

On the Town

INDIANAPOLIS



The Children's Museum of Indianapolis features a number of smashing exhibits and displays.

033 IN BRIEF Fun facts, tidbits and news you can use.

035 QUINTESSENTIAL A guide to the city's must-see attractions.

038 INDY ART Big Car Collective's quirky art events.

040 OUR TOWN Four locals on why they love Indy.

043 SEVEN DISHES YOU'VE (PROBABLY) NEVER HEARD OF Exotic specialties from around the world.

047 A DIFFERENT APPROACH At home in Indiana with golf course designer Pete Dye

050 A GUY'S GUIDE TO INDY A day of sports, steak and other manly pursuits.

IN BRIEF

Based on average rent and number of jobs available requiring less than one year of experience, Indianapolis has been ranked the **No. 1 city for recent college grads.**

Source: Apartments.com and CBcampus.com



BY THE NUMBERS: THE CHILDREN'S MUSEUM OF INDIANAPOLIS

43 height (in feet) of "Fireworks of Glass," Dale Chihuly's biggest permanent work of blown glass

70 gallons of water in the museum's water clock, the largest in North America

110,000+ artifacts in the museum's collection, the largest of any youth museum in the world

145 dolls on display in *Barbie: The Fashion Experience*, the only Barbie museum exhibit in the US



DID YOU KNOW? Indianapolis is home to the two largest single-day sporting events in the world: the **Indianapolis 500** (May 30) and the **Allstate 400 at the Brickyard** (July 25).

What's a Hoosier?

There are more than 30 theories about the origins of this word—which refers to an Indiana native or resident. Here are a couple of them:

THEORY 1

Indiana poet James Whitcomb Riley said the name came from the pugnacious habits of the early settlers. "They were vicious fighters ... [and] frequently bit off noses and ears. This happened so often that a settler coming into the barroom after a fight would see an ear on the floor and ask, 'Whose ear?'"

THEORY 2

A theory attributed to Gov. Joseph Wright derived Hoosier from an Indian word for corn, *hoosa*. Indiana flatboat men taking corn to New Orleans came to be known as "hoosa men" or "hoosiers." Unfortunately, a search of Indian vocabularies has failed to reveal any such word for corn.

QUINTESSENTIAL



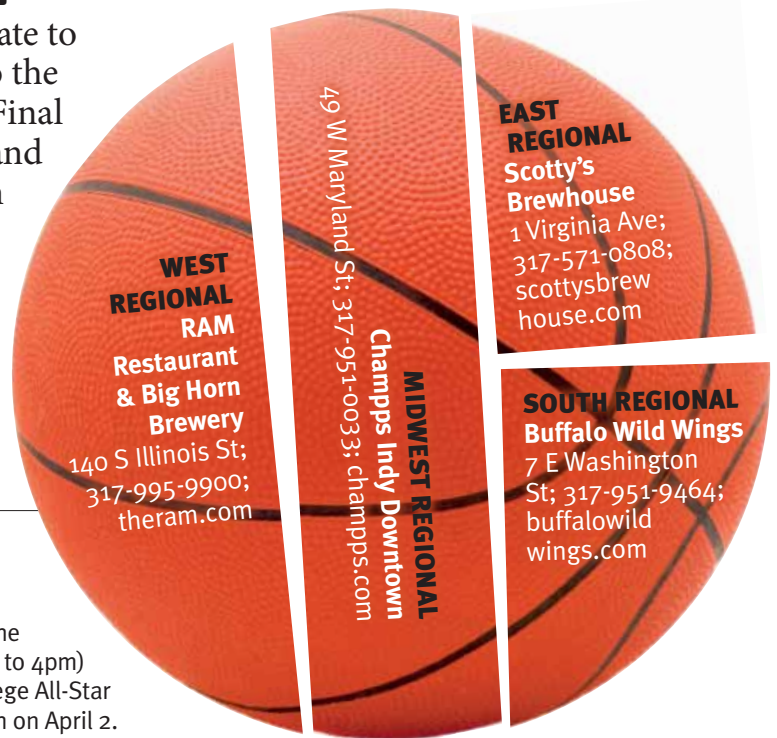
Up, Up and Away

In 1859, John Wise attempted to make the first US Postal Service airmail delivery from Lafayette, IN, to New York. Unfortunately, the mission failed (the mail was ultimately delivered via train), but the newest attraction at Conner Prairie Interactive History Park (an outdoor living history museum) takes this story to new heights. The 1859 Balloon Voyage, which opens for the season on March 27, whisks visitors 350 feet in the air by a 105-foot-tall, tethered, helium-filled balloon. connerprairie.org

FAN FARE

It may be too late to score tickets to the NCAA Men's Final Four (April 3 and 5), but you can still cheer on your favorite teams—and grab a bite to eat—at these official gathering spots.

