

# Wynnedale News



*Painting by Wynnedale resident, Farideh Peacock*

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## Wynnedale Street Repairs

Sections of crumbling roadways in old Wynnedale will be repaired in April. The work is scheduled to begin on April 2 and completed on April 12. The repaving will cost \$69,200, plus \$14,000 for the engineering consultant, CMT. Access to all entrances to Wynnedale will be open at all times, though entry

to some driveways may be limited at some times. Disruptions are expected to be minimal, however, and Calumet Civil Contractors said residents will be notified in advance of work so they can be prepared to move vehicles out of the work area and still access their homes.

## Our Civic Duty *by Sue Rice, Wynnedale Historian*

Wynnedale became an incorporated town in 1939. As a town, we have a six-member town council that is elected every four years to oversee the business of our town. The next election takes place in November 2019.

In the early days of the town, Horace Roberts, past president of the Wynnedale council, wrote in the Nov. 12, 1979, Indianapolis Star that "Oh, we just get together at a town meeting and elect a new president."

Some of our six members have served their civic duty for years because no one else chooses to or are unaware they could share the responsibilities of being a council member. Roberts told The Star that "I have been president of Wynnedale for 10 years. I have been trying to pass on the title to someone else for the last three years with no success. Who wants an unpaid job that calls for answering the phone at 3 a.m. to be advised that somebody just threw a rock through a window?"

Even though we would now call 911 for the rock issue, the sentiment of "time served" as a civil servant should be appreciated.

The term of council members run for four years. The members are a non-partisan group whose commitment is only to the Town of Wynnedale. Every able person in Wynnedale needs to embrace the responsibilities of a citizen and take a turn serving so a few don't feel the necessity to stay in a volunteer job that was intended to be for one four-year term but has extended for many terms because no one

else chooses to run for office. One can enjoy serving while gaining knowledge of how their town operates. Skills can be developed as you learn to run the business of the town. Some members of the present council may wish to run in the next election and some may not. Serving should be a rewarding experience for each and every citizen so they can share their ideas and talents.

Many residents have served on the council. Our current council members are Vimal Metha, who serves as council president; John Kincaid, Judy Hall, Janet Gibson, Mary Beth Schneider and Jarnell Burks-Craig, who is clerk-treasurer. John Kincaid and Judy Hall have served the longest and have been invaluable members. Fritz Hohlt just recently finished a 4-year term and did a great job. Among others who have served in the past and we hope may choose to serve again are Mary Koers, Steve Coates, Craig Rice, Marilyn McCombs, Jim Seach and Bruce Ranger.

With more than a year until the 2019 elections all residents have time to attend some council meetings and to assess what you might have to offer our town.

The council meets the second Wednesday of the month at 7 p.m. (except July and December) at the home of Jarnell Burks-Craig, 4346 Hidden Orchard Lane. Please attend the meetings and observe the process and consider running in the 2019 elections for Wynnedale Town Council.

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## Let's Do Barbeque! *by Jack Clarke*

In recent Wynnedale News articles, I've moved from South Asian-inspired pizza at Magoo's to Mexican seafood at Puerto De San Blas. Now, I'm bringing it back home -- down home, at that! Let's do some barbeque!

Previously, I've mentioned what a swell neighborhood Wynndale is. Beautiful yards and homes, groovy neighbors ... blah, blah, blah! One reason to live here is not mentioned in any real estate profiles or descriptions. Wynndale is in close proximity to two of the "baddest" barbeque joints in Naptown, if not on the face of the earth: Bar-B-Q Heaven and Hank's Smoked Brisket. Hallelujah!!!

Bar-B-Q Heaven has been located since its founding in 1952 at 2215 Dr. Martin Luther King Jr. Street. Founder Forest E. Jones started barbequing at age 13 and sold the business in 1975 to his son Ronald, who has managed it since.

The white building is hard to miss with a prominent sign that features an angelic cannibal pig, complete with halo and wings, cleaning a rib bone.

