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- What's your favorite Halloween**

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DINING

Wednesday, October 29, 2003

[Salsa from Indiana? That's 'Crazy'](#)



Charles and Glenda

Habanero peppers are a popular ingredient in Crazy Charlie's Salsa as Charles Ferguson, owner of the salsa company, looks over a few Habanero plants still producing peppers in his back yard. -- Matt Detrich / The Star

Ferguson's Crazy Charlie's Salsa is already winning awards, even though they've been selling it commercially for not quite a year.

[Create a monster bash with a Halloween-themed menu](#)

Halloween parties are taking a sophisticated turn from the quintessential kid treats to indulgences geared to adults as more grown-ups celebrate the annual event.

- [Pumpkin Martini is a Halloween treat for adults](#)
- [It's easy to make these treats](#)

holiday cookie contest 2003

[Do you have the recipe for success?](#)

Once the sugar buzz from Halloween fades, get your taste buds ready for the annual Indianapolis Star Cookie Contest. The Star is looking for your best special holiday cookie, NOT a year-round cookie-jar cookie. And

Dining search

Trying to decide where to eat? Use our dining search to find restaurants by type, location or name.



» [View all listings](#)

All Types

All Cities

Enter restaurant name:
(optional)

Craves

[Mongolian barbeque](#) - You choose the items you want, and chefs do the rest

What's cooking

- [Food & Drink calendar](#)
- [Cooking classes](#)

Worth a click

- [Our favorites](#) - The best new restaurants and traditional spots.
- [Best steaks](#) - The Star's Top 10 area steakhouses.
- [On the grill](#) - This interactive tells how to do grilling just right, including recipes.

Feedback

[Questions, comments, errors, or suggestions?](#) - Your input on

activity?

- Trick or treating
- Visiting a haunted house
- Costume party
- Eating candy
- Corn maze

[VOTE](#)

kids 12 and younger take note: This year we have a category just for you to enter a cookie you bake yourself. (Parents, that means no help from you.)

our dining database helps keep it fresh and accurate.

Vintage Point: Jill A. Ditmire

[Paired wines celebrate visit of writing pair](#)

There's nothing like a great pair of wines to make you smile. By that I mean a white and red from the same maker done in the same spirit to elicit the same enjoyment.

restaurant review

[Bella Vita has upscale Italian family fare](#)

There's a lot to be said for family meals that involve the food of Italy. Think about it: hot loaves of crusty bread and antipasto plates brimming with prosciutto, capocola and salami, baked pastas filled with melted cheese, and the choice of spaghetti or miniature pizzas that even the pickiest eater in the small-fry brigade would love.

restaurant notes

[Drive-through coffee stop opens on Southside](#)

Java Jo'z Coffee & More has opened at 5135 S. Emerson Ave. It is strictly a coffee drive-through with no indoor seating but plenty of hot and cold espresso drinks and an assortment of non-coffee alternatives, including handmade sodas, teas and real fruit smoothies. Owner Christina Wilson said this is the first Java Jo'z location in Indiana. For more information, go to www.javajoz.com.

Bites: Patti Denton

[Scholars Inn rolls out bagel shop](#)

Scholars Inn owners Lyle and Kerry Feigenbaum are filling what they must have considered a hole in their bakery line.

Fresh servings: Donna Segal

[Pumpkin soup is simple, savory and seasonal](#)

Each sip of creamy pumpkin soup tastes decadent, whether it's served as a prelude to a formal dinner or accompanying a grilled cheese sandwich at lunch.

Friday, October 24, 2003

restaurant review

[Have a little feta; it'll make you feel better](#)

What Santorini Greek Kitchen has been doing to its customers' waistlines for two years, it finally did to itself: expanded.

Wednesday, October 22, 2003

[New kidney gives local chef a second chance](#)

Tony Hanslits lives for Italian cooking. Not some sloppy dish of pasta and meatballs, but authentic cuisine that impresses even folks just back from a vacation in Tuscany.

