

The Herald Bulletin

FALL 2025

Madison

LIFE & TIMES

BEST BITES!

Local restaurants'
tantalizing favorites

BRIDGES OF PARKE COUNTY

Rich history, amazing
artistry on display

Q&A

Brady Gast powers
Lapel football

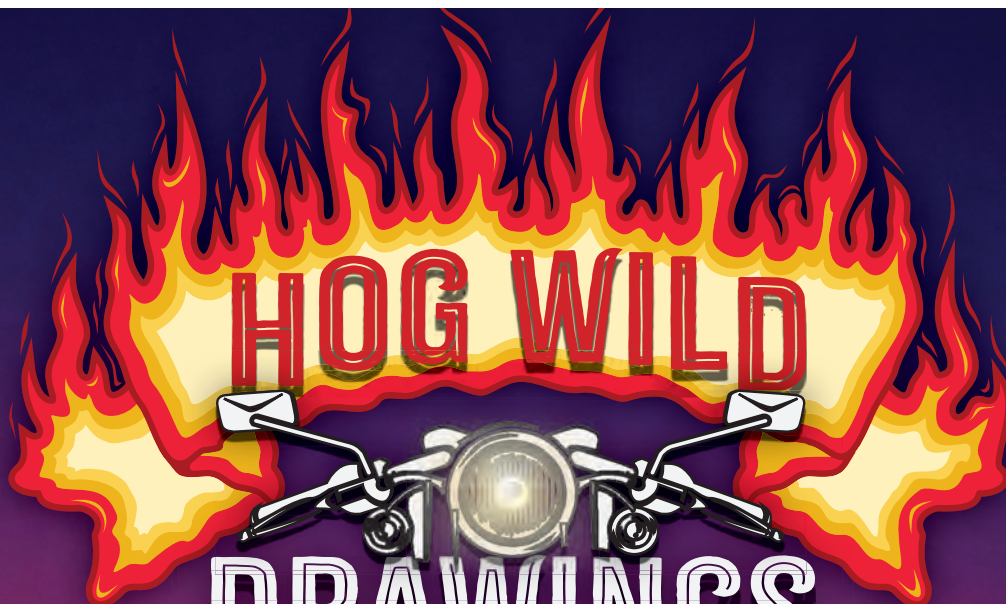
FALL RECIPES

Seasonal comfort
dishes made easy

HISTORY

When JFK came
to Madison County





DRAWINGS WIN BIG!

EARN ENTRIES
ALL JULY

DRAWING • AUGUST 1 &
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WHAT DO YOU LOVE ABOUT LIVING IN THE MADISON COUNTY AREA?

Lots of folks live in these parts for lots of different reasons: family, friends, fun stuff to do, educational experiences and job opportunities ... you name it. Send us a 25-50 word note about what you love most about living here, along with a photo of yourself. We'll choose submissions for a new Madison magazine feature to occupy this space in coming issues.

Email submissions to the editor at
scott.underwood@heraldbulletin.com.

from the editor



Scott Underwood

MADISON EDITOR



If you did well in school, are athletic but have asthma, and are looking forward to a long, long life, there's a good chance you were born in fall.

That's according to little-known facts about autumn at hotelchocolat.com, redbookmag.com and goodnet.org.

Here are some of the most interesting.

- The fall equinox, when the sun is directly in line with the celestial equator, is most often on Sept. 22 or 23. Day and night are of equal length on the equinox.

Why isn't it on the same date every year? Because our calendar is 365 days, but it takes the Earth 365.25 days to orbit the sun.

- According to a study by the Journal of Aging Research, 30% of U.S. centenarians born in the period 1880-1895 entered the world during fall. Some theorize that babies who are born in the fall and spend some of their first months in the winter develop greater immunity to colds and other ailments.

The flip side? Fall babies are more susceptible to developing asthma.

- Because daylight saving time means we gain an extra hour in the fall (when we set our clocks to fall back an hour), we get an extra hour of sleep. Some suggest that's the reason the rate of fatal heart attacks declines by 20% after the autumn switch.

On the other hand, people typically experience mild weight gain in the fall. Researchers point to less sunshine and lower levels of vitamin D.

- Bobbing for apples used to be a British courting ritual, wherein girls would try to come up with the apple that had been assigned to their favorite beau. Success would indicate that the two were destined to spend their lives together.

- Biologists have discovered that during the fall, squirrels enjoy a 15% size increase in their hippocampus. That's the area of the brain that controls memory and emotion. Perhaps this explains how squirrels can be so, well, squirrely in the fall when they're gathering nuts for the coming winter.

- Sex drive for men and women is higher in the autumn than any other time of the year. Men experience an increase in the production of testosterone. Facebook data shows that more people update their status from "single" to "in a relationship" in the fall than in any other season.

- Pumpkin pie spice doesn't taste like pumpkin, and there isn't any pumpkin in it. Instead, the name of the spice refers to its use in pumpkin pie.

- There are more than 7,500 varieties of apples, including about 2,500 grown in the United States.

- Fall colors are caused by the amount of sugar in the leaves. That's why maple trees, famed for their sweet syrup, can turn such brilliant red.

By the way, all of those brilliant colors are really already in the leaves throughout the summer. When there's less sunshine and not as much chlorophyll produced, the dominant green color fades, enabling the other brilliant natural colors of the leaves to emerge.

- Research shows that children born in fall tend to get better marks in school. While experts aren't sure exactly why, it might have something to do with birthday cutoffs. Kids born in the fall, typically, are among the older students in their grades.

- Kids born in the fall might become more athletic, according to researchers at the University of Essex in Great Britain.

One possible explanation: Their mothers, when pregnant during the summer, likely had more exposure to sun, helping their bodies produce more vitamin D to build stronger fetus bones.

- And, lastly, one from The Herald Bulletin. In online polls, our readers have consistently selected fall as their favorite season. Not surprisingly, the reason most often cited: The season's beautiful colors.

Whatever your feelings about fall, we hope that this issue of Madison has you looking forward to the crisp, cool, brilliant days ahead.

Scott



cover shoot

Chef Kami Penwell was admittedly nervous for the Madison cover shoot at The Harrison Restaurant in Alexandria. But ace photographer Lisa Hobbs helped put her at ease.

Read about Penwell's delectable prime rib and see more photos in Best Bites!, beginning on Page 24.



behind the scenes



contributors



CALEB AMICK

A reporter at The Herald Bulletin, Caleb covers health, arts and entertainment, and the towns of Alexandria, Chesterfield, Daleville and Markleville. Before coming home to Indiana, he was a reporter at newspapers in North Dakota and South Dakota. A native of Scottsburg and a graduate of Taylor University, Caleb lives in Chesterfield with his wife. He enjoys taking lots of pictures during long walks.



JULIE CAMPBELL

A former staff features writer for The Herald Bulletin, Julie has continued her career in journalism as a freelance writer for several local, regional and national publications. She also works as an editor at Warner Press. This one-time city girl from Chicago now relishes country life with her husband on five acres in rural Madison County, where they raised their three children.



LISA HOBBS

A portrait photographer serving Madison County and surrounding areas, Lisa has a talent for bringing out her clients' unique personalities and bringing them to life in pictures. She loves working on her seven-acre property, building new photography sets, planting flowers and caring for her pygmy goats. Lisa has three beautiful children and a loving husband who all have a strong faith in God.



PARKER RODGERS

A sports reporter intern at The Herald Bulletin, Parker is a lifelong resident of Anderson. He studies sports media at Indiana University and is set to graduate in the fall of 2026. Parker has covered sports for the IU student newspaper and completed an internship with the National Federation of State High School Associations. He's an avid disc golfer and enjoys playing video games.

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« COVER STORY

BEST BITES!

A taste of The Harrison, Bonge's and a dozen other local restaurants

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PHOTOS BY **STEPHANIE METZ**

FALL *Beauty*

No one captures the essence of fall in rural Indiana better than Hoosier poet James Whitcomb Riley, who once wrote newspaper articles in Anderson. Here's the first stanza of his poem "When the Frost is on the Punkin."

*"When the frost is on the punkin and the fodder's in the shock,
And you hear the kyouck and gobble of the struttin' turkey-cock,
And the clackin' of the guineys, and the cluckin' of the hens,
And the rooster's ballylooyer as he tiptoes on the fence;
O, it's then's the times a feller is a-feelin' at his best,
With the risin' sun to greet him from a night of peaceful rest,
As he leaves the house, bareheaded, and goes out to feed the stock,
When the frost is on the punkin and the fodder's in the shock."*



Rachel Metz, Stephanie's daughter, rides a trusty steed at Moon Rise Farms in Alexandria.



White River cuts a path through Mounds State Park.



TOP: A hummingbird levitates in photographer Stephanie Metz's backyard in rural Anderson. MIDDLE: A pedestrian bridge beckons on a cool fall day at Mounds. BOTTOM: A busy squirrel takes a break from collecting nuts at Shadyside Lake for the long winter ahead.



TOP: Fall leaves ready to return to the earth at Mounds State Park. ABOVE: Shadyside Lake in autumn. LEFT: White River, as seen from underneath the Eisenhower Bridge in Anderson.

LAST HURRAHS

Alexandria's Brady Gast looks forward to his last year of high school sports

STORY AND PHOTO BY
PARKER RODGERS

Brady Gast, a junior at Alexandria-Monroe High School, has built a reputation as one of the school's most versatile athletes. A three-sport standout, Gast shines as the Tigers' starting quarterback, a key contributor on the basketball court, and a dual-threat on the baseball diamond.

In the fall of 2024, he threw for 2,296 yards and 30 touchdowns, helping power Alexandria's offense on the gridiron.

Athletics have long been part of Gast's life, particularly football, where he benefits from a deep understanding of the game as the son of Alexandria football coach Steve Gast.

While football may be his most natural fit, baseball has been a recent challenge. After stepping away from the sport for two years to golf, Gast returned to the diamond in the spring and quickly reestablished himself as a two-way contributor.

Off the field, Gast takes pride in managing his academic responsibilities while playing three sports. He strives to maintain strong grades and lead by example in the classroom, just as he does on the field and court. Leadership has become a defining trait, something he continues to develop across all of his sports.

With one year left in his high school career, Gast is focused on leaving a lasting impact. He has set his sights on helping Alexandria make history in football with a sectional title, while also aiming for success in basketball and baseball.

M: Which sport is your favorite?

BG: "Football because, I mean, I grew up around it with my dad. I grew up around our whole system and Alex, so I like football a lot."

M: What's the most challenging sport you play?

BG: "Probably baseball is the most challenging so far. I quit baseball my freshman and sophomore year, and I golfed. But not this last year. I played baseball, which was pretty tough to get back into it, but I had fun."

M: How difficult is it to manage good grades while performing in sports at a high level year-round?

BG: "I think if you just turn everything in, all your homework and everything, you'll get at least a C. ... But my goal is just A's and B's, just to do good on everything and just turn everything in."

