

# IMPACT

# WEEKLY

MUSIC.ART.INDEPENDENT THOUGHT

☕ HAVE TO ASK FOR COFFEE ☕ HAVE TO ASK FOR REFILLS ☕ REFILLS A-PLenty ☕ UNCLE! ☞ NOT GREASY ☞ A WEE BIT GREASY

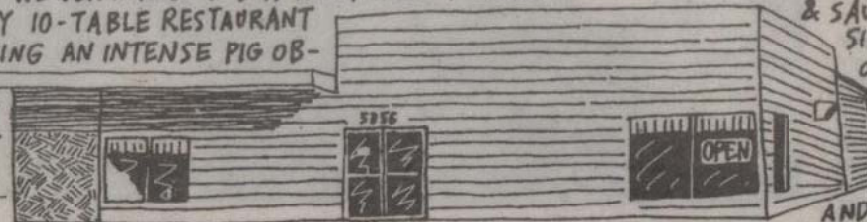
EXPENSE ACCOUNTS ONLY  
SPECIAL OCCASIONS  
FAIR  
CHEAP

## The Starving Artist

BY JENNIFER BERMAN ©

FROM THE OUTSIDE, WERNER'S PORK HOUSE DOESN'T LOOK LIKE MUCH. BUT WE WERE TIPPED OFF BY DINER ZEALOTS BOB AND SUE PARKER, SO IN WE VENTURED. IT'S A NEW, CLEAN, WHITE, ROOMY 10-TABLE RESTAURANT NURSING AN INTENSE PIG OB-

SESSION...



FINE! I WONDERED WHAT THEY WERE GOING TO DO WITH THAT LEFTOVER STUB OF MEAT...

WE ORDERED COCONUT CREAM AND PECAN PIE. THE COCONUT "CREAM" TASTED SYNTHETIC, BUT THE PECAN PIE WAS ONE OF THE FINEST EITHER OF US HAD EVER TASTED. THE CRUST DISSOLVED IN YOUR MOUTH, FILLING THE DETECT- THAT

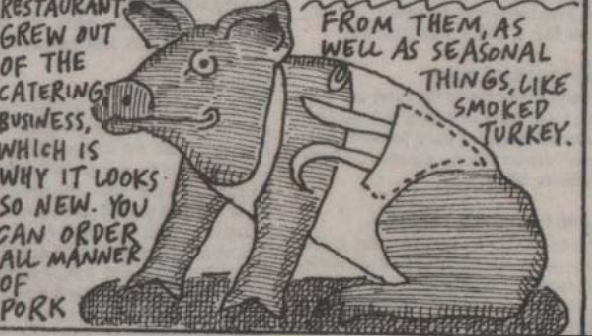


IS; IT WAS JUST SWEET ENOUGH TO SWOON, AND THE PECANS WERE ROASTED AND PLUMP. ...Oo... IT WAS GONE IN NO TIME ...

2) PORK USUALLY TASTES-WELL, LIKE PIG TO ME, SO I WAS TEMPTED BY THE LENT SPECIALS, BUT I DECIDED I'D BE SHIRKING MY DUTY IF I DIDN'T ORDER PORK AT THE PORK HOUSE. I GOT THE PULLED PORK SANDWICH (\$3.50) AND "CRISPUT TATERS" (\$1.50). MY FRIEND PHYLLIS GOT THE POLISH SAUSAGE, MASHED POTATOES & SAURKRAUT DINNER.

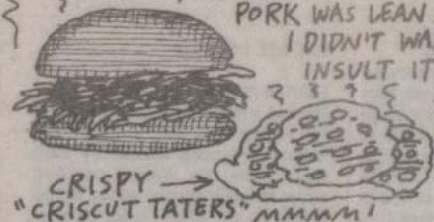
SINCE SHE WAS CONCERNED ABOUT LEAVING ROOM FOR THEIR FABLED PIE, PHYLLIS REQUESTED HALF A SERVING, AND THE WAITER SAID

RICHARD & BARB GOT INTO THE FOOD BIZ AS A WAY TO PAY FOR THEIR DAUGHTER'S SCHOOLING AND THEY ARE UP TO THEIR NECKS IN IT NOW. THEY CATER ABOUT 250 EVENTS PER YEAR, & DO FAIRS AND FESTIVALS, TOO. THE 3-YEAR-OLD RESTAURANT GREW OUT OF THE CATERING BUSINESS, WHICH IS WHY IT LOOKS SO NEW. YOU CAN ORDER ALL MANNER OF PORK



THE FOOD CAME QUICKLY, AND WAS HOT!

THE GENEROUS PILE OF PULLED PORK WAS LEAN AND TENDER! I DIDN'T WANT TO INSULT IT WITH BBQ SAUCE, BUT THAT, TOO, WAS DELICIOUS.



CRISPY → "CRISPUT TATERS" MMMMM!  
THESE PIGS ARE COOKED, SOUTHERN STYLE, IN A BBQ PIT FOR 12-14 HOURS. RICHARD WERNER, THE OWNER, GETS HIS HOGS RIGHT FROM THE PACKERS, SO THEY'VE MET THEIR MAKER NO MORE THAN 3 DAYS AGO. RICHARD SAYS A PIG WILL KEEP FOR 28 DAYS, PROPERLY STORED, BUT HE LIKES THEM FRESH.

THIS IS A FRIENDLY, PIG TRINKET-FILLED PLACE TO FUEL UP ON YOUR WAY TO THOSE COOKIE-CUTTER SHOPPING MALLS IN JEFFERSONVILLE, OR IF YOU'RE JUST OUT FOR A SUNDAY DRIVE. HWY. 68, HEADING SOUTH, IS ONE OF MY FAVORITE OLD HIGHWAYS WITH LOTS OF OLD, HEALTHY FARMS DOTTING THE ROLLING HILLS AS YOU AMBLE TOWARD THE OHIO RIVER. BUT THAT'S A DIFFERENT REVIEW...

☞ ☞ ☞ ☞ ☞  
WERNER'S IS ON 68, (5356 U.S. RTE. 68 N) JUST SOUTH OF THE INTERSECTION WITH I-71, NEAR WILMINGTON.  
11AM-9PM 937-382-1111 CLOSED ON SUNDAY.

WHOA! CARDIOVASCULAR NIGHTMARE

☞ NOT SMOKY ☞ SOME SMOKE ☞ GETTING UNCOMFORTABLE ☞ HAUL OUT THE OXYGEN TENT!