You can also get in on the action at free events at **Lucas Oil Stadium**, including the final practices (12pm to 4pm) and the Reese's College All-Star Game (4:35pm), both on April 2.



The Right Bites: What to get at Indianapolis City Market

| VENDOR | WHAT TO ORDER |
|---------------------------------|--|
| Jumbo's | Piled-high ham and roast beef sandwiches |
| Las Senioritas | Naked Burrito (chicken or beef filling, with cheese, sour cream and pico de gallo; served with chips instead of wrapped in a tortilla) |
| Just Cookies | Freshly made cinnamon breakfast Danish |
| The Amazing Potato Chip Company | Potato chips, of course (with a side of ranch dressing) |
| Ameer Middle Eastern Cuisine | Vegetarian grape leaves stuffed with spiced rice, tomato, onions and parsley |

QUINTESSENTIAL

FOR SALE BY ARTIST

A stroll (or Segway tour) through the 250-acre White River State Park not only takes you past two museums, a zoo, beautiful gardens and various monuments, but also innovative, colorful works of public art. Through the two-year Sculpture in the Park program, selected artists showcase their creations along the Old Washington Street Bridge (which connects the east and west ends of the park). Here are a few that can be yours:



“Jet Stream”
by Nicole Becky Behrends
\$20,000



“Yellow Butterfly”
by James Havens
\$25,000



“Linear V”
by Jarrett K. Hawkins
\$12,750



“Flora Metalica”
by Douglas M. Gruizenga
\$12,000



MAKE SOME NOISE

The Rhythm! Discovery Center, which opened last November, is heaven on earth for parents with a budding drummer on their hands. Here are just a few things you can do at the center, which is home to the most extensive collection of rare percussion instruments in the world:

~~~~~  
Bang an 8-foot gong

~~~~~  
Strike a 40-foot tam-tam

~~~~~  
Follow a specific rhythm's journey from Africa to the USA