M: Do you enjoy being coached by your father in football? Are there challenging moments?

BG: "It's fun. I like being the coach's kid because I've obviously known our whole offense and defense my whole life. Some challenging stuff is, like, I got to remember that he's still my coach and not my dad. So, like, I can't

talk back and stuff. I got to just listen to him and do what he says."

M: What's your favorite memory from your first three years at Alexandria?

BG: "We played Oak Hill last year. It was a hurricane game — a hurricane weekend. We were down 14–0 at half, and we came back and won it 21–14 in overtime. We just made a lot of good plays down the stretch. In overtime, our running back — and he's not known for his hands — caught touchdown to win the game."

M: What has being an Alexandria Tiger meant to you over the past three years?

BG: "There's a lot of good athletes that came through here, and I'm just glad to be one of them. I think our town is nice, our community is nice, and they show out to our games. It just means a lot that they're here for our support."

M: When it comes to travel ball and AAU, what's it like to try to make a name for yourself while trying to get recruited by colleges?

BG: "For football, there's not really a whole lot of travel. I've just been going to camps and, like, they'll have visits over the summer and game-day visits."

M: What is the biggest lesson you've taken from one sport and successfully applied to another?

BG: "Probably leadership. I'd say last year, we didn't have the greatest leadership in our basketball team. I want to have my leadership in football over to basketball ... because I think we can have a really good year in all three sports that I play."

M: What similarities are there between being a quarterback in football and a pitcher in baseball?

BG: "I think you control the offense in football, and you can control the game in baseball. And I think just slowing it down and taking everything into your responsibility is just a big part of it."

M: Going into your senior year, do you have any personal goals for each sport that you'd like to accomplish before you finish your high school athletic career?

BG: "Our football team has never won a sectional, and I want to be the first one to win a sectional. That's a really big goal. Our basketball team, too — we have a really bright future next year and, honestly, the year after I graduate. I just want to be a good leader and be a big part of that. Maybe we can win a sectional or conference or something with that. Same with baseball." ■

GETTING TO KNOW BRADY

Family: Parents Pete and Kelly; sister Allie, 21

Favorite athlete: NFL quarterback Baker Mayfield. "He's had a rough past, but he overcame everything. I'm a Browns fan, too. He got drafted by the Browns, and now he's doing good at Tampa. I like his game."

Favorite subject in school: Math. "Not a lot of people think that, but I like math and it's probably my best subject."

College interest: "I'm probably going to go to college for exercise science."

Favorite social media app: TikTok

Favorite movie: "Lego Batman." "It was one of the first superhero movies I saw, and I just thought it was cool."

Favorite artist/band: Migos and Tupac

Favorite non-sports pastime: Hiking with family

What people probably said about him when he was little: "Annoying. They said I worked hard. I was in love with football and basketball and all that stuff."

Covered Bridge TERRITORY

Parke County famous for festival surrounding historic bridges

STORY AND PHOTOS BY
JULIE CAMPBELL

Ask any Hoosier to name what comes to mind when you say “Parke County,” and you’re likely to get the same answer — covered bridges. Thirty-one covered bridges, to be exact. About 1.2 million visitors flock to this western Hoosier county every year for its world-famous Covered Bridge Festival in October. (This year’s festival is Oct. 10-19.) In fact, Parke County is known as “The Covered Bridge Capital of the World,” because no other location on the planet possesses as many covered bridges as this idyllic county in the middle-of-nowhere, Indiana.

When I first visited the festival more than 30 years ago, I was all about the shopping — vendor after vendor offering crafts, sweatshirts, signs, purses, homemade Amish baked goods and whatever else your heart desires.

Tiny towns named Bridgeton, Mansfield, Mecca, Montezuma and Rockville filled with food trucks serving festival food favorites such as corn dogs, lemon shake-ups and elephant ears.

But these days, my husband and I go to Parke County to discover more about our state’s rich history, as seen in the amazing artistry, construction and longevity of these iconic bridges.

West Union Bridge, built in 1876 over Sugar Creek, is one of our favorites. At 315 feet in length, West Union is the longest remaining covered bridge in Parke County.

While the county no longer allows cars to pass through West Union, we took advantage of the gravel drive that leads to the bridge, where you can get out and observe this amazing example of 19th century ingenuity and craftsmanship up close.

As you walk through the bridge, something magical happens — you travel back in time for a



Built in 1861, Jackson Bridge is the oldest standing bridge in Parke County.

Building a covered
bridge required precise
craftsmanship inside.



Road Trip!

WHERE IT'S AT

Parke County is directly west of Indianapolis near the Illinois line. It's about 110 miles from Anderson.

West Union Bridge is the longest covered bridge in Parke County, spanning 315 feet over Sugar Creek.



LEFT: The view from under West Union Bridge illustrates the bridge's sturdy construction that has withstood the test of time. RIGHT: This cemetery near West Union Bridge includes gravestones from the Civil War era.

“As you walk through the bridge, **SOMETHING MAGICAL HAPPENS** — you travel back in time for a minute or two, taking in the same sights, sounds and smells that travelers did back in the late 1800s.”

minute or two, taking in the same sights, sounds and smells that travelers did back in the late 1800s.

The inside of West Union (and really all the bridges in the county) is just as beautiful, if not more so, than the outside. Sturdy beams crafted from 150-year-old wood crisscross and bend their way through the bridge. Tiny windows allow for a bird's-eye view of the creek below.

On a desolate road just a short drive from West Union bridge, we found a pioneer cemetery. Some of the stones date back to Civil War and even pre-Civil War times. Most likely, several of the men buried there helped build the earliest of the sturdy bridges in this county, proud of their craftsmanship and labor of love.

Did they ever dream their bridges would stand the test of time 100 to 150 years later?

Reading the inscriptions on the gravestones, I imagined what life must have been like for these Indiana pioneers. Some of them were young mothers, some soldiers, and others were children. They walked or rode in wagons over the bridges in the county, laughing, dreaming and living the simple life — a poignant reminder to

savor each moment, to enjoy the immense blessings of life while it is still ours to live.

After driving the country roads in search of bridges, we visited the town of Rockville — a great place to refuel, shop and experience Parke County's history. At the center of town sits the historic Rockville courthouse, surrounded by quaint gift shops, antique stores, bakeries and cafes. During festival time, the square comes alive with food vendors, living history presentations and crafters selling their wares.

Fascinated by a chance to stay behind bars in what was once the county jail, visitors from all over the country are drawn to Rockville's Old Jail Inn. If a night's stay in a cellblock isn't your idea of a good time, you can still indulge in a glass of wine downstairs in the Drunk Tank Winery.

Parke County is also home to two of Indiana's popular state parks, Turkey Run and Shades, as well as Raccoon Lake State Recreational Area and Rockville Lake Park. There are plenty of activities for outdoor enthusiasts as well as history buffs and shoppers.

You don't have to visit Parke County during festival time to see the bridges. In fact, if you don't like crowds, you might want to pick another time to visit this historic county. Either way, you're in for a treat. ■



recipes from the HEARTLAND

WITH **ROBYN MCCLOSKEY**

Robyn McCloskey has been in journalism for more than 30 years and has loved to cook and entertain for even longer. Robyn was born and raised in the Hoosier state, where she still lives with her husband, Alan.

Easy Entrees

I'm sharing recipes for those times when you are crazy busy but still want to feed your family a tasty meal that's easy to prepare.

Several of these recipes have components that you can make ahead of time or can be put in your slow cooker in the morning and left to cook all day.

With just a few extra steps when you get home, ta da! It's dinner!

ROBYN'S RECIPES >



Slow Cooker Brown Sugar Balsamic Glazed Pork

Pulled pork in the slow cooker is a favorite for most families. I'm sure you have your own preferred recipe, and it probably ends with barbecue sauce. This recipe is as easy as any other pulled-pork recipe, but the brown sugar balsamic glaze is a very different taste than the usual barbecue sauce. It's unusual, delicious and so easy! You will appreciate coming home to this meal in the slow cooker.

Pork tenderloin (2-3 pounds)
1 teaspoon salt
½ teaspoon coarse pepper

1 teaspoon minced garlic
1 cup water, divided
1 cup brown sugar
1 to 2 teaspoons cornstarch
½ cup balsamic vinegar
2 tablespoons soy sauce

1. Rub salt and pepper over pork tenderloin. If pan searing, heat two tablespoons olive oil in skillet over medium high heat. Let each side get very dark brown. Add ½ cup water to slow cooker and place pork inside.
2. Cook pork on low 6-8 hours.
3. The last hour of cooking, or ahead of time, in medium saucepan mix garlic, ½ cup water, brown sugar, cornstarch, balsamic vinegar and soy sauce. Bring to boil, reduce heat to medium low and stir until glaze thickens. Slowly add more cornstarch if

needed. If prepared ahead of time, keep in jar in refrigerator until needed.

4. Brush roast with glaze two or three times during last hour of cooking.
5. Remove pork roast from slow cooker and shred with two forks.
6. To get caramelized crust, place shredded pork on foil-lined baking sheet, drizzle with more glaze and broil on high 2-3 minutes until desired crust is achieved.
7. Return meat to crockpot with cooking juices.
8. Serve with rice, potatoes or in sandwiches. Serve with remaining glaze on side.

MORE OF ROBYN'S RECIPES
ON PG. 19

in the KITCHEN

WITH **KATRINA ADAMS**

German chocolate cake

This decadent dessert is delicious any time of the year, but its richness and texture seem especially suited to fall. I hope you enjoy it as much as my family and I do!

CAKE

2 cups granulated sugar
1 ¾ cups all-purpose flour
¾ cup Hershey's cocoa
1 ½ teaspoons baking powder
1 ½ teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
½ cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

GERMAN CHOCOLATE FILLING

1 stick butter
1/2 cup brown sugar
½ cup granulated sugar
¾ cup evaporated milk
3 large egg yolks
1 cup sweetened coconut
1 cup chopped pecans
1 tablespoon vanilla extract
Chocolate cream cheese frosting
½ cup butter (1 stick)

⅔ cups Hershey's cocoa
3 cups powdered sugar
⅓ cup milk
1 teaspoon vanilla extract
1 8-ounce block cream cheese



CAKE

1. Pre-heat oven to 325°F.
2. Add all dry ingredients (sugar, all-purpose flour, Hershey's cocoa, baking powder, baking soda and salt) in large mixing bowl.
3. Add wet (eggs, milk, oil, vanilla and water) ingredients to mix.
4. Beat on medium speed 2 minutes. Stir in boiling water. (Batter will be thin.)
5. Pour batter into two 9-inch pans greased with Baker's Joy cooking spray and bake 30-35 minutes, or until cake tester stick or toothpick inserted in center comes out clean.
6. Let cake cool 10 minutes, then transfer from pans to wire racks.
7. Allow cake to cool completely, then frost with coconut filling and chocolate cream cheese frosting.

