is an Army veteran of three major wars: World War II, the Korean War, and the Vietnam War. He grew up driving horse-drawn buggies and later became an automotive mechanic. Drafted into a segregated Army, he retired in 1971 from an integrated one.

Born in 1919 in Buena Vista, Georgia, Shipp raised cotton, peanuts, and livestock on his family farm. After retirement from the Army, he moved to Bloomington to be with his children, who were IU students at the time.

Shipp recently lived at Bloomington's Bell Trace Senior Living facility. He attended church every Sunday at Second Baptist Church, where he served as deacon, and still wears his Army uniform every Veterans Day and Memorial Day.

Shipp was the subject of an Our Town story in the April/May 2019 issue of *Bloom*.



(top) Eva Stuart; (above) Kaitlyn Wong. Courtesy photos

Monroe County's 2022 Lilly Scholars

Eva Stuart, a senior at Bloomington High School South, and Kaitlyn Wong, a senior at Bloomington High School North, are Monroe County's 2022 Lilly Endowment Community Scholarship recipients. Each scholarship provides full tuition, required fees, and an allocation for required books and equipment for four years of full-time undergrad study toward a bachelor's degree at any eligible Indiana public or private nonprofit college or university.

Stuart, the daughter of Jennifer Schepers and Sam Stuart, is the president of Students Advocating a Greener Environment; co-editor of her school newspaper, and a member of Student Council, National Honor Society, Quill and Scroll Honor Society, the Model U.N. Club, and Bloomington Pride Girls' Lacrosse.

Wong is the daughter of Y. Joel and Angie Wong and is president of Student Council; the Girls in Engineering, Math, and Science Club; her school's book club; and a member of the Science Olympiad team and National Honor Society.

The Lilly scholarships are presented statewide annually and administered locally by the Community Foundation of Bloomington and Monroe County.



Caveat Emptor owners Catherine and Eric Brown. Photo by Darryl Smith

Caveat Emptor Is for Sale

Caveat Emptor Used & Antiquarian Books, located on the downtown Square, is up for sale. The announcement was made by owners Catherine and Eric Brown in a message posted to the store's Facebook page and website on December 21.

"Six years ago when we bought the store, our goal was to save it, and we've done that," they say in the announcement. "Caveat is flourishing and it's time for us to move on."

The sale price is \$150,000: "No more, no less—non-negotiable," they continue. "Clean and simple"

The sale includes the entity itself, the website and social media accounts, all the books in the store (around 40,000 currently), display cases, bookcases, furniture, book ends, "those iconic ladders," and more.

For more information, email sales@caveatemptorbloomington.com. ▶


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Patrick O'Meara. Photo by Chris Meyer, Indiana University

Patrick O'Meara Legacy Honored Through Artwork

Ann Marie Thomson, a longtime adjunct faculty member for the Indiana University O'Neill School of Public and Environmental Affairs, and her husband, Dr. Louis J. Calli Jr., recently donated a piece of art to the IU Hamilton Lugar School of International Affairs in honor of the late Patrick O'Meara, who died in March 2021. Titled *The Bright Continent*, the hand-carved piece showcases the continent of Africa.

The Bright Continent was created by Indianapolis-based artist Brad Long, who was inspired to create the piece after he and his wife adopted two children from the Democratic Republic of Congo. The art piece is a map of Africa made of richly toned wood carvings, pieced together like a puzzle. It took six months to create by hand.

Thomson donated *The Bright Continent* because of the impact O'Meara made on her life. She was born and raised in the Democratic Republic of Congo and moved to the U.S. to attend college. When she came to Bloomington to pursue a master's degree in the African Studies Program, O'Meara served as a mentor throughout her academic journey and beyond.

Among his many accomplishments, O'Meara was IU's first vice president for international affairs and served as director of the IU African Studies Program for more than two decades. He represented the university across the globe, connecting with such international leaders as the Dalai Lama, Desmond Tutu, and Nelson Mandela. Additionally, he was instrumental in shaping the university's international study abroad programs. ✨

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The Big Picture

Hospital Move

Photography by Jeremy Hogan

A coordinated effort that began early Sunday morning, December 5, 2021, moved all 145 patients from the Indiana University Health Bloomington Hospital location on West 2nd Street to the newly completed IU Health Bloomington Regional Academic Health Center on Discovery Parkway near the 45/46 Bypass on the city's east side.

Multiple ambulances from communities throughout the state participated in the mass transfer, which took around 12 hours to complete.



OurTown*

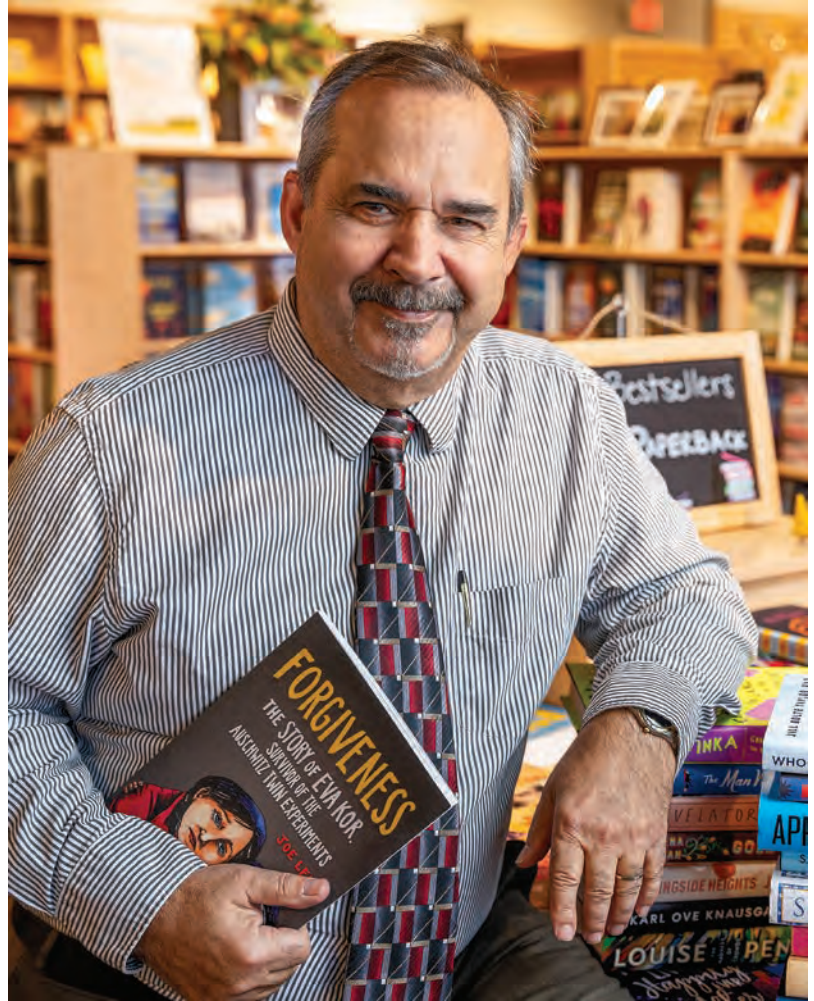
"In our town, **we like to know** the facts about everybody." —Thornton Wilder, *Our Town*

Rick Morgenstern Lover of Books

by Linda Margison

A fan of the Sherlock Holmes series and Patrick O'Brian novels, Rick Morgenstern says books are the repository of creative thinking, offering a deep connection with another person's inner life through words on the written page.

"There's a relationship with the author," says Morgenstern, 62, a reader, published writer, and the entrepreneur behind the new Morgenstern Books at 849 S. Auto Mall Road. "It's not only a craft but an



Rick Morgenstern first opened Morgenstern Booksellers in 1990. It closed in 1996 and reopened as Morgenstern Books in 2021. Photo by Martin Boling



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art form to write creatively. I can really immerse myself in the story of a book, which is a wonderful way to check out of reality for a little while."

Born in eastern Pennsylvania, Morgenstern and his family moved from Maryland and Ohio to Indiana as his father, a Moravian Church pastor, changed jobs. Exposure to the church became a big part of Morgenstern's story, he says. Besides adopting similar values—humility, compassion, respect for tradition, caring for one's neighbor, love, and tolerance in diversity—he has integrated the church's central icon—the Moravian star—into his company and the bookshop's décor and logo.

"Morningstar in German is Morgen Stern, so there is a cool connection between the two," says Morgenstern. "I chose to name my original bookstore the family name to honor my family, and we adopted the Moravian star for our company logo. It's a big part of the story from my childhood to the bookstore itself."

Morgenstern's life as a bookseller began at Paperback Booksmith in Richmond,

Indiana, when he was in high school. While pursuing a Bachelor of Arts in the Individualized Major Program at Indiana University, he had work study in the Kinsey Institute library, and then a job at T.I.S. College Bookstore. After graduation in 1983, Morgenstern became assistant manager at T.I.S. He says that's where his idea for a comprehensive bookstore began to form, evolving into Morgenstern Booksellers, which operated from 1990 to 1996 in Eastland Plaza.

"From the age of 16, I was immersed in the book world. I was an avid reader, passionate about books, and it just all kind of flowed," he says. "I've had a lot of failure in my life as an entrepreneur, and it's created a stronger businessperson out of me."

Morgenstern says he plans to continue writing and pursuing book-related opportunities. He considers himself a humble and devout family man with a personal calling to work with other men in peer support. "I see pretty ambitious entrepreneurial endeavors in my future, with the bookstore connected," he says. *

Rev. Raymond Wise

Gospel Educator



The Rev. Raymond Wise began to play piano at age 4 and compose music at age 9. Photo by Martin Boling

The Rev. Raymond Wise comes from four generations of musicians, singers, ministers, and teachers. He says he feels called to all four professions, but which one he claims depends on the day. His true passion—gospel music—encompasses all.

Wise, 60, is director of the Indiana University African American Choral Ensemble. A native of Baltimore, Maryland, he was born into a gospel tradition that has been part of his life since his earliest memories. Beginning in the 1940s, Wise's great aunt, Pauline Wells Lewis—famously known as the Godmother of Gospel—was a pioneer in gospel radio and worked as a promoter to find venues where musicians could earn enough money to keep making music.

Wise began his singing career at age 3 alongside the musicians that Lewis booked. His three older siblings performed as a trio

known as The Wise Singers, and once he and his younger siblings were old enough, they joined the group. Meanwhile, his musical skills continued to develop. He played piano at age 4, composed music at 9, and published his first 45 rpm record at 15 and his first album of original compositions at 17.

He earned a bachelor's in music from Denison College and master's and doctorate degrees in music education from The Ohio State University. But in the process, Wise discovered that academia had not yet accepted gospel music and that there were few educational options for aspiring gospel artists. For the last 40 years, Wise's mission has been to change that.

In 1985, he founded the Raise Productions' Center for the Gospel Arts in Columbus, Ohio, and began creating a curriculum to make gospel what he calls a "teachable art."

"There are pendulum swings where we move toward inclusiveness," Wise said. "The time was right for universities to open up to things outside of the traditional western European canon."

Wise sees a similar spirit now, stating that the killing of George Floyd ushered in a moment of change that he hopes is more than a pendulum swing. "There are systems in place within academia that do not allow people, especially people of color, to find themselves within the curriculum," he explains. "When they come to an institute and are made to fit into a mold, the culture they bring is often suppressed. The goal with all my work is to honor and elevate what they bring and use it as a tool to take them to new places."

—Aaron Brewington

Ed Schwartzman
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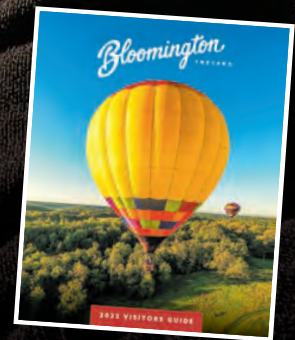
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Start the New Year with a Revitalizing Stay in Bloomington

Two years into a pandemic, folks are itching to get back to a normal way of life, have new experiences, and spend time with others.

Erin White, director of leisure marketing and media for Visit Bloomington, says now is the perfect time to venture out and enjoy a safe experience in Bloomington, where a mask mandate is still in place and social distancing is encouraged.

“A lot of us haven’t seen our friends and family in a couple years, and now’s the right time to reintroduce that as an option,” she says. “What better way to see the folks you love and haven’t seen in a while than invite them to experience our lovely small city for a few days?”

White explains how someone could invite friends or family to spend a night or weekend in Bloomington. They could have a drink downtown and dinner at one of Bloomington’s fine dining restaurants, go to a stage or comedy show, and grab a bite the next day at one of the many popular brunch spots. Before friends and family leave town, they could take a trip to a local winery, brewery, or distillery to take home some of their favorite adult beverages.

“We consistently hear from former residents and alumni, ‘You just don’t realize how lucky you are to live in Bloomington,’” she says, adding that they express wonder at being able to hop on a bike and take the B-Line Trail to the farmers’ market or Upland Brewery. She often suggests former students revisit old haunts or take in a show at The Bluebird, a tour of the Indiana University campus, or experience a wine flight at Oliver Winery. “It really gives you a renewed sense of pride for the community that you do live here, because it really is a fantastic place to live.”

In the summertime, White says Lake Monroe offers the perfect venue to enjoy water sports or just soak up the sun. “There is nothing more beautiful than an afternoon out on the lake, watching the sun go down at the end of the day,” she says, adding that Bloomington has lots of outdoor hiking experiences close to town. “Griffy Lake Nature Preserve is a great place to just get out and do some short bursts of hiking. They have a variety of trails with different levels of difficulty and length and really nice vantage points of the water, especially since the leaves are off the trees right now.”

Families who have been cooped up and need a change of scenery, but aren’t comfortable traveling for spring break, may want to take a staycation. “This kind of experience is perfect to get away and give loved ones a memory to hang onto,” she explains, adding that a night at a hotel downtown, along with dinner, sweets, and a show could provide the perfect romantic getaway.



Bloomington offers a number of things to see and do, including (clockwise, from top left) spending a day on Lake Monroe, having brunch at Cardinal Spirits, catching a show at The Comedy Attic, and live music at The Bluebird. *Courtesy photos*

“There are just so many things that you can do here as a visitor,” White adds. “There’s nothing better than sharing suggestions and ideas for ways to make memories, whether they’re local or a visitor. We’re fortunate to live in a community that offers a seemingly endless amount of activities to experience.”

Explore things to do and more at visitbloomington.com.

—Linda Margison

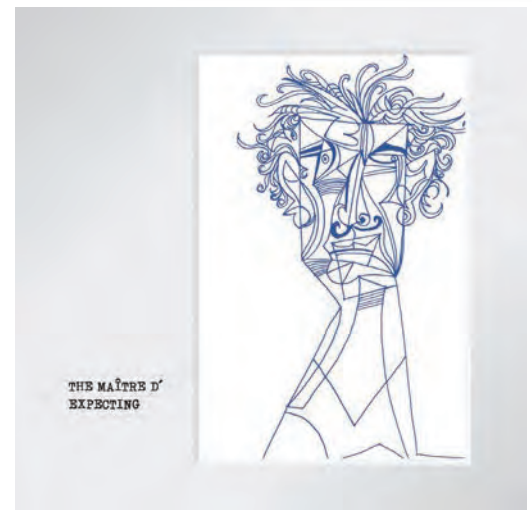
Harold Zisla

A Life Devoted to Art

by Barb Berggoetz

Artist and Indiana University educator Harold Zisla felt compelled to create paintings not to earn money, but to share his insights in the hopes that people would be inspired.

“He was not interested in selling,” says his daughter, Beverly Welber, a retired art historian in Bloomington. “Mostly, he gave them away. He wanted people to have his work so they could enjoy it. If someone did buy something, he would also give them a couple of drawings.” ▶



(this page and opposite page) Examples of the artist's work. Photos by William Healy and Tim Rummelhoff

Zisla had a long, wide-ranging career as a representational or “realist” artist. He transitioned to an abstract expressionist style in his 50s, which persevered until his death at 90 in 2016. Zisla, a Cleveland native, directed the South Bend (Indiana) Art Center and became the first art department chair at Indiana University–South Bend, where he taught fine arts until retiring in 1989.

Explaining his move to abstract painting, Zisla wrote in the *IU South Bend Review* in 1997, “My belief now is that art is ideas expressed visually and that enlightenment is the goal, along with sensate pleasure.”

Welber remembers her father as a sophisticated artist and voracious reader of psychology, philosophy, science, and art



The artist, Harold Zisla. *Courtesy photo*

history, but also as a funny, social person who golfed daily. He left behind thousands of paintings, drawings, and sketches in his South Bend home studio. About 70 of them are featured in the book *Provocative Lines*, published by Welber, her brother, Paul, and his wife, Debbie, in 2020 as a legacy to Zisla’s life. Available at Morgenstern Books. ✨



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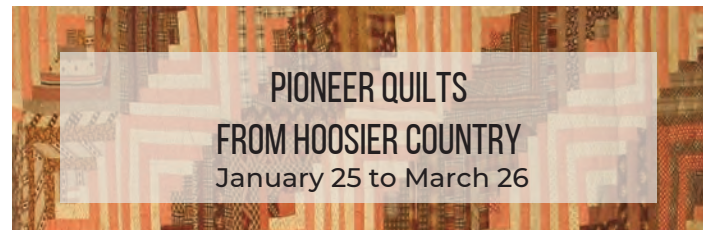
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‘Melville in Love’ Soon to Be A Musical

by Douglas A. Wissing

Biographer Michael Sheldon’s paradigm-shattering book, *Melville in Love* (HarperCollins), has inspired songwriters Krista Detor, Michael B White, and Travis Puntarelli. Collaborating with Sheldon, they are creating a musical based on Herman Melville’s clandestine love affair with his married neighbor, Sarah Morewood, the muse who inspired his tale of mad obsession, *Moby-Dick*.

Sheldon wrote of Melville, roiled by forbidden love in puritanical 1850s Massachusetts, sublimating his passion into the tale of tormented Ahab ceaselessly searching for his White Whale. “Man, there’s a sexual energy running through the novel,” Sheldon says.

Sheldon quotes Melville, “I love all men who dive,” referring to those who go deep to understand the truth. It resonated with Sheldon, who countered Melville scholars’ accepted bromides by scouring obscure archives to reveal the great love that spawned one of America’s greatest novels.

However grand the artistic achievement, *Moby-Dick*’s critical and financial failure triggered Melville’s depression and anger. Critics also panned Melville’s next novel, *Pierre*, a veiled literary attempt to explain his erotic urges. “He was an incredible romantic, who found



Oil-on-canvas portrait of Herman Melville by artist Joseph Oriel Eaton, May 1870. Commissioned and presented to the family by Melville’s brother-in-law, John Hoadley. The portrait now hangs in the Edison and Newman Room of the Houghton Library at Harvard University. Courtesy photo



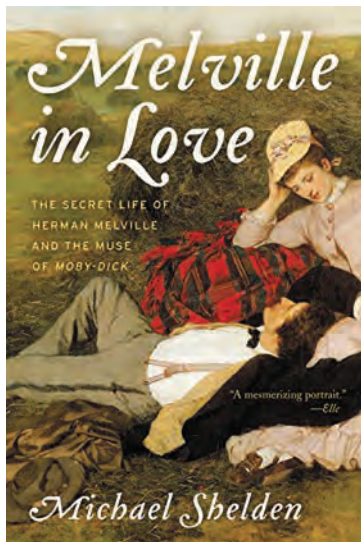
(l-r) Krista Detor, Michael B White, and Michael Sheldon, along with Travis Puntarelli (not pictured) are collaborating on a musical based on Sheldon’s book, *Melville in Love*. Photo by Jim Krause

the fate of most romantics,” Sheldon says. “You reach a point where disillusion sets in.” By the summer of 1852 when he was only 33, Melville’s publishing career was essentially over. He spent many of his last years as an embittered New York customs officer. When he retired in 1886, a New York newspaper remarked, “The author is generally supposed to be dead. He has, indeed, been buried in a government office.”

Sheldon and the three musicians have been exploring the dark themes of *Melville in Love* since March 2019, when Detor, White, and Puntarelli sang their Melville-inspired songs at a Bear’s Place event. “We walked away thinking, ‘Wow! This could be something,’” Sheldon says. The musicians are planning more songwriting and a recording, culminating with a springtime live performance. Sheldon then plans to write the theatrical book for a *Melville in Love* musical, with heady aspirations to eventually play on Broadway.

"We're doing this backward," Detor says about the unconventional songs-before-script sequence. "We're letting it come together organically." Detor was also moved by the pathos of Melville's life, his artistic dreams savaged by the critics; his great love submerged by the rigid mores of the day. She wrote a song, "Brushing Your Hair," about Melville's long-suffering wife, Lizzie, preparing the body of her husband's lover for burial. "We're throwing everything we have at it," she says.

"What I find compelling about Melville beyond his obvious genius was his madness," says Michael B White. White had earlier contributed songs to a 2018 *Melville in Love* documentary created by Shelden. Channeling the writer's disillusionment, White intends to write a song for the musical about Melville's spiral into despair. Speaking of the leaven of upbeat show songs, White says, "There's some toe-tappers in there, too."



Melville in Love by Michael Shelden.
Courtesy photo

Puntarelli talks about the bardic tradition and artists' often-unrewarded journey through life. "To do good art is not the same as making it as an artist," he says. "It's a weird job."

Now a working crew, the biographer, and the three musicians will together be navigating the tragedy and triumph of Herman Melville's lonely artistic life. It's a collaboration that is bound to be fraught and hopefully rewarding. "Sometimes the dive is worth it," Michael Shelden says. "You disappear for a while." ✨



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Cardinal Presents 'Mountaintop' About MLK's Last Night



Michael Aaron Pogue will play Martin Luther King Jr. in the Cardinal Stage production of *The Mountaintop*.
Courtesy photo

Cardinal Stage's 15th anniversary season returns March 3–20 with performances of *The Mountaintop*, an award-winning drama that takes place in Room 306 of Memphis' Lorraine Motel on the night before civil rights leader Martin Luther King Jr. was assassinated.

Written by Pulitzer Prize-winning playwright Katori Hall, *The Mountaintop*

brings to life a fictional encounter between King and a motel housekeeper named Camae. "During the night, they challenge each other," Hall told NPR in a 2011 interview. "They talk about the future; they talk about the past; they talk about politics and ... she is not who we think she is."

Michael Aaron Pogue is the Chicago-based actor chosen to portray King in the play. "Great parts cast tremendous spells long after the performance," he says. "Just auditioning for this role of Dr. King months ago, a small flame stayed alive weeks after my final audition."

Prior to the pandemic, Cardinal Stage made a commitment to stage at least one play per year written for Black actors by a Black playwright. They enlisted a group of local African American theater lovers and professionals to review several potential plays before choosing *The Mountaintop*.

Ansley Valentine, an associate professor of acting and directing at the Indiana University Department of Theatre, Drama, and Contemporary Dance, will lead the production. AshLee "PsyWrn Simone" Baskin of Indianapolis will portray Camae.