~~~~~  
See and hear instruments used on the soundtracks of *ET*, *Indiana Jones* and *JFK*

~~~~~  
Discover an instrument made from 678 pounds of melted meteoritic metal



## CULTURE CALENDAR

### RECORDS

**INDIANAPOLIS MUSEUM OF CONTEMPORARY ART**  
THROUGH MARCH 20 • This exhibit at the museum's temporary Fountain Square location showcases artist Kathryn Refi, whose works are inspired by important locations and dominant colors in her life and listening to NPR's *All Things Considered*. (The museum moves to a new building down the street in 2012). [indymoca.org](http://indymoca.org)

### PAIRED PHOTOGRAPHS

**INDIANAPOLIS MUSEUM OF ART** • THROUGH MARCH 21  
In this show, 20 sets of European and American photographers are matched up to compare their varying approaches in capturing images of architecture, landscapes, war and the human figure. [imamuseum.org](http://imamuseum.org)

### BECKY'S NEW CAR

**INDIANA REPERTORY THEATRE** • MARCH 24 THROUGH APRIL 11 • Written by Steven Dietz, this sweet, silly play on the mainstage tells the story of Becky, who is suffering from a midlife crisis. [irtlive.com](http://irtlive.com)



GONG: WILL HAWKINS; PAIRED PHOTOGRAPHS: DELAVAN SMITH FUND

# Indy Art

OFFBEAT ART COLLECTIVE BIG CAR GUARANTEES THE UNEXPECTED.

BY MATT GONZALES

**D**ozens of people sit in a room, dutifully drawing on paper. The walls are then gradually covered with their portraits of a human-like creature covered in fur. In one, he stands arms akimbo, like a warrior. In another, his mournful eyes cry out for understanding.

Being asked to draw Bigfoot is not what most people expect when they think

of a community art event—but Big Car Collective is all about being unpredictable. Founded by a group of local experimental artists and writers in 2004, the organization is the city's unquestioned leader when it comes to offbeat cultural happenings (most of which are free).

At the aforementioned Bigfoot event at Big Car Gallery, hundreds of people were invited to draw Sasquatch (a total of 500 showed) while international Bigfoot

expert Jeff Meldrum gave a lecture on the mythical creature.

According to Big Car founder Jim Walker, this kind of participation has been the key to the organization's success. "We want our events to be accessible to everyone, even if they are a little weird," he says.

A primary part of Big Car's mission is to prove that, despite Indy's reputation for being more of a sports town, the city is a major cultural force, with artists who are willing to take a chance on forward-thinking projects. "Big Car is about making things happen, rather than wishing they were here," he says. "People say, 'Indianapolis can't support this.' But I don't take no for an answer."

In 2009, Big Car received its biggest endorsement yet when the Great Indy Neighborhoods Initiative awarded it a \$50,000 grant. The money will fund Made For Each Other, a series of eight community-based, participatory public art exhibitions that will be unveiled throughout the year. "The end result will be bringing the community together and developing a broader audience for art in our city," Walker says.

The project will include plenty of innovative offerings. On May 2, local musicians will be invited to create music for a one-time performance at Clowes Auditorium in Central Library. The catch? They must use items acquired from randomly assigned thrift stores.

If the performers turn out to be as creative as the Bigfoot drawers, the concert will be music to everyone's ears.

(clockwise from top left) A young patron gets big ideas at the Bigfoot Sightings event; Big Car Collective member Matt Hale; seeing spots at Big Car's Tre Reising show



## UPCOMING BIG CAR EVENTS

MARCH 31

### Exploring Ubu Web

Big Car Collective members and guests will share and discuss their favorite content from the experimental music and video website Ubu.com at Clowes Auditorium. 7pm; Central Library (40 E St. Claire St)

APRIL 2

### PlopLop

This event will present art and stories from the current issue of *PlopLop*, a local art and literary magazine along with music from the band Chambray Blue Jumpsuit. 6-11pm; Big Car Gallery (1043 Virginia Ave, Ste 215)

MAY 7

### Replanting the Garden

This textile art show is curated by New York artist Richard Saja and features artists from across the nation who are inspired by the Netherlandish painter Hieronymus Bosch. 7pm; 2-5pm; Clowes Auditorium, Central Library

For more information on Big Car Collective, visit [bigcar.org](http://bigcar.org).

**Kristi Lee**

**NEWS DIRECTOR, THE BOB & TOM SHOW  
SYNDICATED RADIO SHOW  
NICEST ON-AIR GUEST: DOLLY PARTON**

