



By Ted Fleischaker / Publisher

INDIANAPOLIS—One of our long-lamented Fountain Square eateries was the gay-owned Joe Reuzar's — a deli which was next to the Chinese on Virginia Avenue just up from the now also defunct Skip's Market. We used to haunt the place on Saturdays at lunch when they had an awesome meatloaf, the best grilled sandwiches and one of, if not the most unique softdrink cabinets anywhere, which featured local drinks from most of the country. We were especially partial to a strong ginger ale called Boylan's.

Anyway, Reuzar's closed down four years ago when the partners parted company both on a business and romantic level, leaving us to drown our sorrows at Shapiro's and elsewhere...that was until last week when we got a call from Jeff, who had been co-owner of Reuzar's, telling us that he's reopened a restaurant. This one, partner-free, is in the John Boner Community Centre at 2236 East 10th Street and features some (OK, many) but not all of the old Reuzar's specialties and a lot of new stuff. Jeff, we might add, had to beat out 79 other applicants for the space, which is technically a business incubator site. That means he can stay no longer than five years before he has to make it on his own and find his own storefront and give that corner space up for someone else to start his or her business. In other words, he's the only for-profit in the Boner Centre and was damn lucky to win out over the others when it came to ideas, business plans and financing. Speaking of the latter, he boasts 50+ small investors, "from one who put in \$50 to my mom and dad who put in \$20,000."

A recent Saturday's (old habits die hard) visit brought back a lot of memories as Jeff and his able staff cooked up delicious Italian Wedding Soup, some home made salad dressings to die for (go for the Vinegarette) and the hot pastrami and corned beef on egg bread (challah) was back, too.



Jeff (at right in the pic at left), it should be explained, has a long-time food background. He was an assistant at the late and lamented Atlas Supermarket on College Avenue back in the day and he knows what to make, how to make it and how to please an audience. That already shows in his new place, though

he was quick to remind that while "the meatloaf is back and some of the sandwiches, we are constantly trying new stuff, too."

That was his polite request that we not order the very same thing EVERY time. Hard to do, but we promised to try. We also want to try the new place — oops, we forgot to mention it's called JS Reutz Café, didn't we? — for breakfast. Unlike the old one in Fountain Square, the East Side one does breakfast six days a week. They specialise in casseroles with eggs, along with bacon, sweets and all the coffee one can consume. But as alluring as fresh oatmeal and all the brekkie items are, it's for the sandwiches on Charlotte's Bakery Challah and toasted to delicious warmth that we have waited and waited four long, lonesome years for.

There are all manner of choices, too, so if Corned Beef or Pastrami aren't your gig, they have Turkey and Clubs and a whole menu filled with other options, including vegetarian. There are also side and main dish salads, a soup or two every day and the best part is while you order at a counter, a smiling server brings your order to the table.

Parking is ample on the street or behind the John Boner Centre, and WiFi is due for install any day, so that iPhone or PowerBook will work just fine.

We plan to get back early and often — and yes, Jeff, we promise not JUST for the toasted Pastrami and Corned Beef though we have done that twice in just the two weeks you have been open!

The restaurant is currently in operation weekdays from 7 a.m. till 3 p.m. and Saturdays 9 till 3. They are going to be starting a Saturday Brunch soon also, but eat there now — there's plenty of good stuff to go for, plus it's family owned, too.