

2012  
February

# Bates-Hendricks Newsletter

## Bates-Hendricks Chili Cook-off is February 18

This year's chili cook-off will be at Maria's Pizza on Saturday, February 18 from Noon to 2:00pm. Maria's Pizza is located across from the fountain in Fountain Square.

There will be three categories: Red Chili, White Chili, and Vegetarian Chili. Each person entering is asked to bring their chili in a crock-pot that can be plugged in and to register their intent to enter with Greg Allen at least two days prior to the event if at all possible (so we know how much food we will have). There is a \$10 entry fee for contestants, which will go toward the prize money. Winners will be chosen by vote of those in attendance.

Cost to attend the event and eat is by donation. Anyone who donates can eat and has a vote. The funds raised from donations will go towards maintaining the 2008 SEND community project that includes the plantings and lights on the South New Jersey Street Median. If guests want beverages at the event they can be purchased from Maria's Pizza at that time.

To enter, call Greg Allen at 972-4484. Otherwise, just show up to eat!



## Next Southeast Neighborhood Congress in March



The first Southeast Neighborhood Congress of 2012 will be held on Thursday, March 22 at 7:00pm at Immanuel United Church of Christ at 402 Prospect Street. Floyd Shoults will be our moderator.

If you have celebrations or concerns you'd like to be a part of the agenda, please contact Floyd at [pastorfloydshoults@hotmail.com](mailto:pastorfloydshoults@hotmail.com) or Jim Mulholland at [jim@sendcdc.org](mailto:jim@sendcdc.org). The deadline for agenda items is March 8.

The Congress is a tri-annual gathering of residents from the eleven Southeast Indianapolis neighborhoods to celebrate successes, consider failures, discuss concerns, and adopt actions. The Congress creates, monitors, and implements the Southeast Quality of Life Plan, which can be viewed at [southeastneighborhood.org](http://southeastneighborhood.org).

## Help Keep Our Neighborhood Clean

It's always important to get out and pick up trash in the neighborhood, but with all the Super Bowl partying, there may be even more than usual. Consider taking a few minutes out of your day to pick up trash around your property or block and help keep our neighborhood clean!



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## Who Owns the Abandoned House on Your Block? By A. Calvert

In the Bates-Hendricks neighborhood, we are lucky to have resident experts on the area's abandoned housing problems. Thanks to the Abandoned Housing Survey completed by diligent volunteers, we are one of the only neighborhoods that has a complete inventory of vacant and abandoned housing. These volunteers walked every block of Bates-Hendricks to determine the reality of abandoned housing. This survey identified 211 such properties in August of 2011.

Even those who did not take part in implementing the survey are experts in their own right. We all see the rotting properties as we accompany our children to the bus stop or take our dogs for walks. We watch for activity in the abandoned houses next door, cautiously looking out for an intruder who could harm our families. Residents on Singleton Street were recently victims of several break-ins, thanks in part to an abandoned house that acted as a great hideout. The thieves would stash stolen loot in the abandoned house until they could come back to retrieve it at their convenience. This is just one example of the risk of having abandoned houses in the neighborhood.

There is no doubt that the abandoned housing problem is a festering wound on our neighborhood. That's why as residents we've decided to tackle the issue. After having the Abandoned Housing Survey done, many residents joined the Abandoned Housing Task Force to closely inspect specific properties. This task force has discovered that the root of the problem runs deeper than many expected.

The Abandoned Housing Task Force delved into the complicated process of who exactly is responsible for the abandoned properties that plague our neighborhoods, and they found many culprits. Along with individuals and scandalous companies, the task force found that many banks are playing an interesting role.

It appears that some banks have created intricate avenues to neglect properties for which they are responsible. The process is a puzzling one that involves threatening foreclosure but not following through with the process after the homeowners have left the property. This leaves the property uninhabited and left to decay, inviting crime, pests, and arson.

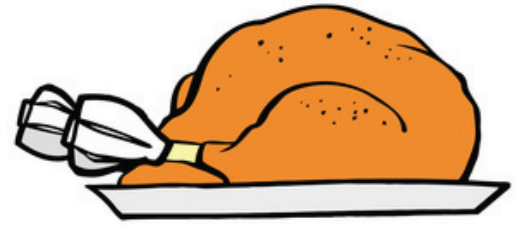
Oftentimes, these abandoned houses accumulate up to \$25,000 for lost property tax, inspections and monitoring, boarding, mowing and other maintenance, administrative hearings, notifications, uncollected fines, and finally demolition of the property. Tax dollars pay for the neglect while the banks slink away undetected as the responsible party for this tragic fiasco. Shame on them!

The Abandoned Housing Task Force is working on identifying houses that have been neglected by banks in our neighborhood. Once found, the neighborhood will be invited to shine a light on bank-neglected blight and rally against their unethical behavior. For more information, contact John Winter at [jwintr@gmail.com](mailto:jwintr@gmail.com).

