

ODEN VS. CONLEY, B1

Old friends are ready for rivalry



# Mardi Gras feasts

Celebrate New Orleans-style with these dishes and decorations. >> In Taste

# THE INDIANAPOLIS STAR

WEDNESDAY, FEBRUARY 18, 2009

Lord is, there is liberty" II COR. 3:17 ★ 75 CENTS ★ CITY EDITION

**WILLIE GARDNER**

## STOPPED MIDFLIGHT

Thursday's Attucks-Washington game will draw many Indianapolis basketball legends to Consecro Fieldhouse. They will recall one who isn't there, the late Willie Gardner, and the glory that should have been.

By Phil Richards

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At some point Thursday night at Consecro Fieldhouse, Hallie Bryant's thoughts will stray to a former teammate.

A host of legendary basketball players from Crispus Attucks and Washington high schools are having their jerseys retired during a game between their alma maters, but one of the greatest of them all won't be there to see it.

"He'll be there in spirit," Bryant said.

Fans know all about Bryant and Attucks' Oscar Robertson and Willie Merriweather. They followed the careers of Washington's Billy

Keller and George McGinnis.

Few know the story of Willie Gardner.

Gardner played for Attucks in 1951 and '52, three years before it became the first all-black school in America to win an open state championship. Ineligibility limited him to 37 games, a prelude to a career that was a flash of brilliance cut cruelly short. After starring for the Harlem Globetrotters, he joined the NBA, only to have doctors discover a hole in his heart just before his first regular-season game.

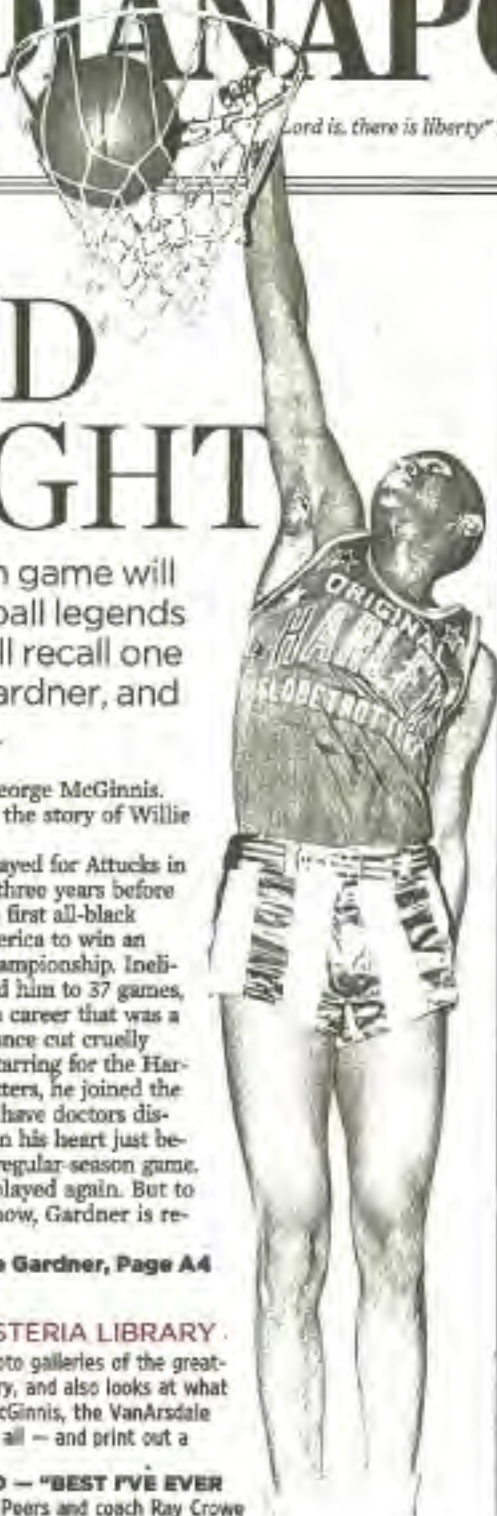
He never played again. But to those who know, Gardner is re-

» See Gardner, Page A4

### NEW ON INDYSTAR.COM: HOOSIER HYSTERIA LIBRARY

The Star opens a treasure chest of stories and photo galleries of the greatest players in Indiana high school basketball history, and also looks at what they're doing now. Relive the heroics of George McGinnis, the VanArsdale twins, Stephanie White — more than 20 Hoosier legends in all — and print out a poster of all the Indiana Mr. Basketballs.