**Your morning show is now heard in more than 150 cities. Did you ever consider relocating?** “We had the opportunity to take our show to New York or LA, but all of us said no. And I’m glad we stayed. I really love living here.”

**How do you like to spend your off-air time?** “My family is big on parks. My daughters are 11 and 7 years old, and their school is very close to Holliday Park. It has a wonderful nature center, terrific hiking and a great playground. We’ll have lunch on the lawn and take the dogs for walks, even though they chase squirrels most of the time—and I mean the dogs, not my daughters! We also spend quite a bit of time at the Indianapolis Museum of Art.”

**And what about at night?** “When I go out, it’s usually to a comedy club. Because of *The Bob & Tom Show*, Indianapolis has really become a premier stop for talented comedians.”

**Glen Kwok**

**EXECUTIVE DIRECTOR,  
INTERNATIONAL VIOLIN  
COMPETITION OF INDIANAPOLIS  
VIOLIN HERO: JASCHA HEIFETZ**

**The International Violin Competition of Indianapolis, which happens every four years, is this September. What does it bring to the city?** “The finest young talent in the world gathered in one location. Every round is open to the public, and people can follow the participants, feel the vibrancy of the performances and hear the difference between the artists. It’s fascinating.”

**Why is Indy the perfect place to hold the competition?** “With its stature in the sports world, it has always had an appreciation of competition. It’s also a walking city. We can have events at the Indiana History Center, a short stroll away from the Hilbert Circle Theatre, home of the Indianapolis Symphony Orchestra.”

**How do you give your events an Indiana flavor?** “We try to have events in landmarks. We have used the Scottish Rite Cathedral, the Indiana Roof Ballroom and Union Station. Without exception, all of our international guests remark on the warmth of the people and the extraordinary Hoosier hospitality.”

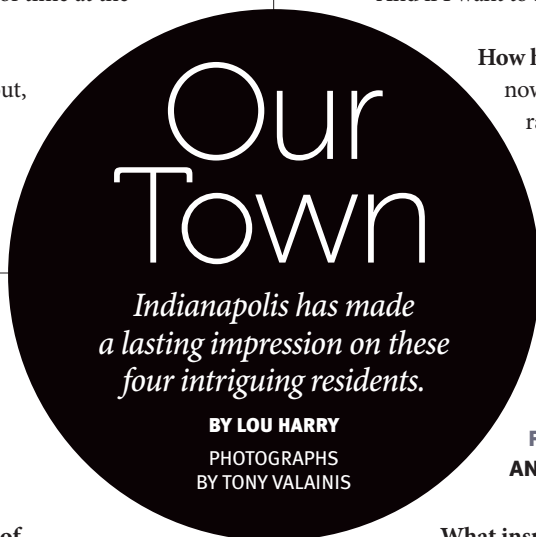
**Quinn Buckner**

**VICE PRESIDENT/COMMUNICATIONS, PACERS  
SPORTS & ENTERTAINMENT; INDIANA PACERS CABLE  
TV COLOR ANALYST  
TOUGHEST OPPONENT FACED: LOS ANGELES LAKERS**

**You’ve played basketball for Indiana University, the Pacers and the US Olympic Team. What’s your favorite arena?** “Conseco Fieldhouse is the best basketball facility in the world. There’s a real sense of energy. And there’s not a bad seat in the house. Plus, you can walk all around the building and see plaques and memorabilia that tell the history of the sport [in Indiana].”

**Where’s your favorite place to go after a game?** “It depends on my mood. If I want someplace quiet, I’ll go to Capital Grille at the Conrad Hotel. If I need to hear some jazz, I go to Chatterbox. And if I want to smoke a cigar, I like Nicky Blaine’s.”

**How have you seen Indy change?** “Downtown now brings people together with its restaurants, nightspots and sports facilities. And I enjoy how all of Indiana works together for events like the Final Four, the NBA Finals and high school championships.”



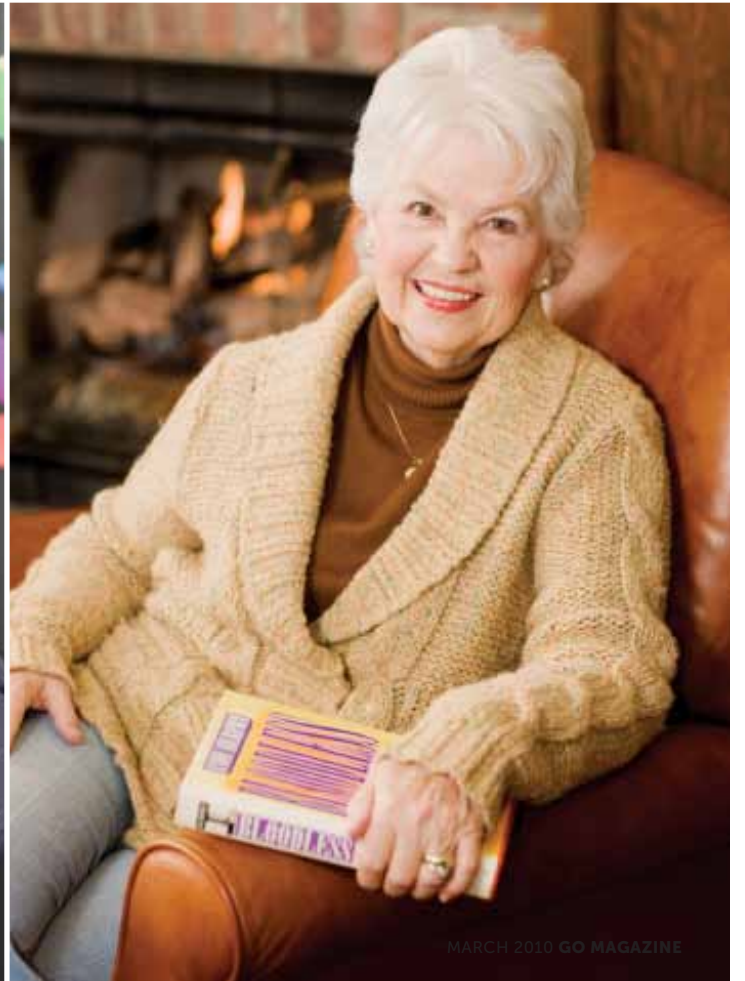
**Andy Murphy**

**AUTHOR AND FOUNDER OF  
WRITESTUFF WRITERS  
FAVORITE INDIANA WRITER:  
ANGELO PIZZO**

**What inspired you to start WriteStuff Writers, which helps Midwestern writers realize their visions?** “I came to realize that writers who live and work in the Midwest have more of a glass ceiling than those who dwell in coastal cities that publishers believe possess all the talent. Many writers today are celebrities, and, to be honest, their books usually stink. I’ve found that Indiana writers share a down-to-earth, very honest style. Their stories are usually told in a very straightforward way—with a lot of self-deprecation. Through the workshops and classes, I try to help them find their voices.”

**Do you have a favorite place in Indy to read or write?** “I got a Kindle for Christmas two years ago and I find myself reading everywhere. I love the new Central Library downtown. It’s peaceful and exciting at the same time, which is a great combination.”

**When your son (*Glee* and *Nip/Tuck* co-creator Ryan Murphy) visits from Hollywood, where do you like to take him?** “We love the atmosphere and the food at Bonefish Grill. All of the seafood dishes there are just outstanding.”





# 7 DISHES YOU'VE (PROBABLY) NEVER HEARD OF

*While Indy is famous for its first-rate steakhouses, the city also has a lesser-known yet no-less-mouthwatering international side to it. The proof is in these authentic dishes from the city's best global restaurants.*

BY ZACH DUNKIN PHOTOGRAPHS BY TONY VALAINIS

