# IndyEthnicFood 1999 - 2016; a chronological history Serving Indianapolis foodies for 17 years



IndyEthnicFood was designed, developed, and maintained through a "grass roots" partnership between Drew Appleby (Director of Undergraduate Studies in Psychology, Indiana University - Purdue University Indianapolis - **Now Retired**) and John Baldwin (Director, Information Technology for Riley Children's Foundation, Indianapolis - **Now Retired**). Drew began compiling comprehensive lists of the international and American regional restaurants, markets, and festivals in the Indianapolis area in 1999 and distributed them to a group of approximately 350 Indianapolis food enthusiasts via E-Mail. John converted these lists into a database system in 2003 and connected it to this dynamic web site for the entire Indianapolis community to access and enjoy. IndyEthnicFood (.com, .org, .net) was a 501(c)3 non-profit foundation, was 100% self-financed, and had no commercial sponsors.

### **Mission Statement**

IndyEthnicFood is (was) an educational website designed to increase public awareness of the cultural diversity of cuisine in Indianapolis and its surrounding communities.



### **Features and Content**

**IndyEthnicFood** was primarily a dynamic database that contained up-to-date lists of all the international and American regional restaurants, markets, and festivals in Indianapolis and its surrounding communities. It also contained an ever-growing list of restaurant reviews and ethnic recipes submitted by its visitors. The special features of this site allowed visitors to perform the following operations on the data it contained:

- 1. Comprehensive up to date directories of restaurants, markets, and farmers markets
- 2. Post and read restaurant and market reviews
- 3. Comprehensive up to date month-by-month directory of international festivals (statewide coverage)
- 4. MapQuest directions (clickable) to restaurants, markets, and festivals
- 5. Customized directory lists with full print capabilities:

restaurants can be searched and sorted by name, ethnicity, ratings, zip code, and/or chain or non-chain status interactive zip code and named-areas maps for location assisted restaurant searches

markets can be sorted by ethnicity, recipes can be sorted by ethnicity and/or vegetarian or non-vegetarian status

6. Top Ten lists:

Restaurant monthly hot zone

Most highly rated restaurants

Most recently rated restaurants

Restaurant addition history

Restaurants with the most reviews

Most viewed restaurant ratings

Monthly restaurant ratings history

Most viewed ratings by ethnicity

Most rated ethnicities

Most restaurant ethnicities

Ethnicities with the most chain restaurants

Zip codes containing the most restaurants

Most recently added markets

Most market ethnicities within

Zip codes containing most market ethnicities

Most viewed recipes

Most recipe ethnicities

Most recently added recipes

Patron addition history

Patron membership by zip code

Most ratings by patrons

Patron ratings trends

Most ethnicities visited by patrons

7. Statistical charts and graphs:

monthly, daily, weekly rating count histories

rating distributions (food quality, service, ambience, cleanliness, value)

8. Periodic E-newsletters and RSS feeds

Recipe of the Month

Weekly restaurant and market openings and closings

c. RSS feeds

Most recent ratings

Most recent restaurant additions

Most recent recipes

Recipes of the day

9. Culinary pop quiz of the week

Answer tallies and statistics

10. Cookbook library

Custom designed and themed cookbooks (PDF format) that can be downloaded

11. Restaurant owners resources

Top ten restaurant custom poster print facility

12. Patron promotional facilities

Custom business card print option (with full color site logo)

### 2001

# A wealth of diverse culinary opportunities in the city

I applaud Mayor Bart Peterson's cultural tourism plan and would like to offer my support for an important facet of the culture of Indianapolis: cuisine. There were few international culinary opportunities in Indianapolis when my wife and I moved here in 1972.

It has been our pleasure to watch this number grow and to sample the exciting and delicious cuisine of many countries in our hometown.

In 1972, the culinary emphasis was on the traditional, and I am thrilled we have moved away from that stance. I still enjoy a big plate of biscuits and gravy now and then, but I also like saganaki, sushi, sambusas, spaetzle, doro wat, injera, baba ghanoush, pelmeni, cabrito, tabouleh, posole, callaloo, pad thai and tandoori. One of my hobbies has been to collect names, addresses and phone numbers of our international and American regional restaurants, markets and festivals, and to organize them in a table. I share my table with friends and use it as an incentive when we hire new faculty in our department to show them how culturally diverse our city has become.

Over the years, my table has grown to include 329 restaurants, 40 markets and 15 festivals.

One of the objectives of Peterson's plan is to spread the word about the many cultural activities in Indianapolis. I would like to support this objective by offering my table to any *Star* reader who is willing to e-mail me at dappleby@iupui.edu. I will comply with the request by returning a copy of my table as an e-mail attachment.

There are many reasons why people should be attracted to Indianapolis as a place to visit.

Knowing that international foods and cultures are available and valued here is one of those reasons.

### Drew C. Appleby

Professor of psychology Director, undergraduate studies Indiana University-Purdue University Indianapolis

**INDIANAPOLIS STAR, SEP 2001** 

# A DIFFERENT VENTURE

### List captures zest of area's ethnic cuisine

List maker: IUPUI Professor Drew Appleby has spent the past four years creating a list of ethnic restaurants, markets and festivals in the Indianapolis area. The proiect combines his love of ethnic foods and passion for education. Spurred by a colleague who bemoaned the area's perceived lack of cultural diversity, his list includes more than 500 "authentic" restaurants offering fare from Afghan to Vietnamese. Corporate chains like Taco Bell don't make the cut. Appleby, 56, said his favorite spots are "the little interesting places where the waiter is the chef and owner."