The Mountaintop marks Cardinal's return to the Waldron Arts Center, 122 S. Walnut, since the venue closed in 2020 for renovations. Seating is reserved and performances are recommended for mature audiences. Single tickets are available at the organization's P[ro] Jay What You Will rate, ranging from \$0–\$75.

"I would hope that people who see the show realize that they, too, can affect change in their communities," Valentine says. "I want people to come away feeling joyful, uplifted, and motivated to take action in our community to do the same for others."

To learn more or purchase tickets, call the Cardinal Stage box office at 812-336-9300 or visit cardinalstage.org.

—Rodney Margison

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'In the Time of COVID'

Sculpture Honors Caregivers

by Craig Coley

When Amy Brier was asked to create a work of limestone art to honor caregivers at a senior living community, she agreed on the condition that she begin to carve without a vision of the finished product. This approach is unconventional for a stone carver—and even more so for three working together.

Brier, an assistant professor of fine arts at Ivy Tech Community College—Bloomington, invited John Fisher and Sharon Fullingim to join her in creating *In the Time of COVID*. The work is made from three slabs of limestone, but each block was a collaboration. “We all carved on everything,” Brier says. “We started by taking away a certain percentage of the stone and looking for abstract shapes, movements, balances—much like looking at clouds and finding imagery.”

Fisher, who lives in California, introduced Brier and Fullingim to this method. The three artists met at the Indiana Limestone Symposium, a local annual workshop that Brier ▶



(top) *In the Time of COVID* consists of three blocks of limestone carved collaboratively by Amy Brier, John Fisher, and Sharon Fullingim; (left) Fisher carves a section of the sculpture; (above) Fullingim takes a turn at carving. Courtesy photos

co-founded in 1996 and that Fullingim has directed since 2012. *In the Time of COVID* is their third collaboration. "Trust is paramount," says Fullingim, who lives in New Mexico. "We all have different styles, but we trust each other's abilities."

They created the piece in summer 2021, during the limestone symposium at Bybee Stone Company in Ellettsville, Indiana. The first block they began carving became a person slumped in exhaustion, a face mask dangling from a hand. Another shows people comforting one another. The third depicts birds and an egg.

The work was installed in October at the Hoosier Village senior living community in Zionsville, just north of Indianapolis. "The best thing about it was seeing the response of the community to it," Brier says. "People



Amy Brier works on the largest of the three pieces.

were very moved. Even though it represents sadness and difficulties, I think it served its purpose as art as a way of connecting people to one another."

Brier, 61, has created a number of large works for public spaces in Indianapolis and Bloomington. Local examples include *The Human Brain* outside the Department of Psychological and Brain Sciences at Indiana University and *Impression* outside the Connie and Steve Ferguson Academic Building on Bloomington's Ivy Tech campus.

Learn more about Brier, *In the Time of COVID*, and the Limestone Symposium at amybrier.com. ✨



By Arun Lakra
Directed by Chad Rabinovitz

From the mind of **multi-award-winning** Canadian playwright Arun Lakra (*SEQUENCE*) comes a BPP staple – a play so new that we don't even have a description for it yet! But we know this much: it will bring to the stage a genre that has eluded theatre for centuries – **the classic Heist**. BPP is developing a highly theatrical event unlike **anything seen** on its stage before – think *Oceans 11*...but even cooler...and with more attractive actors...

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Gables Bagels Come Hot

Crispy Outside, Soft Inside

by Craig Coley

Ed Schwartzman says bagels are in his blood. He grew up in Bayside, Queens, where every Sunday morning his father would bring home a bag of freshly baked bagels. His first job—at age 14—was boiling, seasoning, and baking bagels at a bakery called Slim’s. So, he knows it’s not just the distinctive shape that makes a bagel special.

“It should be crispy on the outside, pillowy soft in the middle,” Schwartzman says. “It should have this authentic New York flavoring. I can’t describe the flavor. I just know what I like.”

Schwartzman decided to bring this indescribable flavor to Bloomington. As co-owner of BuffaLouie’s with his wife, Jaimie, he knows the food business. He also knew, from working at Slim’s, how much work and equipment it would require to make his own bagels, and decided he doesn’t have the time or the space. He considered a bagel franchise, but the options weren’t up to his standards. So, he started having wholesalers ship him samples. He found a place in New Jersey, just across the river from



Gables Bagels are available in several varieties, including everything, sesame, ancient grain, cinnamon raisin, plain, and rainbow. Photo by Rodney Margison

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Manhattan, that sells New York-style bagels flash-frozen—straight from freshly baked to frozen. The flavor, he says, blew him away.

“I had to wrap my brain around the fact that they were coming in frozen,” Schwartzman says. “It bothered me because in the food business, fresh always sounds better. I said, ‘Yeah but the flavor ... the flavor.’”

This summer, he launched Gables Bagels, named for the iconic building at 114 S. Indiana Ave. where BuffaLouie’s is located. Sold by the dozen either freshly baked or frozen, they must be ordered a day in advance and picked up at the Gables between 7 and 9:15 a.m. Bagels can also be delivered. Either way, the bagels come hot. “The response has been incredible,” Schwartzman says. “The repeat business I’m getting is off the charts.”

The everything bagel and the plain bagel are the most popular. Other varieties include ancient grain, cinnamon raisin, sesame, and rainbow, which is a colorful plain bagel. The cream cheese schmears come in six flavors: plain, strawberry, cinnamon-raisin, lox, whitefish salad, and chive. A baker’s dozen and an 8-ounce tub of schmear costs \$20.98 plus tax.*

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Trust the Importer for Good Wine



Evodia wine is imported from Spain by European Cellars. Photo by Rodney Margison

The search for a bottle of good wine—one with balance and character—is an effort not easily rewarded. Even experienced wine drinkers find it difficult to navigate the trail to a good bottle. It is especially difficult for those just starting out.

Early searches are full of trial and error, and selection is often based on an attractive bottle label. The label represents a lot of work to catch our attention, but does it offer any guarantee of quality? Maybe.

Some quality wineries have established recognizable labels. Duckhorn, with its duck-in-a-pond label, has been around for a long time and the wine is top quality. And many top-quality European producers in Alsace, Bordeaux, and Burgundy display the label as their symbol of quality. Unfortunately, on most bottles, the label only draws the eye and says little or nothing about the wine's quality.

So, turn the bottle around. Let's see if the rear label offers anything that gives us confidence in quality. The verbiage there is

a message from the winemaker. It wants you to know the grapes were carefully grown in an area famous for good wine, by a family with a long history in the business, and what flavors to expect in the glass: butter, raspberry, apricot, etc. Given that each of us has a unique palate—that is, different from everyone else's—maybe it will detect some of these flavors, maybe not. I'm with the "maybe nots," and pay little attention to what's written there. To me, it's just more ballyhoo.

So what can we believe? Look further down the label at the importer information. Some wine importers have a reputation for bringing good wine to market. They carry on a long tradition of elevating wine quality by searching out wines that have potential but aren't yet up to par, working with the winemakers to improve the quality, and exposing them to larger markets in their portfolios. Selecting one of their wines isn't a guarantee you will like it, but you can count on it being well crafted and true to its region of origin.

Some importers to explore: Terry These imports wines from Austria, Germany, and Champagne; Robert Kacher Selections imports from California, France, Austria, Italy, and South Africa; Eric Solomon European Cellars imports from Spain, Italy, France, the Canary Islands, Switzerland, and Macedonia; Jorge Ordóñez Selections imports from Spain; Winebow Imports wines from across Europe, Australia, New Zealand, and South America.

Other importers to look for are Dan Kravitz, Peter Weygandt, Vineyard Brands, Terlato Wine Group, Vintus, and Kimberly Jones.

These suggestions are a first step in finding good wines but there is no substitute for tasting.

And I will drink to that. ✱

TAPPED

Into Bloomington

BY GREG SIERING



Celebrate St. Patty's Day With Genuine Irish Beer

With St. Patrick's Day around the corner, many people will be celebrating Irish culture, and even those of us without any Irish ancestry can enjoy a bit of Irish music, food, and drink that day. But I am here to implore you to do that right, ditching the green-dyed beer in favor of a few authentic Irish beers.

Perhaps the most iconic Irish beer is Guinness stout. First brewed in Dublin in 1759, this ale pours a dark ruby color, almost black until you hold it up to the light. Roasted, unmalted barley gives the stout this deep hue and its characteristic bitter coffee aroma and flavor. The light tan head rises creamy and thick to the edge of the glass, lasting surprisingly long. The tiny bubbles supporting this head come from carbonation that uses nitrogen rather than carbon dioxide, and the same gas gives the beer an incredibly smooth texture. The body is far lighter than you'd think from such a dark color, coming in part because it has little residual sweetness, and it is surprisingly mild at only 4.2% alcohol by volume.

If you aren't a coffee fan and your palate gets overwhelmed by the roasty bitterness, try pairing a pint with rich, deeply flavored foods—corned beef, roasted poultry, or a good bowl of coddle stew. In fact, a great place to try Guinness stout on draft is The Irish Lion Restaurant & Pub on West Kirkwood, which serves it on a nitro tap at the brewer-recommended temperature of 42.8°F. If you cannot get to the pub, definitely try a "Draught" can, which contains a nitro-infusing widget to give you that smoothness at home.

If a stout isn't your style, try a Smithwick's Irish Ale. This classic red ale is a ruby-copper color, with a foamy head that has thick peaks and leaves lacing down the sides of the glass. It



A selection of genuine Irish beers. Photo by Rodney Margison

has a malty-sweet aroma with a hint of floral hops and fruity esters. The malt in this beer is a bit sweeter, with a caramel flavor that has only hints of roastiness and a gentle hop bitterness. The beer is well balanced and easy drinking, finishing dryer than the caramel would suggest. If you order this in the pub, be sure to ask for a "smiddick's" to sound authentic and endear yourself to your barkeeper.

If you want still lighter, go with a Guinness Harp lager. This beer pours a clear gold with a fluffy, large-bubbled head that dissipates after a few minutes. It has a bready malt aroma with hints of floral hops. It is light, crisp, and clean, but with enough body and gentle bready malt to make it interesting. There's nothing extraordinary or unique about this lager, but it is consistently refreshing and well-balanced.

You can get all of these wonderful beers on tap at The Irish Lion, or pick them up at Big Red Liquors to enjoy at home. With an authentic Irish beer for any taste, raise a pint to honor our Irish friends and neighbors. *Sláinte!* ✨



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Image by Whitney Retter Photography

Hats Are Hot!

Photography by Martin Boling

Famed Irish hat designer Philip Pearcy once said of wearing a hat, "There is no attitude required. The hat brings the attitude."

Pearcy wasn't wrong, according to Susan Niehans, co-owner with her husband, John, of Head Over Heels hat shop in Nashville, Indiana. "A hat can say a lot about a person," Niehans says. "They're stylish, dapper, practical, sophisticated, and fun!"

Though hats don't ever really go out of style, there are new trends regularly, she says. "Hats have endured as a functional and stylish accessory."

Lately, large, flat-brim hats have been popular with both women and men, Niehans explains. "Classic fedoras and flat caps for men and cloches for women are also best sellers." —Rodney Margison





1. Daelyn Arthur models a wide-brimmed, gray, wool-blend hat, Mainstream Boutique.
2. Scott Brown wears a herringbone flat cap by Dobbs, Head Over Heels.
3. Kelly Jennings models a wool beret, MIRTH.
4. Elizabeth Robinson wearing a brown cloche by Scala, Head Over Heels.
5. This Sycamore wool felt hat in cream by Freya is modeled by Stephanie Topoligus, Alibi.
6. Richie Gillespie wears the classic ribbed fisherman hat by Inis Meaian of Ireland, Andrew Davis Clothiers.
7. Jalen Scott in a caribou Frederick fedora by Stetson, Head Over Heels.



8. Maria Schoenemann wears a yellow Golddigger by Charlie 1 Horse, Head Over Heels.
9. Daelyn Arthur models The Wave, a hand-woven straw Panama hat by Freya, Alibi.
10. Amanda Forigus in the Phoebe, MIRTH.
11. This wide-brimmed, taupe, wool felt hat with snakeskin strap is worn by Claire Walls, Mainstream Boutique.
12. John Niehans in an olive fedora by Scala, Head Over Heels.
13. Feisal Istrabadi shows a fedora from Edward Armagh, made in Italy, Andrew Davis Clothiers.

A Happy Habitat Story

by Linda Margison

When Daniela Vidaurri was 12, she and her brother, Oscar, 13, sat on a bench across from a construction site and watched their parents, two older brothers, and volunteers with Habitat for Humanity of Monroe County build their family's house.

"When they put the walls up, I remember thinking, 'This is our home,'" Vidaurri, now 25, says. "I don't think I understood what that meant until I was an adult and moved out. That's when I realized what it meant for my parents. Not just the structure itself, but what it meant for them financially—the stability, and just having a place that we could call home."

Vidaurri says her parents, who moved to Bloomington from Mexico so their children could pursue higher education, instilled in them the responsibility of giving back when you receive help. That involved volunteering at Habitat as well as for other local organizations like Mother Hubbard's Cupboard, Community Kitchen, the Lotus Festival, and WonderLab Museum of Science, Health, and Technology.

Now, those experiences have guided Vidaurri to move back into their Habitat house with her parents and pursue a Master of Public Affairs in nonprofit management and leadership at Indiana University.

"This home made it financially possible for my brothers and me to get undergraduate degrees, and even now, it's still making it possible for me to go to graduate school," she says. "I can use that degree and the skills and knowledge and experience to come back around and help other families with young kids to achieve those same goals."

Vidaurri adds that being in their own home allowed her family to have freedoms that weren't available while living in an apartment, like being able



(above) Daniela Vidaurri, 12, with her parents and brothers when their Habitat for Humanity home was being built 13 years ago. *Courtesy photo* (right) Now 25, Daniela Vidaurri is pursuing a Master of Public Affairs at IU. *Photo by Brick Kyle*

to paint her room purple, having a grill, and, eventually, a dog. "Home is where you feel safe and happy and you can do whatever you want," she says.

Habitat for Humanity President and CEO Wendi Goodlett says families with children often express a desire to provide a permanent home, safety, and stability. "Jesus and Perla [Vidaurri] not only provided their children with a safe and affordable home, but the freedom and inspiration to pursue their dreams," Goodlett explains. "Daniela and her siblings will not be bound by the same constraints their parents had to overcome." ✨



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Library Showcasing the Art In Books for Black Children

by Greg Stiering

Children's literature is often a joyful mix of words and illustrations that take young readers to new worlds. This spring, Friends of Monroe County Public Library is presenting a series of programs showcasing the illustrations and stories that celebrate Black

voices and portray the beauty and complexity of Black culture.

The anchor of this series is an exhibition of 34 illustrations and prints from winners of the Coretta Scott King Book Awards, which honor authors and illustrators who celebrate the Black American experience in books for children and teens. The exhibit runs in the downtown library from February 1 through March 20 and is meant to engage all ages in the shared experience of children's literature. While the art may seem focused at children, the illustrations come from award-winners from 1973 onward, so parents may have read some of these books themselves as children, making the experience truly intergenerational.

Each illustration is accompanied by prompts for ways visitors of all ages can engage with the artwork and the messages of their respective books. Creative activities will let visitors see themselves as artists



The Patchwork Quilt © 1985 by Jerry Pinkney.



The exhibit was organized by the National Center for Children's Illustrated Literature in Abilene, Texas. Pictured above is *Beautiful Blackbird* © 2003 by Ashley Bryan. Courtesy photos

and creators as well—making a bird puppet to accompany Ashley Bryan's *Beautiful Blackbird*, or adding to a community-wide collage along with Valerie Flournoy and Jerry Pinkney's *The Patchwork Quilt*. The library will have copies of all books represented in the exhibit, some of which will be read in children's story times.

The exhibit is funded by a bequest from the Marian Armstrong Fund and is seen as a way of honoring Armstrong's legacy of service and literacy in our community. Armstrong was a faculty member in Indiana University's School of Library and Information Sciences, and before that was a school librarian at University Elementary School. Board member Mary Popp says, "This is really a way of honoring her and the importance she placed on the illustrations in children's books. So, we are bringing back her joy in working with kids."

The artwork is part of a broader celebration of Black voices in art and literature that runs from January through March, including visits with authors, artists, and musicians. Mandy Hussey, the library's communications and marketing manager, says, "This is a way of expanding access to arts in our community at a time when so many people within the community have struggled during the pandemic."

Learn more at magbloom.com/king-awards. ✨



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Camisha R. Sims lost her battle with Multiple Myeloma on February 24, 2021.

Camisha, called “MeMe” by her family, was born in Evansville, Indiana, on April 12, 1972, to Jim and Doris Sims. She was a student in the Monroe County Community School Corporation and received numerous university degrees and certificates, including a Bachelor of Science in Public Affairs and a certificate in Business Foundations from Indiana University, an Associate of Science in Nursing from Ivy Tech Community College, and a Bachelor of Science in Nursing from Purdue University.

Camisha began a career at Bloomington Hospital that spanned more than 30 years after she started working there in food service at age 15. After

becoming a licensed registered nurse, she served as a circulating nurse in perioperative services, and worked as a patient advocate for six years.

For 20 years, Camisha was a surgical charge nurse at the hospital, now IU Health Bloomington Hospital, a position for which she coordinated surgical scheduling, facilitated the daily flow of operating rooms, and maintained communication with operating room physicians.

Camisha received many certifications and awards during her career, including the Certified Perioperative Nurse Certification (CNOR), which recognized Camisha’s commitment to the highest standards of patient care. Camisha was also trained in Lean Bronze Six Sigma, Health Care Provider CPR, and Advanced Cardiac Life Support.

She was part of the hospital’s Emerging Leaders Program.

“Camisha touched the lives of many throughout her nursing career,” says her mother, Doris Sims. “She was an encourager, supporter, and had a ‘take no excuse’ attitude for a person not excelling in whatever task was put before them.”

An avid gardener, Camisha could be found in her yard each spring, tending to her flowers and plants. She named her two favorite rose bushes after her maternal grandfather, Frank Williams, and paternal grandmother, Mary Marble.

“Camisha had the most infectious smile and the happiest disposition that would light up a room,” Doris says. “When you were in her presence, you could not help but feel the light that

shined within her. The world may have lost a light, but heaven certainly gained a star.”

The Camisha R. Sims Memorial Nursing Scholarship has been established in Camisha’s honor to help future nursing students achieve their professional goals. Contributions can be made through the Community Foundation of Bloomington and Monroe County at cfmbc.org/donate-now or by check to the Community Foundation at 100 S. College, Suite 240 with “Camisha R. Sims Scholarship Fund” in the memo line.

“We miss you every day, Camisha, and you will be forever in our hearts!”

Love,
Your Family
Dad, Jim; Mom, Doris; and
Little Brother, Jimmy

To Take Low-Dose Aspirin Daily or Not?

by Peter Dorfman

Roughly 29 million Americans concerned about their cardiovascular health have regularly taken low-dose aspirin to help prevent heart disease. But in October 2021, physicians from the U.S. Preventive Services Task Force issued new guidelines suggesting many older individuals should stop the aspirin preventive regimen. Physicians were deluged with questions.

Heart attacks and strokes each kill more than 600,000 Americans annually. “The basic inciting cause of events like heart attacks and strokes is clotting,” says Dr. Kevin Zawacki, cardiologist and medical director of the IU Health Southern Indiana Physicians cardiology group practice in Bloomington. “A build-up of cholesterol in a vessel becomes inflamed and ruptures. The body’s initial response to that is a clot. In an extreme case, that clot can cut off blood flow to heart tissue or brain tissue—that’s basically a heart attack or stroke. Aspirin inhibits clotting. So that’s the idea: Use what has been considered a fairly innocuous drug to reduce the clot risk.”



Bloomington’s Dr. Kevin Zawacki cautions against changing your aspirin regimen without consulting your doctor. Photo by Rodney Margison

Unfortunately, Zawacki says, aspirin has risks of its own which have often been underappreciated, and which must be balanced against benefits.

Clot inhibition can lead to bleeding disorders, usually gastrointestinal but sometimes in the brain, which may cause a separate form of stroke, he explains. The risk becomes greater as we age. Those bleeding risks can outweigh the preventive benefits of aspirin, especially in patients for whom the risk of heart attack or stroke was never high in the first place.

“These new guidelines are not for everyone,” Zawacki cautions. “If you have established cardiovascular disease or high cholesterol, have a family history of heart attacks, have had bypass surgery or a stent implant, these guidelines are not for you. The guidelines pertain to relatively young people, in their 40s, say, with no unusual risk of cardiovascular disease. For them, that bleeding risk from aspirin can outweigh the benefits, especially as they get older.”

Zawacki cautions against patients deciding on their own whether to continue aspirin preventive therapy without talking to their physicians. But in general, patients individually assessed to be at high risk of cardiovascular disease should continue taking low-dose aspirin daily, re-evaluating when they reach their 60s. “For people over 60, the bleeding risks accelerate,” Zawacki explains. “Beyond 70, that risk is definitely greater than the preventive benefit.” *

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IU School of Medicine Leading In Alzheimer's Disease Research

by Kristen Senz

Alzheimer's disease steals memories, relationships, and ultimately all cognitive functioning. It is the most common form of dementia, affecting more than 50 million people worldwide, and its prevalence threatens to skyrocket as the population ages in coming years.

Fighting Alzheimer's disease has become a national priority. The annual research budget has increased 650% since 2010 to more than \$3 billion in 2021, and the Indiana University School of Medicine is on the front lines as one of only two federally funded drug-discovery centers in the United States.

Research based at the School of Medicine's state-of-the-art facilities has already led to exciting breakthroughs that could yield new, first-in-class treatments within 20 years, says Bruce Lamb, executive director of the school's Stark Neuroscience Research Institute. IU scientists have developed new medical imaging techniques and discovered biomarkers that enable early detection of disease-related proteins using a blood test, potentially revolutionizing diagnosis and preventive care.

"A few years ago, I would've said this was impossible," Lamb says of the biomarkers research. "But the data is really compelling."

Two proteins—amyloid and tau—found in clumps and tangles in the brains of Alzheimer's disease patients have long been viewed as the culprits and primary therapeutic targets among Alzheimer's researchers. Recently, investigators at the School of Medicine have connected immune cells in the brain called microglia with the development of Alzheimer's Disease, suggesting that personalized immunotherapy treatment could be effective in fighting and possibly even preventing the disease, explains Lamb.

Other IU-based Alzheimer's research efforts include optimizing animal models of the disease, a large longitudinal study of early-onset Alzheimer's patients, and

exploring external factors and lifestyle choices that might affect Alzheimer's risk and care. The school also maintains a national repository of biological samples used in clinical research and houses a statewide center for patient care and study.

Because Alzheimer's disease typically affects older adults, experts estimate that delaying onset by just five years could reduce incidence by as much as 40% to 50% percent per year.