## Yemisir Wett

This dish is a vegetarian's delight, made with red split lentils cooked in a hot and tangy berberre sauce with herbs. Eating with your fingers is not only encouraged, but also expected at this Ethiopian restaurant. Like just about anything you order, you'll transport the food from the plate to your mouth via *injera*, a tangy, spongy flatbread. All of the restaurant's offerings are presented on a hand-woven communal plate designed for a group of diners to share.

**Abyssinia**  
5352 W 38th St  
317-299-0608



### Poulet Yassa

This fiery dish—a traditional offering from the Casamance region of Senegal—is the newest addition to Guinea native Mohammed Jiallo's authentic African-Caribbean menu. The chicken drumsticks are marinated in oil, lemon juice and a heaping portion of onions before being grilled. The dish, which is served with rice, is meant to be eaten like big, messy buffalo wings—hence the stack of extra napkins that comes with it.

**Jiallo's African-Caribbean Cuisine**  
4202 W 56th St  
317-492-1603



### Pescado a lo Macho

One of 22 seafood dishes on the menu at Machu Picchu, pescado a lo Macho is made with fresh tilapia that's filleted in the kitchen and cooked in a creamy sauce with shrimp, mussels, octopus, squid and yucca root, then served with rice and fried yucca. Of the flavorful dish, Peruvian-born proprietor Juvenal Gamarra says, "It might take some people a couple of times to get used to it, but once they do, they love it."

**Machu Picchu**  
5356 W 38th St  
317-388-8696

### Waterzooi

Served in a large bowl, this hearty stew at the Belgian-style gastropub Brugge Brasserie in trendy Broad Ripple Village has a fish stock base loaded with cream, hunks of cod, mussels, potatoes and celery root and is spiced with salt and dill pepper. Make sure to sop up the spicy broth with a warm, freshly baked baguette and pair the dish with an order of the famous frites, which come with a choice of 12 different dipping sauces.

**Brugge Brasserie**  
1011 E Westfield Blvd  
317-255-0978

## The Naisa Golden Sunrise

A simple mixture of scrambled eggs, fresh tomatoes and scallions, this dish is a favorite of Chi Christina Hsieh, the owner of the 30-seat, multicolored Fountain Square café where it can be found. To create the speciality—which Hsieh says is considered Chinese comfort food—chefs scramble the eggs in a wok at high heat and season them with cumin before adding tomato wedges and scallions and placing it all in a covered crockery bowl.

### **Naisa Pan-Asian Cafe**

**1025 Virginia Ave**

**317-602-3708**

**naisacafe.com**

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## Thom Ka Gai

To prepare this chicken coconut soup, strips of chicken breast are cooked in a creamy blend of coconut milk and lime juice with lemongrass (a Thai staple that provides a zesty lemon flavor and aroma), citrus-y galanga, tomatoes, mushrooms, cilantro and green onions. “The secret is the taste balance between the spices,” says Sawasdee owner Ty Gomolvilas. The rich soup is served in a large bowl, accompanied by rice and an extra plate for mixing the two together.

### **Sawasdee**

**1222 W 86th St**

**317-844-9451**

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## Galaktabouriko

After you’ve devoured Chef Taki Sawi’s Greek classics, finish the meal with a cup of authentic Greek coffee and galaktabouriko. Eggy, sweet custard is spooned over layer upon layer of buttered phyllo dough and then covered with more phyllo dough before it is baked until golden brown. The coffee is brought to a boil three times in a brass briki pot and served in an espresso cup—coffee grounds and all.

### **Santorini’s Greek Kitchen**

**1417 Prospect St**

**317-917-1117**

**greekkitchen.dine.com**



## A Different Approach

*Legendary course designer Pete Dye has made his mark in Indiana—and the world of golf.*

**BY DEREK DUNCAN**

**P**ete Dye's work is legendary. His courses excite and exasperate members of the golf world unlike anyone else's and are permanent fixtures on the top 100 lists of virtually every golf publication in circulation. Six of his designs rate among *Golfweek's* top 20 modern courses (those built since 1960), while nine populate *Golf Digest's* latest list of the 100 greatest in America.

Dye's ever-changing style has spawned a multitude of imitators and driven design trends across five decades (think island greens, pot bunkers and hazards lined with wooden bulkheads), and he was only the fifth golf course architect to be inducted into the World Golf Hall of Fame (and the only one currently alive). Most recently, his new Pete Dye Course at French Lick Springs Resort in southern Indiana, which opened

*The Kampen Course at  
Purdue University*

last summer, was named 2009's Best New Public Course by *Golf Digest*.