Mentoring with meatballs: In addition to satisfying his hunger for knowledge and good food, Appleby uses his interest in ethnic cuisine to help break down barriers and build a sense of community between students and faculty at IUPUI. "If I can get a student to sit down with a faculty member over a meal, they will start talking and find out they have things in common. All of a sudden, wonderful things start to happen and these fantastic mentoring relationships blossom."

# Ethnic smorgasbord: Appleby said his goal is to let people know what is available "so they don't underestimate the diversity and greatness of our city." Get it: Request a copy of the list by e-mailing



## **Drew Appleby**

Job: Director of undergraduate studies in psychology at IUPUI. Quote: "Indianapolis and IUPUI are a lot alike in that many people don't have the vaguest idea how much they have to offer. Both are wonderfully vibrant places that are, a lot of times, greatly underestimated."

# BY THE NUMBERS

140

Chinese restaurants in Indianapolis

109

Mexican restaurants in Indianapolis

58

City restaurants specializing in Italian cuisine

39

Distinct ethnic cuisines offered

51 Ethnic markets

512

Number of ethnic restaurants included in most recent update of Drew Appleby's list

### ON THE WEB

# Ethnic restaurant list has markets and festivals, too

An IUPUI professor's effort to compile a list of ethnic restaurants in Indianapolis has generated so much interest that the list, with more than 500 restaurants on it, is now online.

Professor Drew Appleby's online guide includes the type of cuisine and restaurant addresses and phone numbers. More than 50 ethnic markets also are posted, as are more than a dozen festivals.

For more information, go to http://indyinternational.info/ethnic\_restaurants2.htm.

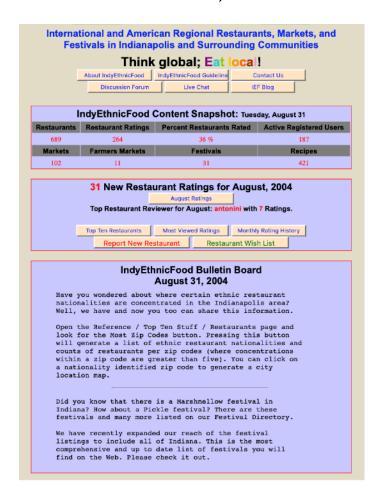
- Staff Reports

### **INDIANAPOLIS STAR, JAN 2003**





### **INDIANAPOLIS STAR, MAR 2004**



### Online a la carte

Foodies can find an abundance of Web sites and blogs, but here are a few of the best:

maintained by Drew Appleby, IUPUI director of undergraduate studies in psychology, and John Baldwin, database manager of Riley Children's Foundation, catalogs hundreds of local restaurants. You can also find info on more than 100 Indianapolis-area specialty markets and 15 farm markets. www.indyethnicfood.com.

**INDIANAPOLIS STAR, JUL 2005** 

# Ethnic food Web site gets nonprofit status

Indy Ethnic Food, a modest ies in psychology at Indiana Web site that alerts Hoosiers University-Purdue University

to the news and availability of international and regional American foods in Central Indiana, is now a nonprofit organization.

Subscribers to the Indy Ethnic Food newsletters learned the news Sunday.

According to the Web site (www.indyethnic-food.com), **Drew Appleby**, director of undergraduate stud-

Indiana collecti

**Drew Appleby** 

Indianapolis, started collecting and sharing information about international and regional restaurants, festivals and markets with other lovers of foreign food about six years

John Baldwin, the director of informa-

tion technology for Riley Children's Foundation, updated the database and created the Web site.

Today, the site includes 725 restaurants in 43 ethnic categories, 119 markets for finding ingredients for home cooking and 79 festivals. It also includes restaurant reviews, recipes, photos, news, rumors and surveys.

The nonprofit status means the group can set about finding corporate underwriting or grants.

Advisory board member **Jo Wagoner** is credited with getting the 501(c)3 status approved.



### Buzzin' around our town . . .

A Downtown condo owned by WRTV (Channel 6) morning anchor Eric Weisfeld will be in a segment of an HGTV program that airs in 2007. Don't be surprised to hear there are some HGTV folks in town this week taping segments. Weisfeld's Chatham Arch home, like the other properties, is for sale. ... Colts punter Hunter Smith and his wife, Jennifer, are stepping up once again to help the homeless. They helped Horizon House. Now the couple and Sen. Pat Miller. R-Indianapolis, are honorary

chairs of a fundraiser Oct. 5. hosted by the Interfaith Hospitality Network. The "Home Sweet Home" celebration takes place at the Riverwalk Banquet Center in Broad Ripple. Individual tickets are \$65. Call (317) 872-7308. . . . . Indy Ethnic Food newsletter founder Drew Appleby raved about a family-run Iraqi restaurant he discovered. Called Mix 5 at 2989 W. 71st St., it's in a strip center off Michigan Road. Check out the nonprofit newsletter site for ethnic eateries at www.indv ethnicfood.com.

### **INDIANAPOLIS STAR, SEP 2006**

### A culinary trip around the world

The good folks at Indy EthnicFood.com want international food fans to know about a special dinner that Ivy Tech Community College of Indiana students are planning for Thursday.

Students from the specialized cuisine and table service classes, under the direction of chefs **Thom England** and **Eric Piatek**, will serve a five-course meal with foods from around the globe.

They will start with hors d'oeuvres from Spain, soup from Hungary, a Vietnamese salad and veal scaloppine for the entree. A Latin American flan will be the dessert.