- [Hanslits to compete in cookoff](#)
- [Chef changes his eating habits](#)

- [Photo gallery](#)

Restaurant review

[Pipers returns to Greenwood, and the people are happy](#)

For a lunch-only restaurant that's been open about three months and is tucked in the back of strip mall, the line waiting for a table at Pipers Café and Catering last week was impressive and almost out the door.

restaurant notes

[Iaria's Italian restaurant is back in business](#)

Iaria's, which started as a deli and grocery and became an Italian restaurant in Indianapolis in 1933, has re-opened. Now being run by the great-grandchildren of original owners Pietro and Antonia Iaria, the restaurant, 317 S. College Ave., began serving on Oct. 9.

Fresh servings: Donna Segal

[Kids can really get into quesadillas](#)

Give children a real Halloween treat -- let them play with their food. It's fun for them and fun for the one who puts together the imaginative fixings.

Vintage Point: Jill A. Ditmire

[Wine labels offer clues to quality of what's inside](#)

Reading the label on a wine bottle can be confusing. Each word reveals what is to come when the cork is pulled and the wine poured. Usually, the more information on the label means a better bottle.

Friday, October 17, 2003

review

[Other than a new chef, nothing's different at Something Different](#)

With the accelerated grace of a track-and-field relay star, Dan Noble has taken firm control of the baton and run with it. Celebrated chefs Susan Goss, Tony Hanslits and Steven Oakley enjoyed memorable runs at the esteemed Something Different before handing it off to Noble 13 months ago. Based on a recent visit, it appears that Noble is anything but winded.

Thursday, October 16, 2003

[Family members reopen Iaria's](#)

A fourth generation of the Iaria family has reopened Iaria's Italian Restaurant, continuing a tradition that dates back 90 years.

Wednesday, October 15, 2003

restaurant review

[Bourbon Street has that Big Easy flavor](#)

Let's give a hand to Bourbon Street Distillery owner Owen Brant for running a business that offers a unique atmosphere, good food and a hint of New Orleans to a neighborhood that hasn't yet benefited from Downtown's restaurant boom.

- [Indie restaurant group sets meeting](#)

Vintage Point: Jill A. Ditmire

[Naked fruit flavor accents freshness of Sauvignon Blanc](#)

As I opened the door to let my dogs, Guinness and Harp, out the other morning, I was met with a rush of bright, crisp Indiana fall weather. Made me think of my favorite varietal, Sauvignon Blanc. Pour a glass and you get that same invigorating, in-your-face freshness.

[Hard-shelled squash adds seasonal touch to a meal](#)

Winter squash is rolling in as Indiana's growing season winds down. Whether the various varieties are baked, boiled or grilled, squash is a versatile way to enjoy Indiana produce in the winter.

- [Butternut squash goes Italian](#)

Bites: Patti Denton

[State farmers boldly go into cyberspace](#)

The timing of a new Web site's debut is apropos, considering that most farmers' markets end their seasonal run in October. The site, www.indianafarmdirect.com, is designed to bring local farmers and the public together in cyberspace.

Fresh servings: Donna Segal

[Let sandwich yield its place to galette](#)

Skip the sandwich and try a deliciously different galette ("gah-leht") to accompany warm tomato soup or a crisp salad dotted with pear slices, Gouda chunks and toasted hazelnuts.

Friday, October 10, 2003

review

[This ham you will like here or there. This ham you will like anywhere.](#)

Downtown Indianapolis hasn't seen a hot ham sandwich like this since Weiss Delicatessen closed. Thick, carved slices overlap impressively high, forming an edible skyscraper domed in a hefty egg bun. Each meaty slab explodes with moistness and juiciness, with nary a dry spot. A slap of yellow mustard finalizes the simple but perfect creation made for white-collar workers with blue-collar appetites.

Wednesday, October 8, 2003

[Compromise will avoid food fights](#)

Making dinner was tough enough before Junior became a vegan and Dad got on his low-carb, meat-eater's diet. Now planning a meal and cooking it is not only time-consuming, it's complicated.

[Tea challenges coffee as a healthful, relaxing brew](#)

Tea's time may finally be arriving in the United States. Worldwide, tea long has been the most-consumed beverage other than water.