Bar-B-Q Heaven's meat selections are predominantly pork based: ribs, rib tips, pulled pork, chops and even pigsfeet. There are chicken and some turkey selections. Sides include baked beans, mac and cheese, pasta and potato salad, cole slaw and green beans. On weekends, they feature greens (yummmm!) Desserts include sweet potato and pecan pies. Canned sodas, bottled tea and water are the beverages.

Bar-B-Q Heaven is entirely carry-out, although there is a large deck where in nice weather one can lick their fingers and spill sauce on their clothing "al fresco".

Bar-B-Q Heaven is a trip back to the old near-Northwest side of half a century ago. The food is good, too!!!

Phone : 317 926-1667 / Fax 317 926-0366 / Online at Bar-B-QHeaven1952.com

Hank's Smoked Brisket is a little closer to Wynnedale at 3736 Dr. Martin Luther King Jr. St. Hank's shares a small building with a barbershop and salon. Hank Fields moved to Indy in 1973 and for years yearned for Texas-style barbeque. In 2004, he opened his own place and started cooking. Texas Que leans toward beef, especially brisket, the cheap but very tough part of the steer. It is magically turned tender and tasty by slow smoking it for 12 hours. Hank uses mesquite which he ships up from Texas. The sliced meat is sold by weight or in sandwiches. Hank also smokes pork: loin, ribs and shoulder (pulled pork), corned beef, and sausage links.

The rest of Hank's menu includes the usual BBQ sides, like baked beans, slaw, potato salad and mac and cheese, plus a more unusual option: potato latkes, which are shredded spicy potatoes topped with sour cream and applesauce. Desserts include apple pie, peach cobbler and carrot cake.

I think I've saved the best until last: Hank's baked potato dishes, The Hook-Up, Keep Your Head Up and The Big Hank. These dishes are baked potatoes the size of clown shoes, split open with various toppings. Keep Your Head Up features chopped chicken, sauce and sour cream. The Hook-up has smoked sausage, sauce and sour cream. The Big Hank has the works: brisket, pork loin, sausage, sauce and sour cream. The first time I brought one home, I thought my son Charlie's head was going to explode.

"People can make food like that?!" he exclaimed.

Hank's is open Tuesday through Sunday from 11 a.m. to 9 p.m. Phone is 317-925-1689. The menu is available at HanksSmoked-Brisket.com. Hank's also is entirely carry-out.

And if all of this isn't good enough, Hank's is next door to Dairy Queen, where you can hook up 16 of your best friends with Dilly Bars for the price of 6!



**FITNESS FARM**  
INDIANAPOLIS

## News from the Fitness Farm

by Joan SerVaas

### Forever-Fit Summer Camp

For the past five years, the Fitness Farm has been home to the Forever-Fit Summer Camp for children. The camp embraces a holistic approach to weight loss, bringing dietitians, psychologists, and exercise physiologists to provide guidance and support to campers and their families. During camp kids learn by doing (and have fun while they are doing it.) They are constantly on the move — hiking, biking, swimming, marching, stretching, stepping, zumba-ing and playing all sorts of sports. They are also actively engaged in farm and garden activities, including planting and harvesting crops, caring for the pigs and chickens, collecting eggs, cooking, cleaning and selling produce at the Fitness Farm Produce Stand.

When: June 11th through July 20th 2018

Where: Fitness Farm grounds  
2525 West 44th Street,  
Indianapolis, IN 46228

Age: Children 8-12

Hours: 8am – 4pm (Drop off starts at 7:30am;  
Pick up by 5:00pm)

### Fitness Farm Produce Stand

The Fitness-Farm will be selling produce at the Indianapolis City Market again this summer. The market is open every Wednesday, 9:30 a.m. - 1:30 p.m., May through October – rain or shine!