GERMAN CHOCOLATE FILLING

1. In medium saucepan add brown sugar, granulated sugar, butter, egg yolks and evaporated milk.
2. Stir to combine and bring mixture to low boil over medium heat. Stir constantly several minutes until mixture begins to thicken.
3. Remove from heat and stir in vanilla, nuts and coconut. Allow to cool completely before layering on cake.

CHOCOLATE CREAM CHEESE FROSTING

1. Melt butter.
2. Stir in cocoa, then alternately add powdered sugar and milk, beating to spread consistency.
3. Add small amount of milk, if needed.
4. Stir in vanilla, add cream cheese, blend with mixer until all ingredients are blended well. This should make about 2 cups of frosting.

ALL ABOUT K MARIE

Katrina is an award-winning food blogger, cookbook author and party planner with a passion for cooking, entertaining and everything under the hospitality industry. Her recipes have been published in Talk of Alabama, Delish.com, Taste of Home magazine and Alabama Living. Visit her blog, kmariekitchen.com, for other great recipes. Katrina was born and raised in Anderson and is a graduate of Highland High School. Her parents still reside in Anderson.



Community Chefs

Each year, men from the Madison County area prepare signature dishes for sampling at the September Community Chefs event, with proceeds benefiting local oncology patients and local organizations.

Photo by
Dale Pickett



THIS MONTH'S FEATURED CHEF:

STERLING BOLES

FRANKTON-LAPEL SCHOOLS SUPERINTENDENT

Pulled Pork in Slow Cooker

1 teaspoon vegetable oil
4 pounds pork shoulder roast
1 tablespoon apple cider vinegar
1 cup chicken broth
2 tablespoon brown sugar
1 teaspoon chili powder
2 cloves garlic
1/2 teaspoon dried thyme
Onion - chopped
Sauces - barbecue, yellow mustard and Worcestershire

1. Add teaspoon of vegetable oil in bottom of slow cooker and place pork shoulder on top oil.
2. Add remaining ingredients to slow cooker.
3. Cover and cook about 5 hours until pork shreds easily (about 5 hours).
4. Shred pork and return to slow cooker to combine with the juices.
5. Place pork on plate or bun and add desired sauce(s).



Smoked Sausage and Zucchini Skillet

I like to call this recipe Hoosier Stir Fry. It's so simple and delicious. I use turkey smoked sausage to make it just a bit healthier, and I also use chicken or beef stock rather than water when I cook the rice to add just a touch more flavor.

1 tablespoon olive oil
½ medium onion, cut into petals
1 teaspoon minced garlic
1 pound smoked sausage (I use turkey smoked sausage), cut in half lengthwise and then into ¼-inch pieces
1 zucchini, cut in half lengthwise and then into ¼-inch pieces
1 yellow squash, cut in half lengthwise and then into ¼-inch pieces
2 cups grape or cherry tomatoes, sliced in half lengthwise
1 teaspoon oregano
½ teaspoon crushed red pepper flakes
Salt and pepper to taste

1. Heat 12-inch skillet over medium heat with olive oil
2. Add smoked sausage and cook until browned
3. Stir in onions and sauté until tender
4. Add garlic and cook for 30 seconds
5. Stir in zucchini and yellow squash and cook about seven minutes or until tender (not too tender -- vegetables should have a little crunch)
6. Add tomatoes and cook until heated through
7. Serve alone or over rice

– ROBYN MCCLOSKEY

Chile Chicken Enchiladas

This is a great make-ahead recipe. You can put everything together and keep in the refrigerator until you are ready to pop it in the oven. Just remember to allow a little more baking time since you will be starting with a cold dish.

2 cups shredded chicken (I boil chicken breasts and then shred them in my Kitchen Aid mixer)
1 ½ cups shredded Monterrey jack cheese
½ cup diced roasted red bell peppers (from jar)
1 can (4.5 ounces) chopped roasted green chiles
1 cup sour cream
1 can (10 ounces) enchilada sauce
1 8-count package flour tortillas for burritos

1. Heat oven to 350 degrees. Spray 13x9 backing dish with nonstick cooking spray.
2. In medium bowl, combine chicken, Monterey Jack cheese, roasted peppers, chiles and sour cream. Mix well.
3. Spread about two teaspoons enchilada sauce on each tortilla. Top each with ½ cup of chicken mixture. Roll up tortilla and arrange seam-side down in baking dish.
4. Top enchiladas with any remaining enchilada sauce. Sprinkle with Cheddar cheese.
5. Spray sheet of foil with cooking spray and cover baking dish with foil, sprayed-side down.
6. Bake about 45 minutes or until thoroughly heated. If desired, remove foil during last five minutes of baking time.
7. Serve with lettuce, tomato, avocado and additional sour cream as desired.

– ROBYN MCCLOSKEY





pleasing the **PALATE**

WITH **HOWARD HEWITT**

Howard Hewitt is a retired journalist and wine writer. He contributes a column on wines and wine news for each issue of Madison. Contact him at hewitthoward@gmail.com.



ONE TO TRY

ROSEROCK PINOT NOIR

GRAPE ORIGINS:

Joseph Drouhin Roserock Vineyard, McMinnville, Oregon

TASTE:

Smooth, rich and a bit of earthiness

PAIR WITH:

Salmon or pork

AVAILABLE:

Across Indiana (\$41.99)



A \$23 chardonnay at 12.5% alcohol, an \$11.99 red just shy of 15% and a \$50 cabernet at 15.2%.

Turning down the Heat

Low-alcohol wines please the palate, promote good health

As consumer tastes move more to non-alcohol wines, lower alcohol ciders and other specialty beverages, the pressure on the wine industry to lower the heat continues.

Wine is viewed differently than other alcoholic beverages, mostly as something for dinner or relaxed enjoyment. The truth is much of the world's favorite wine is high in alcohol. That makes those wines more of a health risk, particularly more of a risk as we age, and sometimes even difficult to drink.

Traditionally, French wines are somewhat lighter in alcohol content than American or Italian varieties.

Now, for a quick bit of education.

Riper grapes create higher sugars and higher sugars create higher alcohol. What are two of the warmest and sunniest regions in the world? California's coastal region and the hot expanse of Tuscany and northern Italy produce high-alcohol wines.

A glossary would be helpful:

- Low alcohol wines (under 12.5%): Italian prosecco, French Vouvray, California white zin;
- Medium alcohol wines (12.5-13.5%): Champagne, most French whites, French Beaujolais and Burgundy, Spanish rioja.
- High alcohol wines (13.5-14.5%): Many chardonnays, malbec, shiraz, California pinot noir, Rhone reds and Italian barolo;
- Very high alcohol (more than 14.5%): California petite sirah and zinfandel, some California cabernet, Italian amarone

This is not an all-inclusive list, by any means, but it's a good guide.

The drawbacks to high-alcohol wine should be obvious, and you'll find little disagreement from medical and health

professionals. Too much booze can lead to sleep deficiency, obesity, heart disease, fertility issues and pancreatitis.

Acid reflux, indigestion and low-grade headaches can be added to the side effects. I started having adverse effects from higher alcohol red wine in recent years. And perhaps I should add that I drink less wine now than in previous years. I've heard similar stories from older customers shopping in the wine store where I work part time.

I decided to do a little alcohol survey in the shop. The demand for lower-alcohol has not gone unnoticed. I looked at 10 random reds and 10 whites at varying price points.

The reds ranged from 13.5% alcohol to over 15%. There are fewer wines hitting the 15% level now than just a few years ago. If you are sensitive to the booze, try reds in the 13.5%-14% range. My random selection of 10 whites ranged from 9% to 13%. Most whites will be in the 11.5%-12.5% range.

California cabernet, zinfandel and some blends often top out around 15%. European reds are generally slightly lower in alcohol. Some big Italian reds can be hot.

How many people buy wine based on alcohol? The answer is very few, but it's starting to creep into the conversation. It's also a bit of a national conversation usually centered around California and Australian reds.

How do you know the alcohol content in your wine?

That's really easy. The alcohol level in any bottle of wine sold in the USA must have the alcohol content on the label. Some producers make it tough to find, but you'll come across it on the bottom corner of the front label or buried in a bunch of small type on the back label.

There is also plenty of controversy about how accurate alcohol measurements are, especially from California. Oddly enough, California liquor laws allow a 1.5% variance on wine below 14% and a 1% leeway for those over 14%.

So, an easy solution is to buy French wine, right?

But, for enjoyment purposes if you want a big, hot Napa cab just have a glass of water nearby and sip it alternatively with the wine. The simple glass of water is a solid solution that works and doesn't dilute the enjoyment of a hefty red wine.

The point is not to drink more of one wine or less of another. The goal is to educate yourself and know what you are drinking. The risks are significant to heavy and moderate drinkers.

Enjoy your big red wines, but be sure to mix in some whites and lighter reds for your health. And, always drink in moderation. ■

Editor's note: This column, from an earlier issue of Madison, has been revised and updated.

“

But, for enjoyment purposes if you want a big, hot Napa cab just have a glass of water nearby and sip it alternatively with the wine.”

BEST BITES!

Restaurants across the Madison County area offer signature dishes that keep hungry customers coming back for more.





CALEB AMICK PHOTO



LISA HOBBS PHOTO

READY FOR PRIME TIME

The Harrison’s prime rib entrée is more than just a meal

STORY BY **CALEB AMICK**
PHOTOS BY **LISA HOBBS** AND **CALEB AMICK**

Chef Kami Penwell wants to provide customers at The Harrison Restaurant with new takes on old classics. In the case of her signature prime rib, she chooses accompaniments of salad with an apple vinaigrette, roasted root vegetables, white cheddar macaroni and cheese and a smoked brownie. The salad is cool, crisp and refreshing, sprinkled with wafer-thin apple slices and tossed with fresh mixed greens and herbs. The zesty vinaigrette pulls it all together.

Penwell enjoys experimenting with the smoker, especially during the summertime when ovens and other equipment can make a hot kitchen unbearable. So far, her smoked dishes have been a major hit, especially during Alexandria’s annual Fourth of July celebration. She quickly sold out of brisket tacos, pulled pork and other offerings. While those dishes are popular, Penwell’s prime rib is on another level. It’s an expensive cut, and mistakes can be costly. So Penwell had to plead with the restaurant’s owner to let her smoke prime ribs, believing it would draw crowds to the restaurant. “If we serve it, they’ll come,” she told the owner, and he gave his blessing. The result is a show-stopper of a dish. Penwell rubs salt, pepper and mayonnaise into the meat before it’s smoked for three hours at a low temperature. The mayonnaise adds a hint of sweetness and promotes a crispy outside or “bark” of the beef. No one taught Penwell how to smoke a prime rib; she looked up some tips on the internet, followed her intuition and let her skills flow. “I just did it,” Penwell notes.