The students will be graded on their participation, and part of the \$50 fee for the meal will go to support IndyEthnicFood, a nonprofit operation that provides a database of cultural cuisine in the Indy area.

They can accommodate 110 diners, and reservations are required. Go to www. indyethnicfood.com to learn how to grab a seat at the dinner, which kicks off at 6 p.m. at the North Meridian Center Campus Auditorium (fourth floor) at 50 W. Fall Creek Parkway, Indianapolis.

# "Think globally, eat locally"

Tuesday, August 22 at 7 p.m. at the Plainfield-Guilford Township Public Library



In the past few years, the Indianapolis area has witnessed explosive growth in the number of ethnic restaurants and food stores. Ethnic food enthusiasts **Drew Appleby** and **John Baldwin** will talk about this exciting phenomenon; they'll also introduce us to their informative website (IndyEthnicFood.com) which focuses on central Indiana's variety of ethnic food choices. Attendees will enjoy a special dessert and coffee and may register to win gift certificates to businesses featured on the website. **Attendees must be 13 years of** age or older.

**AUG 2006** 

# Duo spreads the word on Indy's ethnic food

BY WHITNEY L. ALLEN whitney allen@flyergroup.com

INDIANAPOLIS — When Drew Appleby moved here in 1972, he said he found a small, family-owned Mediterranean restaurant that gave him the kind of taste he was craying.

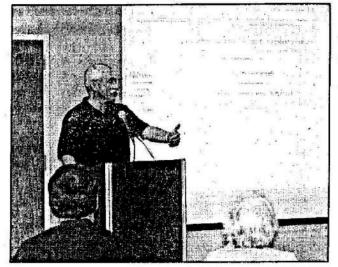
"It was the kind of place where the owner is the waiter, the dishwasher, and the head cook," he said. "It was just the kind of place I was looking for."

Appleby said he went to the restaurant a few times, but the fourth time he visited he found that it had closed.

"I thought that it must have closed because people didn't know it was there," he said. "From then on, I made it a goal of mine to make people more aware of the ethnic food and local restaurants in Indianapolis."

Appleby said he made a spreadsheet of ethnic restaurants around the city and emailed it to his friends on a regular basis.

"Then Mayor Bart
Peterson started his
Indianapolis Cultural
Initiative, and I thought what I
was doing went right along
with it," he said. "I wrote an



WHITNEY L. ALLEN/FLYER PHOTOS

Drew Appleby of IndyEthnicFood.net gives a presentation at the Plainfield-Guilford Township Public Library on the variety of ethnic foods available in Indianapolis.

editorial in the *Indianapolis* Star about my list of restaurants and told people if they wanted it, to e-mail me. The next morning I had over 75 e-mails asking for the list in my inbox."

After a while of e-mailing his list to friends and strangers, Appleby was approached by John Baldwin, who wanted to turn the list into a website. The duo teamed up and IndyEthnicFood.net was born.

The team visited the Plainfield-Guilford Township Public Library earlier this week to explain the website and to share two ethnic dishes
— bread pudding with bourbon sauce and Greek honey
cake with walnuts — with the
audience.

The website hosts a list of 746 restaurants, 122 markets, and 99 regional festivals. And even though the site is bringing in dozens of visitors a day, Appleby said it is solely selfish on his part.

"I want to make sure these places don't close, so I can go back," he said. "The chains — they'll come and go, but when we support local restaurants, we are supporting our neighbors and community."

**HENDRICKS COUNTY FLYER, AUG 2006** 

25 August 2006

John Baldwin 6379 North Park Avenue Indianapolis, Indiana 46220

Dear John,

Just wanted to let you know again how much we appreciated your and Drew's trekking over to Plainfield this past Tuesday evening and whetting our appetites about the central Indiana ethnic food scene. Your presentation was very informative and well received by the attendees. In fact, at one point I saw a person lean over to her neighbor and exclaim "Isn't this site great?!" Another commented that he'd love to see the same sort of thing set up for car repair services (you can work on that in all your free time...). I've enclosed a copy of the story and photos that appeared Friday in one of the local papers. Thanks again for spending time with us, and the proverbial check should be in the mail in a couple of weeks (for mileage).

Happy dining!

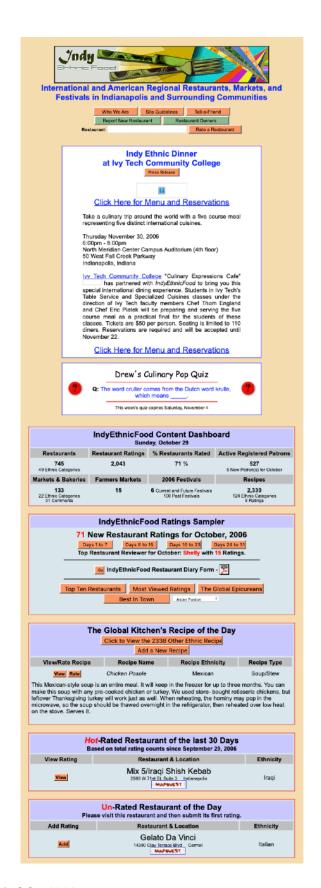
Sincerely,

Laura Day

Laura Suy

Program Coordinator

Local and Indiana Information Department



### 2007



cookies in powdered sugar. Store in layers. Can be stored in refrigerator to last longer.

Judging The Star's cookie contest were A. Rene Trevino (from left), Elizabeth Garber and Drew Appleby. Trevino is pastry chef and owner of Rene's Bakery, 6524 Cornell Ave.; Garber is a chocolatier and owner of The Best Chocolate in Town, 880 Massachusetts Ave.; and Appleby is an IUPUI professor and founder of www.indyethnicfood.com. Cookies were judged on taste, appearance and overall holiday quality.