"There's reason to be hopeful," says Lamb, who has been studying Alzheimer's Disease for nearly three decades. "I think we will change the course of the disease for sure. It's not going to be easy, but there are great folks working on this."

Visit medicine.iu.edu/expertise/alzheimers. ✨



Bruce Lamb is executive director of IU's Stark Neuroscience Research Institute. *Courtesy photo*

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New Book Explores the History Of IU Health Bloomington

With a journalism career that has spanned over four decades, writer and Indiana University instructor Barb Berggoetz published her first book last November—*Building on Our Promise: A History of Indiana University Health Bloomington* (IU Press).

After making a career on single stories, including as a regular contributor to *Bloom*, the move to a book-length publication was not insignificant for Berggoetz. And taking up the new project during the COVID-19 lockdown was something else entirely.

“It was certainly a lot of words for someone used to writing short pieces,” Berggoetz says. “But the big challenge was getting research and interviews done while stuck at home.”

Berggoetz worked on the book from January through July 2020. She switched from in-person to phone interviews and

accessed the Monroe County History Center archives to comb through vintage newspaper clips and meeting minutes.

The result is a comprehensive, 192-page book about IU Health’s history dating back to 1905.

The hospital came about when the Local Council of Women, a group that still keeps close ties with IU Health, saw the need for such a facility in Bloomington. That need became dramatically real when a man died from survivable injuries after being hit by a train. There was little that local doctors could do without a hospital to treat him. The council then raised \$8,500 through bake sales and other small fundraisers to help get the first hospital off the ground.

The hospital has since evolved from a 10-room emergency clinic into the new state-of-the-art facility that opened in December 2021.



Author Barb Berggoetz is a longtime contributor to *Bloom*. Photo by Jim Krause

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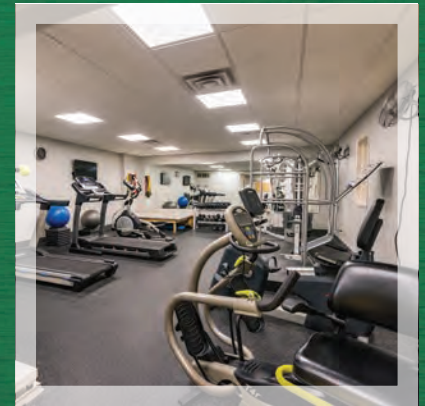
“From those humble beginnings, IU Health became a destination known for different types of medical advancements like a birthing center, heart catheterization, and primary stroke center,” Berggoetz says. “Doctors pushed for better facilities, and people in the community worked to equip the hospital with the latest medical procedures and equipment. That is difficult when you aren’t in a large metropolitan area.”

The book was released in tandem with the opening of the new hospital. “This book is for everyone who had an impact in how it grew and for the work that has been done there,” Berggoetz says. “The book is filled with stories told by those people, those that worked and were treated there.”

Building on Our Promise is available locally at Morgenstern Books.

—Aaron Brewington

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Former Resident Writes About the Collins Living-Learning Center's 50th Anniversary

by Sophie Bird

When Indiana University's Ralph L. Collins Living-Learning Center was founded in 1972, it was one of the first living-learning centers (LLCs) in the country. Today, IU is home to several such centers, which prioritize student governance, self-expression, leadership, and academic excellence, but Collins was IU's first.

Like many LLCs, Collins was the result of student activism. When the three historic buildings that comprised the Men's Residence Center on the corner of East 10th Street and North Woodlawn Avenue faced conversation to academic and administrative buildings, students successfully advocated for them



A \$23 million renovation project is underway at IU's Collins Living-Learning Center. Photo by Rodney Margison

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to remain residential. Over the course of the next 50 years, Collins—which was renamed to honor the dorm's first headmaster in 1980—would provide housing, educational seminars, leadership opportunities, and community to hundreds of students each year.

Many notable IU alumni have been Collinsites, including Meg Cabot, author of *The Princess Diaries*; actress and LGBTQ+ activist Laverne Cox; Angelo Pizzo, screenwriter of *Hoosiers* and *Rudy*; and, in a much less notable sense, me.

I lived at Collins from 2015–2017 and built some of my closest friendships and most cherished memories there. On a campus that was 40,000 students strong, Collins was a place where people knew and valued me. It was, in every sense of the word, my home.

There, I explored the ceramics studio, photography darkroom, printmaking studio, and other arts facilities; observed beloved Collins traditions like the Viennese Ball, Dicken's Dinner, and Halloween Dance; and spent many evenings studying in the student-run Cheshire Café. ▶



(top) Sophie Bird, *Bloom* deputy editor and Collins alum. Photo by Rodney Margison (above) Author Meg Cabot. Photo by Steve Raymer



Actress and activist Laverne Cox. Photo by Luke Fontana



Screenwriter Angelo Pizzo. Photo by Shannon Zahnle

An added treat was the opportunity to enjoy the architecture of the limestone buildings, which were crafted in 1924 and 1959 and have retained their historic beauty and character in the nearly 100 years since the first of them was built. Now, as Collins forges into its 50th anniversary year, those facilities are undergoing a long-awaited \$23 million renovation that will install new heating and cooling systems, redesign community spaces, and update dining services.

Collins Director Lara Kriegel assured me that, despite the needed upgrades, the character of Collins will endure. “Although the configurations of many of our spaces are changing, we expect to maintain our strong sense of student engagement, academic vigor, and sense of community,” she says.

In 2023, current Collinsites, who have been housed in Foster Quad during the renovations, will be able to move home to Woodlawn Avenue and be joined by alumni and Collins staffers for a (slightly) belated 50th anniversary celebration. Alumni will be invited to stay at the dormitory to celebrate, Kriegel says—just like old times. “We will host a number of events that will be reminiscent of their time at Collins.”

As for the next 50 years, Kriegel says Collins will remain a tight-knit community within a large research university. “We want to think about how we best can reach a diversifying student body, whether by sustaining our existing traditions or by developing new ones,” she says.

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Citizen Scientist

BY SUSAN M. BRACKNEY



Be a Part of the Collaborative Rain Hail Snow Network

Weather watchers with the Community Collaborative Rain Hail Snow Network (CoCoRaHS) contribute some of the most useful—and most often used—precipitation data around. Begun in 1998, the citizen science project provides daily rain, snowfall, hail, and related reports for all 50 states.

In Monroe County, there are nearly 40 CoCoRaHS data-collection stations listed; however, only 18 are classified as “active.” Charlie Bowman operates one of those active stations. “My family would say I’m a weather-obsessed person,” he admits. Formerly a Tipton, Indiana–based social studies teacher, Bowman retired to Bloomington 11 years ago. He began submitting local precipitation data in September.

Just who relies on these citizen scientist generated reports? According to CoCoRaHS administrators, “The National Weather Service, other meteorologists, hydrologists, emergency managers, city utilities (water supply, water conservation, storm water), insurance adjusters, USDA, engineers, mosquito control, ranchers and farmers ... are just some examples of those who ... use our data.”

One of the main reasons these data are in such demand is that CoCoRaHS participants follow a relatively simple—albeit exacting—set of protocols. They also use the same kinds of equipment to take their measurements.

How It Works

To enable apples-to-apples comparisons, CoCoRaHS participants use identical, manual rain gauges. Available for purchase online, the CoCoRaHS gauge holds more than 11 inches of precipitation and is accurate to within 1/100 of an inch.

“We’re also supposed to measure between 4:30 and 9:30 a.m., but, preferably, around 7 a.m.,” Bowman says. That’s every day—rain or shine.



CoCoRaHS rain gauges are accurate within 1/100 of an inch. *Courtesy photo*

They then submit their precipitation readings via the CoCoRaHS website or smartphone app. “I think there are some people who get bored putting down a ‘0.0’ [precipitation value],” Bowman continues. “But the 0.0 is just as important because the variability can be quite amazing—especially in the summertime when we have those convection thunderstorms that drop a lot of rain in some spots and might miss other spots completely.”

Going to Extremes

To collect and measure snowfall, weather observers use a ruler accurate to one-tenth of an inch and a 16-by-24-inch plywood sheet painted white to avoid heat absorption. “The snow collection is a bit more involved,” Bowman allows.

CoCoRaHS provides myriad instructional videos—right down to “gauging the liquid water equivalent from new snow from a core sample.” There are also protocols for freezing rain, hail, and extreme rainfall. Observers can report significant weather events, too. “When we had some tremendously high winds, I actually reported that in the middle of the night,” Bowman recalls. “I didn’t realize that, when you report something like that, it goes directly to the National Weather Service. Even they are interested in the data that each of us collects.”

To be a CoCoRaHS observer or view data yourself, visit cocorahs.org. ✖

David Dilcher: Scientist In IU Bicentennial Mural



David Dilcher (right) in China with a statue made in his likeness. *Courtesy photo*

A week after David Dilcher accepted a teaching position at Indiana University in 1966, the Smithsonian Institution called to set up a job interview. The IU professor emeritus of geology and biology says he doesn't regret turning down the Smithsonian, preferring instead to be surrounded by students, working with research colleagues, and sharing information.

"I think what inspires me most is the joy of sharing with people my

understanding of the natural history of the world," says Dilcher, who specializes in paleobotany and plant evolution.

Dilcher, 85, and his wife, Kathy, both grew up in the small Minnesota town of Anoka. Dilcher earned a bachelor's degree in natural history at the University of Minnesota and doctorates in biology and geology from Yale University. He did his postdoctoral fellowship at a museum in Germany, where he says he realized that museum work wasn't suited to his style.

Since then, a long string of professional credits underscore Dilcher's career. He has authored hundreds of articles (including four in 2021), was elected in 1989 to the National Academy of Sciences, and was named honorary dean of the College of Paleontology at Shenyang Normal University in Shenyang, China, after donating 7,000 books to the university's library. He says visiting there is "like being surrounded by old friends."

Dilcher and his European colleagues are credited with discovering what is believed to be the first flowering plant on earth in Spain, and a statue of Dilcher was erected in China to honor his fossil discoveries there, including butterfly-like insects that predate the butterfly by about 40 million years.

Dilcher received the IU President's Medal for Excellence in 2016, and in January 2020 he was one of three IU scientists included in the university's bicentennial mural that hangs in the Wright Quad dining hall.

In 2013, the Dilchers and a colleague, Rudi Turner, donated land they bought in 1973 to the Sycamore Land Trust. Now called the Canyon Forest Nature Preserve, it was named Indiana's newest state-dedicated nature preserve in May 2020. —*Laurie D. Borman*

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‘Heading Home’ Strategic Plan Combats Homelessness



Some of the more than 60 people that contributed to the Heading Home strategic plan. *Courtesy photo*

by Susan M. Brackney

The new Housing Insecurity Working Group faced a daunting task: To ensure that homelessness is “rare, brief, and non-repeating” and make housing security easier to come by. But within seven months, 60 people from 40-some agencies—along with the South Central Housing Network, United Way of Monroe County, and the Community Foundation of Bloomington and Monroe County (CFBMC)—released its Heading Home 2021 regional strategic plan.

If projects like Kinser Flats (opposite page) can be said to represent one piece of

the housing security puzzle, Heading Home is more akin to the bigger picture on the front of an enormous—and enormously complex—puzzle box. The plan itself cites “mental illness, substance use, medical emergencies, and joblessness or underpaid employment” as some key factors exacerbating homelessness. Systemically tackling these could help put house keys in the hands of the homeless.

“Where are there gaps not just in housing directly, but all the other things that go along with housing security—transportation, child care, employment, case management, legal

services,” United Way of Monroe County Executive Director Efrat Feferman asks.

Collecting and analyzing data for benchmarking is an important first step. “We want to understand what our baseline is and then set expectations for how we’ll measure performance,” says Tina Peterson, CFBMC president and CEO.

Strategies for executing the plan include incentivizing landlords to prioritize low-income housing, increasing the housing stock for low-income households, expanding access to health care, rapid rehousing for those who have become homeless, enhancing employment opportunities for those experiencing or at risk of homelessness, and expanding support for homeless individuals with substance use disorders.

After a windfall from Monroe County, the City of Bloomington, Bloomington Township, and other sources, work is officially underway. “The City and county each contributed \$1.2 million toward really standing up this new programming within United Way and building out the programmatic pieces that will support this work,” Peterson says. “In addition, the county contributed another \$1.2 million to build an endowment that we’ll work to grow for long-term sustainability.”

The group recently hired Mary Morgan as its director of housing security. “She had been the director of advocacy and public policy for the [Greater Bloomington] Chamber of Commerce,” Feferman says. “And she has a background in nonprofits, civic engagement, and advocacy.”

Still, Morgan and future staffers are in for a marathon. “This work will not be easy or quick,” Feferman admits. “But we’re feeling confident that we’re truly coming together as a community. With that commitment and dedicated personnel who are thinking about this every day, we’ll see progress.”

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Kinser Flats: Supportive Housing for People Experiencing Homelessness and Addiction



Kinser Flats, 1610 N. Kinser Pike, contains 50 units. Photo by Rodney Margison

Development Authority and the Bloomington Housing Authority subsidize the cost of the units.

Kinser Flats also staffs a residential coordinator and recovery coaches who can help residents get closer to sobriety. “Long ago, treatment meant that everybody had to stop using altogether,” McNeely says. “In a harm reduction approach, we work with people where they’re at—for some, that means abstaining from substances completely and, for other people, it means cutting back.”

Modeled after the “Housing First” approach, Kinser Flats is a first for Indiana. “The research supports offering unsheltered people housing without conditioning it on being in treatment,” McNeely notes. “Getting people housing first increases their chances of success and increases our chances of engaging them when they need help.”

McNeely concludes, “When we can permanently house people, it decreases the costs to the community. Those include people getting their primary medical support from going to the emergency room, which is very expensive, fewer police runs, fewer ambulance runs—and fewer dollars needed for longer-term shelters.” ✱

by Susan M. Brackney

You’d never know it just from looking at the apartment building at 1610 N. Kinser Pike. Attractive and welcoming, its exterior features stone accents and a smattering of painted panels in salmon, pale daffodil, and cornflower. But since its May 2021 opening, the place has already changed some lives for the better.

“When we moved [new residents] in, a lot of them had not had housing in years,” says Dan McNeely at Centerstone, one of the partners on the project. “We have a lot of people whose lives are stabilizing now that they’ve got a permanent place to live.”

For example, some tenants are newly employed, and others can again see—and live with—their children.

Known as Kinser Flats, the four-level apartment complex contains 50 units and provides “permanent supportive housing” for people who are simultaneously experiencing homelessness and have substance use disorders.

“‘Permanent supportive housing’ is based on the idea that if somebody is having trouble maintaining their housing, you provide services and work with them to try to resolve the problem rather than kicking them out,” McNeely says.

Centerstone, the City of Bloomington, CDFI Friendly Bloomington, Cinnaire, Keystone Construction, ARCHitecture Trio, Hayes Gibson Property Services, and Milner and Caringella worked together to realize the \$11 million project. The Indiana Housing and Community



Bloomington & Palo Alto Become First U.S. Sister Cities

Bloomington has a reputation for engaging with other cultures and ideas, and the City has had international sister agreements for decades with Posoltega, Nicaragua, and Santa Clara, Cuba. Now Bloomington is leading the way in a new cross-cultural program that is closer to home.

Bloomington is pairing with Palo Alto, California, as part of the new Sibling Cities, USA initiative that seeks to foster communication, understanding, and respect in our increasingly divided nation. The program builds upon the history of citizen diplomacy in other sister cities pairings, promoting cultural understanding and economic connections, but it also extends the model to include civil discourse. Founder Vicki Veenker, an Indiana University alumna and Palo Alto lawyer, says, “Civil discourse is the big aspiration

of this program, that we can restore the public square. That we can talk to one another again, learn to listen, and truly hear each other.”

Before engaging in that deeper civil discourse, the program first seeks to build relationships and trust through community-building and economic partnerships. Organizers expect to see programs that connect a variety of local groups from the two cities—artists, hobbyists, and community organizations—as well as possible collaborative projects and exchanges among schools. Karen Howe Fernandez, Bloomington’s program coordinator, also notes there is extensive interest in connections among the business community, with both cities’ Chambers of Commerce being very eager to explore partnerships.



Karen Howe Fernandez, Bloomington program coordinator for the Sibling Cities, USA initiative. Photo by Rodney Margison



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Fernandez points out that the program is community driven, however, saying, “Our goal is for those ideas to come from the people and organizations.” She has already seen significant interest from individuals and groups looking to connect with their Palo Alto counterparts, particularly in the tech field, and the City’s upcoming website will invite more idea submissions.

Since the Sibling Cities initiative is designed to bridge cultural gaps, some may wonder why it chose Bloomington and Palo Alto—two relatively liberal communities—for its first pairing. Organizers wanted to start with communities that had some affinities but still could work on dismantling regional stereotypes, recognizing interconnectedness, and building relationships. Imagining the outcomes of our pairing and those in the future, Veenker says, “I hope part of what they share is that they’ve learned surprising things about their fellow Americans, and that they’re proud to be fellow Americans with the people in those other cities.”

—Greg Siering



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Stagetime: An Online Network for The Performing Arts Community

by Barb Berggoetz

Described as the LinkedIn of the performing arts industry, Stagetime is a fast-growing online network that has attracted \$1.5 million in investments to help artists showcase their talents and find opportunities. Created by Indiana University Jacobs School of Music graduate Jennie Moser, Stagetime has more than 1,600 users, including performing artists, agents, directors, administrators, and conductors.

“It’s exciting,” says Moser, 27, founder and CEO. “But we have to constantly stay ahead of the game. We are still young enough that our primary focus is how to keep the network up. Keeping the network



Stagetime founder Jennie Moser graduated from the IU Jacobs School of Music. Photo by Eric Woolsey

performance in 2019. She says she realized when she was an opera singer that technical assistance and online tools didn’t meet performers’ needs.

“Pivoting my own career to support ways to bring them into the 21st century and celebrate the work they do seemed like an obvious mission to serve them,” she says.

A North Carolina native, Moser began developing Stagetime in late 2019 after creating artists’ websites since 2017 and building a digital narrative business. It was clear, she says, that individual performers’ websites were too costly and not very effective in reaching their networks.

Stagetime was legally formed in January 2020, and while the pandemic hit the performing arts industry hard, Moser says she concentrated solely on growing the platform. After a

social media post that May, 300 people registered in one day, and when 750 people had signed up she successfully sought \$185,000 from the IU Angel Network and \$25,000 from Flywheel Fund, a local member-managed fund.

Moser, who became salaried in October 2020, gained another \$1.3 million in the fall of 2021, led by Hyde Park Angels of Chicago. She will use those funds for operational staff to complete the product build-out and to field growth of platform users. Stagetime now has two other full-time and five part-time employees.

Starting in spring 2022, Stagetime will introduce a suite of premium tools users can buy monthly or annually. But Moser adds, “Getting onto the network and creating a basic presence will always be free.” ✨

live and growing is one of the largest aspects of value the platform has.”

Stagetime, located in The Mill at 642 N. Madison Ave., offers customized, media-rich profiles featuring photos, audio, and video files to better exhibit artists’ professional stories to talent managers and production staff at major companies domestically and abroad.

Through Stagetime, Moser says, performers can market themselves based on how they sound and their portfolios, instead of communicating on platforms that focus on corporate titles and educational attainment or by creating their own more expensive websites. All users also benefit by staying up-to-date about the industry, she says.

Moser came to Bloomington in 2016 and earned an IU master’s degree in voice

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* ACCORDING TO A READERSHIP STUDY CONDUCTED BY THE IU KELLEY SCHOOL OF BUSINESS.

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20 New Businesses in Bloomington

Opening a new business is an accomplishment even in the best of times, but during a global pandemic, it's an even greater achievement. These new businesses recently opened their doors. Stop in or shop online to see what they have to offer.

Rebel Purl

303 S. Hickory Drive
rebelpurl.com

Rebel Purl opened in September 2021 and sells hand-dyed yarn and other yarn art needs, including tools, patterns, classes, and hand knit items.

A Little Downtown Café

424 E. 4th St.

In March 2021, A Little Downtown Café opened on East Fourth Street, serving breakfast and diner fare. The restaurant shares a building and owner with India Garden, which opened in 2013.

Crumbl Cookies

1155 S. College Mall Road
crumblcookies.com/inbloomington

The new Bloomington Crumbl Cookies location is one of the latest in a national chain offering specialty, fresh-baked cookies with flavors that rotate every week.

Bloomington Yoga Collective

116 W. 6th St., Suite 110
bloomingtonyogaco.com

Featuring 13 instructors, Bloomington Yoga Collective accommodates a variety of yoga styles.

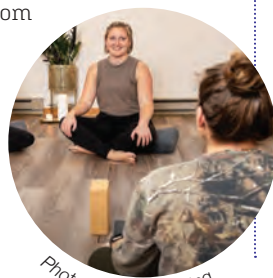


Photo by Martin Bolling

Sakura 15

895 S. College Mall Road
sakurabloomington.com

Sakura 15 is a hibachi and sushi restaurant. Order online to dine at home.

Monstera Living

monsteraliving.com

Monstera Living offers design, interior decorating, cleaning, and decluttering services for businesses and private residences.

Small Favors

402 1/2 W. 6th St.
smallfavorsbar.com

Small Favors opened in January 2022 as a wine bar and farm-to-table café serving a seasonal menu with an international wine list.

The Hot Room

891 S. College Mall Road
thehotroom.com

The Hot Room Bloomington offers hot yoga and Pilates and also has locations in Fishers and Indianapolis.

Lan Ramen & Aqua Tea

250 S. Washington St., Suite 1
lanramenaquatea.com

Lan Ramen & Aqua Tea serves blended tea beverages and ramen.

Kalao

320 N. Walnut
kalaobloomington.com

Kalao nightclub has a restaurant, rum bar, VIP lounge, and dance floor. Food includes burgers, appetizers, and Mexican-inspired entrées.

Move Bloomington

207 N. Washington St.
movebloomington.com

Move Bloomington is an exercise training studio that provides one-on-one programming in a mirror-free, scale-free environment.

BB's Market

1915 S. Walnut
visitbbmarket.com

BB's Market brings together the former Wagon Wheel butchery and Underground Cupcakes bakery to provide freshly prepared baked goods made from scratch as well as a wide variety of beef, pork, chicken, and seafood.

Che Bello

106 W. 6th St.
chebellokitchen.com

Che Bello is an Italian eatery featuring food made fresh using authentic Italian cooking methods, offering a variety of beers, an extensive wine list, and diverse martini selections.



Courtesy photo

Rose Hill Farm Stop

902 W. Kirkwood
rosehillfarmstop.com

Rose Hill Farm Stop is a cooperative market of small, local farmers that sells transparently sourced food, seasonal plants, coffee, tea, and baked goods.