THE HARRISON

19 Magnolia Drive, Alexandria
765-233-1513
golfclubofalexandria.com

OPEN:	MON	TUE	WED
	CLSD	11-7	11-7
THU	FRI	SAT	SUN
11-7	11-8	11-8	10-7

BEST BITES DISH:
Prime rib with roasted root vegetables, macaroni and cheese, and smoked brownies



LISA HOBBS PHOTO

The meat is a perfect medium rare, tender and juicy. A knife fairly glides through the flavorful pink cut. Smoking prime rib, for Penwell, was a major gamble. But the gamble is well worth the risk to serve The Harrison customers a hearty delicacy. It’s not an everyday dish, and it’s not listed on the restaurant’s regular menu. But prime rib was already a favorite of The Harrison regulars before Penwell zeroed in on it. “When I started here, all of the customers wanted prime rib and they were eating it off of the buffet,” Penwell recalls. “It was the first thing they asked me to make. I had never made prime rib before, and it turned out perfect. I was so excited.” Prime rib is traditionally served with a creamy horseradish sauce, which Penwell makes herself. She creates another traditional prime rib pairing – au jus – with drippings from the meat combined with Worcestershire and butter. On the side, colorful smoked root vegetables burst with the flavor of carrots and brussels sprouts. Penwell’s process for the vegetables is simple: slice them in half, season with salt, pepper and oil, and smoke for 15 minutes. In color, texture and taste, the vegetables balance the meat and the macaroni and cheese, where a creamy white cheddar bechamel coats a firm but tender al dente pasta.



LISA HOBBS PHOTO

“When I started here, all of the customers wanted prime rib and they were eating it off of the buffet. It was the first thing they asked me to make. I had never made prime rib before, and it turned out perfect. I WAS SO EXCITED.”

Chef Kami Penwell

Shown with her mentor, Chef Bruce Star

The macaroni-and-cheese presentation -- served in a small cast-iron skillet, topped with more cheddar and baked to a golden brown -- enhances the hearty character of the meal.

The prime rib, two sides, and salad run just over \$30, a modest price to pay for the culinary experience.

Some might say the prime rib entrée and sides serve as an introduction to the crown jewel of Penwell's smoking aspirations: her smoked brownie.

The chocolatey goodness starts with a basic brownie batter bursting with chocolate chips and smoked in a cake pan.

It's then cooled and cut into small squares. Each serving consists of a triple tier drizzled in a rich caramel sauce and dusted with bacon salt.

The caramel and salt complement each other, adding a savory hint to the sweetness of the applewood-smoked brownie, paired for a heavenly finish with small scoops of vanilla ice cream.

The Harrison opened at the Golf Club of Alexandria in 2023. A stream of regulars come from The Cottages neighborhood nearby and from elsewhere across the community and the Madison County area.

“It's a beautiful setting in our town,” says Donna Key-Kerr, a regular.

“You don't feel like you're in Alexandria, but like you're somewhere a little more special.”

Key-Kerr loves the spacious venue, which includes an event center and a golf pro shop. There's always a place to sit; a long wait is rare.

When Key-Kerr and friends gathered at The Harrison for a recent barbecue special, she opted for the ribs.

“They're always moist, fall-off-the-bone, always good,” Key-Kerr explains. ■



LISA HOBBS PHOTO



CALEB AMICK PHOTO



LISA HOBBS PHOTO

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Open to the Public

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PUB & DINING

519 Golf Club Rd. Anderson, IN
765.642.4979
TheEdgeExperiences.com

Riviera Maya
MEXICAN GRILL

1721 E 60TH ST Anderson, IN 46013 (765) 393-3141
1320 MERIDIAN ST Anderson, IN 46016 (765) 622-1779
4434 S SCATTERFIELD RD Anderson, IN 46013 (765) 641-0099

NEW KOKOMO LOCATION NOW OPEN

www.RivieraMayaMexicanRestaurant.com



DRIVEN FROM THE KITCHEN

Bonge's delicacies keep coming back

STORY AND PHOTOS BY **CALEB AMICK**

Executive Chef Dean Sample thinks every dish served at Bonge's Tavern is top-notch. But the filet of beef, Chef Dean's meatballs, and sugar cream cake are the crème de la crème, so to speak.

Chef Dean's meatballs, on the menu for about \$20, consist of five hunks of rounded goodness made from a combination of beef, pork and duck. The pork stands out the most, lending a sausage-esque flavor.

The meatballs are topped with a rotating sauce and sauerkraut. This adds a mildly sour note to the dish, but it's not overpowering. It also highlights the German influence on the restaurant.

The filet of beef consists of a hand-cut filet mignon cooked medium rare and served with two

sides, all for about \$7 per oz.

"It's the most top-tier filet that you're going to get," notes Courtney Miller, general manager of the venerable Perskinsville eatery.

Line cook Blaze Vickery coats the filet with salt and pepper – no scrap is untouched – before throwing it on a hotter area of the grill for a tasty sear.

The steak is soon moved to a cooler portion of the grill for deep cooking. Vickery keeps a close eye on the filet while scrambling to fill additional orders.

The steak is promptly removed upon reaching a



Chef Dean Sample



BONGE'S TAVERN

9830 W. County Road 280 North,
Perkinsville

765-734-1625

bongestavern.com

OPEN:	MON	TUE	WED
	CLSD	4:30-9	4:30-9
THU	FRI	SAT	SUN
4:30-9	4:30-9	4:30-9	CLSD

BEST BITES DISH:

The filet of beef – a hand-cut
filet mignon

temperature of 135 degrees – a perfect medium rare – and being topped with creamy, herb-flavored maitre d' butter.

Demi-glace helps hold the steak to the plate while accentuating the filet's natural juices, rendering it so tender that it parts easily as the knife meets the surface.

The demi-glace enhances the flavor without increasing the salt content. The rich, glossy brown sauce is prepared over four days by boiling and reducing a combination of beef bones, carrots, onions, celery, tomatoes and red wine until it reaches a syrupy consistency.

Sides change on a regular basis, but this steak was served with braised green beans and mashed potatoes.

The flavor of the mashed potatoes can vary; on weekends, white cheddar and chives are added. Most days it's a standard creamy mash with butter.

Braised green beans complement the savory steak and demi-glace, adding to the mouth-watering delight of the dish.

"We make our own bacon. We take onions, our bacon that we glaze with sorghum, cook down the onions, bacon, add the green beans, season with salt, granulated garlic salt and black pepper," Sample says, explaining how he prepares the green beans.

Often, green beans can be too mushy or too crunchy, but these are a nice in-between; tender enough to chew, but with a firm texture.

As if the main dish and sides aren't tantalizing enough, try adding a sugar cream cake to the mix.

With an undercooked brownie-like texture, it's topped with a warm fruit compote and a dollop of fresh whipped cream.

The flavor is reminiscent of an underdone sugar cookie with a heavy cake on the bottom. It's available for \$8 per slice.

"It's my favorite food, period. Luckily, we're only open five days a week. I eat it every time. It's like an Ooey Gooey cake with warm blueberries and whipped cream," Miller says.

All three courses plus a wedge salad wedged between the appetizer and entrée, and a refreshing glass of Three Floyds' Cream Ale, totaled \$92.74 before tip.

It's expensive for a Madison County restaurant. But, in this case, you gladly pay for what you get.

Such dishes are among the many reasons that Bonge's has been in business for more than three decades.

"This is the first restaurant that I've worked in that was so driven from the kitchen," Miller explains, noting that customers "are not here for the good drinks. They know that when they come here, they're going to have a great meal."

Luanne Latchaw and her friend, Marty Lutz, always enjoy their visits to Bonge's. On a recent day, the two waited on the patio for



the restaurant to open.

Latchaw loves the beef filet, describing it as tender and delicious. She especially loves it alongside the wedge salad with a homemade bleu cheese.

But her favorite Bonge's offering is the tomato soup and jalapeno cornbread.

"I could make a meal out of that," Lutz says. "I don't care for jalapenos, but they put just enough in their cornbread batter. It's very good."

Patrons come from far and wide to sample other Bonge's originals, such as Harger Duck. Another favorite is the Perkinsville Pork, a German schnitzel, pounded thin, coated in breadcrumbs, dusted with parmesan cheese and deep fried.

According to server Chris Zinn, patrons go crazy for the Applewood smoked prime rib on Fridays and Saturdays.

"When I meet a new table, I start by saying, 'A lot of things are based on tradition here,' because we've found what worked. In our business, everyone wants to change everything, but that's not what we do," he explains.

"There might be some tweaks to improve, but nothing is ever going to change. People come here for a reason, and we provide that reason." ■

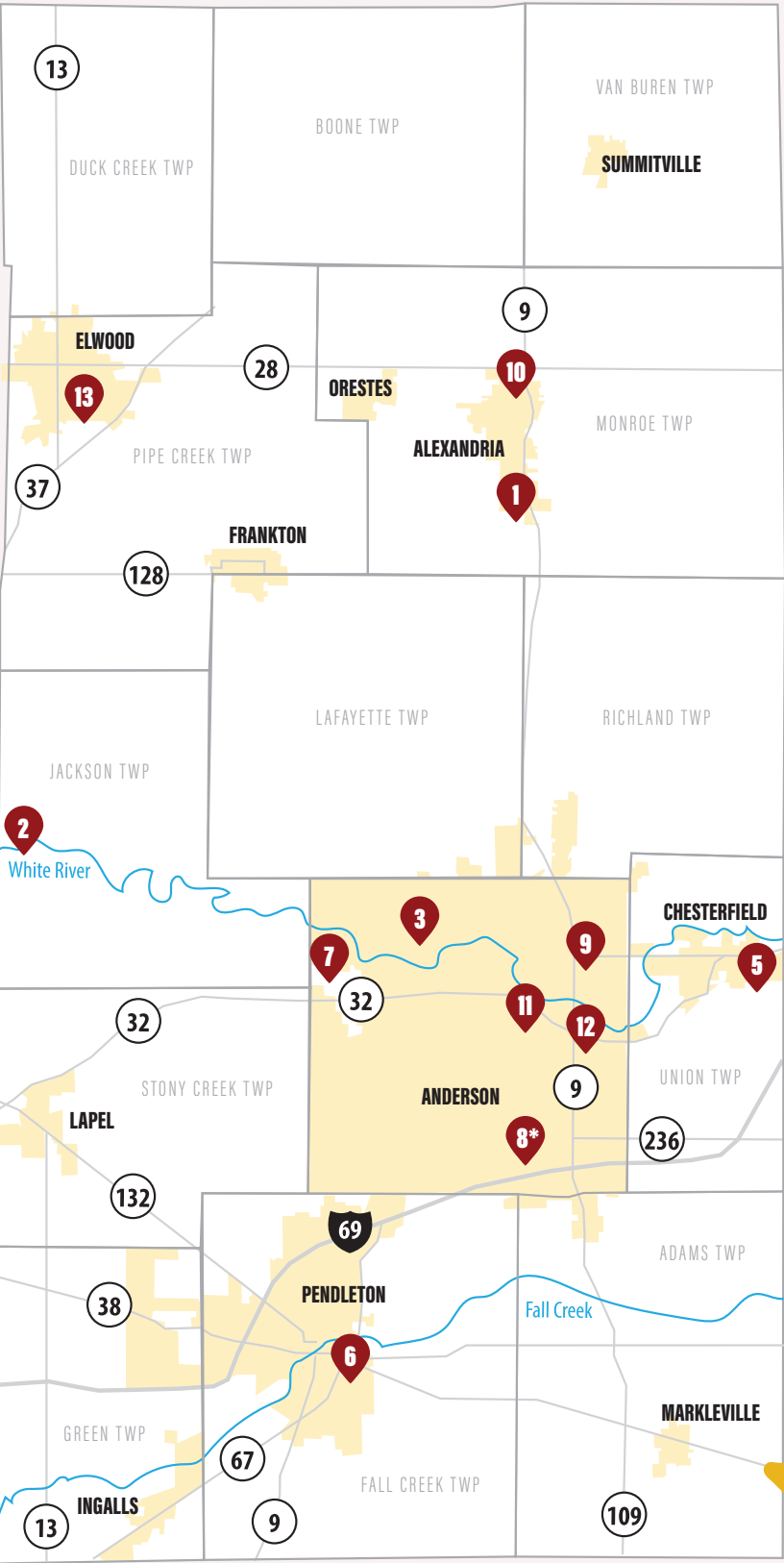
“It's the most TOP-TIER filet
that you're going to get.”