Despite the accolades, Dye remains humble. When congratulated on the opening of French Lick, shortly after *Golf Digest* announced its annual awards, his only response was: "Well, it's better than a kick in the pants, I guess."

DYE'S REPUTATION HAS BEEN BUILT on iconic, oft-televised courses across the US, such as the TPC Sawgrass on the



Crooked Stick



French Lick



Brickyard Crossing

Players Stadium Course near Jacksonville, FL, Whistling Straits (site of the upcoming PGA Championship) in Haven, WI, on the shore of Lake Michigan, and the Stadium Course at PGA West in La Quinta, CA. But to truly understand Dye, you have to go back to where his roots are: Indiana.

Dye and wife Alice—an elite golfer—met at Rollins College in Winter Park, FL, and moved to Alice's hometown of Indianapolis after they married in 1950. Despite establishing a lucrative business selling life insurance, the lure of grass never left the man who grew up working on the nine-hole course that his father built in Ohio (which still exists) and was a greenskeeper at Fort Bragg's golf course in North Carolina, where he was stationed after World War II. In Indianapolis, he continued his independent turf study and experimentation and eventually found himself, with the help of Alice, designing a nine-hole course for a local farmer.

The rest, as they say, is history. Dye and Alice built several more courses in the upper Midwest, with Dye sometimes using earth-moving equipment on their yard and growing strains of bent grass that the couple transported to construction sites in the trunk of their car.

In 1963, the couple visited Scotland—and it was this trip that motivated Dye to begin incorporating distinctive links elements such as small greens and long native fescue roughs. They returned home to found and develop Crooked Stick Golf Club, optioning 400 acres of farmland north of Indianapolis and convincing 80 prospective members to each invest \$6,000. Crooked Stick remains Dye's most personal design. During the spring and summer months, when he and Alice are at their home off the 18th hole, Dye still tinkers with the course, most recently preparing it for last summer's US Senior Men's Open.

At 84, Dye continues to build golf courses the way he's always built them. He usually doesn't draft formal plans or use a contractor; instead, he'll work extensively in the field, intuitively molding holes and features until they look right. He designs and installs all the piping and infrastructure himself using a skeleton crew of

## LINKED UP

**Pete Dye wouldn't be where he is today if not for his wife Alice, a golf force in her own right.**

As one of the country's most decorated amateurs, 83-year-old Alice Dye commands as much respect as her husband.

Among her various titles are two US Senior Women's Amateur championships and 13 Indiana and Florida State Amateurs. She was captain of the 1970 US Curtis Cup team and the first female president of the American Society of Golf Course Architects. In addition, she has chaired committees and advisory boards for the USGA, LPGA and PGA of America.

"She's played with Byron Nelson and Sam Snead and all the way through to the modern players. She played today and shot 80," Pete Dye says.

Alice's influence on her husband's design career has been just as important—Dye credits her with the creation of several of his most iconic holes, including the island green at Sawgrass and the fearsome 17th at The Ocean Course. Her informed input has also forced Dye and subsequent architects to think thoughtfully about the placement of women's tees.

"Every Tuesday all her life she's gone to the local club and played with three ladies who can't break 100," Dye says. "And every time I build a golf course, she'll get out there with me and say, 'How in the world is Mary Smith going to play this hole?'"

laborers and aspiring designers such as Tom Doak, Bill Coore, Bobby Weed and John Harbottle ("ditch diggers" he affectionately calls them) who often graduate into their own prominent careers.

WITH MORE THAN 20 ORIGINAL and renovated courses in Indiana, many of Dye's fondest memories involve building courses in the state: the development of Crooked Stick; constructing the Kampen Course at Purdue University with a team of

agriculture students; and Brickyard Crossing, one of his favorite daily fee courses, where he reconfigured an existing course, locating four holes within the Indianapolis Motor Speedway.

His newest addition at French Lick Springs Resort is one of Indiana's grandest courses. Covering 350 acres atop Mount Airie with 20- to 30-mile views in nearly every direction, the Pete Dye Course measures more than 8,100 yards from the tips and features epic hole corridors up to 90 yards wide. Knowing that the resort hopes to someday host a major championship, Dye included many challenging features, creating a moonscape of volcano bunkers and carving deep, undulating chipping areas that will confound professional-level players without unduly punishing resort guests.