Craft Happens

879 S. College Mall Road
crafthappensbtown.com

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Photo by Martin Bollig

Sahm's on the Pointe

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sahmsclubhouse.com

The new Bloomington location of Sahm's Clubhouse at Eagle Pointe Golf Resort offers starters, soups, salads, pizza, and entrées like fish and chips, pork tenderloin, and meatloaf.

The Elm

614 E. 2nd St.

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Parlor Doughnuts

322 E. Kirkwood
parlordoughnuts.com

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Lotus Pilates

2634 E. 10th St.
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Lotus Pilates provides both in-studio and Zoom-based Pilates classes, including mat classes, equipment classes, and private sessions. Students can also access the video library, which provides pre-recorded Pilates lessons to complete at home. ✨

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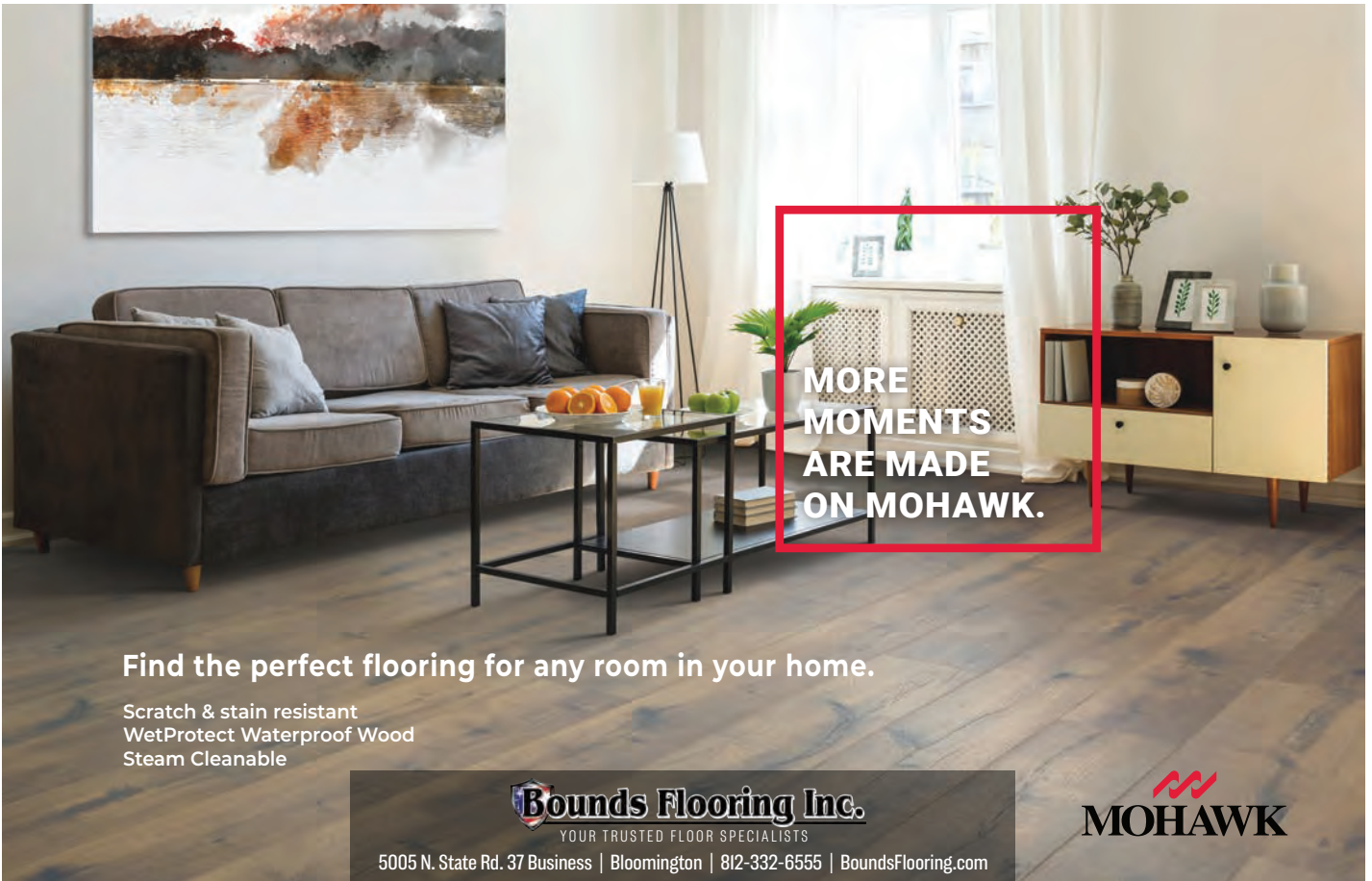
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SOUL FOOD

Cookin' Good in B-town!

By Carmen Siering
Photography by Rodney Margison

In mid-November, Resilience Productions presented the play *A Soulful Thanksgiving* at the Monroe County History Center. Resilience works are usually written by Gladys DeVane and directed by Danielle Bruce. This play was no different. However, for local historian Elizabeth Mitchell, the third member of the Resilience team, there was one big change.

“I didn’t have to do any research for this one,” Mitchell says. “It was just our lives.”

The one-act, four-woman play offers audiences a glimpse of the holiday and celebratory food traditions of Black families, and, as DeVane’s matriarchal character explains, “the relationship Black folks have with food and the place it has in the culture.” The Black folks in question are the descendants of slaves, and the food being discussed is soul food.



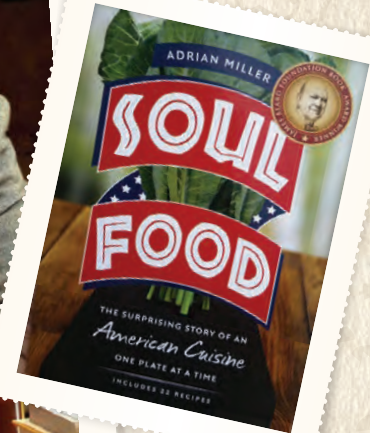
The cast of *A Soulful Thanksgiving*: (front) Avery Njau; (back, l-r) Maria Biggs Brown, Elizabeth Mitchell, and Gladys DeVane. Courtesy photo

What is SOUL FOOD?

Many times, soul food is reduced to “African American cooking” or “Southern cooking.” Adrian Miller, author of *Soul Food: The Surprising Story of an American Cuisine, One Plate at a Time* (University of North Carolina Press), which won a James Beard Award for reference and scholarship, has developed a more precise definition.

Miller says soul food comes from the Deep South, the landlocked areas of Georgia, Mississippi, and Alabama. And, he says, it is a diasporic food. Miller says soul food is the food and food traditions that were transported with Black people during the Great Migration—the movement of six million African Americans from the rural Southern United States to the urban Northeast, Midwest, and West between 1920 and 1970.

Miller has established something of a universal soul food menu. While African Americans whose people come from places outside the Deep South may have additional dishes on the table, nearly everyone will have these: entrées like fried chicken, fried fish, or chitlins (boiled or fried pig intestines), plus sides like black-eyed peas, greens, sweet potatoes, macaroni and cheese, and cornbread, all spiced up with hot sauce. On the dessert table look for banana pudding, pound cake, peach cobbler, and sweet potato pie. And don't forget red drink (preferably in a jelly jar) to wash everything down.



Adrian Miller, James Beard Award–winning author of *Soul Food: The Surprising Story of an American Cuisine, One Plate at a Time*. Photo by Bernard Grant

Bloomington's soul food history

Bloomington has its own soul food history, not just for holiday meals and celebrations, but in the larger Black community. DeVane recalls dinner parties in the 1970s and 1980s where soul food was served.

“There was a woman, Sue Haynes, who was from Savannah [Georgia], and Sue knew how to entertain,” DeVane says. “She organized an annual soul food party. Everyone would bring their specialty, and it was one of the big events, if not *the* big event, of the year.”

The menu varied, but included pigs' feet, chitlins, neck bones, fried chicken, and fried fish, as well as traditional soul food side dishes. The venue rotated, but the home had to be large enough to be converted into what was, essentially, a restaurant for just one evening.

"This was done in the most elegant way one could imagine, this big sit-down soul food dinner," DeVane says. "It was done out of necessity. It was a time when Blacks were very supportive of each other. We had our social life because we didn't feel welcome in the greater community."

Mitchell, the historian, says those types of dinner parties had been happening in the city for decades.

"I was told by an older woman that before Blacks could eat in restaurants, it didn't bother them," Mitchell says. "Many of them worked as domestics, and they might have been given some very nice china. They would dress up and go to different homes and have dinners. The best cooks in town were those domestic cooks. They even had handmade invitations. And the food would be soul food."

After moving to Bloomington in the 1970s with her husband, Jim, a state trooper, Mitchell says a weekly visit to The Hole, a gathering spot located in the basement of the B.G. Pollard Elks Lodge 1242 on the far end of West 7th Street, was where she went to satisfy her soul food cravings.

"That's where I got my chitlins," she says. "That's where I got my injection of that feel-good feeling when I moved here. I could go there, get my soul food, and be with my own people."

Later, in the early 2000s, there was, for a time, a Soul Food Festival in Bloomington. Mitchell was the chairperson for many years.



The Hole, located in the basement of the B.G. Pollard Elks Lodge 1242 on West 7th Street, is where historian Elizabeth Mitchell first satisfied her soul food cravings when she moved to Bloomington in the 1970s.

"It was originally called a 'picnic,'" Mitchell says. "But an older gentleman said we shouldn't use that word because white folks would come to lynchings and say they were having a picnic. He asked that we not use it, and we changed it to 'festival.'"

The first events were pitch-ins held at Bryan Park. The last Soul Food Festival was held at Karst Farm Park in 2007. Soul food restaurants prepared the food, and entertainment was provided by different groups, including the Arlington High School drum line from Indianapolis and a gum boot dance troupe. There was also space for Black entrepreneurs.

Today, most soul food dinners are held at churches for baptisms, pastor anniversaries, and other special occasions. DeVane explains that as Bloomington became less segregated, the need for the Black community to connect with one another in those ways changed.

"There are those of us who lament losing that," she says. "I've heard, 'Oh, the good old times.' We romanticize when the Black community was all in one section and the schools were segregated and we were a closer community. It would be nice to feel that closeness now, but would I want to go back to those times? Absolutely not."

The meaning of soul food

In the play *A Soulful Thanksgiving*, DeVane's character, Granny G, explains why African American families celebrate the holiday—and it has nothing to do with Pilgrims. For Black folks, she says, Thanksgiving is about celebrating the long road they took to get to this point: "It's about food, family, and gratitude, and the meals we serve in celebration reflect the food we brought with us when we migrated from the Deep South."

Valerie Grim, Indiana University professor of African American and African Diaspora Studies, is a researcher in Black rural life, farming, food, and institutions. She says soul food is about celebrating Black liberation from slavery, remembering that history, and building community.

"Soul food is a way of pushing back against bad situations," she says. "People gave them scraps, things like neck bones. So, they took the crumbs, they blessed them, took strength from them, and grew from them."

In the book *Soul Food*, Miller says something similar. "Soul food was a response to the racial caste dictates as African Americans asserted their humanity," he writes. "Food was one avenue to create identity, instill pride, and underscore a triumphal narrative."



Six of the women who contributed to this story and prepared food for the soul food dinner held in December (see sidebar, opposite page): (front row, l-r) Elizabeth Mitchell, Gladys DeVane, and Leah McRath-Hinton; (back row, l-r) Stella Richmond, Jacqueline Perry, and Beverly Calender-Anderson.

Mitchell looks at the situation with the eyes of a historian.

“African Americans have foods that we eat traditionally,” she says. “The ways we cook them were handed down from our African ancestors and our ancestors who were slaves. What were we going to do with the intestines of a hog, the head of a hog, the balls of a hog, the brains? They figured out how to eat every part of it. To me, that’s fascinating.”

And yet, according to Prof. Grim, soul food is more than the sum of its parts, more than how to get nutrition for the body from the scraps one is handed.

“Another way to think about soul food is as an idea around which community develops and lives,” she says. “From a scholarly perspective, I think about it as a way people express, design, and create. Soul food is more than just ingredients and eating.”

Bloomington has more than its share of expressive soul food cooks, women who learned how to make traditional foods at the knees of grandmothers and great-aunts. Sometimes they stick to the tried-and-true methods of those old-school recipes and sometimes they add their own twist to family favorites. More than one of our cooks admits to adjusting ingredients to make soul food a bit healthier. But all say their soul food dishes grace the table at holidays and special occasions, and sometimes through the week when nothing else will do.

Soul food cooks learn early

Ranging in age from 41 to 82, the six women featured here all learned to cook and bake as children.

“Most of us, in our age group, started cooking at a very young age, maybe 9 or 10,” Mitchell says. “Gladys [DeVane] started at 5 years old. My mother started me out peeling potatoes and cutting up chicken. When you start that early, you just know how. I don’t use recipes, especially for soul food.”

DeVane, 82, spent the first 10 years of her life on her grandparents’ farm in Texas, then moved to Oklahoma. She says she learned how to cook at her grandmother’s side.

“By the time I was 10 years old, I could prepare a complete meal like any adult, from scratch,” DeVane says.

Like DeVane, Jacqueline Perry was cooking meals before she was a teenager, and these days even cooks at her church.

Born in Water Valley, Mississippi, Perry’s family moved to Gary, Indiana, when she was 5 years old. Her father worked in the steel industry, her mother at a mental hospital. The third of 10 children, her older brother and sister were “grown and gone” by the time she was 12. That’s when she learned to cook.

“My mother worked midnights, so when I came home from school, I cooked,” Perry says. “She made a menu and I carried it out. There was only one time I didn’t. She asked me why not, and I said I didn’t know how to cook greens. She took me to the store and showed me all the greens and taught me how to cook them.” That same year, Perry cooked her first Thanksgiving dinner.

“My mother was sick and said, ‘I can’t do it.’ She put the turkey in the oven, and I did the meal,” Perry says. “I’ve been doing it ever since.”

Like the others, Stella Richmond, 72, was in the kitchen early. Born in Vincennes, she’s lived in Bloomington for 41 years. Her mother taught her to cook more than 60 years ago.

“I started cooking when I was about 10,” Richmond says. “I made a peach cobbler. The crust was so tough, you couldn’t cut



(l-r) Beverly Calender-Anderson, the Rev. Bruce Rose, Jacqueline Perry, and Stella Richmond fill their plates at the old-fashioned soul food dinner held in December.

An Old Time Soul Food Dinner

On a brisk Sunday evening in mid-December, an old-fashioned soul food dinner was held at the east-side home of Gladys and Gene DeVane. It was reminiscent of the many soul food dinners held decades ago when Bloomington was a predominately segregated city.

The six cooks featured in this story each prepared their specialty dishes made from recipes handed down from previous generations. Among the guests were the Rev. Bruce Rose from Second Baptist Church, *Bloom* Editor Malcolm Abrams and photographer Rodney Margison, and other friends of the DeVanes.

The tables were beautifully set, just as they were a half century ago.



The beautifully set tables at the DeVane home. Above photo by Malcolm Abrams



it with a hatchet.” Her baking has improved considerably since then, and people often ask for her pie crust recipe.

“They do ask, but I don’t have one,” she says. “I just put things in a bowl. I can’t tell them how much [of something] because I really don’t measure it. For example, when I make dinner rolls, I can tell if they are going to be good by the way the dough feels.”

The youngest of the cooks interviewed also started early, though more out of interest than the need to help out.

Leah McRath-Hinton, 41, is the director of affinity engagement at the Indiana University Alumni Association. An IU graduate, she lived in St. Louis and Georgia before moving to Bloomington.

“I was always in the kitchen,” she says. “My cousin worked in restaurants—he’s now a chef—and he taught me how to use a knife when I was maybe 7 or 8. I started with a paring knife. If I did a good job, I could move up. He would show me his big chef’s knife, and that was my goal.”

She says cooking a meal was approached with that same goal-oriented philosophy.

“Thanksgiving is the culmination of every Sunday dinner, with the amount of food and the gathering of family,” she says. “I knew I was doing well when I started helping Mom and I was responsible for cutting all of the vegetables, grating the cheese, even seasoning the butter we put under the skin of the turkey. You grow into that.”

The older women interviewed didn’t just learn recipes from their elders, they also learned to make do with food that could be grown or found growing. Mitchell, 68, grew up in Indianapolis. She notes that while there were opportunities for employment in urban areas, there were fewer ways to supplement one’s income with a home garden.

“In the country, you might be poor, but you could eat,” she says. “In the city, you didn’t have that.”

And, yet there was food to be found.

“In the spring, we would go to the railroad tracks and pick poke greens and dandelion greens,” she says. “I think with the younger generation, well, if they can’t go buy food, they’re in trouble. If push comes to shove, how do you survive?”

But more than physical survival, soul food often simply feeds the soul.

“When my house smells like pound cake, that takes me back to Christmas and my mom,” says Beverly Calender-Anderson, 67, director of the City of Bloomington Community and Family Resources Department. “When I smell turkey and dressing, that takes me back to an aunt in Ohio who makes the best dressing. When I smell that sage and onion and celery cooking, it just takes me back.”

As Prof. Grim said earlier, food is about much more than ingredients and eating.

“I love cookbooks, and I have a lot of them,” Calender-Anderson says. “You can read a recipe and make the food and it will taste like it’s supposed to taste. But it won’t fulfill you the same way as your mother’s food.”

McRath-Hinton agrees: “We have taste memories and smell memories from the things that came from our parents.”

Good for **your soul**, but what about your heart?

“Soul food has a negative reputation—it will kill you because of the fat, that kind of thing,” DeVane says. “But these days, soul food is cooked in ways that are healthier. It has a reputation for killing folks, and we tease about that, tongue in cheek. But it really depends on who’s doing the cooking.”

The way soul food is prepared can be altered without losing its familiar taste. One suggestion repeated by many of the cooks was substituting smoked turkey wings for fattier cuts of pork. Another is to maintain the seasoning profile while reducing fat and salt.

Other foods may need to be eaten only occasionally. There’s just no way to make macaroni and cheese health food. But until the creation of the blue-box version, mac and cheese was seen as a treat, something to be eaten only occasionally.

“Macaroni and cheese was something special,” Perry says. “It was a gift. You only did that for holidays because to make a big pan, it was expensive.”

DeVane is aware she stands out among her peers for her healthful vigilance. She and Mitchell have cooked together

(opposite page) 1. Collard greens. 2. Cornbread. 3. Macaroni and cheese. 4. Neck bones. 5. Sour cream pecan pound cake. 6. Black-eyed peas. 7. Fried chicken. 8. Potato salad. 9. Sweet potatoes. 10. Peach pie. 11. Fried catfish.



Elizabeth Mitchell stirs a pot of neck bones.

on occasion and their approach to cooking greens is quite different.

“I let her make them,” DeVane says. “I acknowledge hers taste better. But if you eat mine, you’ll live longer.”

Mitchell doesn’t disagree.

“I’ll put in bacon, bacon grease, ham hocks, maybe throw in a smoked turkey wing,” she says. “Onions, garlic, Creole seasoning, and then sprinkle in some sugar.”

She tells a story about making greens with DeVane for a fundraiser.

“When I came over, she’d cooked the bacon and saved the grease,” Mitchell recalls. “She said, ‘You have all this meat, you don’t need the grease.’ She left the room and I dumped in all that grease. She had no idea, but when she tasted them, she said, ‘Girl, you put your foot in those greens.’ Yes, I did. Because I put in all that bacon grease!”

But those greens were for an event. Mitchell might make them that way for a holiday, too. But for day-to-day meals, all six cooks suggested substitutions that were more health conscious.

“My husband has high blood pressure and diabetes, and I have the same,” Perry says. “We might only have fried food every couple of weeks or so; I bake it more now. You can bake chicken in the oven and make it taste just as good as fried.”

Richmond, too, has found new ways to prepare old favorites, and has added healthier sides to the menu.

“I have an air fryer,” she says. “And I make vegetables like broccoli and green beans.”

DeVane says keeping familiar soul food flavors—saltier, spicier, sweeter—while making the dishes healthier is her goal for day-to-day cooking.

“When I’m thinking healthy, I find substitutes—a smoked turkey leg to season my greens instead of ham hocks, for example,” she says. “I try to find ways to still have the flavor and the goodness but to minimize the health risks.”

Soul food generations

Occasionally, controversies are stirred up surrounding soul food, often drawn along generational lines. The first concerns red drink. Author Adrian Miller includes red drink in his quintessential soul food menu, calling it “liquid soul.”

Red drink is any non-alcoholic beverage that is red in color—flavor is a secondary consideration. In *Soul Food*, Miller writes, “Any time Black people get together for a special occasion, if there’s food there, there’s going to be a red drink. Go to any restaurant that has a predominantly Black clientele, and there’s going to be a red drink available.”

The history of red drink goes back to Africa, where the red drinks of choice remain hibiscus tea and *kola* (or *cola*) nut tea. Both are red in color (the bottled cola drinks popular today are darker due to added caramel coloring). In the late 1800s, strawberries, cherries, or red dye were added to lemonade to create a red drink, and in the 1920s, powdered drinks like Kool-Aid reigned supreme. What flavor was popular? It didn’t matter, as long as it was red.

But Miller sees a change on the horizon.

“I think there is a generational shift around red drink,” he says from his home in Denver. “But throughout tradition and history, most African American social gatherings have been lubricated with a red-colored drink.”

Today, Miller says, young Black people don't seem to show much preference for red drink at their meals, soul food or otherwise. And while Miller sees young people are abandoning red drink for soda pop, energy drinks, or other drink colors, our youngest cook has never really encountered red drink at all.

"I am a sweet tea drinker because I lived most of my life in Georgia," McRath-Hinton says. "I claim that aspect of me, and that certainly comes into it. But my image of soul food is what my grandmother and mother put on, and red drink isn't part of my soul food experience. I've had red Kool-Aid, but as far as it making our soul food meal complete? No, it wasn't a part of it."

A second controversy surrounds the very definition of peach cobbler, also featured in Miller's soul food menu.

For McRath-Hinton, age 41, peach cobbler has just one crust, on the top. Peach pie, on the other hand, has crust on top and bottom. This is how she was taught and is "the hill I am willing to die on," she says.

DeVane, age 82, has a differing opinion.

"Leah [McRath-Hinton] says a peach cobbler doesn't have a bottom crust," DeVane says. "Nobody told my mother that. Nobody told my grandmother that. Nobody told a whole lot of Black folks that."

DeVane says in her family, a pie is round, and the filling has a thickening agent, like cornstarch, so it doesn't run over. A cobbler, on the other hand, is square or rectangular, has no thickening agent, and is covered in vertical and horizontal strips of pastry through which the filling bubbles up.

"I think we're talking about different families and different family traditions," DeVane concedes.

According to Miller, who DeVane dubbed the Soul Food Guru in her play, that's probably accurate.