# Delectable Dishes

## Bates-Hendricks Feast Al Fresco

Submitted by Greg tAllen



### Ingredients

- 1 Turkey of your desired size and weight.
- 1 Pack of roasting bags large enough to hold said bird with room to spare.
- 1/2 Gallon of buttermilk (brand not important).
- 1 Medium-sized bottle of your favorite Louisiana-style hot sauce (not Tobasco or Cholula!)

### Preparation

Thaw it! This is a critical step. Also, I made a mistake my first year and forgot to pull out the gut bag from the turkey cavity. Remove the turkey giblet bag from the inside of the turkey! This will make the gravy gods happy as it is difficult to make giblet gravy without giblets. There is also a plastic bracket that holds the legs together. Remove that too! Place your prepared bird inside your roasting bag.

Make sure at this point that you have inserted the bird so that the legs are pointed out of the bag.

Add the entire half gallon of buttermilk to the *inside* of the bag, where the turkey is. I know it sounds silly, but I can imagine someone reading this and pouring the buttermilk on the bag. Try to fill the turkey cavity also. It will run out but it is nice to get it coated with buttermilk as well.

Add the entire bottle of hot sauce. For those of you who are in the know on this, bear with me. For the hot sauce novices, there is a plastic circle on the top of the bottle that you would normally shake the sauce out through. Use a knife or another flat object to pop off this plastic sauce flow inhibitor. Knives are sharp – be careful!

Once the turkey, buttermilk, and hot sauce are inside your roasting bag, attempt to release most of the trapped air from the bag and tie it off. Mix all ingredients together well inside the bag. This can be a clumsy process, so try not to drop the whole thing.

Put the bird-bag combo pack into something large enough to hold it securely without leaking. Put it in the fridge and wait. Before going to bed that night, flip the bird over in the container. Flip it bag and all. Do not try to simply rotate the turkey inside the bag. When you wake up in the morning flip, it again.

There are plenty of options for learning how to fry your bird so I will not elaborate on them. I will say that you must drain the buttermilk from the inside of the bird before it goes into the hot oil. And you will have to purchase a turkey fryer and the oil, but you can use it over and over again. Turkey isn't just for Thanksgiving any more!

# Bates-Hendricks Neighborhood Association

The Bates-Hendricks Neighborhood Association strives to improve the quality of life of those living in the neighborhood through efforts to assure safety, to maintain or improve the living environment, and to enhance the spirit of cooperation and neighborliness among all residents. We meet monthly on the first Monday of the month at the Immanuel United Church of Christ at the corner of East and Prospect at 6:30pm. Annual dues are \$3 for individuals, \$5 for families, and \$25 for businesses. Please mail dues to Craig Dukate, 1435 S. New Jersey Street, Indianapolis, IN 46225. More information about the neighborhood can be found online at [bateshendricks.org](http://bateshendricks.org).

## Monthly Calendar



- Feb 5** Super Bowl 46 (in case you haven't heard).
- Feb 6** **Bates-Hendricks Neighborhood Association Meeting, 6:30pm, Immanuel United Church of Christ.**
- Feb 7** Stich n' B\*\*\*\*, New Day Meadery, 6:00pm to 9:00pm. Handcrafted hard cider and honey wines will be \$1 off!
- Feb 9** Fountain Square Afternoon Book Discussion, Fountain Square Library, 1:30pm. Adults are invited to this monthly book discussion program. The book to be discussed is "Hand Me Down World" by Lloyd Jones.
- Feb 11** IndyProv Sketch Comedy, White Rabbit Cabaret, 10:00pm to 11:30pm, 21+. Emmy-nominated INDYPROV Sketch Comedy takes the stage at the White Rabbit Cabaret. Doors at 7:00pm. Performances at 10:00pm & 11:00pm. \$5 for both sets at the door.
- Feb 14** Happy Valentine's Day!
- Feb 14** Sweets for Your Sweetie, Garfield Park Conservatory, 7:00pm to 9:00pm, \$7. Celebrate Valentine's Day with treats from the tropics including chocolate and coffee, all while enjoying the candlelit romantic atmosphere of the Conservatory. Reserve your spot by February 13, 327-7580. Ages 16+.
- Feb 18** Bates-Hendricks Chili Cook-off, Maria's Pizza in Fountain Square, Noon to 2:00pm.
- Feb 21** Family Game Night, Fountain Square Library, 6:00pm to 7:30pm. Families are invited to play a variety of fun and educational board games with their children.
- Feb 25** Jurassic Conservatory, Garfield Park Conservatory, 2:00pm to 3:00pm, \$4. Step back in time to explore plants and insects that were living when dinosaurs roamed the Earth! Walk through the Conservatory as paleontologists to see the many plants that were food for the dinosaurs, make a dinosaur craft, and unearth a trilobite fossil to take home with you. Registration required by February 23. Ages 6 to 12.
- Feb 25** California Guitar Trio, Radio Radio, \$15 to \$18.