+ VIDEO — "BEST I'VE EVER SEEN": Peers and coach Ray Crowe



**AUTO INDUSTRY BAILOUT**

## Requests for aid from Chrysler, GM reach \$39B

General Motors also presents plan to cut 47,000 jobs globally

By Tom Krisher and Ken Thomas  
Associated Press

DETROIT — General Motors and Chrysler said Tuesday their request for federal aid ballooned to \$39 billion as they outlined new plans that envision massive job losses and intense restructuring to survive a deepening recession.

Both companies are Indiana industrial pillars whose latest bailout plans spelled out the possibility of more job cuts in the state and potential plant

### SURVIVAL PLANS

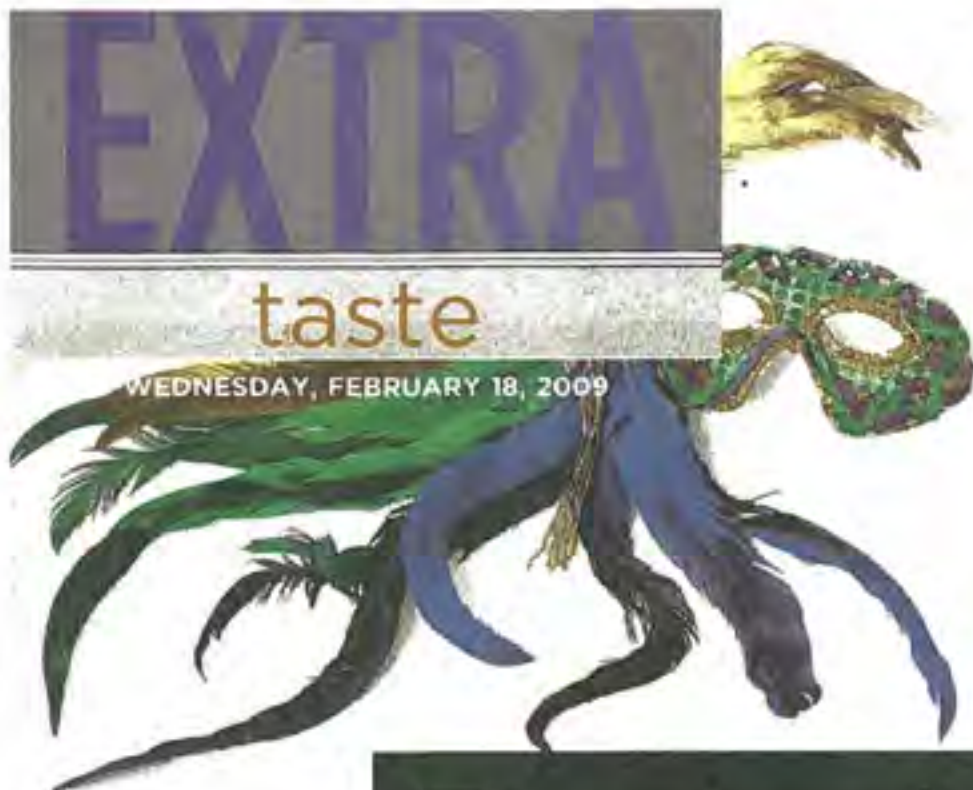


» **MONEY:** Asks for an additional \$16.6 billion in loans and credit lines on top of \$13.4 billion already granted, for a total of \$30 billion.

» **JOB:** Eliminates a total of 47,000 jobs globally in 2009, or about 19 percent of its work force, including cuts already announced.

» **PLANTS:** Plans to close another five U.S. factories for a total of 14 closed, bringing the number of its plants left to 33 in 2012.





## What to play



Musical-inspiration  
Buckwheat Zydeco

Local party planner Anne-Marie Dezelan said music is key to creating a festive Mardi Gras party.

"It's so fun and specific to the region," said Dezelan of the music. "When people walk in the door, it pops them right in the middle of New Orleans."

What should be on the play list? "You can't go wrong with the traditional Preservation Hall Jazz band," said Dezelan. "Saturday Night Fish Fry: New Orleans Funk and Soul" (by various artists) is an awesome mix, and I love anything by Buckwheat Zydeco."

By **Jolene Ketzenberger**

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**M**ardi Gras is Tuesday, and that means it's time for a party.

Of course, it's always party time in New Orleans, but never more so than during Mardi Gras, the festive celebration that leads up to Lent, which begins next week on Ash Wednesday.

Local event planner Anne-Marie Dezelan of Annie-O's, whose parents hail from Louisiana, knows a little something about letting the good times roll.

"It's a great time to pull out all the stops," said Dezelan, who threw a Mardi Gras-themed bash for her husband's 40th birthday. "It's a light-hearted, fun party theme. I do it every chance I get."

Dezelan said it's easy to create a Mardi Gras party; decorations abound at local party stores.