In *Soul Food*, Miller writes that the earliest African American cookbooks, all printed in the mid-1800s, featured three different peach cobbler recipes, leading to the controversy faced today: "[A] legitimate peach cobbler could appear in three forms: one piecrust under the filling, a filling enveloped by two crusts, or a batter poured over the filling that forms a top crust while baking."

The future of soul food

Though there may be different family traditions—and some traditions, like the inclusion of red drink, may be changing—the important question is this: What is the future of soul food?

Bloomington's soul food cooks say the young people they know—their children, grandchildren, and other young Black people—are, for the most part, not interested in learning the soul food traditions of their ancestors.

"I think it's being lost, unless a concerted effort is being made to hold on to it," DeVane says. "Kids, too late, say they wish they had paid attention. I find myself saying that, and I'm 82 years old. I wish I had asked for my grandma's chicken and dumplings recipe. It was so good, but I have no idea how she made it."

Richmond, too, has regrets for recipes that have disappeared with the passing of older generations. "I had my mother's recipe for noodles, but I don't know what I did with it," she says. "And once those people are gone, those recipes are gone with them."

At least one of the cooks is making a conscious effort to protect her family's soul food legacy. Mitchell recently sent two old-fashioned recipe boxes to a younger cousin, ensuring her family recipes were left in good hands.

"They were from my great-grandmother," Mitchell says. "I have a son who's not interested, but my cousin has a restaurant and bakery. So, in that way, they went on to the next generation."

There are other ways to protect the legacy of soul food.

Avery Njau, who will be 18 in March, was the youngest actor in *A Soulful Thanksgiving*. A senior at Bloomington High School North, Njau's mother is white, and her father is from Tanzania in East Africa.

"Given my background, I haven't had much soul food," Njau says. "Before the play, I really knew nothing about its tradition or the history of it."

After being in the play, Njau has a new appreciation for soul food, its history, and what it means to the African American community.

"I want to make soul food a tradition in my family from now on," she says. "By doing that, we honor its creation. I want to honor that as a Black person in America, and I want to blend it with the foods from Africa my dad has made for me growing up."

Creating new traditions surrounding soul food is one way to ensure it lives on, which is of great importance to many older soul food cooks, and to Miller.

"I don't think [younger people] are as interested in soul food as previous generations," he says. "They are intensely interested in cooking, but they are cooking foods from all around the world. My hope is the next generation of cooks will be well-versed in the soul food tradition. I want this culinary heritage to survive."

Recipes



Fried Chicken, With a Touch of Soul

GLADYS DEVANE

The secret of perfect fried chicken is in the seasoning and the oil temperature. My grandmother fried her chicken in a heavy cast-iron skillet. The iron held the heat and distributed it evenly throughout the skillet. The lard or grease had to be piping hot. She knew nothing about cooking thermometers, so to test the oil she'd drop a drip or two of water into it. If the oil sizzled and popped, it was ready.

INGREDIENTS

- One whole chicken, cut in parts
- Salt and pepper
- All-purpose flour
- Cooking oil of your choice

INSTRUCTIONS

1. If using a skillet, heat about 2 to 3 inches of oil. I prefer a deep fryer because it is less messy. Also, with a deep fryer, you can use more oil, and I like to cover the chicken. Heat the oil while preparing the chicken.
2. Wash the chicken parts and pat dry.
3. Season generously with salt and pepper. If you wish to add a bit of pizzazz, you can spice it up a bit by seasoning with spices and herbs of your choice. I have used Cajun seasoning, lemon pepper seasoning, Mrs. Dash, garlic powder, onion powder—you get the idea.
4. Coat the seasoned chicken with flour on both sides.
5. Using long-handled cooking tongs, place the chicken parts in the heated oil. The pieces should not touch. If cooking in a skillet, turn the pieces every 3 to 4 minutes to ensure even cooking and browning on both sides. If using a deep fryer, the process is less labor intensive, but check periodically to avoid cooking too fast.
6. If the coating appears to be darkening too quickly, lower the heat to ensure the meat cooks evenly throughout. Cook small pieces separately from larger pieces, as cooking time differs. The average cooking time is 15 to 20 minutes depending on the sizes of the chicken pieces.
7. Place the cooked chicken on a paper towel or a rack to drain before serving.

Baked Macaroni-n-Cheese

LEAH MCRATH-HINTON

INGREDIENTS

- 1 pound macaroni (large elbows)
- 1 stick salted butter
- 4 cups extra sharp cheddar cheese
- 1 cup Monterey Jack cheese
- 1 cup white American cheese
- 3 large eggs
- 2 cups whole milk
- 1-2 tablespoons prepared yellow mustard
- Salt and pepper, to taste



INSTRUCTIONS

1. Preheat oven to 350°F and butter a large, deep baking dish. In a large pot of boiling, salted water, cook macaroni according to package instructions until toothsome. Drain and set aside.
2. In a large bowl, combine the drained, still-hot pasta with the butter, and season with salt and pepper to taste. Stir in 2 cups cheddar cheese.
3. Mix together the remaining cheeses in a medium-size bowl.
4. Add half of the macaroni mixture to the prepared baking dish. Sprinkle half of the cheese blend over the pasta mixture, then top with another layer of pasta and the rest of the cheese.
5. In a medium-size bowl, beat together mustard, eggs, and milk, then pour evenly over pasta.
6. Cover baking dish with aluminum foil and bake for 25 to 35 minutes. Do not overbake! It may be a bit jiggly when you take it out of the oven.
7. Turn on oven broiler and broil until golden. It will firm up as it cools.

Corn Bread

JACQUELINE PERRY

INGREDIENTS

- 2-3 tablespoons cooking oil
- 3 cups white corn meal mix (Pearl Milling Company White Cornmeal Mix preferred)
- 2 eggs
- 1 cup milk
- Sugar (if you like it sweet)



INSTRUCTIONS

1. Preheat oven to 425°F.
2. Place a 9-by-13-inch pan with 2-3 tablespoons oil in the oven to get hot.
3. Mix the corn meal mix, eggs, milk, and sugar (if using) in a large bowl. Stir to a smooth consistency.
4. After the oil is piping hot, add half of it to the cornmeal mixture and stir through. It should be hot enough to start the cooking process.
5. Put in the oven for 15 to 20 minutes until brown on top and done throughout. Check by touch—if it's firm, it's done.



Aunt Lila's Peach Cobbler

GLADYS DEVANE

My mother's baby sister made the best peach cobbler I've ever tasted. This recipe makes a huge cobbler.

INGREDIENTS

- 2 No. 3 cans of sliced peaches—use brand name peaches (No. 3 can = 4 cups)
- 1 1/2 cups sugar
- 1 1/2 sticks butter
- Nutmeg to taste (about 2 teaspoons)
- Vanilla extract (about 1 1/2 teaspoons) (Gladys DeVane's addition to the original recipe)
- Pie crust

INSTRUCTIONS

1. Use your favorite pie crust to line the bottom and sides of a 10-inch-by-14-inch Pyrex dish.
2. Fold the edge of the crust over the sides of the dish and press and pinch to ensure that the crust does not separate away from the sides when cooking. I prefer a glass dish so that I can see when the lower crust is golden brown.
3. Prebake the crust: Some people don't mind a gooey bottom crust, so this step is optional, but I don't like a gooey, sticky bottom crust, so I prebake it. To avoid crust shrinkage, rising, or moving away from the sides of the dish, place aluminum foil over the bottom and up the sides, and spread dried beans or rice onto the foil to hold it in place. Bake at 350°F for 5 to 7 minutes. Remove the beans or rice and store for the next time you need to hold a crust in place.
4. Warm peaches in large pot and add sugar. Using a potato masher, slightly mash the peaches—do not over-mash them!
5. Add nutmeg, vanilla, and one stick of butter. When peaches are warm and the sugar is dissolved, remove from heat.
6. Slice the remaining 1/2 stick of butter and spread it across the bottom crust. Sometimes I add a bit more butter; it depends on how reckless I'm feeling at the time.
7. Spoon the peaches evenly into the dish, then add the remaining juice. I taste to determine if I need a bit more nutmeg. If so, I sprinkle a bit over the filling.
8. Top the filling with strips of crust lengthwise and across, leaving a tiny space between each strip so the juice can bubble up between the spaces.
9. Bake at 350–375°F for 45 to 50 minute or until golden brown.
10. Serve hot with nothing else. Or you may prefer to serve with a scoop of your favorite ice cream or a dollop of whipped cream.



Collard Greens

ELIZABETH MITCHELL

INGREDIENTS

- 6 bunches of collard greens, washed and chopped
- 64 ounces chicken broth
- 3 ham hocks
- 1/2-pound bacon, cooked
- Bacon grease from the cooked bacon
- 2 purple onions, finely chopped
- Jalapeño peppers, finely chopped
- Creole seasoning
- Salt, pepper, and sugar to taste

INSTRUCTIONS

1. Boil ham hocks in chicken broth on low heat until the meat falls off the bones. Remove meat from the bones and return to the pot. Discard the bones.
2. Wash and cut up the collard greens and add to the pot with the broth and ham hocks. Add the bacon and bacon grease.
3. All seasonings are added according to taste.
4. Simmer for three hours.
5. Enjoy with vinegar or hot sauce and, of course, cornbread.



Black-Eyed Peas

JACQUELINE PERRY

INGREDIENTS

- 1 pound dry black-eyed peas
- 6 cups water
- 3 slices smoked pork jowl
- 1/2 small onion, chopped
- Salt, pepper, and sugar to taste

INSTRUCTIONS

1. Pick through the peas and discard any small stones or broken peas.
2. Boil the meat in the water until it is almost done (fork tender).
3. Rinse the peas, then add the peas and onion to the meat. Boil for about an hour, until the peas are soft, and the liquid is gravy-like. Season to taste before serving.

Sour Cream Pecan Pound Cake

BEVERLY CALENDER-ANDERSON

A few years ago, I went on a quest for the perfect pound cake. My go-to cake to that point was a 7UP Pound Cake, which is still my son's favorite. I tried celebrity recipes, a 7-Flavor Pound Cake, pound cakes made with cream, blueberries, sweet potatoes—you name it, I tried it. However, the moistness provided by the sour cream and the addition of the pecans makes this recipe a favorite of mine.

Although pound cakes originated in the U.K. in the 1700s, they became a staple in the African American kitchen because of their simplicity, availability of ingredients, and their ability to travel well. The fact that they are dense and have no frosting means they can be shipped or packed for traveling without damage.

I can remember traveling on the Greyhound bus with my grandmother from Chicago to Lorain, Ohio. We always packed fried chicken and pound cake as a snack. I realize now that, at the time, the reason we brought our food on board was because Black people were not allowed in restaurants when the bus stopped. So, my grandmother and I, along with other Black passengers, enjoyed our snacks together on the bus. To this day, a slice of pound cake and a piece of fried chicken satisfies my soul.

INGREDIENTS FOR CAKE

- 1/4 cup chopped pecans
- 3 cups cake flour
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1 cup unsalted butter
- 3 cups white sugar
- 6 eggs
- 1 teaspoon vanilla extract
- 1 cup sour cream

INGREDIENTS FOR GLAZE

- 1 cup powdered sugar
- 3 tablespoons orange juice
- 1 teaspoon vanilla extract

INSTRUCTIONS

1. Preheat oven to 300° F.
2. Grease and flour a 10-inch Bundt or tube pan (I use Baker's Secret).
3. Sprinkle pecans on bottom of pan. Set aside.
4. Sift together flour, salt, and baking soda into a medium bowl. Set aside.
5. In a large bowl, cream butter and white sugar until light and fluffy.
6. Beat in eggs one at a time, then stir in vanilla.
7. Add flour mixture alternately with sour cream, beating until well blended after each addition.
8. Pour batter over pecans in prepared pan.
9. Bake in the preheated oven for 75 to 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool for 20 minutes, then turn out onto a cake plate or wire rack and cool completely.
10. To prepare the glaze: In a small bowl, combine powdered sugar, orange juice, and 1 teaspoon vanilla. Drizzle over cake while still warm.



Fried Sweet Potatoes

STELLA RICHMOND

INGREDIENTS

- 1 stick butter
- 3 to 5 pounds sweet potatoes
- 2 1/2 cups sugar
- 2 tablespoons nutmeg
- 1 cup orange juice

INSTRUCTIONS

1. Peel the sweet potatoes, then slice from top to bottom.
2. Melt the butter in a 5-quart saucepan.
3. Add sweet potatoes, sugar, nutmeg, and orange juice.
4. Stir until sugar and nutmeg are mixed into the butter and orange juice.
5. Cover and cook over medium heat for 25 to 30 minutes. Do not stir the potatoes.
6. Check for doneness with the tip of a spoon.



Neck Bones

ELIZABETH MITCHELL

INGREDIENTS

- Pork neck bones
- Chicken broth
- 1 large onion, chopped or sliced
- Black pepper
- Onion powder
- Garlic powder
- Creole seasoning
- Oregano
- Salt (optional)



INSTRUCTIONS

1. Put the neck bones in a crockpot or a large roasting pan. Place the onion on the bottom, then put in the cleaned neck bones. Season the meat, then add the chicken broth.
2. Cook in the crockpot for 8 hours on low or covered with foil in a 350°F oven. If using the oven method, check often to see if they are done—the number of neck bones will determine the cooking time.

Potato Salad

BEVERLY CALENDER-ANDERSON

Full disclosure—I have never used a recipe to make potato salad. I think I must have watched my mother, mother-in-law, sister-in-law, and others over the years and added a little of this and taken away a little of that until I lucked up on a good combination of ingredients. These are the ingredients I use. Every taste is individual, so I encourage experimenting.

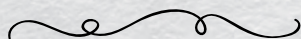


INGREDIENTS

- 5 pounds Idaho potatoes
- 1 stalk celery, chopped
- 1/2 onion, chopped medium fine
- 6 eggs, hard boiled, rough chopped (reserve a few slices for garnish)
- 1/2 cup dill pickle cubes or relish
- 1 1/2 cups Miracle Whip
- 1 1/2 tablespoons mustard
- 1/4 cup sweet pickle cubes or relish
- Pimento
- Dill
- Paprika
- Salt and pepper

INSTRUCTIONS

1. Peel potatoes, then boil until they are fork tender. Cut into large to medium chunks.
2. Combine potatoes with the rest of the ingredients.
3. Top with slices of boiled eggs and paprika.
4. Refrigerate until completely chilled before serving.



Fried Catfish

GLADYS DEVANE

I must admit, when it comes to cooking fried fish, I cheat. I coat my fish with Zatarain's Seasoned Fish-Fri. All of the seasoning is already in the coating.

INGREDIENTS

- Fish of your choice—I usually choose catfish fillet
- Zatarain's Seasoned Fish Fri
- Cooking oil

INSTRUCTIONS

1. Wash the fish and pat it dry.
2. Coat with Zatarain's.
3. Drop the fish in the deep fryer.
4. When the fish forms a golden-brown, crispy crust on the outside, it's ready.



Peach Pie, Modified for Winter

LEAH MCRATH-HINTON

INGREDIENTS

- Double pie crust (store bought or homemade)
- 3 pounds frozen peaches
- 1 cup sugar
- 1/2 teaspoon cinnamon (optional)
- Pinch of salt
- 3 tablespoons flour (optional)
- Juice of 1/2 a lemon
- 1/2 stick salted butter

INSTRUCTIONS

1. Preheat oven to 400°F.
2. If using fresh peaches: in a large bowl, mix the sliced peaches with lemon juice, sugar, spices, and a pinch of salt; set aside. If peaches are out of season, use frozen peaches: In a large pot mix the sliced peaches with lemon juice, sugar, spices, and a pinch of salt; cook on medium until the peach juices just reach boiling. Turn off heat and let cool. Taste and adjust sweetness/spices to your preferences.
3. Using wax paper, roll out pie dough to fit your pan. Transfer dough to pan and cut off any loose edges. Prick the bottom with a fork and bake at 400°F without filling for 8–10 minutes. You are trying to dry out the crust, not necessarily brown it. Set aside and let cool while you roll out the top crust.
4. Add the peaches and any syrup they have created into the base of the pie. Top with the rolled pie dough, trim edges, and artfully crimp the sides. Dust with up to a tablespoon of white sugar. Use a paring knife to cut 4–6 evenly spaced vents across the top of the pie.
5. Bake at 400°F for 15 minutes, then turn the oven down to 350°F until the pie browns, approximately an additional 30 minutes. ✨

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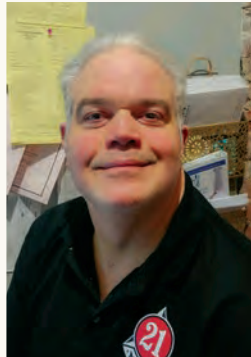
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BLOOMINGTON

Wedding Guide

2022

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A bride and groom are standing on a staircase, smiling at each other. The bride is wearing a white, long-sleeved wedding dress with intricate lace detailing on the bodice and a full skirt. She is holding a bouquet of flowers, including white and red roses, and has a floral hairpiece. The groom is wearing a dark suit with a white shirt and a light-colored tie. The staircase is decorated with several large floral arrangements in glass vases, featuring red and white flowers and dried pampas grass. Candles are lit in the background, creating a warm, romantic atmosphere. The background wall is a textured, light-colored surface with a decorative gold-colored element.

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Inspiration is everything

When planning a wedding, inspiration is everything. And sometimes, the best place to look for inspiration is your own love story. The four weddings featured in these pages are evidence of this: They are beautiful, clever, sentimental, and inspired by the lives of these couples and their families.

From a grandfather's diamonds and a patch made from a father's tie to ceremonies officiated by loved ones and a "first look" at a special site, these couples honored their love stories every step of the way.

Whether you're looking for inspiration for yourself or for your son or daughter, we hope our 16th annual Wedding Guide will give you a glimpse into the local vendors and venues that helped make these celebrations so special.

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Lauren and Ryan Kiser share a playful embrace.

Who *proposed* to Whom?



By Linda Margison

Photography by Anna Clark Photography

LAUREN + RYAN

Lauren and Ryan Kiser thank their dogs, Toby and Shangal, for bringing them together on a hiking trail at Cedar Bluffs Nature Preserve in early autumn 2017. “I was thinking you had a cute dog,” Lauren says to Ryan with a chuckle. “Our dogs really wanted to meet each other, so that meant we had to interact.”

Ryan and Lauren finished the trail together, got brunch at The Owlery, and exchanged phone numbers. By Halloween, they were inseparable.

Ryan remembers a pivotal moment when Lauren got a flat tire driving to his house one rainy night. “I have a distinct memory



(left) An intimate gaze between newlyweds Lauren and Ryan; (above) the bride and groom with his parents, Mike and Dorothea Kiser, and her mother, Mimi Nease.

of changing the tire, then going in and cuddling on the couch and thinking that I could see myself spending the rest of my life with this person,” he explains.

Lauren knew she wanted to marry Ryan but had no official plans until mid-2020 when she learned her mother had loose diamonds from her grandfather’s ring. “I approached Ryan and said, ‘I’d like to get married now, because now I have all the diamonds for my own ring,’” Lauren says, adding with a chuckle, “But Ryan did technically propose.”

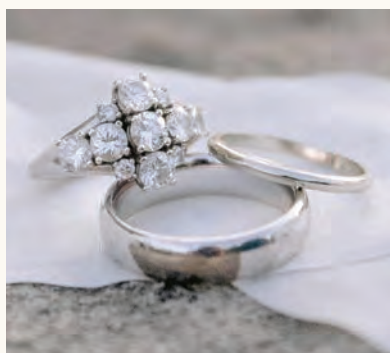
Being the height of the pandemic, Lauren met her parents, Mike and Mimi Nease, at the Indiana-Ohio state line to get the diamonds and visit in a nearby park. That was the last time she saw her father, who died unexpectedly in March 2021.

Having the diamonds, the couple worked with Victor Settle Jewelry on a design for Lauren’s ring. Lauren was the only one going out in public, so when the ring was finished in October 2020, she picked it up with Ryan’s credit card and took it home. Ryan, who was making her favorite dinner—soup—wasn’t going to make the proposal easy on her.

“He said, ‘Well, I’m in the middle of making dinner right now, so maybe sometime after that,’” she says, as Ryan begins to laugh. “I didn’t want to eat, because if there was too much salt in the soup, my fingers would swell and then the ring’s not going to look nice on my finger, so I just sat there and stared at him until he says, ‘Fine. Will you marry me?’ And I’m, ‘Ah-ha-ha! Yes, I will!’”

Lauren and Ryan officially got married on Tuesday afternoon, February 23, at the Monroe County Courthouse. Although their families were not in attendance, Lauren says, “I’m thankful that we had the impromptu courthouse wedding, because my dad was still alive and was able to see me go from Miss to Mrs.”

A second ceremony was held on May 21 at Oliver Winery with a close mutual friend, Andrew McNamara, officiating. Forty-six family members



(top, left) The rings, including the engagement ring made using Lauren’s grandfather’s diamonds; (top, right) a toast with the married couple; (center) Lauren’s mother, Mimi, walks her down the aisle at Oliver Winery; (above, left) Ryan and Lauren during their first dance; (above, right) a fun moment during the reception.

and friends attended, including Ryan’s parents, Mike and Dorothea Kiser; the groom’s sister, Andrea Kiser; and Tori Henkel, girlfriend of the bride’s brother, Andrew Nease. Lauren’s mother walked her down the aisle. Both Lauren and Andrew paid tribute to their father with parts of his tie sewn into their outfits—Andrew wore a mask fashioned in part from the tie, and Lauren had a heart-shaped patch sewn into her dress, which was purchased at Sophia’s Bridal and Tux.



A special moment together on the Oliver Winery patio.

One World Catering provided the meal with vegetarian and vegan options, For the Beauty Floral the flowers, Anna Clark the photography, and Victor Settle Jewelry made Ryan’s wedding band. Lauren’s band is an heirloom from her great-great-grandmother, Josephine Kovac.

“Even though we weren’t going to have a traditional wedding, we wanted to have a party with friends; I wanted to wear the pretty white dress,” Lauren says. “The wedding had little mishaps, but was really sweet and very much like us. Perfectly imperfect.”

The couple now resides in North Carolina where Lauren is a postdoctoral fellow at Duke University studying virology and Ryan works in information security for Indiana University. They are planning a delayed honeymoon. ✨



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photo by Whitney Retter Photography

Anything but *rivals*

By Lee Ann Sandweiss

Photography by Kelly Slaven Photography

GRACE + TYRAE

Playing football and baseball at Bloomington High School South, Tyrae Dabney had heard from mutual friends of Grace Luce, a stunning standout player on crosstown rival Bloomington High School North's girls' basketball team. Although both graduated from high school in 2013, it took almost six years for the two, now 26, to have their first date, at which time it was obvious to Tyrae that he and Grace were destined to be anything but rivals.

"I knew she was the person I wanted to be with for life the fiery first night we spent together in March 2019," Tyrae wistfully recalls.

The feeling was mutual.