If you can't make it downtown you can still buy produce at the Forever-Fit Farm Stand on Thursday evenings 5:00 p.m. – 7:00 p.m., June through July. Our campers will be there in full force so stop by and buy some fresh fruits, veggies and eggs.

This summer the Fitness Farm will



also start a Community Supported Agriculture (CSA) program, which consists of a community of individuals (Wynnedale neighbors) who pledge support to a farm operation so that the farmland becomes the community's farm. It is like a subscription for a magazine. The subscribers pay for the subscription and the publisher provides the magazines.

Here's how it works on the farm:

Decide on either a 10-week or 20-week "season". Both are fully extendable at the same price, if the weather holds out.

Pay the subscription (talk to Sarah about payment options), and each Wednesday of your season, come to the new barn and pick up the very best of what we grow—over 100 varieties of fruits and veggies; nuts, mushrooms and even flowers.

The cost factors out to about seven – ten pounds of produce for \$20/week. Some weeks will be more bountiful than others, especially when tomatoes and corn will be more than plentiful.

If you are interested in participating or have any questions, please contact Sarah Adams/Program &

Wellness Coordinator at [s.adams@cbhi.org](mailto:s.adams@cbhi.org) or 317-459-0149. we are capping the CSA to 20 members this season and we are already filling up. Deadline to sign up is April 15. We hope to start the season by mid-May.

Scholarship Hall offers fitness and nutrition classes and can be rented for social events and business meetings. View the website at [www.fitnessfarm.org](http://www.fitnessfarm.org) or follow The Fitness Farm on Facebook and Instagram for updates on classes and events.

### Fitness Farm Wellness Classes

Fitness Farm is committed to children's and family's health and well being. It is the driving force supporting all our activities.

We are offering Wellness Class opportunities to help you improve your health and vitality.



Monday Yoga with Resilient Yoga

Monday Evenings

6:00-7:00pm

\$5 at the door

Yoga for stress reduction with Tanisha

Bring your mat or extras available

## ZUMBA with Miss D!

This continuing series will take place at Fitness Farm in Scholarship Hall, our event facility. Here are the highlights:

Tuesday Evenings

6:00-7:00pm

\$5 at the door

Bring your gym shoes and have FUN moving!

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## Wednesday Yoga with Cindy B.

Wednesdays midday, 11:30am-12:30pm

\$5 at the door

Bring a mat, some are available if you need one

Come and enjoy a midday break for your mind, body and spirit!

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## Event Rental Space

Fitness Farm's 24-acre property offers a range of options for event rental, depending upon the time of year, space needed and number of attendees.

We can host anything from a small meeting, to corporate retreats; from family reunions to scouting events; from weddings to birthday celebrations!



## Meet the Staff at Fitness Farm

There are three full-time staff in charge of caring for the farm and property.

Benjamin Cowan (right) is our Farm and Facilities Manager. He is responsible for directing our vision and implementing all the tasks needed on the farm.

Sarah Adams (left) is the Program and Wellness Coordinator. Her duties include coordinating classes and the event center as well as supporting the farm and selling produce.

Jeremy Brown (top) is the lynchpin. The place could not function without him. He is responsible for the mushroom operation, tree management, and all tasks needed on the property.



## For more information...

Please visit the website at [www.fitnessfarm.org](http://www.fitnessfarm.org), Like The Fitness Farm on Facebook and Instagram for updates on classes and events.

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## The Wynnedale News Team

by Sue Rice

The members of the Wynnedale News Team are: Mary Beth Schneider, Cheri Moore, Janet Gibson, Charlotte Talley, Linda Ranger, Judy Hall, Sandy Hudson and Sue Rice. Each of us is listed in the Town of Wynnedale Directory.

You may call or email any of us if you have an article, photog-

raphy, birth or death notice, a thank-you note or any family milestone you would like to share with your neighbors.

Better yet, join us! We encourage and welcome any participation in the paper.