SAM RICHE / The Star

### **INDIANAPOLIS STAR, DEC 2007**

### IndyEthnicFood.com

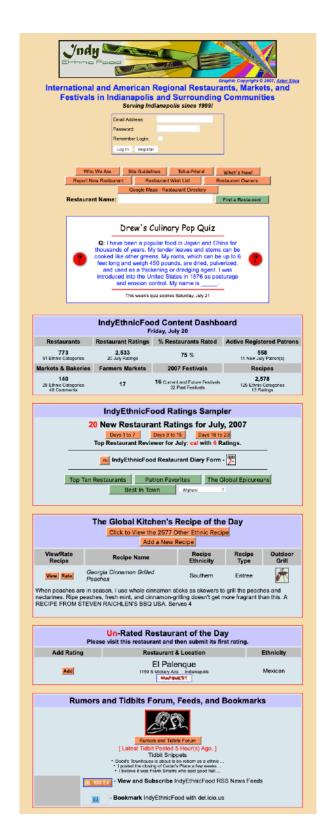
Drew C. Appleby

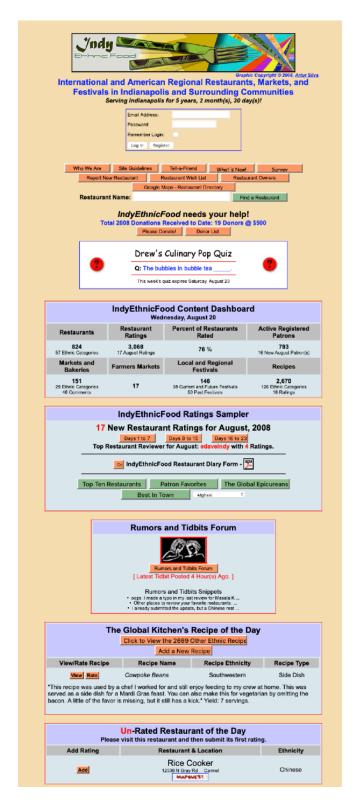
Director of Undergraduate Studies in the IUPUI Psychology Department

John R. Baldwin

Director of Information Technology for Riley Children's Foundation

There were few international culinary opportunities in Indianapolis when I moved here in 1972. An evening of ethnic dining usually meant either Chinese or Italian. In the last 35 years, it has been my great pleasure to watch the number of Indianapolis ethnic restaurants grow and to sample the exciting and delicious cuisines of many countries right here in my own hometown. One of the characteristics of a culturally "grown up" city is a willingness to take a chance on the new and the different. The culinary emphasis in Indianapolis in 1972 was on the traditional (i.e., the old and the same), and I am thrilled by how far from the traditional we have moved since 1972. I still enjoy a big plate of Hoosier biscuits and gravy now and then, but I now can also feast on saganaki, sushi, pho, sambusas, spaetzle, doro wat, baba ghanoush, koshary, pelmeni, cabrito, tabouleh, posole, callaloo, pad thai, and tandoori.



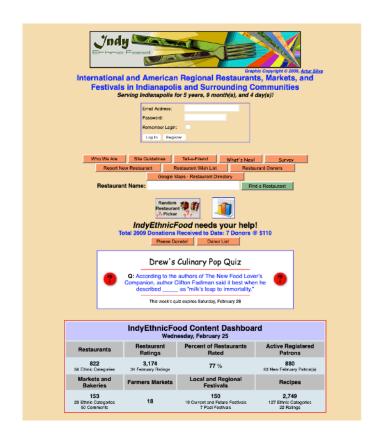


### Egyptian fare proves popular

Web site www.indyethnic food.com has been compiling information about local ethnic fare for more than five years. The site offers a wealth of restaurant data, including its most popular restaurants. Cairo Cafe, 3047 Lafayette Road, garnered the most page views during the past year and the highest average rating, 4.55 out of 5.

For the complete top 10 and plenty more ethnic restaurant data, look under "Statistics" at www.indyethnicfood.com and click on "Top 10 Restaurant Stuff."

### **INDIANAPOLIS STAR, JAN 2009**



### A NEW WORD FOR YOUR DINING OCAB: COSMOPOLITANIZE

et's say you and some friends are looking to go out for an adventurous dinner. The usual neighborhood haunts or predictable chain restaurants won't work.

You could try Yelp or Urbanspoon — two great apps I use whenever I'm out of town. But,



JIM WALKER is director of Second Story and community art coordinator of Big Car. E-mail him at jim@bigcar.org.

here in Indianapolis, there's something much better: www.indyethnicfood.com.

Around since 2003, this nonprofit site, created by passionate foodies Drew Appleby and John Baldwin, offers searchable information about nearly 800 restaurants. Indvethnicfood .com includes 3,500 usergenerated reviews to help you navigate the best the city has to offer - from

Pakistan to Peru. You can also find recipes, information about international markets and

Appleby, a professor and director of under-

graduate studies in the psychology department at IUPUI, started sharing a list of his favorite ethnic restaurants with friends in the early 2000s. After meeting Baldwin - information technology director for Riley Children's Foundation - at a group ethnic-food excursion, the two hatched the interactive Web site.

"We're not sponsored by the restaurants. We don't have any ads. Our 800 patrons write the reviews," Appleby said. "What you see is my brainchild and John's technical child and the work of a whole lot of nice people from the city of Indianapolis who care about food.'