"Tyrae and I have been so connected since day one," says Grace. "I recognized that he was truly listening to the words I was speaking. From the start, we had so much fun together—listening to music, exercising, and just loving each other's presence."



Tyrae and Grace Dabney met in March 2019 and were married in October 2021.





(opposite page, top) The bride and groom jump over a broom, a 19th-century custom among African Americans that was popularized in the 1970s by the novel and miniseries *Roots*; (opposite page, bottom) a friendly game of tug-of-war between the wedding parties; (above) Grace puts the ring on Tyrae's finger as the Rev. Bruce Rose officiates.

On October 26, 2019—Grace's birthday—Tyrae took her to dinner at FARMbloomington with the engagement ring in his sock.

"I didn't put it in my jeans pocket because I was concerned that if she touched my leg, she'd feel it. I probably went to the bathroom three times during dinner just to make sure the ring didn't fall out of my sock!" he laughs.

Grace had a feeling something was up. When they left the restaurant, Tyrae had not given her the gift he promised. "He was super quiet and asked if we could grab a drink somewhere. I said sure, but I was getting anxious," she recalls.

As they were walking to get a nightcap, Tyrae suddenly stopped on the B-Line Trail near the Hyatt Place



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The French vanilla wedding cake with buttercream frosting.

Bloomington, got on one knee, and proposed. Grace accepted with an enthusiastic “Yup!”

“I was very full from dinner, kind of cold, and had to pee really bad!” she explains. “We laughed and went about our night!”

The couple turned to experienced local vendors, family, and friends for every aspect of their wedding on October 11, 2021. They decided that The Wilds Wedding & Event Venue, surrounded by Yellowwood State Forest, was the perfect setting for a fall wedding with a colorful foliage



(top) Tyrae and Grace feed each other a piece of the wedding cake; (above) Grace hits the dance floor to music served up by Hoosier DJ Services.



Grace and Tyrae with their children, Navi, 5, and Koa, 2.

backdrop that complemented Grace's wedding palette of burnt orange and greens. She found her gown at Sophia's Bridal and Tux in Greenwood, Indiana, and Tyrae and his groomsmen went to Andrew Davis Clothiers for their tuxedos. Grace's mother, LeAnn Luce, made her bouquet.

The Rev. Bruce Rose, pastor of Bloomington's Second Baptist Church, officiated the ceremony, which was attended by the couple's families and close friends. Afterward, guests enjoyed a cocktail hour featuring a s'mores bar hosted by Upland Brewing Co., a dinner that offered a taco bar from One World Catering, and French vanilla cake with buttercream frosting made by friend Katie Carpenter, owner of The Beckery in Indianapolis. Hoosier DJ Services provided the music, which kicked off with Grace, who took her husband's last name, and Tyrae's first dance as husband and wife to "Conversations in the Dark" by John Legend.

Kelly Slaven, a photographer based in Greene County, Indiana, captured the Dabneys' wedding day, which was graced with gentle rain and culminated with a double rainbow.

Grace and Tyrae live near Griffy Lake with their children, Navi, 5, and Koa, 2. Grace works with autistic children as a registered behavior technician at Reach High Consulting, and Tyrae works at Coca-Cola Consolidated, with plans to become a police officer, a tradition for the men in Grace's family.

Looking back at their wedding, Tyrae says, "We were surrounded by so much love. Everything was absolutely amazing. We couldn't have chosen a better place to have our special day. Our dream wedding was the exact wedding that we had." ❀



Bloom



Friendship Turns to *love*

By Linda Margison

Photography by Seth Teeters Photography

ABBY + NICK

A bby Conover and Nick Wright weren't interested in a relationship when they met at Lincoln Financial Group in April 2015. Assigned to the same projects, they slowly became best friends and then roommates. Eventually, Nick moved from Fort Wayne to Bloomington to attend Indiana University and they continued to visit on weekends.



(opposite page) The bride and groom pose for a photograph on the Indiana University campus; (above) their first kiss as husband and wife.



Opening
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118 S. College Ave. Bloomington, IN



(top, left) Candles and rose petals line the aisle as Abby and Nick are presented as wife and husband; (above) a tender moment during the first dance; (left) Abby and Nick with their families.

Abby says their relationship started to change when Nick told her one night that he was falling in love with her, and in 2019, she moved to Bloomington to be with him. “I told him, ‘You’re either going to make me the happiest I’ve ever been or you’re going to break my heart,’” she says.

Before their friendship turned to romance, Nick wanted to take her to dinner—on October 24, 2019—which became “their date.” So, when October 24, 2020, rolled around, Abby suspected Nick was going to propose. They walked across IU’s campus and stopped at a gazebo. “We just

sat for a while and I’m anticipating it, and then he says, ‘Alright, let’s get going,’” Abby says. Nick adds that he wanted to keep the proposal simple, but he also didn’t want to make it too easy. “Psyching her out at the gazebo was a fun, spur-of-the-moment thing,” he explains.

They then walked to Showalter Fountain and Nick asked her where everyone would be positioned if they got married there. Abby pointed every spot out, and then he asked where they would stand. “He says, ‘So we’re standing in the spot—this is where you want to get married,’” Abby recalls. “And he dropped to one knee and asked me to marry him right there.”

Nick designed Abby’s ring through national chain Helzberg Diamonds.



“He did a phenomenal job,” she says. Abby later bought his ring, a meteorite band, from Jewelry by Johan, based in Minnesota. The couple celebrated by calling his parents, Khris and Lisa Wright, and her aunt and uncle, Jane and Tim Lindsey. They started making wedding plans the next day.

Abby bought an Essence of Australia dress from The White Room in Lebanon, Tennessee, with Nick’s mom and her aunt. The bridesmaids—Patti Edwards, Dusty Nye, and maid of honor Julie O’Leary—picked out three burgundy chiffon dresses from the online bridal store Azazie and had them shipped to Abby’s, where everyone gathered for a weekend to try them on and choose. The men’s suits were from Men’s Wearhouse.

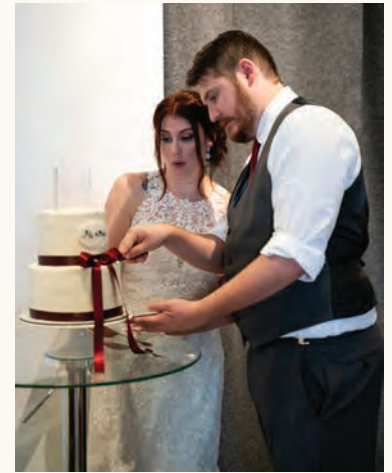
The pandemic prevented them from getting married at the fountain, but they did have their “first look” on that same spot. “Wedding planning in a pandemic means you need a Plan A, B, C, and D,” Abby laughs, adding that their second venue choice—FAR Center for Contemporary Arts—ended up being perfect. “[FAR Center Director of Weddings] Emma Daniels-Howell is the best. All of our vendors were amazing, and our day was perfect and went so smoothly because of them.”

The wedding featured photos from Seth Teeters Photography; deejaying from Lights Out Entertainment of Indianapolis; a family-style pasta bar from One World Catering; a two-tier snickerdoodle cake and two half-sheet cakes from Bake Me a Cake in Ellettsville, Indiana; floral arrangements from online seller Sola Wood Flowers; and hair and makeup from Blush and Bobby Pins in Carmel, Indiana. Carl Sparks, a friend and mixologist, created five unique drinks for the occasion.

Abby’s aunt Jane walked her down the aisle, and Nick’s brother, Jeremiah Wright, officiated. Nick’s best woman was Mallory Warner, and groomsmen included his younger brother, Taylor Wright, and former roommate Matthew Olry.

Now living in Cincinnati, Ohio, Abby is a scrum master at Lincoln Financial Group and Nick is a software developer for Kaleidoscope Innovations. The day after the wedding, they closed on a house and a few days later left for a honeymoon on St. Lucia in the Caribbean. ✨

(above) The couple had their “first look” at Showalter Fountain on the IU campus; (right) Abby and Nick cut into their two-tier snickerdoodle wedding cake by Bake Me a Cake bakery in Ellettsville, Indiana.



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A Greene County Country *wedding*

By Linda Margison

Photography by Seth Teeters Photography

SIDNIE + COLE

By the time Sidnie Finch and Cole Deaton had their first real date, they had already been to Cole's senior prom together as friends at Bloomfield High School. After years of friendship, in September 2017, they finally decided to make their relationship official and Sidnie transferred from University of Southern Indiana to Vincennes University, where Cole attended.

"We were texting all the time and any chance we had free, we were with each other,"



(above) Flower girls Remy Shrum and Emery Baker sprinkle rose petals as they walk down the aisle; (top right) Sidnie and Cole share their first kiss as wife and husband; (right) the wedding party.





(left) Cole looks lovingly at his new bride, Sidnie; (below) friends and family filled Trestle Valley Farm for the ceremony.



Sidnie says, adding that Cole is really shy, so she asked him to start dating. “He said he thought that we were pretty much already dating.”

Three years later, in November 2020, Sidnie came home from work and Cole had fixed her dinner and written her a note, saying he wanted to marry her, but didn’t have a ring. The next day, they went to Kay Jewelers and picked one out.

From that moment, Sidnie, who works as a medical assistant at Indiana University Health, says their wedding plans were “game on” with her mother, Jodie Finch, who helped select a wedding dress from Indianapolis-based

Sophia's Bridal and Tux. "She was a saint through it all," Sidnie says of her mother, who coordinated many of the details.

Sidnie's maid of honor—Ciera Turpin—and bridesmaids—Hayley England, Taylor Kinser, Sammy Deaton, Kindreth Norris and Marisa Smartt—wore blush pink dresses from David's Bridal.

Sidnie and Cole wanted a barn venue and were excited to find one close to home at Trestle Valley Farm. Sidnie's mother



Sidnie and Cole share their first dance together as wife and husband.



(top, left) The appetizer bar included pulled pork, chicken, potatoes, and green beans; (top, right) as a joke, groomsman Drake Frederick donned Sidnie's mother's wedding dress and a blindfolded Cole removed a garter from his leg; (above) Cole, Sidnie, and their parents pose for a photo after the ceremony.

decorated using burgundy and pink flowers with greenery from Floyd's Flowers in Bloomfield, Indiana.

To honor her late grandmother, Myrna Norris, and aunt, Kristy Lloyd, Sidnie had bouquet jewels made with their pictures and wore her aunt's sapphire ring.

Flower girls Remy Shrum and Emery Baker, the bride's cousins, were to pull a wagon carrying the ring bearer—three-month-old Myles Leitzman—but, Sidnie says, Myles wasn't cooperating, and in the tussle, Cole's ring dropped. The special-ordered ring made from a whisky barrel and elk antler—purchased online from Rustic and Main—was retrieved just as the couple started to exchange rings.

Because Sidnie and Cole had shared a private moment beforehand and read their

vows to one another, the officiant, Cole's grandmother, Joyce Johnson, kept the ceremony short, the mothers lit a unity candle, and the couple walked back out to "Would You Go with Me" by Josh Turner.

Wittmer's Catering Company in Loogootee, Indiana, presented an appetizer bar and a meal of pulled pork, chicken, potatoes, and green beans, while Lonely Night Saloon hosted an open bar. During the reception, as a practical joke, groomsman Drake Frederick put on Sidnie's

wedding dress and the wedding party blindfolded Cole and had him take the garter off Frederick's leg. "I should have known better," Cole says of the trickery. "I was pretty nervous in the moment."

Meanwhile, Trey Hughes played live music for dancing, and then a party bus drove the wedding party to Lonely Night Saloon in Crane, Indiana, where the celebration continued. The couple left the following night to honeymoon in Destin, Florida. ✨

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Dining Out

A sampling of area restaurants. For our complete guide to dining in Bloomington, visit magbloom.com

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21 North

21 N. Jefferson St.
Martinsville, Indiana

765-315-0767 • 21northeateryandcellar.com

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Amrit India

Indian, South/Southeast Asian
124 N. Walnut

812-650-3812 • amritindiarestaurant.com

Occupying a sunny corner spot on the downtown Square, Amrit India offers a popular buffet stocked with favorites such as chicken tikki masala and saag paneer along with naan, pakora, salads, and chutneys. The full menu is extensive, with lots of vegetarian and seafood options. Check the restaurant's Facebook page for daily buffet selections. • **Prices:** Lunch: \$; Dinner: \$\$ • **Hours:** Mon.–Sat. 11 a.m.–3 p.m. and 4:30 p.m.–10 p.m.; Sun. noon–9 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Anatolia

Mediterranean, Middle Eastern, Turkish, Vegetarian

405 E. 4th St.

812-334-2991 • restaurantanatolia.com

Bright and spacious, this comfortable restaurant has excellent meze-style appetizers (you can make a meal of them) as well as kebabs and pides (best described as open-faced sandwich boats, or Turkish pizzas). Lots of vegetarian options. Try the incredible tarator, a chopped-walnut yogurt spread,

on freshly baked bread. Regular tables as well as traditional Turkish seating. • **Prices:** \$–\$\$ • **Hours:** Mon.–Sat. 11 a.m.–10 p.m.; Sun. 11 a.m.–9:30 p.m. • **Bar:** No • **Credit Cards:** Visa, MC • **Outdoor Seating:** Yes

Anyetsang's Little Tibet

East Asian, Indian, Vegetarian, South/Southeast Asian, Thai, Tibetan, Vegan, Gluten-Free
415 E. 4th St.

812-331-0122 • anyetsangs.com

This cozy restaurant occupies a vintage bungalow on Bloomington's 4th Street restaurant row. Little Tibet serves house specialties of momo dumplings and curries from Thailand and India, as well as noodle dishes and vegetarian choices. And besides wine and Champagne, Anyetsang's serves a large variety of mimosas. • **Prices:** Lunch: \$; Dinner: \$\$ • **Hours:** Daily 11 a.m.–3 p.m. and 5–9 p.m. • **Bar:** Wine • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes • **Fair Labor Decal**

Artists Colony Inn and Restaurant

American, Sandwiches, Soups
105 S. Van Buren St.

Nashville, Indiana

812-988-0600 • artistscolonyinn.com

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Asuka Japanese Steakhouse & Sushi

East Asian, Chinese, Japanese, Sushi
318 S. College Mall Road

812-333-8325

Asuka shares space with the Chinese restaurant Noodle Town, giving diners the option of Chinese food, hibachi, or sushi. Chefs become showmen at their hibachi stations, tossing knives and spatulas and flipping bits of food into diners' mouths. Sushi is reliable with a variety of standard and specialty rolls available. • **Prices:** \$–\$\$\$ • **Hours:** Mon.–Th. 11 a.m.–10 p.m.; Fri.–Sat. 11 a.m.–11 p.m.; Sun. 11 a.m.–10 p.m. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No

Baked!

Bakery, Vegetarian, Vegan, Gluten-Free
115 N. Washington St.

812-336-2253 • bakedofbloomington.com

Baked! specializes in making fresh, custom cookies from scratch. Customers can pick their dough, mix-ins, and toppings to create endless combinations. Regular doughs include traditional options, such as oatmeal and sugar, as well as seasonal and vegan/gluten-free varieties. The plethora of toppings range from candies to dried fruit to any kind of nuts you can imagine. The last step is to grab a pint of milk and dunk away! • **Prices:** \$–\$\$ • **Hours:** Mon.–Wed. 9 a.m.–2 a.m.; Th.–Sat. 9 a.m.–4 a.m.; Sun. 9 a.m.–2 a.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No • **Fair Labor Decal**

Baldy's Pizzeria

Pizza, Ice Cream
5440 S. Old Ind. 37

812-824-3555 • baldyspizza.com

Follow Walnut south until it becomes Old Ind. 37 to find this minimalist pizza parlor. Baldy's thin-crust pies are topped with gooey mozzarella and a

pleasantly sweet tomato sauce. Sandwiches and salads are available, too. Eat in the family-friendly dining room or choose delivery or carryout service. • **Prices:** \$-\$\$ • **Hours:** Mon.–Th. 11 a.m.–10:30 p.m.; Fri. 11 a.m.–11:30 p.m.; Sat. 4–11:30 p.m.; Sun. 4–10:30 p.m. • **Bar:** Beer • **Credit Cards:** Visa, MC • **Outdoor Seating:** No

Bangkok Thai Cuisine

South/Southeast Asian, Thai, Vegetarian
2920 E. Conventer Drive
812-333-7477

bangkokthaicuisinebloomington.com

The large, airy dining room of the former Limestone Grille now houses Bangkok Thai Cuisine. The traditional Thai menu offers noodle dishes, seafood, curries, and fried rice. Try the Drunken Man's Noodles—wide rice noodles stir-fried with basil, peppers, and egg in a spicy sauce. • **Prices:** Lunch: \$, Dinner: \$\$ • **Hours:** Tu.–Th. 11 a.m.–3 p.m. and 5 p.m.–9 p.m.; Fri.–Sat. 11 a.m.–10 p.m.; Sun. 11 a.m.–9 p.m.; Closed Mon. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Bear's Place

American, Pub Food
1316 E. 3rd St.

812-339-3460 • bearsplacebar.com

A Bloomington institution just off the south side of campus, Bear's Place is famous for its Big Bear Burger, breaded tenderloin, and the Hairy Bear (six shots of liquor mixed with fruit juice in a 32 oz. glass). Lunch specials served from 11 a.m. to 4 p.m. Entertainment includes Jazz Fables (a series of performers) Thursday. • **Prices:** \$-\$\$ • **Hours:** Mon.–Wed. 11 a.m.–midnight; Th.–Sat. 11 a.m.–1 a.m.; Sun. noon–midnight • **Bar:** Full • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No

Big Woods Bloomington

American, Pub Food, Sandwiches, Vegetarian, Gluten-Free
116 N. Grant St.

812-335-1821 • bigwoodsrestaurants.com

Located in a charming house near the corner of North Grant and East 6th streets, Big Woods Bloomington is a homey pub where 24 beers flow on tap. Offerings include appetizers to share, gourmet sandwiches, burgers, and a complete dinner menu. The outdoor beer garden has its own menu and serves only Quaff ON! Brewing Co. beers. • **Prices:** \$ • **Hours:** Sun.–Th. 11 a.m.–10 p.m.; Fri.–Sat. 11 a.m.–11 p.m.; All ages until 9 p.m. • **Bar:** Beer • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Bloomingfoods Market and Deli

Buffet, Delicatessen, Vegetarian, Vegan, Gluten-Free

3220 E. 3rd St. • 812-336-5400

316 W. 6th St. • 812-333-7312

bloomingfoods.coop

The cafés at each of these two member-owned organic groceries feature salads, soups, made-to-order sandwiches, and baked goods. The East 3rd Street location also has smoothies. • **Prices:** \$-\$\$ • **Hours:** East 3rd Street Mon.–Fri. 8 a.m.–10 p.m. (breakfast until 10:30 a.m.); Sat. 8 a.m.–10 p.m. (breakfast until 11 a.m.); Sun. 8 a.m.–10 p.m. (brunch until 2 p.m.); West 6th Street Mon.–Sat. 7:30 a.m.–10 p.m.; Sun. 7:30 a.m.–10 p.m. (brunch until 2 p.m.) • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc., Campus Access • **Outdoor Seating:** Yes/Yes • **Accessibility Decal:** West 6th Street

Bloomington Bagel Company

Breakfast, Sandwiches, Vegetarian

1316 E. Third St. • 812-287-8353

113 N. Dunn St. • 812-333-4689

238 N. Morton St. • 812-349-4653

913 S. College Mall Road • 812-339-4653

bbcbagel.com

Customers can watch employees make East Coast-style, kettle-boiled bagels from scratch while waiting in line in this laidback eatery. Bagelwiches (like the Lotsa Lox, with cream cheese, Nova lox, tomato, onion, and capers), salads, soups, coffees, and cookies are popular. Breakfast is served all day. • **Prices:** \$ • **Hours:** E. Third St. Mon.–Sun. 7 a.m.–4 p.m.; N. Dunn St. Mon.–Sat. 6 a.m.–4 p.m.; Sun. 7 a.m.–4 p.m.; N. Morton St. Mon.–Sat. 7 a.m.–4 p.m.; Sun. 8 a.m.–4 p.m.; S. College Mall Road Mon.–Sun. 7 a.m.–4 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc., Campus Access • **Outdoor Seating:** Yes • **Accessibility Decal:** Fair Labor Decal

BLU Boy Chocolate Café & Cakery

Café, Sweets

112 E. Kirkwood

812-334-8460 • bluboychocolatestore.com

Beautiful chocolates and cakes are handcrafted with local ingredients at BLU Boy. Don't forget luscious seasonal tarts and pies, the daily cupcake menu, or house-made gourmet ice cream. All make great gifts. • **Prices:** \$-\$\$ • **Hours:** Mon.–Sat. 10 a.m.–10 p.m.; Closed Sun. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Brown County Inn

American, Breakfast, Buffet, Brunch, Vegetarian

51 E. Ind. 46, Nashville, Indiana

812-988-2291 • browncountyinn.com

From the simple to the extravagant, the Brown County Inn has a variety of healthy choices. The restaurant's dinner entrée menu includes a New York strip steak and Peach & Bourbon Pork Chops, but also features a more humble black beans and rice dish with pilaf and sweet corn salsa. There's also a soup and salad bar. Appetizers include cheese boards and shrimp cocktail, as well as French fries and nachos. Vegetarian options are available. • **Prices:** \$-\$\$\$ • **Hours:** Sun.–Thurs. 8 a.m.–9 p.m.; Fri.–Sat. 8 a.m.–10 p.m. • **Bar:** Yes • **Credit Cards:** Visa, MC, AMEX, Disc., DC • **Outdoor Seating:** Yes

Bub's Burgers & Ice Cream

American, Ice Cream

480 N. Morton St. • 812-331-2827

bubsburgersandicecream.com

Bub's is a Bloomington outpost of a Carmel, Indiana, burger joint, and burgers (and ice cream) are what they do well here—from the full pound "Big Ugly" to the 1/4 pound "Settle for Less Ugly" burger in ground beef or healthier elk. Dress 'em as you like 'em and add sides of fries, slaw, potato salad, or onion rings. Hand-dipped shakes and malts are added bliss! • **Prices:** \$-\$\$\$ • **Hours:** Daily 11 a.m.–10 p.m. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Bucceto's Smiling Teeth

Italian, Pizza, Vegetarian, Gluten-Free

E. 3rd St. at 45/46 Bypass • 812-331-1234

350 S. Liberty Dr. • 812-323-0123

buccetos.com

Bucceto's Smiling Teeth offers an array of innovative and tasty pizzas, calzones, entrées, and a generous house salad with homemade dressings in a family-friendly atmosphere. Bucceto's offers dine-in, carryout, and delivery. Party trays and catering available. • **Prices:** Appetizers \$-\$\$ • **Hours:** Sun.–Th. 11 a.m.–9 p.m.; Fri.–Sat. 11 a.m.–10 p.m. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, AMEX, Campus Access • **Outdoor Seating:** No • **Accessibility Decal:**

BuffaLouie's

American, Sandwiches, Salads

114 S. Indiana Ave.

812-333-3030 • buffalouies.com

In 1987, an IU student opened BuffaLouie's, naming it after his grandfather. Wings, subs, and salads are the reason to go. Hoosier and sports-themed memorabilia adorn the walls, and big-screen TVs keep you entertained. • **Prices:** \$-\$\$\$ • **Hours:** Sun.–Wed. 10:30 a.m.–11 p.m.; Th.–Sat. 10:30 a.m.–midnight • **Bar:** Beer • **Credit Cards:** Visa, MC, AMEX, Disc., Campus Access • **Outdoor Seating:** Yes • **Fair Labor Decal:**

Butch's Grillacatessen & Eatzeria

American, Breakfast, Brunch, Delicatessen, Italian, Pizza, Vegetarian
120 E. 7th St.