"I did things there [where] I just kept wondering, 'Have I lost my mind?'" he says. "I'm trying to guess where the game of golf is going to be in the next 20 years... but it's just a wild guess. I have no idea. Every time you turn around, you think you know what's going on and somebody's come up with something new."

While Dye can't predict the future of course obstacles, he's confident in his knowledge of new strains of grass and modern green speeds. For Dye, golf design still begins and ends with grass and the ground it grows on. "The grasses have totally changed the way greens have to be built," he says. "The fairway grasses are different—everything's different."

In fact, French Lick's open rough areas feature a new strain of fescue called "turf type fescue," which requires less water and pesticide to grow. "If you let it grow, the seed heads are really wonderful," Dye explains, noting that if kept short, the ball sits cleanly atop the grass and can be spotted in the rough from 50 yards away—another resort-friendly feature that changes into a nightmare for pros when the grass is allowed to grow longer.

Dye will need to add French Lick to the list of past projects he routinely visits when home in Indy. "I go back to most of the courses I've built... and hang around," he says. "They haven't run me out of town yet."

# A GUY'S GUIDE TO INDIANAPOLIS

HOW TO SPEND A MACHO DAY IN CIRCLE CITY

BY JOHN SCHWARB ILLUSTRATIONS BY JASON RAISH

**I**mmobilized, with a hot towel completely covering my face, save for a small opening around the nose, I am in my own man cave within a man cave. This is Red's Classic Barber Shop in downtown Indianapolis, a throw-back to 1930s barbershops, where men wearing white coats and red ties delivered haircuts and an old-school service not found in most modern, earth-toned spas: the straight-razor shave.

A man named Tony is taking care of me, soothing my rough grill with a towel, then hot lather, then another towel before more hot lather—then, the art of the shave begins. After, there are more towels and an application of Osage Rub after-shave that can only be delivered properly with a smack on each cheek.

My quest for the ultimate man experience in Indianapolis has officially begun. Word on the street is that the city is a guy haven. It is a place that, for all its family-friendly amenities (The Children's Museum) and cultural offerings (the renowned Indianapolis Symphony Orchestra), is still, at heart, a manly man's town. Better mull that over with some meat.



**N**o city can boast as many prime steakhouses in as small an area as Indy, which has eight such alpha-male restaurants within about six city blocks. Stepping out of Red's into a brisk day, one can go east, west or south to a steak.

Fogo de Chão Churrascaria is a Brazilian all-you-can-eat palace where servers dressed as gauchos bring skewered meats to your table until you cry mercy. Other national chains such as Ruth's Chris Steak House and Morton's The Steakhouse also call Indy home—but with some local touches. At Morton's, be sure to check out Peyton and Ashley Manning's wine locker. Shula's Steak House, tucked inside the Westin Hotel, is a great spot to catch pro football movers and shakers who descend on the city every year for the NFL Scouting Combine, in advance of April's draft.

Sometimes it's just a burger day, though, so I stop at The Capital Grille inside the ultra-luxe Conrad Hotel for a half pound of chopped sirloin blanketed in gooey havarti. With a burger comes an energy burst that demands immediate attention. How about firing up some power tools? Heck yeah.

A quick drive 12 miles south of Indianapolis brings you to the Marc Adams School of Woodworking, one of the largest hands-on woodworking schools in the world. A dizzying array of power and hand tools are available for creating your masterpiece, and weekend workshops are offered for those who can't come for a weeklong class (though many do from all over the country).

A different kind of hand-eye dexterity is required at Fastimes Indoor Karting, Indy's best speed shop outside a certain 2.5-mile oval that's been hosting open-wheel racing for 100 years. Of course, you can't just show up at the Indianapolis Motor Speedway and expect to start driving laps right away. At Fastimes, however, you go from street car to race car in minutes, navigating a 900-foot, two-level track at speeds of up to 40mph. Champion drivers including Tony Stewart, Dario Franchitti and Mario Andretti