And they care about the independent and often fragile businesses that give our city a unique identity — and an important connection to the cultures and experiences of the rest of the world.

'You can learn a lot from the people who own these restaurants: political things, cultural things, differences in education," Appleby said. "Indiana has never been known as a very cosmopolitan state. This is a great way to help us cosmopolitanize it a bit.'

### **INDIANAPOLIS STAR, APR 2010**

### Tiny area dishes up diverse cuisine and markets

### By Jolene Ketzenberger

The Lafayette Square Area Coalition represents an area that extends from 34th Street north to 46th Street; it is bounded on the west by I-465 and on the east by Commercial Drive and I-65.

TUPUI professor Drew Appleby, co-founder of the IndyEthnicFood.com website, which maintains a database of the city's ethnic restaurants, markets and bakeries, analyzed information concerning the three ZIP codes that take in

much of the area: 46254, 46222 and 46224.

"The 'ethnic density' of dining experiences in the three nonresidential ZIP codes surrounding the 38th Street and Lafayette Road intersection is exactly twice as great as the

average for all ZIP codes in Indianapolis and its surrounding suburban communities," he reported.

When considering groceries and bakeries, said Appleby, the 'ethnic density' of culinary shopping in the area "is more than three times as great as the average for all ZIP codes in Indianapolis and its surrounding suburban communically." nities." However, not all types of restaurants can be found in the area, he said.

"This is an area to explore if you crave African, Asian, Caribbean, Central American, Middle Eastern or barbecue/ soul food," said Appleby. "If you desire Northern or Southern European cuisine,

you should look elsewhere in the city ★ Call Star reporter Jolene Ketzenberger at (317) 444-6755.

### **WEST INDY'S ETHNIC EATS**

This is just a sampling of the many ethnic restaurants and markets in the 38th Street and Lafayette Road area. CHINESE



1. Szechwan Garden

3649 Lafayette Rd.

CURAN

2. Havana Cafe 3839 Moller Rd.

EGYPTIAN 3. Cairo Cafe

3047 Lafayette Rd. ETHIOPIAN

4. Abyssinia 5352 W. 38th St. GUATEMALAN

5. Guatalinda 3107 Lafayette Rd. INDIAN

6. India Palace 4213 Lafayette Rd.

7. Passage to India 4225 Lafayette Rd. LIBERIAN

MARKETS

8. Dekontee Spot 3037 Lafayette Rd.

9. Tienda Morelos 3872 Lafayette Rd.

10. Saraga International Grocery

3605 Commercial Dr. 11. Lee Supermarket 2660 Lafayette Rd. MEXICAN

12. Sol Azteca 5354 W. 38th St.

13. El Puerto de San Blas 3564 Lafayette Rd. 14. Fiesta Mexicana

5116 W. 38th St. 15. Carniceria Guanajuato 5210 Pike Plaza Rd.

PERUVIAN

16. Machu Picchu 5356 W. 38th St. SALVADORAN

17. Los Jirasoles 3712 Lafayette Rd.

SALVADORAN/ MEXICAN/BBQ 18.3 in 1

4810 W. 34th St. VENEZUELAN

19. Arepas Caracas 3970 Georgetown Rd. VIETNAMESE

20. Saigon 3103 Lafavette Rd.

21. King Wok 4150 Lafayette Rd.

# INTERNATIONAL FLAVOR AT HOME

afayette Square Mall may have only a couple of big stores left, but it's what's happening outside the mall that's worth noticing.

worth noticing.
You have to venture off the beaten path, but what you'll find are nearly 90 international and American regional restaurants that represent 26 different ethnicities, said IUPUI professor Drew Appleby, co-founder of IndyEthnicFood.com.

There also are 33 markets and bakeries in the area that represent seven different ethnicities, he added, plus three international grocery stores.

A former Georgetown Road Pizza

King is now a Venezuelan restaurant. There are Peruvian, Ethiopian, Cuban and Indian eateries nearby.

"This is an area to explore if you crave African, Asian, Caribbean, Central American, Middle Eastern or barbecue/soul food," said Appleby

by.
Restaurateur Juan Vasquez, who
owns 3 in 1 Restaurant at 34th Street
and Georgetown Road, offers Mexican tamales and Salvadoran pupusas as well as barbecued ribs.

He said people are always interested in the international fare he sells at the restaurant, at special events such as the Mayor's Latino Soccer Cup (Aug. 7-8 at Northwest-

### GOING?

Check out Lafayette Square's diverse dining during the World of Difference Parade, starting at 10 a.m. Aug. 14 on Lafayette Road and featuring local ethnic performing groups.



way Park) and at the Downtown farmers market.

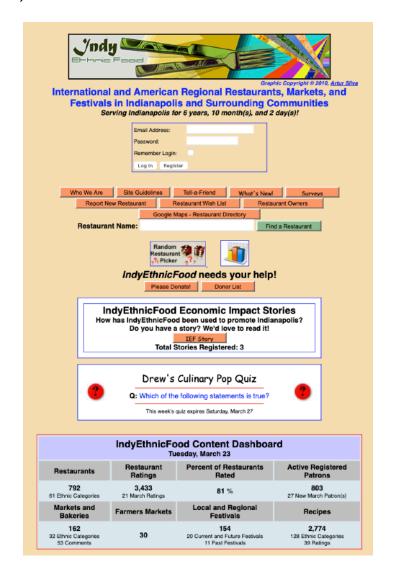
"There are over 70 different languages spoken in this area," said Mary Clark, president of the Lafayette Square Area Coalition.

"It's beautiful. There's nowhere else in the city that you can live and meet and be with people not just like you."