812-822-0210 • eatbutch.com

Butch's offers everything a homesick East Coaster could want, from corned beef on rye to bagels to NY-style pizza. • **Prices:** \$\$ • **Hours:** Daily 11 a.m.–10 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc., Campus Access • **Outdoor Seating:** Yes

C3

American, Brunch, Fine Dining, Small Plates Bistro
Renwick Village Center, 1505 S. Piazza Drive
812-287-8027 • c3bloomington.com

In addition to innovative after-work cocktails, C3 features a rotating menu of seasonally inspired dishes. Starters include soups and salads as well as beef filet sliders, hand-cut fries, and more. Entrées feature local meats, fresh seafood, and handmade pasta dishes. • **Prices:** \$-\$\$ • **Hours:** Mon.–Th. 4–10 p.m.; Fri.–Sat. 4 p.m.–midnight.; Closed Sun. • **Bar:** Full • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Cafe Pizzeria

Italian, Pizza, Sandwiches
405 E. Kirkwood

812-332-2111 • cafepizzeria.com

In business since 1953, Cafe Pizzeria was not only the first pizzeria in Bloomington but, according to store legend, the first restaurant to serve the Midwestern version of the stromboli sandwich (with ground sausage, onion, cheese, and sauce on a sub bun). The original recipes are still in use, and owner Larry Webb purchases local Indiana beef from Fischer Farms. Daily specials, seating for 100. • **Prices:** \$-\$\$\$ • **Hours:** Mon.–Th. 11 a.m.–10 p.m.; Fri.–Sat. 11 a.m.–11 p.m.; Sun. 4 p.m.–10 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Cardinal Spirits

Distillery, Bar, Vegetarian, Vegan, Gluten-Free
922 S. Morton St.

812-202-6789 • cardinalsprits.com

This Bloomington-based craft distillery has won awards for its vodka, whiskey, and gin, all created with local ingredients. Now, Cardinal Spirits has added a dinner and brunch menu. Tours of the distillery are offered on weekends. **Prices:** \$-\$\$ • **Hours:** Tasting Room Bar: Mon.–Thurs. 4 p.m.–10 p.m.; Fri. noon to midnight; Sat. 10 a.m.–midnight; Sun. 10 a.m.–9 p.m.; Dinner: 4 p.m.–9 p.m. daily; Brunch: Sat.–Sun. 10 a.m.–4 p.m. • **Bar:** Limited • **Credit Cards:** Visa, MC, AMEX • **Outdoor Seating:** Yes

Carson's BBQ & Catering

American, Barbecue, Sandwiches
5555 W. State Rd. 46
812-876-8227 • carsonsbbrq.com

Take West State Road 46 out of central Bloomington to the town of Ellettsville to find this family-owned barbecue joint. They smoke their meat low and slow in a custom barbecue grill. Try tender beef brisket, on its own or in a sandwich, or get your hands dirty and dig into some dry-rubbed ribs, no utensils necessary! • **Prices:** \$-\$\$ • **Hours:** Daily 11 a.m.–9 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No

Che Bello

Italian
106 W. 6th St.
812-323-0303 • chebellokitchen.com

Che Bello is a casual Italian restaurant where the food is made fresh using authentic Italian cooking methods. Fresh-baked focaccia bread is served with every meal. Try the Lasagna Bolognese, the Chicken Liguria, or the Tonno Alla Ghiotta. Featuring a variety of local, domestic, and imported beers, an extensive wine list, and a diverse martini selection. • **Prices:** \$\$-\$\$\$\$ • **Hours:** Sun., Tue.–Fri. 4:30–9:30 p.m.; Sat. 4:30–10 p.m. • **Bar:** Full • **Credit Cards:** Visa, MC, AMEX • **Outdoor Seating:** Yes

Casa Brava

Mexican, Vegetarian
3482 W. 3rd St. • 812-339-1453

Casa Brava is a reliable pick for quick, casual Mexican fare. All meals begin with a bowl of addictive garlicky salsa along with an endless basket of tortilla chips. Add a side of queso if you're feeling indulgent. Popular specialties include oversize platters of sizzling fajitas, generously stuffed burritos, and lots of enchilada options. You won't leave hungry! • **Prices:** \$-\$\$ • **Hours:** Daily 11 a.m.–9 p.m. • **Bar:** Beer • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No

Crazy Horse Food & Drink Emporium

American, Pub Food, Sandwiches, Steaks
214 W. Kirkwood
812-336-8877 • crazyhorseindiana.com

The specialties of the house include flavored martinis, Angus beef burgers, quesadillas, steaks, and barbecued ribs. Live bands play some Saturdays. • **Prices:** \$-\$\$\$ • **Hours:** Sun.–Wed. 11 a.m.–1 a.m.; Th.–Sat. 11 a.m.–2 a.m. • **Bar:** Full • **Credit Cards:** Visa, MC, AMEX, Disc., DC, Campus Access • **Outdoor Seating:** Yes

Crescent Donut

Doughnuts
231 S. Adams St.
812-339-7771

For more than 50 years, Crescent Donut has been satisfying Bloomington's craving for fried dough, any hour of the day or night. Cake doughnuts have a delicate chew; try the spicy cinnamon sugar or chocolate- and nut-topped versions. The more elastic yeast doughnuts are Bloomington's gold standard, coated in a lightly sweet glaze or a stripe of chocolate frosting. • **Prices:** \$-\$\$ • **Hours:** Daily 24 hours • **Bar:** No • **Credit Cards:** Visa, MC • **Outdoor Seating:** No

Crumble Coffee & Bakery

Café, Sweets, Breakfast, Vegetarian, Gluten-Free
1567 S. Piazza Drive • 812-334-9044
532 N. College • 812-287-8056
crumblecoffee.com

At Crumble Coffee & Bakery, the coffee is made with locally roasted beans from Quarrymen Coffee. Made-from-scratch desserts include macaroons, cinnamon rolls, and chocolate tarts. The peanut butter brownies and Honey Bear Latte are especially popular. **Prices:** \$ • **Hours:** S. Piazza: Mon.–Fri. 7 a.m.–6 p.m.; Sat. 8 a.m.–5 p.m.; closed Sun.; N. College: Mon.–Fri. 7 a.m.–8 p.m.; Sat. 8 a.m.–7 p.m.; closed Sun. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** S. Piazza Drive: Yes; N. College: No

Cup & Kettle Tea Co.

Tea, Sweets, Sandwiches, Vegetarian, Vegan, Gluten-Free
208 N. Walnut, Suite 100
812-287-7978 • cupandkettletea.com

This colorful, cozy, downtown teahouse specializes in organic, loose-leaf tea. A variety of more than 50 teas are displayed for guests to smell before trying. Locally made pastries, such as the Cranberry Orange & Toasted Oat with Lemon Curd scones, are available. Beautifully packaged teas can be purchased to enjoy at home or give as gifts. **Prices:** \$ • **Hours:** Mon.–Th. 9 a.m.–7 p.m.; Fri. 9 a.m.–8 p.m.; Sat. 10 a.m.–8 p.m.; Sun. 10 a.m.–6 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes • **Accessibility Decal**

Dagwood's Deli & Sub Shop

Delicatessen, Sandwiches, Vegetarian
116 1/2 S. Indiana Ave.
812-333-3000 • dagwoodsandwiches.com

This laid-back, 40-seat restaurant opened in the mid-1980s and offers family dining. Specialty sandwiches are the Dagwood Supreme (ham,

turkey, and roast beef) and the Ultimate Turkey (turkey, avocado, cream cheese, lettuce, tomato, and chipotle mayonnaise). Be sure to ask for the really wonderful Special Sauce. • **Prices:** \$ • **Hours:** Mon.–Th. 11 a.m.–1 a.m.; Fri. 10:30 a.m.–3 a.m.; Sat. 11 a.m.–3 a.m.; Sun. 11 a.m.–midnight • **Bar:** No • **Credit Cards:** Visa, MC • **Outdoor Seating:** No • **Accessibility Decal**

Dats

American, Cajun/Creole

211 S. Grant St.

812-339-3090 • datsongrant.com

Formerly called Yats, this restaurant was rechristened by Chef Bob Crowley when he became the sole owner. Crowley, who trained at the Culinary Institute of America, offers recipes he collected from small Louisiana towns. Specialties include Chili Cheese Etouffee, Gumbo, Jambalaya, and the Datwich Sandwich, a complex preparation that involves turkey dusted in Cajun spices, soaked in beer, cooked twice, spiced, and served up “so it warms you from your nose to your toes.” • **Prices:** \$ • **Hours:** Sun.–Th. 11 a.m.–9 p.m.; Fri.–Sat. 11 a.m.–10 p.m.; • **Bar:** No • **Credit Cards:** Visa, MC • **Outdoor Seating:** Yes

DeAngelo's

Italian, Pizza, Vegetarian, Gluten-Free

2620 E. 3rd St.

812-961-0008 • deangelosbloomington.com

This Tuscan-themed restaurant specializes in New York-style pizzas, pastas, calzones, lasagnas, and spaghettis. Soups and salads are served in family-size portions. Wine is half-off on Wednesday. • **Prices:** \$-\$\$ • **Hours:** Mon.–Sat. 11 a.m.–10 p.m.; Sun. 11 a.m.–9 p.m. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No • **Fair Labor Decal**

Do Asian Fusion Cuisine

East Asian, Japanese, Korean

404 E. 4th St.

812-333-7470

This Asian fusion restaurant adds Korean flavor to the melting pot of international food on East 4th Street. Bamboo ceilings and lots of warm, dark wood transform the converted house into a comfortable dining destination. From ramen to shareable hot pots, the menu is full of warming soups, stews, and curries. Bulgogi, a classic Korean dish of marinated grilled beef, is a popular choice. Try it in a bento box. • **Prices:** Lunch: \$-\$\$, Dinner: \$-\$\$\$ • **Hours:** Mon.–Wed. 11 a.m.–12 a.m.; Th.–Sat. 11 a.m.–3 a.m.; Sun. noon–10 p.m. • **Bar:** Beer, Wine • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

El Ranchero

Mexican, Vegetarian

2100 Liberty Dr., Suite C • 812-822-2329

3615 W. Ind. 46 • 812-822-2329

elrancherofood.com

This west side Mexican spot boasts a massive dining room with high ceilings and a party atmosphere. There are plenty of booths, too, if you prefer a more intimate meal. Share one of the specialties, like the Marrano Ranchero, featuring grilled pork shoulder with spicy red sauce and a generous helping of avocado. The lengthy menu is full of variations on the standard burritos, enchiladas, and fajitas. Alongside complimentary chips and salsa, you won't go hungry! • **Prices:** \$-\$\$ • **Hours:** Sun.–Th. 11 a.m.–9:30 p.m.; Fri.–Sat. 11 a.m.–10 p.m. • **Bar:** Beer • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No

FARMBloomington

American, Breakfast, Brunch

108 E. Kirkwood

812-323-0002 • 877-440-FARM

farm-bloomington.com

Chef Daniel Orr's FARM is a cheerful, tongue-in-cheek salute to the best of Hoosier eating. In the old Oddfellows Building, revamped to look like a country farm store, FARM sells lunch, snacks, and locally made products in the market and delicious supper fare in the restaurant. The menu changes seasonally, but try to catch the seared skirt steak with fabulous garlic and chili fries. Orr's raw fish preparations are excellent, as are the pizzas in the bar. • **Prices:** \$-\$\$\$ • **Hours:** FARM: Tu.–Fri. 7 a.m.–10 p.m.; Sat. 10 a.m.–10 p.m.; Sun. 10 a.m.–9 p.m.; Closed Mon; Root Cellar: weeknight hours vary; Fri.–Sat. 8 p.m.–3 a.m.; Sun. 10 a.m.–10 p.m.; Closed Mon. • **Bar:** Full • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Feast Market & Cellar

American, Bakery, Breakfast, Brunch, Café, Small Plates, Vegetarian

407 W. Patterson Drive

812-287-8615 • feastcateringonline.com

The stars at this café, bakery, and coffee shop are owner Erika Yochum's handmade tamales—packets of masa and fillings, wrapped in cornhusks and steamed. Varieties range from traditional to gourmet but salads and sandwiches at lunchtime and more elaborate dinner entrées revolve around seasonal, local, organic ingredients. Gorgeous homemade pies, desserts, breakfast pastries, and cookies are topnotch. • **Prices:** \$-\$\$\$ • **Hours:** Tu.–Sat. 9 a.m.–9 p.m.; Sun. 9 a.m.–2 p.m.; Closed Mon. • **Bar:** Wine • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes • **Fair Labor Decal**

Feta Kitchen + Café

Mediterranean, Vegetarian, Vegan, Gluten-Free

600 E. Hillside Drive

812-336-3382 • fetakitchen.com

With its customizable menu, there are multiple options for vegetarians, vegans, and meat-eaters alike. Diners build their own Mediterranean-style bowls by choosing a base, adding a protein, and then selecting from fresh and pickled vegetables, dressings, dips, and spreads. In the café you'll find house-made baked goods, smoothies, smoothie bowls, and, of course, coffee and tea. • **Prices:** \$-\$\$ • **Hours:** Kitchen: Tue.–Sun. 11 a.m.–9 p.m.; Café: Tue.–Sun. 8:30 a.m.–9 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Function Brewing

Pub Food, Sandwiches

108 E. 6th St.

812-676-1000 • functionbrewing.com

Function Brewing focuses on creating small batches of craft beer. There is a selection of 12 made-in-house beers that rotate on and off the menu. Sampler trays are available if you can't pick just one. The kitchen makes everything by hand for their creative hot and cold sandwiches. They also offer cheeses and charcuterie. • **Prices:** \$-\$\$ • **Hours:** Wed.–Fri. 3–11 p.m.; Sat. 11 a.m.–11 p.m.; Sun. 11 a.m.–9 p.m.; Closed Mon.–Tu. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, Disc. • **Outdoor Seating:** Yes

Hartzell's Ice Cream

Ice Cream, Sweets

107 N. Dunn St.

812-332-3502 • hartzellsic.com

Just steps from East Kirkwood, Hartzell's has stepped up to fill ice cream cravings near campus. Freshly made waffle cones and bowls are the way to go—fill yours with a scoop or two of creamy homemade ice cream. Carbolite and frozen yogurt are lighter options. • **Prices:** \$ • **Hours:** Mon. 3:30–11 p.m.; Tu.–Sat. 11:30 a.m.–11 p.m.; Sun. noon–11 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, Disc., Campus Access • **Outdoor Seating:** Yes

Hinkle's Hamburgers

American, Breakfast, Sandwiches

206 S. Adams St.

812-339-3335

Since opening in 1930, the recipes have been handed down through the Hinkle family, the original owners of the 16-seat hamburger joint. Good burgers! • **Prices:** \$ • **Hours:** Tu.–Sat. 10 a.m.–4 p.m.; Closed Sun.–Mon. • **Bar:** No • **Credit Cards:** No • **Outdoor Seating:** Yes

Hive Bloomington

International Comfort Food, Chicken, Vegetarian, Vegan, Gluten-Free
2608 E. 10th St.

812-287-7405 • hivebloomington.com

While Hive specializes in chicken and serves up whole roast birds, complete with fixings, the restaurant also offers Vietnamese Banh Mi sandwiches, ramen, and Cuban breakfast bowls among its extensive all-day menu. But be sure to save room for dessert. Hive is famous for its Hive Pie—their take on a classic Hoosier favorite, sugar cream pie. • **Prices:** \$\$ • **Hours:** Mon.–Sat. 7 a.m.–9 p.m.; Sun. 9 a.m.–2 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Hopscotch Coffee

Bakery, Café, Vegetarian, Vegan, Gluten-Free
235 W. Dodds St. #102

812-369-4500 • hopscotchcoffee.com

Follow the B-Line Trail south to find this innovative, locally owned coffee shop in B-Line Station. Fair-trade coffee beans are roasted in-house and brewed with care, resulting in excellent lattes and Americanos. If you're in the mood for a special coffee experience, try the refreshing Cobra Verde, an iced green coffee flavored with ginger and citrus, or the Nitro Cold Brew, a dark and slightly foamy brew full of character. Add a locally made treat from Rainbow Bakery, Piccoli Dolci, or Bloomington Bagel Company to your order. • **Prices:** \$ • **Hours:** Mon.–Fri. 7 a.m.–10 p.m.; Sat. 8 a.m.–10 p.m.; Sun. 9 a.m.–10 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

India Garden

Indian, Vegetarian, Vegan
531 N. Walnut

812-331-8844 • bloomingtonindianfood.com

This restaurant is known for its Indian breads and buffet. Menu items include lamb biryani and spicy chicken vindaloo. Good vegetarian choices. • **Prices:** \$-\$\$ • **Hours:** Daily 11 a.m.–3 p.m. and 5–10 p.m. • **Bar:** Beer • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

The Inkwell

American, Café, Breakfast, Sandwiches, Sweets, Vegetarian
401 S. Woodlawn Ave.

812-822-2925 • inkwellbtown.com

Featuring an urban design with a cozy, warm atmosphere, this café is a nice place to enjoy a pastry while you chat, read, or work on a laptop. The made-from-scratch pastries are a customer favorite. Menu items include egg and cheese

sandwiches, bacon and eggs, and waffles. **Prices:** \$ • **Hours:** Mon.–Sat. 7:30 a.m.–6 p.m.; Sun. 8 a.m.–6 p.m.; • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

The Irish Lion

Brunch, European, Irish, Pub Food
212 W. Kirkwood

812-336-9076 • irishlion.com

Step into Ireland when you enter this pub with its gorgeous 1860s bar and good food. Specialties include oysters, lamb, corned beef and cabbage, and Irish stews. Nightly specials. Full array of Irish and European imported beers; 57 single-malt scotches. • **Prices:** \$-\$\$\$\$ • **Hours:** Mon.–Sat. 11 a.m.–3 a.m.; Sun. 11 a.m.–midnight • **Bar:** Full • **Credit Cards:** Visa, MC, AMEX, Disc., DC • **Outdoor Seating:** Yes

Janko's Little Zagreb

American, European, Steaks, Vegetarian
223 W. 6th St.

812-332-0694 • littlezagreb.com

A Bloomington favorite, with its checked tablecloths and IU-decked walls, Janko's is one block west of the downtown Square. Lamb and pork chop specials are featured regularly, and the menu offers Eastern European specialties like fiery Bucharest meatballs, but fabulous steaks are the reason most people line up to get in. • **Prices:** \$\$\$-\$\$\$\$ • **Hours:** Mon.–Th. 5–9 p.m.; Fri.–Sat. 4:30–10 p.m.; Closed Sun.; Reservations recommended. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, AMEX, DC • **Outdoor Seating:** No

Juannita's Restaurant

Mexican, Sandwiches, Soups
620 W. Kirkwood

812-339-2340 • juannitas.com

Come to this cheerful, family-owned Mexican restaurant on West Kirkwood for the mole poblano and the molotes—fried masa dough stuffed with savory fillings. Fresh homemade tortillas are a real treat and the soups are fab. • **Prices:** \$-\$\$ • **Hours:** Sun.–Th. 11 a.m.–11 p.m.; Fri.–Sat. 11 a.m.–1 a.m. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, AMEX • **Outdoor Seating:** Yes

Lennie's

American, Italian, Pizza, Sandwiches, Vegetarian, Gluten-Free
1795 E. 10th St.

812-323-2112 • lenniesbloomington.com

Home of the Bloomington Brewing Co., Lennie's offers its own award-winning ales. Chef Fred Manion, a Culinary Institute of America graduate, creates eclectic dishes: main-course salads, gourmet pizzas, pastas, sandwiches, and daily dinner and soup specials. Try the rustic flat breads,

hearth-baked daily and lightly topped with fresh ingredients. • **Prices:** \$\$-\$\$\$ • **Hours:** Sun.–Th. 11 a.m.–midnight; Fri.–Sat. 11 a.m.–1 a.m. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, AMEX • **Outdoor Seating:** No • **Accessibility Decal** • **Fair Labor Decal**

Le Petit Café

European, French
308 W. 6th St.

812-334-9747 • lpc1977.com

"I cook foods I like to eat," says Marina Fiore, chef of this quaint, family-oriented restaurant. Her tastes run to French classics—rabbit dishes, cream sauces, crème brûlée, and chocolate mousse. Vegetarian options are always available. • **Prices:** \$\$ • **Hours:** Tu.–Wed. 5:30–9 p.m.; Th. 11:30 a.m.–1:30 p.m. and 5:30 p.m.–9 p.m.; Fri.–Sat. 5:30–9 p.m.; Sun. 11:30 a.m.–1:30 p.m. and 5:30–9 p.m.; Closed Mon.; Reservations are required for large parties. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Open-air dining room

Malibu Grill

American, Seafood, Steaks, Vegetarian, Vegan, Gluten-Free
106 N. Walnut

812-332-4334 • malibugrill.net

Malibu Grill, on the east side of the downtown Square, offers casual dining in an upscale atmosphere for 200 diners. Specialties include spinach & artichoke dip, Caesar salad, lime chicken fettuccini, and caramelized salmon. Live jazz Wed.–Fri. 6–9 p.m. • **Prices:** \$-\$\$\$\$ • **Hours:** Mon.–Th. 11:30 a.m.–2 p.m. and 5:30–9:30 p.m.; Fri. 11:30 a.m.–2 p.m. and 5:30–10:30 p.m.; Sat. noon–10:30 p.m.; Sun. noon–9 p.m.; Reservations accepted only during the week; 20-minute call-ahead service available. • **Bar:** Full • **Credit Cards:** Visa, MC, AMEX, Disc., DC • **Outdoor Seating:** Yes • **Fair Labor Decal**

Mama's Restaurant

Barbecue, East Asian, Korean
2630 E. 10th St.