Courtney Miller
Bonge's general manager



BEST BITES!

AROUND MADISON COUNTY



* One of three Riviera Maya locations in Anderson

Here's a sampling to whet your appetite:



BIRDS SMOKEHOUSE BBQ

9008 S. Walnut St., Daleville
765-378-1900
birdssmokehousebbq.com

OPEN:

MON	TUE	WED	
CLSD	11-7	11-7	
THU	FRI	SAT	SUN
11-7	11-7	11-7	11-6

BEST BITES DISH:
"Hickory-smoked baby back ribs. Fall-off-the-bone tender and juicy meat."
– Reba Strange, owner



JIMMIES DAIRY BAR

7065 Ind. 67, Pendleton
765-778-3800

OPEN:

MON	TUE	WED	
10:30-8	10:30-8	10:30-8	
THU	FRI	SAT	SUN
10:30-8	10:30-9	10:30-9	10:30-8

BEST BITES DISH:
"Homemade Best BBQ sandwich in Indiana. Our BBQ is made fresh daily with the exact recipe that Jimmie started in the late '40s in Anderson."
– Sherry and Terry Richwine, owners

1925 PUBHOUSE

905 Northshore Extended, Anderson
765-274-5016
1925pubhouse.com

OPEN:

MON	TUE	WED	
CLSD	11-9	11-9	
THU	FRI	SAT	SUN
11-9	11-9	11-9	11-7

BEST BITES DISH:
"Original Smash Burger. Two four-ounce Black Angus ground beef patties smashed thin and crispy. Topped with American cheese, pickle, onion, and house sauce. Served on a toasted bun."
– from 1925pubhouse.com



DINER 67

4969 E. Madison County Road 67, Chesterfield
765-378-9075
Facebook: Diner 67

OPEN:

MON	TUE	WED	
7-8	7-8	7-8	
THU	FRI	SAT	SUN
7-8	7-8	7-8	7-3

BEST BITES DISH:
"Hand-breaded walleye cooked to perfection and loved by many. Included with homemade soup, cole slaw or potato."
– Jetmir, owner



BBQ sandwich and tangerine cone

ON THE MAP:

1. The Harrison
2. Bonge's Tavern
3. 1925 Pubhouse
4. Birds Smokehouse BBQ
5. Diner 67
6. Jimmies Dairy Bar
7. Edgewood Pub, Dining & Golf
8. Riviera Maya Mexican Grill*
9. Marco's Pizza
10. Sunshine and Cinnamon Cafe
11. The Toast Cafe
12. Lemon Drop
13. The Tin Plate Fine Food & Spirits
- Not included: W&R BBQ and More



EDGEWOOD PUB, DINING & GOLF

519 Golf Club Road, Anderson
765-642-4979
theedgeexperiences.com

OPEN:

MON	TUE	WED	THU	FRI	SAT	SUN
CLSD	11-8	11-8	11-8	11-9	11-9	CLSD

BEST BITES DISH:

"Our Parmesan Cod is a hands-down favorite among our dishes! The tender cod filet is topped with shredded parmesan cheese and baked until golden brown. It is served hot from the oven with the melted goodness flavoring every bite. The two sides that most patrons enjoy with this dish are salad and a baked sweet potato."

– Patty Farran, general manager



MARCOS PIZZA

615 Scatterfield Road, Anderson
765-643-5900
marcos.com

OPEN:

MON	TUE	WED	
10-11	10-11	10-11	
THU	FRI	SAT	SUN
10-11	10-MID	10-MID	10-11

BEST BITES DISH:

"Mouthwatering all-meat pizza with cheesy bread and a fresh garden salad."

– Stephanie Jones

RIVIERA MAYA MEXICAN GRILL

1721 E. 60th St., Anderson
765-393-3141
rivieramayamexicanrestaurant.com

OPEN:

MON	TUE	WED	
11-8:15	11-8:15	11-8:15	
THU	FRI	SAT	SUN
11-8:15	11-9:15	11-9:15	11-8:15

4434 S. Scatterfield Road, Anderson
765-641-0099
rivieramayamexicanrestaurant.com
rivierascatterfield@gmail.com

OPEN:

MON	TUE	WED	
11-10	11-10	11-10	
THU	FRI	SAT	SUN
11-10	11-10:30	11-10:30	11-10

1320 Meridian St., Anderson
765-622-1779
rivieramayamexicanrestaurant.com
rivieradowntown@gmail.com

OPEN:

MON	TUE	WED	
11-10	11-10	11-10	
THU	FRI	SAT	SUN
11-10	11-10:30	11-10:30	11-10

BEST BITES DISH:

"Quesabirrias. It is a very traditional Mexican dish made with beef cooked for four hours with seasonings. It is prepared to perfection. After cooking, it is placed in a corn tortilla with cheese on the grill until crispy. It is served on a plate with broth in which the meat was cooked. The meat, onion, cilantro, and all that is left is to enjoy it."

– Josue Quezada, general manager



SUNSHINE AND CINNAMON CAFE

120 W. Cleveland St., Alexandria
765-705-0819
Facebook: SunShine & Cinnamon Cafe
sunshineandcinnamoncafe@gmail.com

OPEN:

MON	TUE	WED	
CLSD	11-9	7-2	
THU	FRI	SAT	SUN
7-2, 4:15-7	7-2	8-2	8-2

BEST BITES DISH:

"We are known for our homemade Biscuits and Gravy! Of course everything is made from scratch. Our biscuits are made with real butter and are a bit crunchy on the outside but soft in the middle. We top these biscuits with our sausage pepper gravy, and our gravy has lots of sausage. In fact someone told me once the we were going to go broke putting all that sausage in the gravy! Well, we wouldn't change a thing. You can order a full or half order and top it with eggs, our pan fried Yukon potatoes or bacon. If you haven't tried us yet and you like homemade food...stop in and see us!"

– Shaylene Shaw, co-owner





THE TOAST CAFE

28 E. 13th St., Anderson

765-393-0449

thetoastcafe.com

darla@thetoastcafe.com

OPEN:	MON	TUE	WED
	7-3	7-3	7-3
	THU	FRI	SAT
	7-3	7-3	7-3
	SUN		
	7-3		

BEST BITES DISH:

"Breakfast Manhattan. Toasted jumbo buttermilk biscuit — scratch-made in our in-house bakery — topped with two sausage patties, two eggs your way, and smothered in home-made sausage gravy, made fresh daily. Served with crispy hashbrowns or golden home fries."

— Darla Sallee, managing owner



LEMON DROP

1701 Mounds Road, Anderson

765-644-9054

OPEN:	MON	TUE	WED
	10:30-9	10:30-9	10:30-9

THU	FRI	SAT	SUN
10:30-9	10:30-9	10:30-9	CLSD

BEST BITES DISH:

"Our Onionburger is our biggest seller. Two hamburger patties smashed together with grilled onions in it. The perfect pairing of savory and sweet."

— Sheree K. Titley, manager



W&R BBQ AND MORE

Pop-up locations in Anderson

317-225-2312

Facebook: wrbbqandmore

Wrbbqandmore@gmail.com

OPEN:	MON	TUE	WED
	CLSD	12-5	9-5
	THU	FRI	SAT
	12-5	VARY	CLSD
	SUN		
	9-5		

BEST BITES DISH:

"Jay Walker's Player Plate is a bold, no-nonsense feast that walks the line between classic and crave worthy. It includes rib tips grilled low and slow until they fall apart at the touch, brisket that melts in your mouth and beef with bark that bites."

— Yolanda Wills, owner



THE TIN PLATE FINE FOOD & SPIRITS

2233 South J St., Elwood

765-557-8231

tinplateelwood.com

OPEN:	MON	TUE	WED	THU	FRI	SAT	SUN
	11-9	11-9	11-9	11-9	11-10	11-10	CLSD

BEST BITES DISH:

"Our fresh, never-frozen pork tenderloin is cut and tenderized in house every day. We then hand bread each tenderloin to order. We fix it up with your favorite toppings and serve it to you hot and fresh. We offer the hand-breaded tenderloin several ways. We have the traditional sandwich, we have a half tenderloin with fries special daily, and on Tuesdays you can get a half tenderloin with fries and a drink. We offer a Hoosier favorite Breaded Tenderloin Manhattan served with mashed potatoes and your choice of house-made red gravy with roast beef or a house-made country gravy option as well."

— Patrick Rice, owner

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at Grandview

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local calendar



Indiana State Fair Band Day

AUG

FRIDAY, AUG. 1

- Band Day Combo - prelims and finals, Hoosier Lottery Grandstand at Indiana State Fairgrounds, Indianapolis.
- Karaoke Night with Josh, 6 to 8 p.m. at Belgian Horse Winery, Middletown.
- An Evening with Mark Lowry, 7:30 p.m. at Paramount Theatre, Anderson.
- Three Dog Night, 7:30 p.m., free stage at Indiana State Fairgrounds, Indianapolis.
- Chris Stapleton, 7:30 p.m. at Ruoff Music Center, Noblesville.
- Macy Gray, 8 p.m., in Egyptian Room, Old National Centre, Indianapolis.

SATURDAY, AUG. 2

- My Yellow Rickshaw, 7 to 9 p.m. at Daleville Park, Daleville.
- Revisiting Creedence, 7:30 p.m. at Paramount Theatre, Anderson.
- 76th annual National Crown, 7:30 p.m. at Anderson Speedway, Anderson.
- Chris Stapleton, 7:30 p.m. at Ruoff Music Center, Noblesville.