# NEIGHBORS

## Wynnedale News Tidbits

By Linda Ranger

Steve and Mary Koers of 2134 Wynnedale Road welcomed a new granddaughter, Teagin Michelle Nichols, born to their daughter Erin on Dec. 14. What a wonderful Christmas Eve gift! She came into the world weighing 7 lbs, 8 oz. Erin and Dr. Joseph Nichols live in Baltimore, MD. They plan on visiting the grandparents in May to have the baby christened.

Steve and Mary's other daughter Dr. Lisa Koers finished her residency at Lawrence General Hospital in Lawrence, Mass, about 25 miles northwest of Boston. Lisa is now back in Indy. She is a Primary Care Physician and works at the Healthnet Southeast clinic at Fountain Square. She specialized in the Spanish language in order to be able to serve the large number of Hispanics living in the Indy area.

We thank Robin and Frank Messina 4260 Roland Road again this year for hosting our caroling party on Dec. 16. Although we did not carol, we ate and drank and had a festive time. Frank made pasta and we all pitched in with side dishes.

Former Wynnedale neighbor Kevin Sumlin has moved as head football coach for Texas A&M to head coach of the Arizona Wildcats at the University of Arizona. He has 10 years experience as a collegiate head coach with a record of 86-43 including 4-3 in bowl games. Kevin attended Crooked Creek School. His parents lived in Wynnedale for many years.



Kevin Sumlin

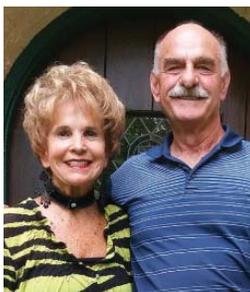
Janet Gibson, Sue Rice and Sandy Hudson enjoyed an evening at the ballet on Feb. 17. "The Firebird" was a beautiful performance, wonderful costumes, music and dance. Our neighbor Paul Vitali of 4248 Cold Spring Road is the Associate Artistic Director & Ballet Master of the Indianapolis Ballet. He also had a part in the Firebird. The ballet was held in the Toby theater at the Indianapolis Museum of Art.

Contact Linda Ranger at [LJRanger@gmail.com](mailto:LJRanger@gmail.com) to add family news and events you would like included in the next edition of the Wynnedale News Tidbits.

Also remember there is the Wynnedale Website: <http://www.wynnedale.org/> and Nextdoor Wynnedale: <https://wynnedale.nextdoor.com> which keeps you current on everyday happenings including lost pets, items for sale and crime in our town. It is easy to sign up for Nextdoor Wynnedale. You can choose the neighborhoods you want to view or just keep it to Wynnedale for notifications.



Robin Reagan & Mary Beth Schneider



Nancy & Jack Spohn

## Obituaries

Jack Spohn of 4200 West 42nd Street passed away of cancer on Feb. 15 at age 77. Jack and his wife of 55 years, Nancy, have been residents of Wynnedale for 42 years. Jack served on the Wynnedale Town Council for a term and could be frequently seen walking his dog around the town. His house is one of the oldest in Wynnedale having been built about 1925. A wonderful neighbor, Jack will be missed.

## Wynne Descendant Passes Away *By Sue Rice*

John W. Wynne, the last surviving grandson of the man who founded Wynnedale, died on Feb. 13 at age 85.

John Wynne was the grandson of Thomas A. Wynne (1864-1924) who purchased the land where Wynnedale is located and the son of Thomas Neil Wynne (1889-1953) who directed the early development of Wynnedale.

John Wynne lived in Wynnedale from his birth until he left for college. He became a very successful attorney who moved into the real estate business and was a co-founder of Duke Realty. He gave back to his community in many ways. He also took most of his 17 grandchildren on trips around the world to teach them about other cultures.

Whether with wit or laughter there was always a lesson to learn from John. He loved dogs and had one continually during his lifetime. A Bernese mountain dog named Trixie was his last companion.