### BY JOLENE KETZENBERGER

SPECIAL TO METROMIX PHOTO [ FRANK ESPICH ]

### **INDIANAPOLIS STAR, AUG 2010**





**INDIANAPOLIS STAR, FEB 2011** 

### In Indianapolis, the World Comes to Eat

7 nytimes.com/2011/02/23/dining/23united.html

The New York Times February 23, 2011

### SEVEN PAGE ARTICLE RESEARCHED AND WRITTEN BY: JOHN T EDGE

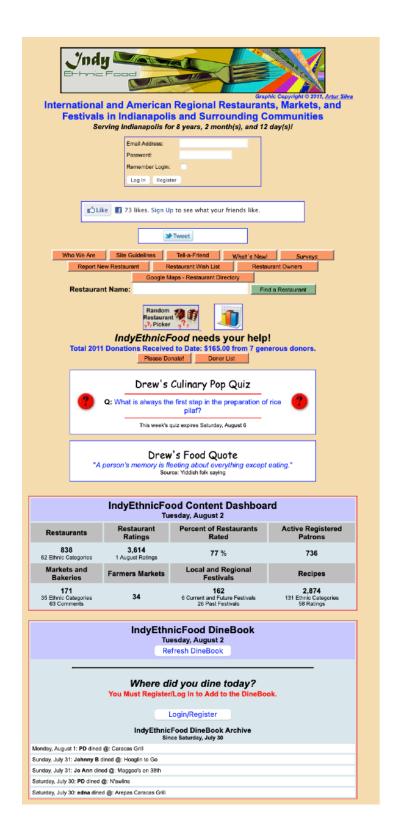
More than half of foreign-born Americans now live in the suburbs of large metropolitan areas, according to a Brookings Institution report of 2008 data. New suburbanites are more likely to be Hispanic than white, according to 2010 data from the American Community Survey. Of the 13.3 million new suburban arrivals in the first decade of this century, approximately 2 million were Asian.

As these immigration patterns transform neighborhoods outside urban centers, they are also changing what, and with whom, suburbanites eat. Entrepreneurs from throughout the world now "offer up their foods unapologetically," said Terry Kirts, who teaches at Indiana University-Purdue University Indianapolis and serves on the board of Indy Ethnic Food, a Web-based restaurant and retail portal.

"Immigration has not simply allowed for more different types of cuisines to be offered here, but for more expression of authentic dishes," Mr. Kirts said. "When I came here in the mid-'90s, Thai restaurants served lo mein and sweet and sour chicken. Now I order papaya salad and soft-shell crabs with Penang curry."

Ten years ago, Drew Appleby, a founder of the site, didn't know what pho was. Now he orders the Vietnamese soup with fatty brisket "and a Saigon-style salad of herbs and vegetables on top." And, through the Web site and its roster of more than 800 local restaurants, he works to "educate Indianapolis about diversity through food."

**SNIPPETS FROM NY TIMES, FEB 2011** 



# While in the neighborhood, visit some other foreign lands

Mexican remains the "most viewed ethnicity" among users of local food site indyethnicfood .com. But Chinese, Vietnamese and Indian are close behind.

Here are tasty and affordable options for each category in the Lafayette Square neighborhood.

**Dumplings at Szechwan Garden**, 3649 Lafayette Road, (317) 328-2888; \$4.50 for an appetizer serving.

These tender pork-filled dumplings are served in an addictively spicy chili garlic sauce; look for them on the appetizer section of the menu.

Lunch specials at this popular restaurant will be familiar (think General Tso's chicken), but for more authenticity, explore the regular menu. And don't hesitate to ask a server for advice. I did, and next time I'll be trying an eggplant entree and the green beans — along with my dumplings, of course.

I'll also be awaiting the return of the restaurant's weekend dim sum service.

### Banh mi at K & T Deli, 3738 Lafayette Road, (317) 602-2416; \$3.75.

This tidy deli near 38th Street and Lafayette Road is a little gem with big flavor. Not only can you get a traditional Vietnamese banh mi sandwich, but pho and boba tea as well.

The classic Vietnamese banh mi is served on crusty French bread spread with liver pate, sliced pork belly and (don't get scared) head cheese, with homemade butter, cucumber, shredded carrots, cilantro and sauce.

But that's just one variety. There are a lot of other choices, if you don't want traditional toppings. The deli will remind you of a Subway in the way sandwiches are assembled.

And when it comes to pho, you can order the classic soup with or without traditional ingredients of tripe and beef tendon.

### Lunch buffet at India Palace, 4213 Lafayette Road; \$7.99.

Even if you're not a buffet fan, a lunch buffet is a great

# WESTSIDE ETHNIC ESTABLISHMENTS



- Carniceria Guanajuato 5210 Pike Plaza Rd.
- India Palace 4213 Lafayette Rd.
- K&T Deli 3738 Lafayette Rd.
- 4 Szechwan Garden 3649 Lafavette Rd.

