

ACCENT

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DINING WITH DUFFY

WW Hickory Smoked Ribs

Address: 2201 S. Sherman Drive (at Raymond Street), Indianapolis
Phone: 780-8082
Hours: 10:30 a.m. to 10 p.m. Monday to Friday, 11 a.m. to 8 p.m. Saturday, closed Sunday
Credit cards: Cash only
Entrée price range: \$4 to \$16.50

Ribs aren't only meat meant for barbecue

Perfecting barbecue has been the mission of WW Hickory Smoked Ribs since spring 2000.

Under the auspices of Carl and Cheryl Purvis, the cozy 30-seat restaurant is at South Sherman Drive and Raymond Street in Indianapolis.

It sits cater-cornered from the venerable Edwards Drive-in and in the shadow of the massive cement grain silos of ADM Grain Co.

The Purvises' hickory-wood fueled smoker has its way with pork spare ribs, rib tips, pork chops and chicken breasts.

Not forgotten are pork and chicken barbecue sandwiches, breaded tenderloins, hamburgers, Coney dogs and grilled ham and cheese.

The pork ribs (half slab, \$8.75; full, \$16.50) I ordered proved exceptionally meaty, reasonably lean and quite tender for the usually chewier but worthy spare pork ribs.

The smoked hickory flavor came through nicely in tandem with a lightly spiced rub applied before smoking that didn't dominate the flavor.

I am told the rib tips are quite gnaw-worthy at WW Hickory, tasty and meaty and quite the bargain for budget-conscious rib mavens.

The thick barbecue sauce, which I judiciously ordered on the side, offered a rich, smoky sweet flavor and worked well with the expertly smoked ribs.

I also liked it with the pork chop I decided to sample in the mistaken belief I could dispose of it in one sitting along with my half slab of ribs.

In fact, the chop was massive, with the normal pork chop dinner (\$5.75) including two of these big boys.

Again, the hickory smoker did fine work on the chop, which proved tender and lightly seasoned with what appeared to be garlic flakes.

I could manage and justify only a couple of bites after my rib wallow, but the pork chop made for a very satisfying sandwich the next day.

WW does a nice job on seasoned fried potato wedges, with macaroni and cheese and mashed potatoes and gravy among the more pertinent side dishes.

Cheesecake, carrot cake and chocolate brownies are the dessert options for those who have deferred their New Year's weight-loss resolutions to January 2007.

The Purvises also lay on a barbecued rib "cold pack," cooked ribs available for reheating and group gnawing in time for kickoff and/or tip-off.

That should keep fans consistently and properly fueled through the Super Bowl, the Big Dance and the next NBA game appearance by Ron Artest.

Veteran restaurant critic Reid Duffy writes a weekly review for the Daily Journal. Comments may be sent to letters@thejournalnet.com.



Chef Russell Kerman transfers food to a container at The Grille on Main in East Greenwich, Rhode Island. The dish is an autumn-harvest special: salmon and butternut squash with candied maple butter. Some chefs consider doggie-bag requests a compliment.

Pricey leftovers beg question: Are doggie bags a 'do' at expensive restaurants?

BY GAIL CIAMPA
The Providence Journal



You're dining in a jacket and tie. Your server is dressed similarly. You can eat barely half of your \$70 meal.

You have a dining dilemma: Is requesting a doggie bag at expensive restaurants acceptable?

Aunt Pat posed this question to me (apparently working as a restaurant reviewer qualifies me as an expert), and I think the issue is relevant to most of us at one time or another.

I recently dined out for a restaurant review and left three gnocchis on my plate. The server offered to wrap them up for me, which made me chuckle.

What a terrible tease, to warm up three dumplings and savor that taste and have no more. I'd rather have none, but I appreciated the attention to detail.

But that's not everyone's experience. Auntie Pat's friend was made to feel uncomfortable about

requesting that an entire breast of chicken be wrapped up to go.

"When she told the waiter that she would like it wrapped to take home, he looked absolutely horrified at her request," Aunt Pat said. "I, too, had a whole breast left over, but I was too afraid to ask for a doggie bag for fear of repulsing the wait staff."

Now if the restaurant had answered my repeated phone calls, I'm sure they'd suggest Auntie and friend were reading too much into the server's attitude. But I think we've all felt a hairy eyeball or two from a server who'd rather not bother boxing up leftovers.

That's bad form. One gentleman recently told me he asked for his remaining Vietnamese chicken soup to be wrapped up. The server said to him, "But there's hardly any left." Whatever it was, he wanted it. To add to the rebuff, it was put in a leaky container.

It is an art to package leftovers. But it's not a privilege to take them home. Didn't Mom teach us not to waste?

I found several restaurant columns from around the nation about the appropriateness of taking home leftovers. All agreed the large portions served today demand it.

The doggie bag seems to be thriving even in pricey restaurants.

