

insidePULSE

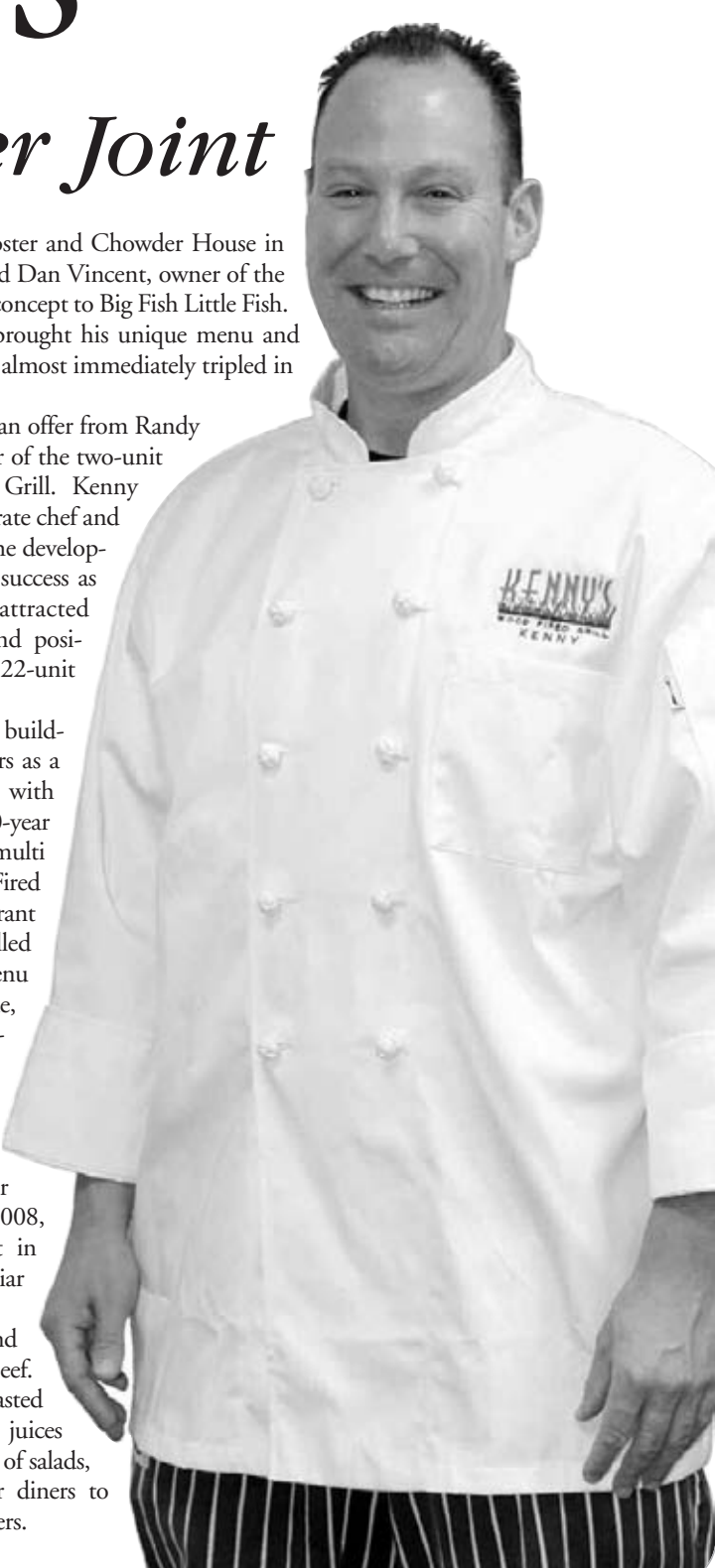
MOVERS & SHAKERS

Kenny Bowers

Chef owner, Kenny's Burger Joint

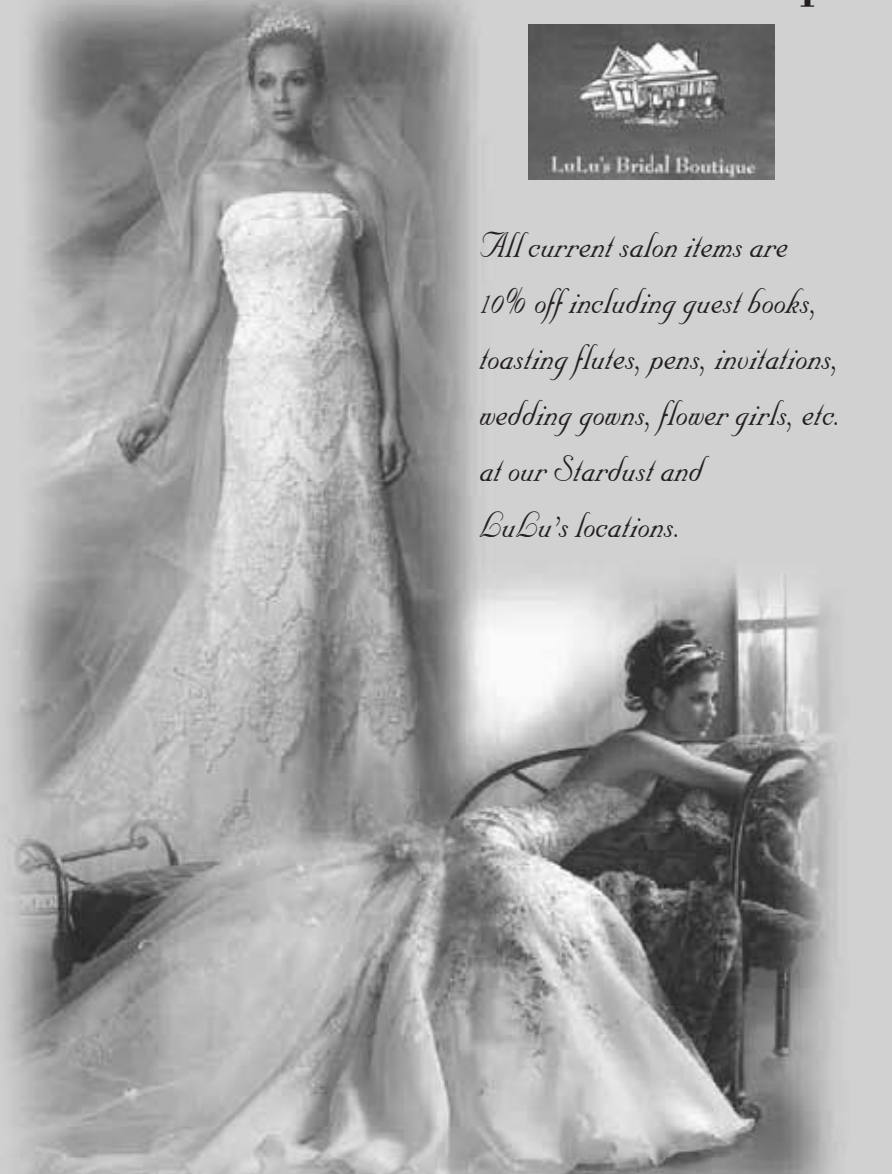
Full name: Kenny Bowers
Nicknames you were called by your family: Ken or Kenny
Nicknames you were called by your childhood classmates: Boo
Job title: Chef owner
Best part of the job: Good food and good people
Worst part of the job: Working nights
Birth date: Jan. 18, 1968
Place born: Boston Mass.
States lived in other than Texas: Massachusetts, Florida
Favorite state? Texas!
Why? Friendly people, easy-slow way of life, centrally located, inexpensive to live
Number of cups of coffee/cafeinated soft drinks you consume a day: Two cups of coffee and two Diet Cokes
Favorite breakfast food: Huevos rancheros with red and green chilli sauce or Bagels Lox and cream cheese
Favorite food: Veal parmigiana
What time do you wake up in the morning? 6:30
What time do you go to sleep? 11
Favorite band when you were 20: Van Halen
Favorite band now: U2 or Coldplay
Last CD that you bought: E.L.O. greatest hits
Something nobody knows about you: I'm a delivery pizza-holic and I love ketchup
Something you're known for: Being a really nice guy and food that is over the top
Dogs or cats? Dogs, I have a 13-year-old shar-pei named Sam
What was the name of your favorite childhood pet? Quincy
Last movie you saw in a theater: "Sex & the City"