- [Brewing basics](#)

Vintage Point: Jill A. Ditmire

[Impress your guests with these wines](#)

You know the night. You are hosting a dinner where you want guests to be both impressed and relaxed. Seated at the table are your future in-laws or your boss. Or that best friend you haven't seen since his wedding a year

ago. Or it's the first night out for your favorite couple -- without their new baby.

restaurant review

[New restaurant does more than simply tread H2O](#)

It would have been easy enough for Greg Hardesty and Mike Sylvia to open an H2O Sushi South at their new spot on North Alabama. Their successful 3-year-old Broad Ripple sushi restaurant has become a consistent favorite with diners who love fresh fish and the simple elegance of sushi.

restaurant notes

[Oceanaire gets into the local swim](#)

The Oceanaire Seafood Room opened its doors Sept. 20 at 30 S. Meridian St. with a menu dominated by fresh fish and shellfish.

Bites: Patti Denton

[Learn to plan holidays with creative touch](#)

A former teacher, Sandy Rogers can't avoid adding some educational angles to her A la Carte Entertaining event from 4 p.m. to 8 p.m. Friday and 10 a.m. to 5 p.m. Saturday at Butler's Pantry, 213 S. Main St., Zionsville. Her store is a specialty shop with assorted items for the kitchen and home decor.

Fresh Servings: Donna Segal

[Author shares Hoosier chef's recipes](#)

'Cooking From the Heart,' by Michael J. Rosen (Broadway, \$29.95), feeds the soul with its warm stories and cherished recipes from 100 of American's finest chefs.

Friday, October 3, 2003

Dining review

[Bodacious Bar-B-Q has gone from mobile cart to a la carte](#)

A tattered sign behind the counter at Dick's Bodacious Bar-B-Q states, "Don't mess with Texas."

Wednesday, October 1, 2003

[Cutting the carbs for weight-watchers and diabetics](#)

Chris Zachidny first went the route of a low-carbohydrate, high-protein diet about three years ago. "Back then, there was nothing for your sweet tooth," said Zachidny, who lives on the Northwestside. He could get diabetic candy, but not low-carb bread. When he craved something crunchy, the options were a "baked cheese" dish and some crunchy vegetables.

- [Several current diets have low-carb basis](#)
- [Recipe: Skillet Chicken Florentine](#)
- [Resources for a low carb diet](#)
- [Nutritionist's tips](#)

restaurant review

[Westfield cafe focuses on garden](#)

The cream of asparagus soup would have been delight enough for a first

visit to Nature's Cottage in Westfield. The flavorful creamy broth was full-bodied without being thick. And the chef didn't merely hint at the asparagus, leaving small, tender spears for substance.

[Bad weather curtails Indiana's production of apples](#)

It's been a year of highs and lows for apple growers around Indianapolis and elsewhere. According to the U.S. apple industry forecast, the 2003 crop nationally will total 216.2 million bushels, slightly smaller than the average in recent years.

- [Recipe: Savory Baked Apple](#)

Vintage point: Jill A. Ditmire

[White's for daytime, red's for nights](#)

Fickle fall weather makes it hard to know what to put on the body and in the wine glass when the weekend arrives. It's 50 degrees and overcast when you leave for the football game and sunny and 75 by the time you tailgate. Game ends, sun sets, temperatures drop.

Fresh servings: Donna Segal

[Polenta fits compatibly with today's lifestyles](#)

The fast-paced lifestyle of today's families means everyone is up and out the door early, even on the weekends. A leisurely breakfast is out of the question on such rushed days, but a Saturday brunch can be a possibility after morning activities, practices and errands are completed. Or if that doesn't work, the following dish is equally delicious for a casual weeknight meal. The eggs poach in a simmering, full-flavored tomato sauce that offers a hint of spiciness.

on shelf, online

[In the mood for food](#)

Conquer those midnight cravings by visiting [www .foodies.com](http://www.foodies.com). Touted as "The Great American Food Festival Online," this site dishes up cooking tips, meal suggestions and shopping hints. It answers the pressing question "What is a foodie?" (A true foodie clings to all things culinary.)

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