Traditional cuisine and service demand the classic leftover treatment, said Bob Burke, owner of Pot au Feu in Providence, R.I.

"My take on it is this is a wonderful compliment to the chef," he said said of doggie bags.

At some restaurants, leftovers are almost part of the business plan.

"Our customers expect to take home a doggie bag," said Russell Kerman, executive chef of The Pinelli-Marra Restaurant Group's Grille on Main. "You order one meal but have enough left over to take home."

Should your waiter offer a doggie bag with the check at a swanky restaurant? A food reviewer says yes.

LIQUID LIBRARY PHOTO

Give in to munchies with these snacks

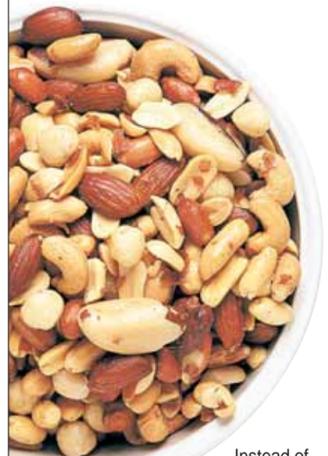
Pittsburgh Post-Gazette

If the vending machine is your only snack source, even the best intentions can wilt under withering hunger at work.

By stocking your desk and the office fridge with your own healthy snacks, however, you can head off the onslaught of snack cakes, candy bars and empty calories with foods that are rich in protein, calcium, vitamins and flavor.

Here are some favorite snacks that will hit the spot:

- Apple slices dipped in peanut, almond or soy butter
- Low-fat yogurt sprinkled with a small handful of granola
- Whole-wheat crackers and a few slices of cheddar cheese
- Hard-boiled egg and a can of V-8
- Cherry tomatoes
- Hummus and pre-peeled, bagged baby carrots
- Popcorn
- Soy crisps
- Walnuts, almonds, cashews and raisins
- Dried apples, figs, cranberries or apricots



Instead of a Ding Dong, snack on nuts at work.

FILE PHOTO

GET BUSY

Daily Journal staff report

Cleaning items needed for areas hit by hurricane

Cleaning supplies are being collected for areas hit by Hurricane Katrina.

Items will be given to distributions centers. Supplies most needed include rakes, brooms, mops, yard bags, work gloves, harmful-dust respirators, 6-volt lanterns, five-gallon buckets, bleach, rubber gloves and large sponges.

Items can be brought to St. Thomas Episcopal Church, 600 Paul Hand Blvd. near Whiteland, by Saturday.

Information: 535-8985

Open swimming time scheduled weekly at pool

Franklin Parks and Recreation Department offers a family swim from 4 to 6 p.m. each Sunday at the pool at Franklin Community High School, 625 Grizzly Cub Drive. Cost is \$2 per person.

Children younger than 12 must be accompanied by an adult. Information: 736-3689

Flowering vines add visual interest to yard

DIY Network

Q: I'm planning ahead for spring landscaping projects. What are some climbing vines that will enhance the appearance of an exterior wall?

A: DIY gardening expert Jessie Mack Burns says flowering vines can add a new look to a garden or an exterior wall.

There are a number to choose from, and some are better suited to certain climates or regions of the country.

The following are a few examples of hardy vines that grow well in a variety of settings:

- Honeysuckle is a flowering vine that comes in several varieties. One of the most common has an elongate yellow-orange flower with a wonderful aroma.

The plant can be grown along a wall or in a yard or bed using a trellis.

Simply plant the honeysuckle at the base of the trellis and wrap some of the vines in and around the legs of the trellis. If the vines don't hang on at first, don't worry.

Honeysuckle grows rapidly and will begin wrapping itself around the trellis within a short time. You can use twist-ties to train it and help it along, if you wish.

- Morning glory is another hardy vine. The seeds are available from garden centers and seed suppliers and can be started in pots or other soil-containers. Once the vines begin to germinate, simply place the pot near a trellis.

By keeping the vines rooted in a container, they can be trimmed and brought inside during the winter in colder climates.

- Clematis is a vine with beautiful blooms in white, pink, deep purple or blue. It grows equally well

in shady and sunny areas.

The new growth forms tendrils that wrap around adjacent structures, making this an ideal climbing plant.

If you like, you can use tie-tape to train the vine to specific areas where you want it to grow.

- In warmer climates, pink mandevilla is a good choice for a climbing vine. This plant grows well without requiring a great deal of water and features large, attractive blossoms.

It grows well on trellises and fences. It spreads quickly and can be a little invasive, so it may need to be trimmed back occasionally.

- Another desirable warm-climate vine is jasmine. It also grows well on trellises and fences and can easily tolerate warm, dry conditions.



CLIPART.COM PHOTO

Honeysuckle comes in many varieties and will quickly wrap around a trellis. It is a good choice along a wall or in a garden.

Questions may be submitted at www.diy-network.com and clicking the "About us" icon.