have graced the track, which is all the man-validation I need.

Other sporty activities are also easy to find in the home of the Colts and Hoosier Hysteria. Downtown's newest sports shrine, Lucas Oil Stadium, is available for public tours on Tuesdays and Wednesdays. I channel my inner Manning by scrambling on the turf and relaxing in the Colts' locker room, then pretending to recreate it all as an announcer in the press box. C'mon, no one's watching.

But basketball will always be the first sport of Indiana, from small-town high school games to the Final Four, which comes to "The Luke" in April. (Indy is home to the NCAA National Headquarters, so the city hosts many big-time college events.) Scoring a ticket to the Final Four isn't easy, but walking just west of downtown to the NCAA Hall of Champions is. There, the 4,000-square-foot "Play Gallery" invites you to not only take some shots from a free-throw line, but also witness a nearly 100mph tennis serve, test your balance on a beam and climb into a downhill skiing simulator.

After sinking nine out of 10 shots from the line, I stop next door at the Indiana State Museum to pay homage to a 19th-century guy's guy: Abraham Lincoln. Abe may be associated with Illinois, but Indiana was his home from age 7 to 21, and the museum pulled off a major coup in landing the world's largest collection of the 16th president's artifacts and documents. The Smithsonian wanted it; Indianapolis got it.

There's plenty of room for history on my journey, especially the darker side. Notorious bank robber John Dillinger was born just west of Indy in 1903 and grew up in the area before embarking on his life of crime.



**RED'S CLASSIC BARBER SHOP** 22 E Washington St; 317-646-7337; redsclassicbarbershop.com

**FOGO DE CHAO CHURRASCARIA** 117 E Washington St; 317-638-4000; fogodechao.com

**RUTH'S CHRIS STEAK HOUSE** 45 S Illinois St; 317-633-1313; ruthschris.com

**MORTON'S THE STEAKHOUSE** 41 E Washington St; 317-229-4700; mortons.com

**SHULA'S STEAK HOUSE** 50 S Capitol Ave; 317-231-3900; donshula.com

**THE CAPITAL GRILLE** 40 W Washington St; 317-423-8790; thecapitalgrille.com

**MARC ADAMS SCHOOL OF WOODWORKING** 5504 E 500 North, Franklin; 317-535-4013; marcadams.com

**FASTIMES INDOOR KARTING** 3455 Harper Rd; 317-566-0066; fastimesindoorkarting.com

**LUCAS OIL STADIUM** 500 S Capitol Ave; 317-262-8600; lucasoilstadium.com

**NCAA HALL OF CHAMPIONS** 700 W Washington St; 317-916-4255; ncaahallofchampions.org

**INDIANA STATE MUSEUM** 650 W Washington St; 317-232-1637; indianamuseum.org

**GASLIGHT INN** 2280 S Meridian St; 317-782-1250

**DORMAN STREET SALOON** 901 N Dorman St; 317-237-9008; dormanstreet.com

**THE VOLLRATH TAVERN** 118 E Palmer St; 317-632-5199; vollrathindy.com

**SLIPPERY NOODLE INN** 372 S Meridian St; 317-631-6974; slipperynoodle.com

**NICKY BLAINE'S** 20 N Meridian St; 317-638-5588; nickyblaines.com

**ST. ELMO STEAK HOUSE** 127 S Illinois St; 317-635-0636; stelmos.com

## Servers dressed as gauchos bring skewered meats to your table until you cry mercy.

Imagining some of the steps he took while avoiding the law, I go on a Dillinger bar crawl through some of his alleged hang-outs, including the Gaslight Inn, Dorman Street Saloon and The Vollrath Tavern. At the Vollrath, as the legend goes, Dillinger escaped capture via a secret stairwell to an apartment building behind the bar.

For some more history with a bonus shot-and-a-beer on the side, head downtown to the Slippery Noodle Inn, the state's oldest bar, on South Meridian Street. Founded in 1850 as a roadhouse, it was once known as "Moore's Beer Tavern," though that had to be changed to "Moore's Restaurant" for Prohibition (no matter, beer was still secretly made in the basement). Today, a Blues Brew—an IPA brewed exclusively for the bar at Bloomington's Upland Brewery—is the drink of choice while savoring the live blues music.

Now it's time for a more modern watering hole. Shooting back up Meridian, right off of Monument Circle, I find Nicky Blaine's, a basement retreat that bills itself as Indianapolis' premier cocktail lounge. After a perfect martini and a premium cigar later, I'm inclined to agree.

All of which, of course, make a man hungry again. Within the aforementioned downtown strip of great steak restaurants lies St. Elmo Steak House, a 108-year-old institution on South Illinois Street and Indy's manliest hotspot. Sitting at the bar, I think about my day of close shaves, power tools and fast cars over the signature shrimp cocktail and its sinus-cleansing, horseradish-laced sauce and a cold one. I'm hoping to spot one of St. Elmo's famous regulars: race car drivers, pro athletes and coaches—the kind of guys that prove Indy is America's most macho city. 🏹