812-333-8071

DIY barbecue puts you in control of your meal at Mama's Restaurant. Meals are served with a variety of banchan: small bowls of Korean pickles, salads, and more meant to be eaten with your meal. • **Prices:** \$-\$\$\$\$ • **Hours:** Mon.–Th. 11 a.m.–2:30 p.m. and 5 p.m.–9 p.m.; Fri. 11 a.m.–2:30 p.m. and 5 p.m.–10 p.m.; Sat. Noon–10 p.m.; Sun. noon–9 p.m. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC • **Outdoor Seating:** No

Mandalay Restaurant

East Asian, Burmese, Chinese, Indian, South/Southeast Asian, Thai, Vegetarian
413 E. 4th St.

812-339-7334 • mymandalayrestaurant.com

This tiny 4th Street gem serves Burmese food—an exotic mix of Chinese, Thai, and Indian with a savory character all its own. Lots of curries and noodle dishes and many vegetarian options. Try the paratha with yellow chickpea curry and the tea leaf salad! • **Prices:** \$-\$\$ • **Hours:** Tu.–Sun. 11:30 a.m.–2:30 p.m. and 5–9 p.m.; Closed Mon. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Mr. Hibachi

East Asian, Chinese, Japanese, Sushi
4400 E. 3rd St.

812-339-6288 • mrhibachibuffet.com

Mr. Hibachi puts on a massive spread and the crowds line up to fill up. Buffet fixtures like crab rangoon and General Tso's crispy chicken are abundant, along with Japanese offerings in miso soup and a variety of sushi rolls. For a more personalized meal, fill a plate with noodles, raw meat, and veggies, then head to the hibachi station where the chef will stir-fry your food while you wait. • **Prices:** Lunch: \$, Dinner: \$\$ • **Hours:** Sun.–Th. 11 a.m.–9:30 p.m.; Fri.–Sat. 11 a.m.–10:30 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No

My Thai Cafe

Soups, South/Southeast Asian, Thai, Vegetarian

3316 W. 3rd St. • 812-333-2234

402 E. 4th St. • 812-333-3993

mythaicafeusa.com

The first location for this beautiful little restaurant is hidden away in a strip mall on the west side of Bloomington. My Thai Cafe's second location is on 4th Street restaurant row and also serves Thai family recipes cooked to your preferred degree of spiciness. Look for noodle dishes featuring the sweet and spicy "chef's gravy," and try the fragrant curries. • **Prices:** Lunch: \$, Dinner: \$\$ • **Hours:** West 3rd Street: Mon.–Th. 11 a.m.–3 p.m. and 4:30–9 p.m.; Fri. 11 a.m.–3 p.m. and 4:30–10 p.m.; Sat. 11 a.m.–10 p.m.; Closed Sun., East 4th Street: Tu.–Th. 11 a.m.–3 p.m. and 4:30–9 p.m.; Fri. 11 a.m.–3 p.m. and 4:30–10 p.m.; Sat. noon–10 p.m.; Sun. 11 a.m.–9 p.m.; Closed Mon. • **Bar:** Beer • **Credit Cards:** Visa, MC, Disc. • **Outdoor Seating:** Yes

Nick's English Hut

American, Pub Food
423 E. Kirkwood

812-332-4040 • nicksenglishhut.com

A Bloomington institution for more than 80 years, Nick's is the place to go for Gregg "Rags" Rago's famous Nick's Burger, strombolis, pizza, soups, salads, and sandwiches prepared with locally produced meats and produce. Enjoy daily food and drink specials while watching your favorite sports on the many high-definition TVs. A museum of IU memorabilia is displayed on the walls. • **Prices:** \$-\$\$\$ • **Hours:** Mon.–Sat. 11 a.m.–2 a.m.; Sun. 11 a.m.–midnight.; Reservations are recommended for large parties. • **Bar:** Full • **Credit Cards:** Cash preferred, but Visa, MC, and Disc. are accepted. • **Outdoor Seating:** Yes • **Fair Labor Decal**

The Office Lounge

American, Pub Food
3900 E. 3rd St.

812-332-0911

Head east on 3rd Street to find an alternative to the downtown bar scene. Affordable and filling daily specials like classic breaded tenderloin sandwiches and juicy ribeye steaks draw regulars for lunch and dinner. Hot wings are a good bet, extra crispy and drenched in vinegary, lip-numbing buffalo sauce. At night, pull tabs, pool tables, and plenty of sports-tuned flat-screens keep crowds entertained. Carryout beer and liquor is also available. • **Prices:** \$-\$\$ • **Hours:** Mon.–Sat. 9 a.m.–3 a.m.; Sun. noon–3 a.m. • **Bar:** Full • **Credit Cards:** Visa, MC, Disc. • **Outdoor Seating:** No

Osteria Rago

Italian, Pizza, Pasta, Sandwiches, Salads, Vegetarian, Gluten-Free

419 E. Kirkwood

(812) 822-0694 • osteriarago.com

Regular visits to the small Italian town of Alessandria del Carretto inspired owners Gregg Rago and Susan Bright to bring authentic Italian cuisine to Bloomington. Osteria Rago is known for its housemade pastas and wood-fired, Neapolitan-style pizza, all served up in a rustic setting. After their meals, diners can enjoy organic Brown County Coffee at the restaurant's espresso bar. **Prices:** \$ • **Hours:** Mon.–Fri. 11 a.m.–9 p.m.; Sat.–Sun. 9 a.m.–3 p.m. • **Bar:** Yes • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No

Out of the Ordinary Restaurant and Hickory Sports Bar

American, Pub Food
61 S. Van Buren St.

Nashville, Indiana

812-778-9730 • outoftheo.com

Located in and named for an old tavern, this family-

owned restaurant specializes in hearty fare that includes barbecued ribs, wild game, pheasant, turkey, smoked pork chops, and pot roast. There are lunch specials, and a piano player performs from 6–8 p.m. on Fridays and Saturdays. • **Prices:** \$-\$\$\$ • **Hours:** Sun.–Th. 11 a.m.–9 p.m.; Fri.–Sat. 11 a.m.–10 p.m. • **Bar:** Full • **Credit Cards:** Visa, MC, Disc. • **Outdoor Seating:** No

The Owlery

Brunch, Vegetarian, Vegan, Gluten-Free
118 W. 6th St.

812-333-7344 • theowleryrestaurant.com

This hip but comfortable vegetarian restaurant is furnished with vintage enameled tables and a small bar serving a carefully curated selection of beers. Menu options range from faux meat sandwiches to pierogies and Asian veggie bowls. Try a riff on fish and chips: Battered and fried tofu is flavored with nori, adding a hint of the sea. A display case full of vegan layer cakes and cupcakes provides visual incentive to leave a little room for something sweet. • **Prices:** \$-\$\$ • **Hours:** Mon.–Sat. 11 a.m.–10 p.m.; Sun. brunch 10 a.m.–3 p.m. • **Bar:** Beer • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes • **Fair Labor Decal**

Peach Garden

East Asian, Chinese, Vegetarian, Vegan
536 S. College

812-332-3437 • peachgardeniu.com

This small but colorful restaurant is tucked into the side of the Seminary Square Park Kroger supermarket. As one of only a handful of Chinese restaurants offering delivery in Bloomington, Peach Garden does brisk business dispatching food to customers in and out of the dining room. Szechuan and Kung Pao specialties are sneakily spicy, with heat that creeps up the back of your throat. Try pan-fried Szechuan wontons filled with pork or chicken. • **Prices:** \$-\$\$ • **Hours:** Tu.–Th. 11 a.m.–2:30 p.m., 5–10 p.m.; Fri. 11 a.m.–2:30 p.m., 5–11 p.m.; Sat.–Sun. noon–11 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Campus Access • **Outdoor Seating:** No

Rainbow Bakery

Bakery, Sweets, Vegetarian, Vegan, Gluten-Free

201 S. Rogers St.

812-822-3741 • rainbowbakery.net

This funky café is Bloomington's first all-vegan bakery. The types of cupcakes available change daily. They also offer a varying assortment of baked goodies, such as doughnuts, cookies, and cinnamon rolls. Many of their treats are gluten-free, or can be specially ordered that way for an extra charge. • **Prices:** \$-\$\$\$ • **Hours:** Mon.–Sat.

8 a.m.–7 p.m.; Sun. 9 a.m.–7 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Restaurant Ami

East Asian, Japanese, Korean, Sushi
1500 E. 3rd St.
812-339-7868

On East 3rd Street, at the edge of campus, Restaurant Ami serves a menu of Korean and Japanese specialties. On any given day you'll find most tables filled with sushi and sashimi. Choose a combo of classic rolls or order one of the fun chef's special rolls. • **Prices:** \$ • **Hours:** Mon.–Fri. 11 a.m.–10 p.m.; Sat–Sun. noon–10 p.m. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, AMEX, Disc., Campus Access • **Outdoor Seating:** Yes

Runcible Spoon Cafe and Restaurant

American, Breakfast, Brunch, Café, Vegetarian, Vegan

412 E. 6th St. • 812-334-3997
runciblespoonrestaurant.com

A beloved Bloomington landmark, the Runcible Spoon has kept its funky atmosphere while expanding its menu to include not only luscious breakfasts, but also pastas and sandwiches at lunch and more classic dishes at night. Live, traditional Irish music is featured on Tuesdays. • **Prices:** \$-\$\$ • **Hours:** Daily 8 a.m.–midnight. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes • **Fair Labor Decal**

Rush Hour Station

Sandwiches, Vietnamese, Vegetarian
421 E. 3rd St.
812-323-7874 • rushhourstation.com

Bloomingtonian lovers of banh mi, those luscious French-Vietnamese fusion sandwiches of grilled meat, vegetables, and pâté on French bread, are in luck. This tiny strip-mall shop produces delicious sandwiches (available also as wraps or sans bread as a salad) of beef, pork, tofu, or vegetables. Choose from Lemongrass (yum!), Teriyaki, Sweet Soy, Korean, or Rush Hour Sauce, all made according to the Vietnamese owners' secret recipes. • **Prices:** \$ • **Hours:** Mon.–Fri. 11 a.m.–3 p.m. and 4–9 p.m.; Closed Sat.–Sun. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No

Samira Restaurant

Afghan, Buffet, Middle Eastern, Vegetarian
100 W. 6th St.
812-331-3761 • samirasrestaurant.com

Located on the north side of the downtown Square, Samira features Afghan dishes in an elegant, relaxing atmosphere. Specialties include kebabs and dumplings as well as a wide array of

vegetarian dishes. Do not miss the samarok (a spicy mushroom appetizer)—you'll want to sop up every drop of sauce with the chewy and delicious flatbread. Great baklava. • **Prices:** \$-\$\$ • **Hours:** Mon.–Thu. 11 a.m.–2 p.m. and 5–9 p.m.; Fri. 11 a.m.–2 p.m. and 5–10 p.m.; Sat. 5–10 p.m.; Closed Sun.; Reservations recommended. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes • **Fair Labor Decal**

Siam House

South/Southeast Asian, Thai, Vegetarian
430 E. 4th St.

812-331-1233 • siamhousebloomington.com

The 90-item menu was one of the first local restaurants to list vegetarian options using healthy, fresh foods. Specialties include pad thai, curries, combo seafood platters, spicy Thai and coconut-milk soups, and miang kom (fresh spinach leaves folded into a cone and filled with ginger, peanuts, coconut, etc.). • **Prices:** \$-\$\$ • **Hours:** Mon.–Fri. 11 a.m.–10 p.m.; Sat. noon–10 p.m.; Sun. noon–9 p.m. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Small Favors

Multicultural, Farm-to-Table, Vegetarian
402 1/2 W. 6th St.

smallfavorsbar.com

A fair-wages wine bar and farm-to-table café, Small Favors directly sources from local farmers whenever possible, with most of its proteins coming from the purchase of whole animals. Providing a changing menu of small- to full-plate fare like Green Gumbo, Chicken Liver Parfait, Smoked Trout, Duck Prosciutto, and fried Brussel's sprouts with ricotta and honey. Features an extensive and unique wine list • **Prices:** \$\$-\$\$\$ • **Hours:** Wed.–Sat. 5–11 p.m. • **Bar:** Wine, wine cocktails • **Credit Cards:** Visa, MC, AMEX • **Outdoor Seating:** No

Smokin' Jack's Rib Shack

American, Barbecue
505 W. 17th St.

812-332-7427 • smokinjacksribshack.com

Chef Jack Cody—"Smokin' Jack"—specializes in (what else?) smoked ribs, but be sure to try the pulled pork, too. He offers five different sauces: regular, Jack's sweet barbecue, Louisiana hot, barbecue hot, and Jamaican jerk. Collard greens and cornbread salad are among the sides. Monday is buy-one-get-one-free night for seniors from 4–9 pm. Specials are offered every day. • **Prices:** \$-\$\$\$ • **Hours:** Mon.–Sat. 11 a.m.–9 p.m.; Closed Sun. • **Bar:** Beer • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Social Cantina

Mexican, Vegetarian
125 N. College

812-287-8199 • thesocialcantina.com

The modern Mexican fare at the Social Cantina includes a variety of nacho, queso, and salsa appetizers; soups and salads; tacos; and Cantina Bowls. Try the Despacito bowl, which features citrus-marinated pork, salsa verde, tomatillo crema, cabbage, pico de gallo, and cilantro. All tacos and Cantina Bowls can be made vegetarian with the substitution of Impossible meat. To drink, choose from a menu of craft cocktails and specialty margaritas. • **Prices:** \$-\$\$ • **Hours:** Sun.–Thu. 11 a.m.–12 a.m.; Fri.–Sat. 11 a.m.–1 a.m. • **Bar:** Yes • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Soma Coffee House & Juice Bar

Café, Juice Bar, Sweets, Vegetarian, Vegan
322 E. Kirkwood • 812-331-2770

1400 E. 3rd St., Suite C • 812-333-7334
iheartsoma.com

Serving up the best latte in town, Soma works magic with coffee beans and an espresso machine. A prime downtown location and another in Jordan Square means more to love. Constant traffic means the coffee is always fresh. • **Prices:** \$ • **Hours:** Mon.–Fri. 6 a.m.–9 p.m.; Sat.–Sun. 7 a.m.–9 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc., Campus Access • **Outdoor Seating:** Yes • **Fair Labor Decal**

Southern Stone

Southern-Inspired, Brunch, Sandwiches, Salads, Vegetarian, Gluten-Free
405 W. Patterson Drive

812-822-3623 • southernstonebloomington.com

Southern Stone serves quality, local, and organic food inspired by the South. Start off with the catfish bites, then try the fried green tomato BLT, the Creole shrimp pasta, or the Sweet Tea Brined Fried Chicken—1/2 a chicken, hand breaded, pressure fried, and topped with hot honey. Vegetarian and gluten-free options are available. Brunch menu served on Saturdays and Sundays. • **Prices:** \$\$-\$\$\$\$ • **Hours:** Mon.–Fri. 11 a.m.–2:30 p.m. and 4:30–9:30 p.m.; Sat. 9 a.m.–9:30 p.m.; Sun. 9 a.m.–2:30 p.m. • **Bar:** Full • **Credit Cards:** Visa, MC, AMEX • **Outdoor Seating:** Yes

Square Donuts

Doughnuts, Sweets

1280 N. College, #1 • 812-337-0100

3866 W. 3rd St. • 812-333-2799
squaredonuts.com

Drive to the North College location of Square Donuts to get your morning doughnut fix straight through your car window. Yeast doughnuts are

light, airy confections that make it far too easy to go back for seconds. Night owls can score freshly fried doughnuts through the pickup window starting at 1 a.m. • **Prices:** \$ • **Hours:** Tu.–Sun. 6 a.m.–2 p.m. and midnight–4 a.m.; Closed Mon. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Sunny Palace

East Asian, Chinese

1143 S. College Mall Road • 812-333-5533
sunnypalacebloomington.com

Dine-in or carryout, the east side's Sunny Palace (find it near Kroger in Jackson Creek Shopping Center) offers a tempting array of Asian cooking—mostly Chinese but with a smattering of Thai, Cambodian, and Vietnamese. Try the delicious scallion pancakes, the boneless spare ribs, and the fried dumplings. Kung pao chicken and orange beef are also good choices. • **Prices:** Lunch: \$, Dinner: \$-\$\$ • **Hours:** Mon.–11 a.m.–10:30 p.m. • **Bar:** Beer, wine • **Credit Cards:** Visa, MC, Disc. • **Outdoor Seating:** No

Sushi Bar

East Asian, Japanese, Sushi

2522 E. 10th St.
812-331-7688

There's karaoke on weekends at Sushi Bar, which offers regular \$1 sushi specials. The Birthday Roll includes tempura shrimp, eel, spicy shrimp, avocado, and crab. • **Prices:** \$-\$\$\$\$ • **Hours:** Mon.–Wed. 11:30 a.m.–2:30 p.m. and 4:30–10 p.m.; Th.–Sat. 11:30 a.m.–2:30 p.m. and 4:30 p.m.–3:00 a.m.; Sun. noon–2:30 p.m. • **Bar:** Beer, wine, sake • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No

Taste of India

Buffet, Indian, South/Southeast Asian, Vegetarian, Vegan

316 E. 4th St.

812-333-1399 • tasteofindiabtown.com

This airy, casual restaurant specializes in northern- and southern-Indian cuisine. The tikkas, vindaloos, and kormas are all good and cooked to your desired level of spiciness. The southern-Indian dosa—a lentil-and-rice crêpe with various fillings—is terrific. Slather on some coconut chutney and enjoy with a savory tamarind lentil stew. • **Prices:** Lunch: \$, Dinner: \$-\$\$ • **Hours:** Daily 11 a.m.–3 p.m. and 4:30–10 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes • **Fair Labor Decal**

Trojan Horse

American, Greek, Mediterranean, Sandwiches, Vegetarian, Vegan

100 E. Kirkwood

812-332-1101 • thetrojanhorse.com

Casual and family-friendly, the Trojan Horse, on the southeast corner of the downtown Square, serves great Greek food and other Mediterranean treats. The Trojan Horse is also famous for its hand-cut fries. Drink specials are offered every night. •

Prices: \$-\$\$ • **Hours:** Mon.–Th. 11 a.m.–11 p.m.; Fri.–Sat. 11 a.m.–midnight; Sun. 11:30 a.m.–10 p.m. • **Bar:** Full • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No

Two Sticks Bakery

Bakery, Sweets

415 S. Washington St.
812-668-2125

twosticksbakery.com

Two Sticks Bakery offers from-scratch sweet and savory baked goods made in small batches with natural, local, and organic ingredients. The shop serves up scones, turnovers, cookies, specialty cakes, Danish pastries, and more—all baked fresh every day. Hand pies are especially popular, along with the bakery's best-selling honey-caramelized pecan bars and cinnamon rolls. **Prices:** \$ • **Hours:** Daily 10:30 a.m.–10 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes

Upland's Bloomington Brewpub

American, Pub Food, Vegetarian, Vegan

350 W. 11th St.

812-336-2337 • uplandbeer.com

The menu changes seasonally but always includes pub favorites such as fish and chips, as well as many dishes that include Upland's craft-brewed beers as ingredients. The menu runs from sandwiches (try the buffalo burgers) to entrées, and many vegetarian/vegan specials are also offered. Live entertainment. Beers regularly on tap include wheat, weizen, pale, IPA, porter, and amber. • **Prices:** \$-\$\$\$ • **Hours:** Mon.–Th. 11 a.m.–midnight; Fri.–Sat. 11 a.m.–1 a.m.; Sun. noon–midnight • **Bar:** Beer, including carryout, and wine • **Credit Cards:** Visa, MC, AMEX • **Outdoor Seating:** Yes

The Uptown Cafe

American, Brunch, Cajun/Creole, Steaks

102 E. Kirkwood

812-339-0900 • the-uptown.com

The New Orleans-style Uptown Cafe is known for Cajun/Creole-inspired fare (try the Cajun meatloaf), fresh steaks, seafood, and extravagant breakfast and brunch items, including Cottage Cheese Pancakes, eggs Benedict, and Michael's Home Fries. Jazz and soul music complement your meal. Uptown's bar serves craft beer, fine wine, artisan spirits, and classic cocktails. • **Prices:** \$\$-\$\$\$\$ • **Hours:** Mon.–Th. 7 a.m.–10 p.m.; Fri. 7 a.m.–midnight; Sat. 8 a.m.–midnight; Sun. brunch 9 a.m.–2 p.m. • **Bar:** Full • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes • **Fair Labor Decal**

The Village Deli

American, Breakfast, Brunch, Delicatessen

409 E. Kirkwood

812-336-2303 • villagedeli.biz

This long-established, upbeat restaurant on East Kirkwood serves breakfast all day (but all kinds of sandwiches and salads for lunch and dinner as well); "ginormous" pancakes and omelets are house specialties. The huevos rancheros are not authentic, but they are tasty! • **Prices:** \$ • **Hours:** Mon.–Fri. 7 a.m.–6 p.m.; Sat.–Sun. 8 a.m.–6 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Campus Access • **Outdoor Seating:** Yes • **Fair Labor Decal**

Village Pub

Pub Food

206 N. Walnut

812-668-2085 • vpbtown.com

Salads, tacos, and flat breads are joined by crispy finger foods like tempura vegetables at the Village Pub. Choose from a menu of skewers—like the teriyaki chicken skewer—and pub plates, like the Fish 'n Chips. Wine, beer, and cocktails round out the experience. • **Prices:** \$\$-\$\$\$ • **Hours:** Tue.–Sat. 5 p.m.–12 a.m.; Closed Sun.–Mon. • **Bar:** Yes • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No

Wee Willie's

American, Diner, Vegetarian

4618 W. Richland Plaza Dr., Ellettsville

812-876-1106

From pancakes to chicken tenders to burgers, Wee Willie's knows comfort food. This American-style diner has an extensive breakfast, lunch, and dinner menu that also includes Mexican entrees, such as fajitas and taco salad. **Prices:** \$-\$\$\$ • **Hours:** Mon.–Thurs., Sat. 6 a.m.–9 p.m.; Fri. 6 a.m.–10 p.m.; Sun. 7 a.m.–3 p.m. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** No • **Accessibility Decal**

Z&C Teriyaki and Sushi

East Asian, Japanese, Sushi

430 E. Kirkwood

812-323-8999

Teriyaki is tops at this compact restaurant in the heart of downtown. Hefty portions of teriyaki chicken and beef are dished up with lo mein or rice and a side of cabbage and broccoli. Sushi is popular too; all the greatest hits are available individually or as combos. With just three tables and a bar, service is brisk and food is ready to eat in no time. Open late on weekends. • **Prices:** \$-\$\$ • **Hours:** Tue.–Sat. 11 a.m.–3 a.m.; Closed Sun.–Mon. • **Bar:** No • **Credit Cards:** Visa, MC, AMEX, Disc. • **Outdoor Seating:** Yes ★

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LINCOLN AVIATOR BLACK LABEL THEMES

Rich leathers, real wood details, and soft fabrics compose the unique Lincoln Aviator Black Label themes. The Mahogany Red leather of the Destination theme, the espresso-colored carpeting of the Chalet theme, and the engine-turned aluminum detail of the Flight theme make a lasting impression.



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