THE STAR

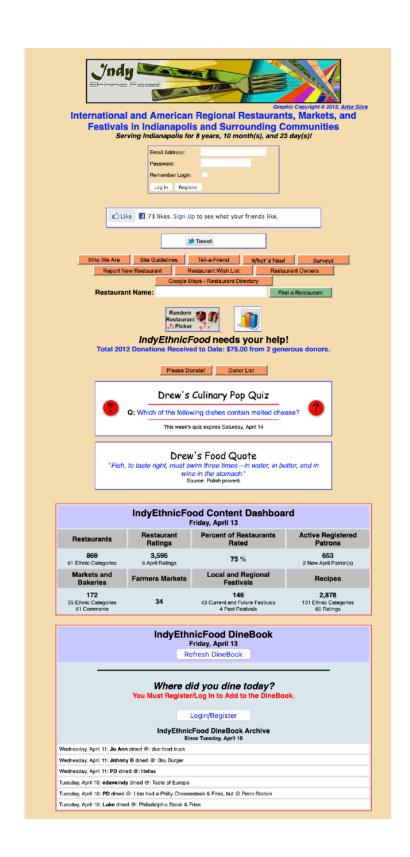
way to explore an unfamiliar

The buffet at India Palace seemed more extensive than some, and I enjoyed the traditional chicken tikka masala and classic sides, but I also tried the curried goat.

I especially liked the buffet's vegetarian options: the spicy chana masala (a chickpea dish), and the navratan korma, slightly sweet vegetables and nuts in a cream sauce (navratan means "nine gems" and a "korma" is a braised dish).

You'll see diners of varying ethnicities wearing everything from flannel shirts and jeans to casual business wear to traditional Indian attire. You'll hear different languages spoken as well — I got a kick out of hearing a cellphone with a traditional Indian music ringtone rather than the typical pop music.

Jolene Ketzenberger



# taste



### **OUTDOOR ENTERTAINING**

Carmel couple replaces small deck with expansive area featuring patio. fireplace and hot tub. [PAGE 4]



When Indianapolis professor Drew Appleby and local IT guy John Baldwin created IndyEthnicFood.com 10 years ago, there

were 350 ethnic restau-rants in their database. Today, the site lists nearly 900. On the occasion of IndyEthnicFood.com's 10th anniversary earlier

this month, we took a trip in the Wayback Ma-chine to see how the lo-cal ethnic food scene has changed over the years.

» See GLOBAL, Page D3

Most popular ethnic cuisine?
Tradiscalls, the tree most popular ethnic cuisines are popular ethnic cuisines are Mexican, Choise and Indian — which is still the The Index Brinkerbor develope lies 185 Mexican restaurants — 12 percent of the City's ethnic exterior.

The Index Developed Committee of the Committee o

Savor a world of good restaurants in the Indy area

### Global

Continued from D1











### A critic's view

Longtime TV personality Reid Duffy started doing restaurant reviews for WTHR in 1978.

"It was a meat-and-potatoes town," said Duffy. "There were no n Japanese restaurants. There were three Mexican restaurants. There was no Indian restaurant. There were maybe a couple of German restaurants. It was basically Italian and Chinese.
"The one that surprised

me is sushi. I'm very surprised at the number of sushi restaurants that developed over the years." ALEX FARRIS / THE STAR

### Which restaurants rank the highest in the IndyEthnicFood .com user ratings?

B's Po Boy, 1261 Shelby St., ranks as No. 1. Other user favorites? 2) Himalaya Kabob Corner, 6066 E. 82nd

3) Poccadio Moroccan Grill and Gourmet Sandwiches, 1045 Broad

Ripple Ave. 4) Athens on 86th, 2284

W. 86th St. 5) Mama Irma, 1058 Virginia Ave. Frank espich/ The star

### Which parts of town have the most ethnic eateries?

Broad Ripple beats Downtown —but not by

much.
The restaurant database includes all ZIP codes inside I-465 and extends to surrounding communities with ZIP codes no more than 15 miles from

I-465. The top three ZIP codes for ethnic restaurants are Broad Ripple, parts of Downtown Indianapolis and the 38th Street and

Lafayette Road area. 46220 — The Broad

Ripple area has 67 ethnic restaurant 46204 — Downtown has

46254 — The 38th and

Lafayette Road area has 45. Where were the ethnic restaurants when TV personality Reid Duffy

began reviewing in 1978? "Broad Ripple probably served as the oasis for them," STAR FILE PHOTO

### Which type of restaurant garners the most reviews on IndyEthnicFood.com?

You'll find 430 reviews of Chinese restaurants, 380 reviews of Italian joints and 342 reviews of Mexican

Yen Ching remains a favorite of former TV restaurant critic Reid Duffy.

"One of my favorites for ethnic has been Yen Ching. Whenever we have a family gathering, nine times out of 10, it's Yen Ching. That was one of the first that didn't have an American menu. FRANK ESPICH / THE STAR

### What types of ethnic restaurants have opened in the past 10 years?

"Since the site has been in existence," said IndyEthnicFood co-founder John Baldwin, "the following new ethnicities have appeared in Indy: African, Caribbean, Brazilian, Belgian, Croatian, Cuban, Czech, Ethiopian, Filipino, Guatemalan, Jamaican, Mongolian, Moroccan, Pakistani, Salvadoran, Scottish, Somali, Spanish, Taiwanese,

Turkish and Vietnamese." This strip mall in the 38th Street and Lafayette Road area is home to several ethnic restaurants, FRANK ESPICH/THE STAR

### Where are the hot spots today?

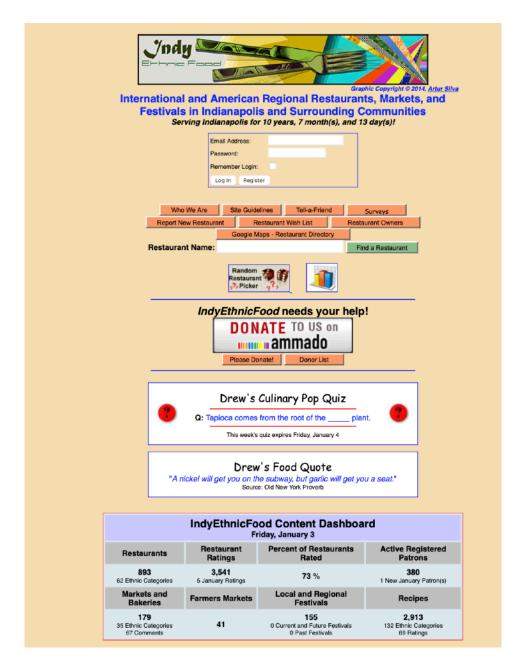
Fountain Square is one of them. "There are a number of hot spots now," said IndyEthnicFood.com co-founder John
Baldwin, "which I
have divided into
clusters and corridors."