SUNDAY, AUG. 3

- “The Great Floods” presentation by Madison County Historian Stephen Jackson, 2 p.m. at Museum of Madison County, Anderson.
- Dan Daugherty Band, 4 to 6 p.m. at Callaway Park, Elwood.
- Summer Concert Series with AJ Wetzel, 4 to 6:30 p.m. at Belgian Horse Winery, Middletown.

TUESDAY, AUG. 5

- “An Electrifying Era - Street Cars” presented by Stephen T. Jackson, Madison County historian, 6 p.m. at Frankton Community Library, Frankton.

WEDNESDAY, AUG. 6

- Summer Concert Series with Cory Hill Band, 6:30 to 9 p.m. at Belgian Horse Winery, Middletown.
- Cadaverdogs Band, 7 to 8:30 p.m., at James Dean Memorial Stage, Playacres Park, Fairmount.
- Babyface, 7:30 p.m., free stage at Indiana State Fairgrounds, Indianapolis.
- Noblesville
- Toto + Christopher Cross + Men At Work, 6:45 p.m. at Ruoff Music Center, Noblesville.

THURSDAY, AUG. 7

- America, 7:30 p.m., free stage at Indiana State Fairgrounds, Indianapolis.
- Cyndi Lauper: Girls Just Wanna Have Fun Farewell Tour, 7:30 p.m. at Ruoff Music Center, Noblesville.

FRIDAY, AUG. 8

- Jai Baker 3, 7:30 p.m. at Dickmann Town Center, Anderson.
- Twitty & Lynn: A Salute to Conway and Loretta, 7:30 p.m. at Paramount Theatre, Anderson.
- Bill Murray and His Blood Brothers, 7:30 p.m., free stage at Indiana State Fairgrounds, Indianapolis.
- Jason Aldean, 7:30 p.m. at Ruoff Music Center, Noblesville.

SATURDAY, AUG. 9

- TANL's (Turn Away No Longer) Summer Dayz Car Show, 8 a.m. to 5 p.m. at Madison County 4-H Fairgrounds, Alexandria.
- White River Food Truck Festival 2025, 4 to 8 p.m., Anderson.
- Trivia Night with Josh, 6 to 7:30 p.m. at Belgian Horse Winery, Middletown.
- Styx & Kevin Cronin + Don Felder The Brotherhood of Rock Tour, 6:45 p.m. at Ruoff Music Center, Noblesville.
- The Beat Goes on Show: Cher Tribute, 7:30 p.m. at Paramount Theatre, Anderson.
- CRA Street Stock 150, 7:30 p.m. at Anderson Speedway, Anderson.
- Rod Stewart: One Last Time, 7:30 p.m. at Ruoff Music Center, Noblesville.
- Radio Junkies, 8 p.m. at Eagles Lodge 174, Anderson.



The Oak Ridge Boys

TUESDAY, AUG. 12

- Madison County History Series (“The Falls at Pendleton”), 10:30 a.m. at Anderson Public Library, Anderson.
- Summer Concert Series with Bash Crider & Rose City Salvage, 6:30 to 9 p.m. at Belgian Horse Winery, Middletown.
- Brit Floyd - The Pink Floyd Tribute Show, at Everwise Amphitheater at White River State Park, Indianapolis.

WEDNESDAY, AUG. 13

- Roughhouse Indy, 6:30 p.m. at Belgian Horse Winery, Middletown.
- Hubie Ashcraft Band, 7 to 8:30 p.m. at James Dean Memorial Stage, Playacres Park, Fairmount.

THURSDAY, AUG. 14

- 2025 Sunset Concert (formerly Little Night Music) – featuring Sarah McLaughlin and Layke Jones, 6 p.m., at the home of Gary and Darla Sallee, 1004 N. Raible Ave. Tickets required.
- The Oak Ridge Boys: American Made Farewell Tour, 7 p.m., Paramount Theatre, Anderson.
- Chevelle With Asking Alexandria and Dead Poet Society, at Everwise Amphitheater, Indianapolis.
- Phil Vassar & Lonestar (co-headline 6 p.m. show), 7:30 p.m., free stage at Indiana State Fairgrounds, Indianapolis.
- Nelly, 8 p.m. at Ruoff Music Center, Noblesville.

FRIDAY, AUG. 15

- Night Before Glass Festival Rod Run, 4 to 8 p.m, at Elks Lodge 368, Elwood.
- The Doo, 7:30 p.m. at Dickmann Town Center, Anderson.
- Melissa Etheridge, 7:30 p.m., free stage at Indiana State Fairgrounds, Indianapolis.
- Goo Goo Dolls with Dashboard Confessional, 7:30 p.m. at Everwise Amphitheater at White River State Park, Indianapolis.
- Styx, 7:30 p.m. at Ruoff Music Center, Noblesville.
- Stella Luna and the Satellites, 7:30 p.m. at Yorktown Civic Green, Yorktown.

SATURDAY, AUG. 16

- Radio Junkies Live (part of LarryPalooza), 12:15 to 1 p.m. at Dickmann Town Centre, Anderson.
- Neighborhood Block Party presented by Mayor Thomas Broderick Jr. and the Anderson Police Department, 11 a.m. to 2 p.m., at Pulaski Park, Anderson.
- Season Championships, 7:30 p.m. at Anderson Speedway, Anderson.
- Little Big Town, 7 p.m. at Ruoff Music Center, Noblesville.

SUNDAY, AUG. 17

- Chat At The Cabin - Murder in Their Hearts - The Fall Creek Massacre, 4 p.m. at Log Cabin (north entrance), Pendleton.
- Lil Wayne, 7:30 p.m. at Ruoff Music Center, Noblesville.

MONDAY, AUG. 18

- Shinedown: Dance, Kid, Dance, 7 p.m. at Gainbridge Fieldhouse, Indianapolis.

WEDNESDAY, AUG. 20

- Summer Concert Series with Gordon Bonham Blues Band, 6:30 to 9 p.m. at Belgian Horse Winery, Middletown.
- Blue Collar Union Band, 7 to 8:30 p.m. at James Dean Memorial Stage, Playacres Park, Fairmount.

THURSDAY, AUG. 21

- Alison Krauss & Union Station featuring Jerry Douglas and special guest Willie Watson, at Everwise Amphitheater at White River State Park, Indianapolis.

FRIDAY, AUG. 22

- Remedy Band, 6:30 p.m. at Tonne Winery, Muncie.
- Soul Street, 7:30 p.m. at Dickmann Town Center, Anderson.
- Billy Idol: It's A Nice Day To ... Tour Again!, 7:30 p.m. at at Ruoff Music Center, Noblesville.

RECURRING EVENTS

Markleville Jamboree

4:30 to 9 p.m. Friday, Aug. 1, and 9 a.m. to 1 p.m. Saturday, Aug. 2, at Community Park, Markleville.

“Frozen Jr.”

7 p.m. Wednesday, Aug. 6, through Friday, Aug. 8; 2 and 7 p.m. Saturday, Aug. 9. Presented by Duck Creek Players at the Elwood Opera House, Elwood.

Tipton County Pork Festival

11 a.m. to 10 p.m. Thursday, Sept. 4, Friday, Sept. 5, and Saturday, Sept. 6; downtown Tipton.

“Rumors” by Neil Simon

7:30 p.m. Thursday, Sept. 4, through Saturday, Sept. 6, and Friday, Sept. 12, and Saturday, Sept. 13; and 3:30 p.m. Sunday, Sept. 14; at Mainstage Theatre, Anderson.

Pendleton Fall Creek Heritage Fair

10 a.m. to 6 p.m. Friday, Sept. 5, and Saturday, Sept. 6, at Falls Park, Pendleton.

Downtown Pendleton Fall Festival

Friday, Sept. 5, and Saturday, Sept. 6, in downtown Pendleton.

Andersontown Powwow

Saturday, Sept. 6, and Sunday, Sept. 7, at Beulah Park, Alexandria.

50th annual Frankton Heritage Days Festival

Friday, Sept. 19, through Sunday, Sept. 21, at various locations including Heritage Field, Heritage Commons, downtown, Heritage House, and Frankton Elementary School.

SATURDAY, AUG. 23

- Anderson Gaslight Festival Classic & Hotrod Car Show, 9 a.m. to 3 p.m., Historic West Eighth Street, Anderson.
- Pie Baking Contest (part of Anderson Gaslight Festival); pie drop-off, 8:30 to 10 a.m.; pie judging: noon; awards and auctions, 2 p.m.; Anderson.
- Anderson Gaslight Festival, 10 a.m. to 3 p.m., Anderson.
- Summer Concert Series with Bramlett Brothers, 6:30 to 9 p.m. at Belgian Horse Winery, Middletown.
- Season Championships, 7:30 p.m. at Anderson Speedway, Anderson.

SUNDAY, AUG. 24

- Overruled & The Heating Unit, 4 to 6 p.m. at Callaway Park, Elwood.

WEDNESDAY, AUG. 27

- Summer Concert Series with Hunter Lee Band, 6:30 to 9 p.m. at Belgian Horse Winery, Middletown.
- The Bishops, 7 p.m. at Carmel Gazebo, Carmel.

THURSDAY, AUG. 28

- Luke Bryan, 7 p.m. at Ruoff Music Center, Noblesville.



Spiritfest at Camp Chesterfield

10 a.m. to 6 p.m. Saturday, Sept. 20, and 10 a.m. to 4 p.m. Sunday, Sept. 21 at historic Camp Chesterfield.

“Oklahoma”

7 p.m. Wednesday, Sept. 24, through Friday, Sept. 26; 2 and 7 p.m. Presented by Duck Creek Players at the Elwood Opera House, Elwood.

Hippie Fest

Noon to 7 p.m. Saturday, Sept. 27, and Sunday, Sept. 28, at Tipton County Fairground, Tipton. Due to crowd size and parking limitations, all tickets must be reserved online at HippieFest.org.

Jim Gaffigan – Everything is Wonderful tour

7 p.m. Thursday, Oct. 2, and Friday, Oct. 3; 5 and 8 p.m. Saturday, Oct. 4, and 7 p.m. Sunday, Oct. 5 at Clowes Memorial Hall on the campus of Butler University, Indianapolis.

“Dracula”

7 p.m. Thursday, Oct. 23, through Saturday, Oct. 25; 2 p.m. matinee Saturday, Oct. 25. Presented by Duck Creek Players at Elwood Opera House, Elwood.

FRIDAY, AUG. 29

- Cook & Belle (Farmer's Pike Festival), 6 p.m. at New Castle.

SATURDAY, AUG. 30

- Cook & Belle, 7 p.m. at Harrah's Hoosier Park Racing & Casino, Anderson.
- Billy Idol, 7:30 p.m. at Ruoff Music Center, Noblesville.
- Night of Thrills, 7:30 p.m. at Anderson Speedway, Anderson.
- Toy Factory, 7 to 9 p.m. at Daleville Park.

