

# ACCENT

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## THIS WEEKEND'S BEST BETS

### Flea market fun

**What:** Gray Goose Antiques and Collectibles show  
**When:** 9 a.m. to 4 p.m. Saturday  
**Where:** Johnson County Fairgrounds, off U.S. 3, Franklin  
**Admission:** Free

### Indianapolis Home Show

**When:** 11 a.m. to 9:30 p.m. today, 10 a.m. to 9:30 p.m. Saturday, 10 a.m. to 6 p.m. Sunday  
**Where:** Indiana State Fairgrounds, Indianapolis  
**Admission:** \$9 for adults, \$4 for children, free for children 6 and younger  
**Information:** indianapolisshow.com

### Comedy act

**Who:** Gary Conrad  
**When:** 8 and 10:15 p.m. today and Saturday, 6:30 p.m. Sunday  
**Where:** One-Liners Comedy Hall, 50 Airport Parkway, Greenwood  
**Admission:** \$11  
**Information:** 889-LAFF

### Auction for Paws Gala

**What:** Wine, hors d'oeuvres and silent auction to benefit homeless animals  
**When:** 6:30 to 8:30 p.m. Saturday  
**Where:** Mallow Run Winery, 6964 W. Whiteland Road, Bargersville  
**Admission:** \$25 per person, \$45 per couple  
**Information:** 422-1556

**WEB EXTRA:** Find more events and activities at [www.thejournalnet.com](http://www.thejournalnet.com).

## VIDEO GAMING



### 'SingStar Rocks'

What makes "SingStar" so different from other karaoke console games is that it judges you based on how well you sing the song.

It's one thing to use the game as a party game with friends and laugh at how silly or serious they take the crooning, but add in that the game rates your performance on a technical level, well, let's just say there is no place for the shy here.

The fifth game in the SingStar franchise focuses on the rock genre. You'll be queuing up Nirvana, The Undertones and The Rolling Stones, and most of the tracks in the game are well thought out. There are some melodramatic pop rock tunes sprinkled in as well, so beware tripping into a Gwen Stefani song.

"SingStar Rocks!" is a worthy addition to your PS2 library, but only if you are truly into the karaoke scene.

**Platform:** PlayStation 2

**Genre:** Music

**Rating:** E for everyone

— Scripps Howard News Service

## ON TOUR



The Dixie Chicks have the fourth-highest grossing tour in North America, according to Pollster.com.

### Top 10

Tours are ranked by average box office gross per city. The list includes the average ticket price for shows in North America. The previous week's ranking is in parentheses.

- (2) **Bob Seger & The Silver Bullet Band;** \$1.08 million; \$60.45
- (3) **The Who;** \$971,595; \$98.09
- (4) **Aerosmith / Motley Crue;** \$964,929; \$76.43
- (5) **Dixie Chicks;** \$798,542; \$66.05
- (7) **Bob Dylan;** \$489,288; \$59.63
- (6) **Guns 'N Roses;** \$482,177; \$59.89
- (8) **Trans-Siberian Orchestra;** \$464,667; \$38.77
- (9) **Andre Rieu;** \$458,331; \$53.93
- (10) **Def Leppard/Journey;** \$435,004; \$59.31
- (11) **Blue Man Group;** \$342,995; \$52.70

— Pollster.com

## Couple's Colts room is Super Bowl party central



The only bear you'll see in Beth and Tim Clark's house in Franklin is covered with Indianapolis Colts logos. The Clarks didn't win the Super Bowl lottery, so they'll be hosting a party Sunday for about 20 friends.



Beth and Tim Clark's Franklin home boasts an Indianapolis Colts room complete with a television and wet bar. The couple have thrown at least a dozen Super Bowl parties over the years, but the party set for Sunday has special meaning this year.

STAFF PHOTOS BY SCOTT ROBERSON@roberson@thejournalnet.com

# Sunday's game plan

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**T**im and Beth Clark of Franklin like a good football-inspired party. They also are die-hard Colts fans.

So this year's Super Bowl bash at their house is more special than most.

The couple are pros at hosting Super Bowl parties. Sunday's gathering marks roughly their 15th one.

The Clarks are Colts season ticket-holders, and had their names been drawn for Super Bowl tickets, they would be on a plane to Miami by now.

Instead, the couple are planning a party for about 20 friends. The theme is food, and, of course, the Colts.

Décor is already taken care of. With an entire room dedicated to their team, they have been collecting Colts pictures, banners and posters for years.

They've been waiting a long time for their team to get to the Super Bowl, but Tim Clark didn't think it would happen this year.

With the Colts down 21 to 3 in the AFC Championship game, he said "I'm leaving."

With a cooler head, Beth Clark said. "Sit down."

"That game was an entire season full of emotions," she said.

Now they are ready to celebrate, and their Colts party room is just the place.

A fluorescent blue helmet sits on the wet bar in the room.

The space also sports a Colts clock, so they don't miss kickoff, a stuffed mascot, the required television and dozens of team photos, along with other memorabilia.

The party menu is going to be snack-food heaven.

Beth Clark is making a huge batch of chili, which will constitute the main dish, plus bacon and chestnut wraps.