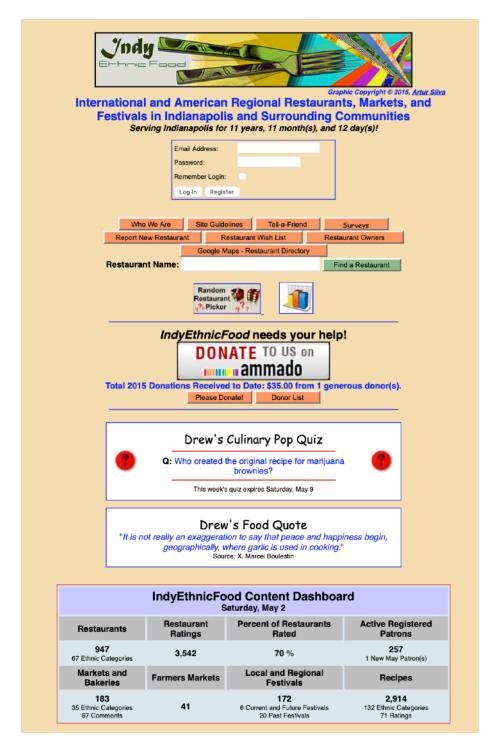
Clusters: Downtown, Lafayette Square, Broad Ripple, Fountain Square, Carmel, Fishers and Castleton. Corridors: Michigan Road (starting

at 71st Street and going five blocks north), South East Street (from Southport Road to Smith Valley Road), West and East Washington streets starting from Downtown Indianapolis, Rockville Road and U.S. 40. MICHELLE PEMBERTON / THE STAR

### **INDIANAPOLIS STAR, MAY 2013**







### 2016

**IndyEthnicFood** closed in July 2016. There were three primary reasons for closure:

- 1) It became increasingly apparent, through rapidly declining patron use and donations due to increasing use of review Apps like Yelp and Google, that IndyEthnicFood, originally designed for a standard computer screen, needed to be fully redesigned for smaller screens, i.e., Apps for smart phone and tablet screens. Such a redesign was beyond the technical capabilities of John Baldwin. And, external cost for a redesign far exceeded the financial resources of the IndyEthnicFood Foundation.
- 2) IndyEthnicFood was designed for a specific type of database server service Cold Fusion (*tm*). It became increasingly problematic to to find a reliable and reasonably priced host for the IndyEthnicFood database and Cold Fusion service.
- 3) The unstated ultimate goal of any non-profit is to meet the needs of the mission and go out of business. It can be argued that IndyEthnicFood met and exceeded its mission: "increase public awareness of the cultural diversity of cuisine in Indianapolis and its surrounding communities".

So, IndyethnicFood.com, .net, .org was shut down, the IndyEthnicFood Foundation 501c3 was closed, and remaining operation funds distributed to a local food bank.

March 24, 2017

Second Helpings The Eugene and Marilyn Glick Center 1121 Southeastern Ave., Indianapolis, IN 46202

On behalf of the Board of IndyEthnicFood we are pleased to donate the balance of its operation funds to Second Helpings.

We have two checks: \$8 and \$1214.62

IndyEthnicFood (terminated operations in the summer of 2016) was primarily a web service created in 2003 by John Baldwin and Dr. Drew Appleby. IndyEthnicFood was the result of a partnership between these gentlemen. Drew began compiling comprehensive lists of the international and American regional restaurants, markets, and festivals in the Indianapolis area in 1999. He distributed them to a group of approximately 350 Indianapolis food enthusiasts via E-Mail. John converted these lists into a database system in the Spring of 2003 and connected it to a dynamic web service system for the entire Indianapolis community to access and enjoy. IndyEthnicFood was a 501(c)3 non-profit foundation and had no commercial sponsors.

Mission Statement: IndyEthnicFood is an educational website designed to increase public awareness of the cultural diversity of cuisine in Indianapolis and its surrounding communities.

Our corporate charter stipulated that if and when we terminated operations that our remaining funds balance would be donated to Second Helpings. We trust our small heartfelt contribution will assist Second Helpings continue to advance their mission.

Sincerely, The Board of IndyEthnicFood

John Baldwin, Dr. Drew Appleby, Thom England, Russ Gliottone, Terry Kirts, Luke McCormick, Susan McKee, Jo Ann Morris, Jo Wagoner

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		Q: Three of the following refer to the same herb. Which one does not?  This weeks quiz expires Saturday, July 16				
	This week's quiz expires Saturday, July 16  Drew's Food Quote  ""He who distinguishes the true savor of his food can never be a glutton; he who does not cannot be otherwise."  Source: Henry David Thoreau					
IndyEthnicFood Content Dashboard  Monday, July 18					ard	
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### INDYETHNICFOOD.COM, JUL 2016

Total site visitors, Jan 2004 to July 2016: **672,519** Total Restaurants: **967** / Ratings: **3,527** 

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