SUNDAY, AUG. 31

- Soul Street, 7:30 p.m. at Dickmann Town Center, Anderson.

SEP

TUESDAY, SEPT. 2

- “An Electrifying Era - The Interurban” presented by Stephen T. Jackson, Madison County historian, 6 p.m. at Frankton Community Library, Frankton.

WEDNESDAY, SEPT. 3

- Summer Concert Series with Brad Kleinschmidt Trio, 6:30 to 9 p.m. at Belgian Horse Winery, Middletown.

FRIDAY, SEPT. 5

- Karaoke Night with Josh, 6 to 8 p.m. at Belgian Horse Winery, Middletown.
- The Drifters, The Platters and Cornell Gunter's Coasters, 7:30 p.m. at Paramount Theatre, Anderson.
- Dane Clark, 7:30 p.m. at Dickmann Town Center, Anderson.
- Flynnville Train, 7:30 p.m. at Civic Green, Yorktown.

SATURDAY, SEPT. 6

- Pink Droyd, 7:30 p.m. at Paramount Theatre, Anderson.
- Cook and Belle, 8 p.m. at Gas City Performing Arts Theatre, Gas City.
- “Etta May,” 8 p.m. at Schrott Center for the Arts, campus of Butler University, Indianapolis.



Cook and Belle

SUNDAY, SEPT. 7

- “White River Tales” presentation by Madison County Historian Stephen Jackson, 2 p.m. at Museum of Madison County, Anderson.
- Jenna Rose & The Ramblers, 4 to 6 p.m. at Callaway Park, Elwood.
- Summer Concert Series with Ball State Studio Band, 4 to 6:30 p.m. at Belgian Horse Winery, Middletown.

TUESDAY, SEPT. 9

- Madison County History Series (Anderson: A Look Back - Part 3), 10:30 a.m. at Anderson Public Library, Anderson.

WEDNESDAY, SEPT. 10

- Summer Concert Series with Straight Up Chumps, 6:30 to 9 p.m. at Belgian Horse Winery, Middletown.

FRIDAY, SEPT. 12

- Magnolia Soul, 7:30 p.m. at Dickmann Town Center, Anderson.

SATURDAY, SEPT. 13

- Day of Worship, 2 to 8 p.m. at Dickmann Town Center, Anderson. Hosted by Anointed Crusade for Christ.
- Summer Concert Series Fall Festival featuring Cory Hill Band, 4 to 7 p.m. at Belgian Horse Winery, Middletown.
- The Doobie Brothers and Coral Reefer (Jimmy Buffet’s) Band, 7 p.m. at Ruoff Music Center, Noblesville.
- Anderson Symphony Orchestra’s season opener “Romantic Currents,” with conductor Daniel Wiley, 7:30 p.m. at Paramount Theatre, Anderson.
- Vores Compact Touring Series, CRA Late Model Sportsman, CRA Street Stocks, 7:30 p.m. at Anderson Speedway, Anderson.
- Radio Junkies, 8 p.m. at Eagles Lodge 174, Anderson.
- Cook & Belle (Gaston Summer Bash), 8 p.m., Gaston.

WEDNESDAY, SEPT. 17

- Summer Concert Series with Stella Luna & The Satellites, 6:30 to 9 p.m. at Belgian Horse Winery, Middletown.
- Blink 182, at Ruoff Music Center, Noblesville.

THURSDAY, SEPT. 18

- Outlaw - Willie Nelson, Bob Dylan, Sheryl Crow & More, 3:45 p.m. at Ruoff Music Center, Noblesville.

FRIDAY, SEPT. 19

- GrooveSmash, 7:30 p.m. at Dickmann Town Center, Anderson.
- Trivia Night with Josh, 6 to 7:30 p.m. at Belgian Horse Winery, Middletown.

SATURDAY, SEPT. 20

- Indianapolis Walk to End Hydrocephalus, 9 a.m. at Flat Fork Creek Park, Fortville.
- Neighborhood Block Party presented by Mayor Thomas Broderick Jr. and the Anderson Police Department, 11 a.m. to 2 p.m. at Harmon Park, Anderson.
- Summer Concert Series with Graciously Departed, 6:30 to 9 p.m. at Belgian Horse Winery, Middletown.
- Mr. Asylum, 9:30 p.m. at Blaze Brew Pub, Anderson.
- Cook & Belle, at Middletown Fall Fest.

MONDAY, SEPT. 22

- Cook & Belle, 6 p.m. at Conner Prairie, Fishers.

WEDNESDAY, SEPT. 24

- Summer Concert Series with Rhino Down Band, 6:30 to 9 p.m. at Belgian Horse Winery, Middletown.



Puppy Pals Live!

FRIDAY, SEPT. 26

- Papa Roach & Rise Against: Rise of the Roach Tour, 7 p.m. at Everwise Amphitheater at White River State Park, Indianapolis.

SATURDAY, SEPT. 27

- Cook & Belle (Atlanta Earth Days), 1 p.m. at Atlanta.
- James Dean Run, 6 p.m. at Playacres Park, Fairmount.
- Summer Concert Series with Los Electro, 6:30 to 9 p.m. at Belgian Horse Winery, Middletown.
- Cook & Belle, 7 p.m. at Hoosier Park Racing & Casino, Anderson.
- Tripole 50’s Fords, FWD, Legends (Dietzen/Fritz Memorial), 7:30 p.m. at Anderson Speedway, Anderson.

SUNDAY, SEPT. 28

- Summer Concert Series with Ball State Jazz Ensemble, 4 to 6:30 p.m. at Belgian Horse Winery, Middletown.



WEDNESDAY, OCT. 1

- Summer Concert Series fnale, The 78’s, 6:30 to 9 p.m. at Belgian Horse Winery, Middletown.

THURSDAY, OCT. 2

- That Arena Rock Show, a Celebration of ’70s and ’80s rock, 7:30 p.m. at Paramount Theatre, Anderson.

FRIDAY, OCT. 3

- Karaoke Night with Josh, 6 to 8 p.m. at Belgian Horse Winery, 7200 W. 625N.
- Lainey Wilson: Whirlwind World Tour, 7 p.m. at Ruoff Music Center, Noblesville.

SATURDAY, OCT. 4

- 10th annual Tony Elliott Classic - 500 Sprint Car Tour, Kenyon Midgets, Champ Karts, 6 p.m. at Anderson Speedway, Anderson.

SUNDAY, OCT. 5

- “You Shall Never Again See Your Sister” and Ella B. Kehrer Hospital presentation by Madison County Historian Stephen Jackson, 2 p.m. at Museum of Madison County, Anderson.

TUESDAY, OCT. 7

- “Automobiles of Madison County” presented by historian Stephen T. Jackson, 6 p.m. at Frankton Community Library, Frankton.

FRIDAY, OCT. 10

- “Dr. Jekyll and Mr. Hyde” silent movie accompanied by Clark Wilson on the Page organ, 7:30 p.m., at Paramount Theatre, Anderson.

SATURDAY, OCT. 11

- Direct from Sweden: The Music of ABBA, 7:30 p.m. at Paramount Theatre, Anderson.

TUESDAY, OCT. 14

- Madison County History Series (“The Anderson Schools: A History 1830-1898”), 10:30 a.m. at Anderson Public Library, Anderson.

WEDNESDAY, OCT. 15

- “Golden Girls, The Laugh Continues,” 7 p.m. at Clowes Memorial Hall, campus of Butler University, Indianapolis.

FRIDAY, OCT. 17

- “Rocketman,” 7:30 p.m. at Paramount Theatre, Anderson.

SATURDAY, OCT. 18

- Puppy Pals Live, 7:30 p.m. at Paramount Theatre, Anderson.
- Cocktails & Costumes, 6:30 p.m. at Madison County Shrine Club, Anderson.

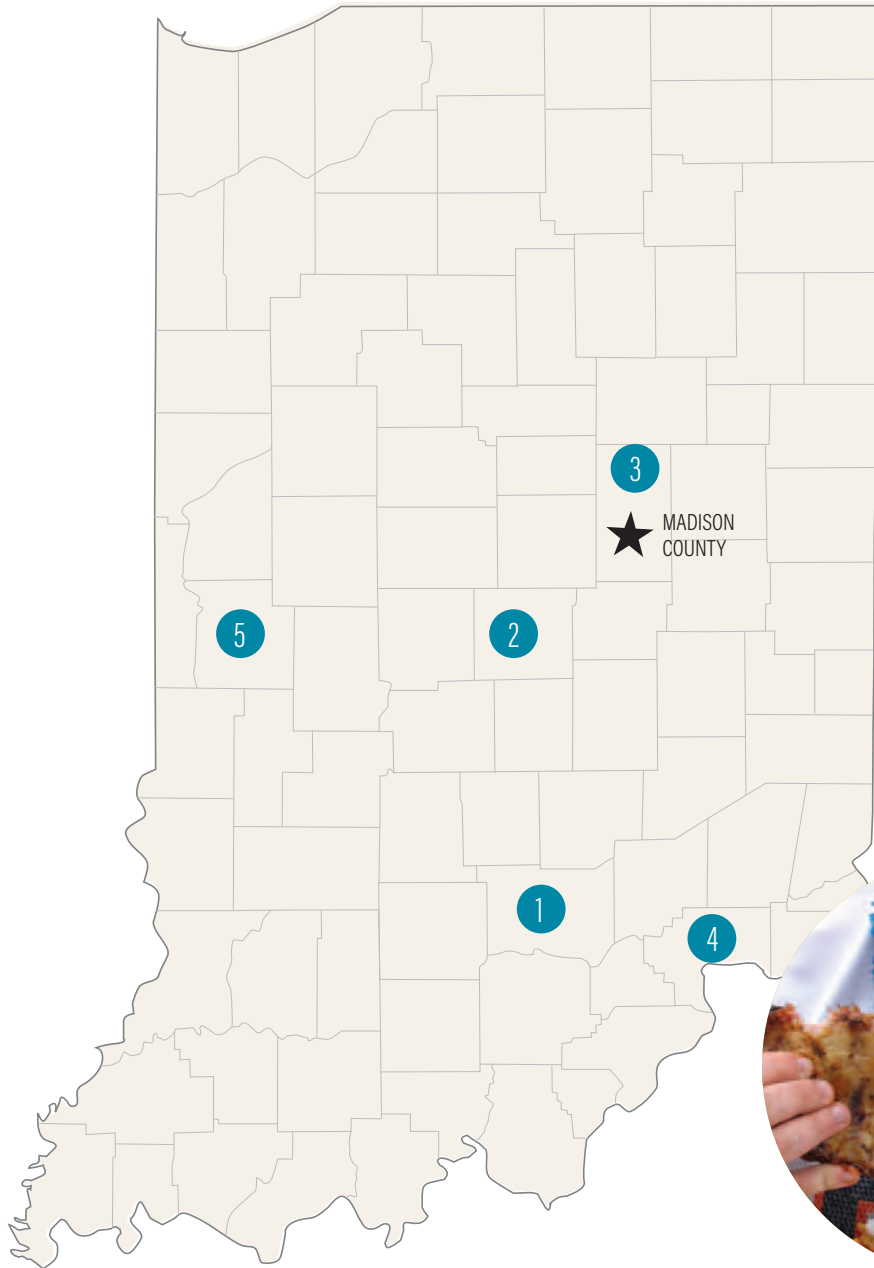
SATURDAY, OCT. 25

- Anderson Symphony Orchestra’s “Halloween Spooktacular,” with traditional kids costume parade, 7:30 p.m. at Paramount Theatre, Anderson.