"When I think of Mardi Gras, I think of over-the-top, anything-goes outrageous," she said. "In this case, more is better. That's New Orleans."

With decorations in the classic colors of purple, green and gold, hosts can create a festive atmosphere with inexpensive trinkets like boas and beads, Dezelan said.

# Party Mardi

A LIVELY NEW ORLEANS SOIREE BEGINS WITH OVER-THE-TOP DECOR AND CLASSIC CREOLE-CAJUN CUISINE



ROBERT SCHEER / The Star

Erin Kem's Shrimp Remoulade with Romaine Hearts, Celeriac and Hard-Boiled Egg was prepared for a cooking class. Recipe on Page C4.

that glows or flashes — guests love them."

For a quick and easy centerpiece, Dezelan suggests looking

New Orleans fare at Frasier's Gourmet Foods recently.

"It's fun to make the real traditional classic stuff, but it's fun to modernize it too," she said. "I refer to it as modern New Orleans."

Kem's spin on the traditional dirty rice dish, for example, included tofu. It's not a substitute





manipulate with inexpensive trinkets like boss and beads, Dezelan said.

"Hang boss and beads from your light fixtures and chandeliers," she said. "Use anything



Kem calls celery, green peppers and onions the "holy trinity" in both Cajun and Creole cuisine. It's similar to the mirepoix in French cooking," she says.

For a quick and easy centerpiece, Dezelan suggests looking to red beans and rice, a classic New Orleans dish.

"Take glass vessels of different heights and fill them two-thirds of the way with dry red beans and white rice," she said. "Nestle a votive candle in it, and use that as a centerpiece. It makes for a really fun yet inexpensive piece of decor."

The food for a festive Mardi Gras get-together can be easy, too. Classic Cajun and Creole cuisine doesn't have to be difficult, said local chef Erin Kem, who demonstrated her take on

dirty rice dish, for example, includes tofu. It's not a vegetarian version, however; her wild and dirty rice with marinated tofu also includes the classic chicken livers.

"Every dirty rice needs some chicken livers," she said. "That's kind of what makes it 'dirty.'"

Kem also took

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## What's inside

♦ **HOT TO CELEBRATE:** Want more ideas for decorating for Mardi Gras? See Page C4.

♦ **AND MORE:** Find all your Taste favorites, including Table Talk, 5 in a Fix and the drinking column.



## upfront: tv reality

# Know what's hot in the kitchen? Turn on the tube

There's not a lot of drama in my kitchen.

If a chocolate lava cake breaks as it comes out of the pan, we'll patch it up and pop on a little extra sauce.

If we're missing a key ingredient, we'll keep things warm and make a dash to the market.

If dinner's taking longer than expected, we'll slice some bread, get out some cheese and call it an appetizer.

We're all pretty laid back when it comes to cooking, but we've all become hooked on high-drama cooking shows.

We discovered Fox's "Hell's Kitchen" last year and found



## Jolene Ketzenberger

FIRST BITE

ourselves sucked into the over-the-top competition. A new season began Jan. 29 (it airs at 9 p.m. Thursdays on WXIN 33). We're already guessing who will wind up the winner.

"Top Chef" (Bravo, 10 p.m. Wednesdays) which is nearing

its finale, has snared us, too.

Former Carmel resident Ted Allen's new Food Network show "Chopped" (10 p.m. Tuesdays), which debuted Jan. 13, is appealing as well. It features a new batch of contestants each week who create dishes from a basket of mystery ingredients. The drama comes from whether they can actually cook a great meal — not from being yelled at by foul-mouthed chef Gordon Ramsay of "Hell's Kitchen."

But speaking of the outspoken chef, an uncensored DVD of the second season of his British series "The F Word," will be released March 12.

According to preview materials, Ramsay's mission is to inspire cooks with his demonstrations of simple gourmet dishes. The show also includes segments of amateurs cooking in his restaurant kitchen, competitions between home cooks and Ramsay (some of which he loses) and segments of him with friends and family.

Despite the prolific swearing, we enjoyed seeing Ramsay of "Hell's Kitchen." And I have to say, it was amusing to see him bested by home cooks when he tried to out-do them with his version of their favorite recipes.

We also like another new

competitive cooking show, this one to debut March 11 on NBC. Called "The Chopping Block," it features famed British chef Marco Pierre White (of the U.K. version of "Hell's Kitchen"), who sets up eight couples in two New York restaurants, which they launch from scratch. The twist? The contestants are judged by restaurant critics.

Now that's my kind of show. ★ Call Star reporter Jolene Ketzenberger at (317) 444-6755.



♦ **TWEET:** Twitter your favorite food-related TV show to Jolene at [www.twitter.com/jketzenberger](http://www.twitter.com/jketzenberger)

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