John & Barbara Wynne

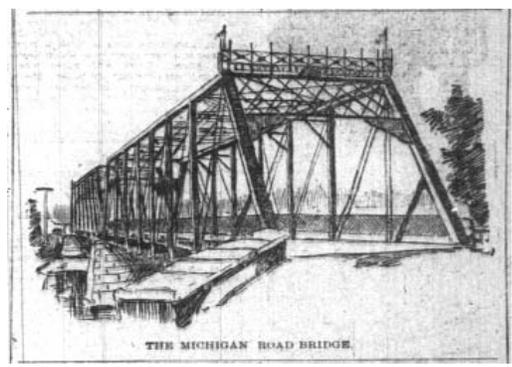
# WYNNEDALE HISTORY

## The Michigan Road Bridge over White River

by Sue Rice, Wynnedale Historian

Over the last 150 years there have been four bridges built over White River on Michigan Road.

The first was a covered bridge. In April 1896 a group of bicycling enthusiasts told a local newspaper of their concerns and the need to approach the time-worn bridge with caution.



A Marion County commissioner, Mr. DeFrees, told the newspaper that the concerns were well-founded.

“The commissioners have said that a new floor would be put in this spring, but until that is done the rider that strikes the bridge going at a good rate of speed will think he has run afoul of a bucking bronco before he gets through,” DeFrees said.

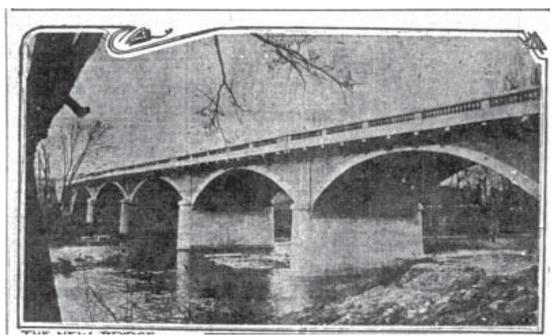
Asked what held the bridge up, DeFrees replied: “The grace of God, I guess. Certainly not the timbers”

In June, two months later, the covered bridge was condemned, nailed up and no vehicles were allowed to cross.

In July of 1896, after commissioners decided on specifications, style and cost, a contract for the stonework and another for the superstructure were secured for a new bridge. The covered bridge was demolished and a new iron bridge was built by October. This new very narrow two-lane bridge was considered the finest bridge in the county.

For many years the iron bridge battled storms and floods, including the disastrous flood of 1913. But in 1921 it was removed to make way for the Centennial Bridge. The section of Michigan Road from 38th Street to the bridge was not improved and in

no condition to bring the material for building the bridge, so shipment by railroad was the solution. This railroad line crossed Cold Spring Road behind where the Light of the World Church is located now, then continued traveling south by the Bridgeford Cemetery and down the hill where the International School sits. It crossed the river a short distance west of where the Centennial Bridge was to be built.



The materials for construction were delivered without delay, with the bridge completed in less than a year. This new two-lane bridge was a reinforced concrete structure 450 feet long consisting of a five-arch span. It had a 28-foot roadway and six feet on each side of the driving lanes.

The current bridge, built in 2004, replaced the Centennial Bridge. It is the fourth and last one constructed at the Michigan Road over White River location. It is not as stylish or attractive as the Centennial Bridge but it has the required four lane span which became necessary to support the increased traffic. A Dec. 6, 2004, article in The Indianapolis Star reads “The new bridge over White River and the Indianapolis Water Co. Canal -- including four lanes, which is double the previous size -- should be open, weather permitting, by New Year’s Eve.”



## The Railroad Abutment

by Sue Rice, Wynnedale Historian

The railroad that brought the building materials for the 1921 Centennial Bridge is no longer in existence.

To the right are two pictures of the abutment that supported the tracks. This supporting structure was 17 or 18 feet high. Viewing it from the south side of the river you can see the measurements marked on the abutment.

The 1913 flood waters reached the top of this structure and the marks below indicate the water level in the floods of 1964 and 2003.