FRIDAY, OCT. 31

- Cook & Belle (Fright Night), 7 p.m. at Harrah’s Hoosier Park Racing & Casino, Anderson.

festivals



1. JACKSON COUNTY WATERMELON FESTIVAL - ROCK OF THE RIND

When: Thursday, July 31; Friday, Aug. 1, and Saturday, Aug. 2

Where: Town Square, Brownstown

Information: The illustrious Jackson County Watermelon will have some of the hottest artists in country music including Tracy Byrd, Deana Carter, Justin Moore, Josh Ward, Taylor Hunnicutt, Arlo McKinley, Stephen Wilson Jr, and more. Additional information is available at rocktherind.com.

2. INDIANA STATE FAIR

When: Aug. 1 through Aug. 31

Where: Indiana State Fairgrounds & Event Center.

Information: Bring the kids to visit the animals, ride the midway, and check out The Hoosier Lottery Free Stage. Concerts will include Three Dog Night, Babyface, America, Bill Murray & His Blood Brothers, Chris Tomlin, Phil Vassar, Lonestar, Melissa Etheridge, and the 1964 Tribute. Shows are free with paid fair admission. Additional information at indianastatefair.com.



3. ELWOOD GLASS FESTIVAL

When: Noon to 10 p.m. Friday, Aug. 15; 10 a.m. to 10 p.m. Saturday, Aug. 16; and 10 a.m. to 4 p.m. Sunday, Aug. 17

Where: Callaway Park, Elwood

Information: The festival has been Elwood’s largest annual festival since 1971 and is a tribute to the unique, crafted hand-blown art-glass produced throughout the Elwood community since the earliest days of the Indiana Gas Boom, more than 125 years ago. Parade, carnival rides, arts and crafts, food, collectibles, bus doors, demonstrations and fun contests.



4. MADISON RIBBERFEST BBQ & BLUES

When: Friday, Aug. 15, and Saturday, Aug. 16

Where: Riverfront & Bicentennial Park, Madison

Information: A blend of barbecue and blues music from national and regionally known artists.

There will be food vendors, concrete pigs corral, pig toss, rib-eating contest and more.

5. COVERED BRIDGE ART ASSOCIATION OPEN ART SHOW

When: Sept. 1 through Sept. 30

Where: Covered Bridge Art Gallery, Rockville

Information: The Art Gallery is on the north side of the historic Rockville Courthouse Square. The annual open art of the Art of the Covered Bridge Capital of the World. Many guest artists exhibit during this month-long art show. There is no admission charge.



WOVEN IN TIME

WITH **STEPHEN
T. JACKSON**

Jackson's articles on local history are published in Madison and in The Herald Bulletin. His most recent coffee table book - "Historic Places in a County Called Madison" - is available for purchase at The Herald Bulletin.

WHAT DO YOU KNOW?

1.

On Aug. 19, 1887, the Anderson Street Railway was chartered, ushering in a new form of mass transportation.

How was it powered?

2.

On Sept. 11, 1924, a well-known children's home opened in Anderson. What was its name?

3.

On Oct. 26, 1962, a well-known and tireless worker in the field of tuberculosis died in Anderson. Can you name her?

WHAT DO YOU KNOW
ANSWERS: 1. THE CARS WERE
PULLED BY MULES - WHICH
PROVED TO BE UNRELIABLE;
2. CALVIN A. BRONNENBERG
ORPHANS HOME; 3. ELLA B.
KERHER



Kennedy visits left lasting impression on Madison County

Editor's note: This is the third Madison magazine column in Steve Jackson's series on Anderson's Historic West Eighth Street.

It's hard to believe that 65 years have passed since John F. Kennedy first visited Madison County, on April 5, 1960. Both the April and October visits made lasting impressions on those who attended.

Seeking the Democratic Party nomination, his plane touched down at the new Anderson Airport near Chesterfield. An estimated 600 people had gathered to greet the young, charismatic senator from Massachusetts.

Kennedy's caravan went from the airport to the Anderson Eagles Lodge and Alexandria's Beulah Park. At noon, he spoke to an audience that had packed the

200-capacity shelter house in the park. His speech on the farm program and his unwavering determination to halt the rapid fall of farm prices, a pressing issue for the local community, lasted 30 minutes.

He was treated like a Hollywood celebrity. It was a Tuesday, but schools had been let out at noon, and the senator was confronted with squealing, determined autograph hunters. The local residents, especially the students, were in awe of the young senator from Massachusetts. He patiently autographed every piece of paper he got his hands on as he moved slowly back to his car.

Kennedy returned to Madison County in October 1960, this time as the Democratic Party's candidate for president. His first stop was an unscheduled one in Pendleton on Oct. 5. His motorcade was en route from Indianapolis to Anderson and was to only pass

through Pendleton.

However, in a surprising turn of events, Pendleton Avenue had been purposely barricaded, blocking the passage of the motorcade. Just north of Pendleton Avenue and State Street intersection was a pickup truck acting as a makeshift campaign platform.

Seeing what was happening, Sen. Kennedy graciously exited his convertible and jumped on the back of the pickup. He spoke briefly for a few minutes, thanking the assembled crowd of about 150 and asking for their support in his campaign, and then moved on.

The next day, Kennedy made his second campaign visit to Anderson. He was scheduled to deliver a 12-minute speech at 10 a.m. from the east side of the courthouse. His caravan of three buses and seven cars entered Anderson from the south on Indiana 9 and turned north on Madison Avenue to Eighth Street, where he was greeted by a Columbia Elementary School contingent assembled curbside.

By the time Kennedy reached the courthouse, he was 50 minutes behind schedule.

After Mayor Ralph Ferguson welcomed him to the city and Fifth District Congressman J. Edward Roush introduced him, Kennedy began speaking about 11 a.m. In a brief but powerful eight-minute speech, he addressed the estimated crowd of 6,000 spectators, leaving a lasting impact.

Although rushed, he took time to shake numerous hands with many and sign a few autographs before leaving for Muncie. ■



Thomas Broderick Sr., John F. Kennedy and Rosemary Lockwood in Alexandria, April 5, 1960.



Jack Mellinger and family with Kennedy in Pendleton on Oct. 5, 1960.

MAIN: Kennedy, far right, on the east steps of the Madison County courthouse, Oct. 6, 1960.

faces & places

EACH ISSUE, MADISON DROPS IN ON SPECIAL EVENTS AND MOMENTS IN THE AREA

PHOTOS BY CALEB AMICK



From left, Addison Gerard, Joanna Garmin and Alexis Allard sing “Matchmaker, Matchmaker” during a rehearsal of “Fiddler on the Roof” performed by White River Christian Home Educators Drama Troupe at Byrum Hall on the campus of Anderson University.



Christina King holds up a handgun during rehearsal for “Steel Magnolias” at Anderson’s Mainstage Theatre.



Gardener Julie Mitchell waters hanging plants at Falls Park in Pendleton.



Jacob Davenport strikes a fore-hand during men’s tennis team practice at Anderson University.



Window attendant Kate Stecher waits for customers to arrive at Sno-Castle in Anderson.



An adoring crowd of girls from the Sistatistas of Royalty, a mentorship program for girls ages 3-12, greet Louisiana State University basketball star FlauJae Johnson during her speaking engagement at Anderson High School during the 2025 Youth Summit.



A participant in the 11th annual Run for the Fallen rolls up an Indiana state flag after completing a portion of the run in Anderson. The run honors U.S. military service members who’ve died while serving the country.

Members of the Elwood High School Class of 2025 cross 19th Street near the high school during a commencement ceremony rehearsal.



Terry Riggins, executive director of the Anderson Sertoma Club, waves the checkered flag, signifying that Karyn Locke won a race in the 30th Annual Mayor’s Cup Grand Prix.



Sally Pierce holds an American flag as she waits for runners to arrive at Anderson Memorial Park Cemetery during the Run for the Fallen.

Young thespians from Duck Creek Center for the Arts in Elwood perform during "The Aristocats" at the Elwood Opera House.

HARVEST MARKET
EST. 1976

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FRANKTON • MIDDLETOWN
GREENSBURG • NEW CASTLE

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Pen Ink:

INK CALLS THIS PAINTING "INK'S HAPPY SUN"

INK CALLS THIS ONE "APPLE PUMPKINS"

AND INK CALLS THIS ONE "BIG SISSER PEN TAKES INK TO THE PARK, PLEASE"

A LITTLE YOUNG TO KNOW SUBLIMINAL MESSAGING, AREN'T WE?

ACME STICKY NOTE COMPANY

Reddick

"Where's a sticky note when you need one?!"

Reddick

"Another 'minus 98!' Would it be so hard for her to write 'plus 2?'"

Pen Ink:

INK MADE BIG SISSER PEN SOME MUD TEA!

WELL, THANK YOU, MY LITTLE BARISTA!

MMMM! YUMMY!

INK ENJOYS THE MESSY SPECTACLE THAT COMES WITH DRINKING HER TEA

INK WILL GET ANOTHER CUP!



PHOTO BY DON KNIGHT

Gracie Stafford from Alexandria receives the Jimmy Erskine Award from sports reporter Rob Hunt as coach Jared Bourff, who nominated her, looks on during the 2025 THB Sports Awards show at Reardon Auditorium in Anderson.



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Having Fun in Anderson 2025



Mayor Thomas Broderick, Jr.

- Aug 8** Summer Concert: **Jai Baker 3** Dickmann Town Center 7:30PM
- Aug 15** Summer Concert: **The Doo** Dickmann Town Center 7:30PM
- Aug 16** APD Summer Block Party: Pulaski Park 11:00 AM-2:00 PM
- Aug 22** Summer Concert: **Soul Street** Dickmann Town Center 7:30PM
- Aug 23** Anderson Gaslight Festival: Historic W. 8th Street 10:00AM-7:00PM
- Sept 5** Summer Concert: **Dane Clark** Dickmann Town Center 7:30PM
- Sept 12** Summer Concert: **Magnolia Soul** Dickmann Town Center 7:30PM
- Sept 19** Summer Concert: **GrooveSmash** Dickmann Town Center 7:30PM
- Sept 20** APD Summer Block Party: Grandview Harmon Park 11am-2pm
- Oct 30** APD Trunk or Treat: Dickmann Town Center 6pm-8pm

[#ComeHomeToAnderson](#)