Many of her friends will bring snacks. The tentative lineup includes

### PARTY FOOD

Watching a football game from the comfort of home requires finger foods and lots of napkins.

Here are some snacking ideas from cookbooks with Johnson County roots

#### Apple butter barbecue wings

1 package chicken wings, thawed  
1 jar apple butter  
1 bottle barbecue sauce  
Cover wings with sauce and heat in crockpot.

SOURCE: "Just Down the Road With The Apple Works" cookbook

#### Cheese ball

16 ounces cream cheese  
1 jar Old English sharp cheese  
1 small package cream cheese with chives  
6 shakes Worcestershire sauce  
8 shakes garlic salt  
5 shakes onion salt  
Chopped nuts  
Let cheese sit at room temperature for several hours. Mix all ingredients into a ball and roll in chopped nuts.

SOURCE: "Cooking With Friends" cookbook

#### Cheese and Chili Snack Bars

12 ounces Monterey Jack cheese, shredded  
8 ounces cheddar cheese, shredded  
2 large eggs  
2 tablespoons sour cream  
1½ tablespoons all-purpose flour  
4 ounces chopped mild green chilies  
Heat oven to 325 degrees. Combine cheeses in ungreased 9-inch square pan or casserole dish.  
Beat together eggs, sour cream and flour; pour over cheeses. Sprinkle with chilies.  
Bake 50 minutes or until browned. Let stand five minutes. Cut into bars.

SOURCE: "The Best of in the Kitchen With Daina" cookbook



Mike Redmond

## Va-va-voom, and please pass the sprouts

**A**t long last, it's happened. I'm in love. I am a hunka-hunka burnin' passion, smoldering away, setting off smoke alarms all through the house, just from thinking about the most wonderful woman in the world: Ina Garten.

Or, as you might know her from her television show on the Food Network, the barefoot Contessa.

Yep, I'm in love with a TV chef. Now, I will admit that Ina is not my first televised object of affection, also known as TV crush.

For most of my life, though, I've tended more toward what we might call the va-va-voom end of the spectrum, even as a kid: I never missed an episode of "I Dream Of Jeannie" if I could help it, I watched Gilligan's Island for both Ginger and Mary Ann, and I will never forget a certain startling dream about Elly Mae Clampett down by the cement pond.

Anyway, that's all behind me now.

Although there are va-va-voom TV chefs (Giada De Laurentiis and Nigella Lawson spring pleasantly to mind), for me it's all about the lovely but more down-to-earth Contessa. And her Brussels sprouts.

Yes, Brussels sprouts. They are the reason I am brains-out-the-ears crazy for Ina Garten. She got me to eat Brussels sprouts and that, my friends, took one heck of a woman.

For fifty years, I walked the earth believing that Brussels sprouts were not fit to eat, mere compost masquerading as real food.

A brilliant masquerade it was, too, disguised as they were like perfect little cabbages, so appealing on the stalk or in a dish. I remember asking Mom to buy them as a kid, just because they were so little and cute.

"You won't like them," she said. "Yes I will!" I said. "Please can we get some please please please?"

Mom, no doubt shocked by the idea of a kid begging for a vegetable, caved in. She bought a bunch and served them that very night.

She was right.

I didn't like them.

In fact, I hated them.

And I never touched them again until, in a moment of weakness, I was conned into trying my beloved Ina's recipe for roasted Brussels sprouts and became an instant fan.

Now I eat them as often as I can.

The recipe? It's really simple.

Preheat the oven to 400 degrees. Put the cleaned sprouts, with any yellow leaves removed, in a baking pan. Douse them with olive oil and a generous lashing of kosher salt (they should be salty, like French fries). Shake to coat. Put the pan in the oven.

Roast the sprouts for 35 to 50 minutes, shaking the pan occasionally. When the sprouts' outer leaves are brown and crispy and the insides are tender, they're done.

And they really are delicious. I love them. Just like I love Contessa.

OK, so maybe I'm not so much in love with Ina Garten as I am with her Brussels sprouts recipe. Besides, she's doesn't even know I'm alive. And she's married.

Even so, this could be the beginning of a bee-yoo-ti-ful relationship, culinarily speaking. And so, with love in my heart and dinner on my mind, I pledge my eternal devotion and vow that nothing can come between us ...

Except liver.

I doubt even the barefoot Contessa could make me like liver.

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The Colts room in the Clark home in Franklin houses this team blanket, a fluorescent blue helmet, a Colts clock, a stuffed mascot, team photos and other memorabilia.

meatballs, ham and cheese sandwiches, seven-layer queso dip with tortilla chips, shrimp and crab dip with crackers and vegetables.

Fellow Colts fan Linda Smith will bring pretzel rods dipped in melted white chocolate and sprinkled with blue sparkles.

The Clarks plan to have everything ready when guests start arriving around 3 p.m. in preparation for the 6:25 p.m. kickoff.

As a regular hostess, Beth Clark has spent many Super Bowl parties replenishing empty dishes and seeing to her friends' needs. This year will be different.

"I've been a football fan all my life," she said. "I plan to sit and watch the game this year."

She isn't worried about her guests.

"Our house is very open to our friends, and everybody knows where everything is," she said.