Last book you read: "Devil in the Kitchen"
What do you think patrons are looking for in a family eatery? Friendly, welcoming and efficient staff, great food, reasonable price, relaxed atmosphere, good value.
In your experience, what is the secret to making a burger just right? The basics: great quality meat with a high fat content (you didn't say healthy), lots of salt and pepper, a great quality bun, great quality cheeses and lots of it, good bacon and last but not least cooking the burger on a grill not a flat griddle. We cook over 100 percent natural hickory wood – no gas, that is key!
 A native New Englander, Kenny Bowers began his career forming a partnership in 1992 with chef/restaurateur Jack Chaplin. The two brought their home-town recipes to North Texans, creating Daddy Jack's Lobster & Chowder House on Greenville Avenue in Dallas.

In 1996 Kenny opened Lefty's Lobster and Chowder House in Addison. Then, in 1998, Kenny helped Dan Vincent, owner of the then "Natchez" restaurant convert his concept to Big Fish Little Fish. Kenny invested in the concept, and brought his unique menu and style of hospitality to the restaurant. It almost immediately tripled in sales and profits.
 In March of 1999, Kenny received an offer from Randy Dewitt, the original creator and owner of the two-unit restaurant chain, Rockfish Seafood Grill. Kenny accepted the position as partner/corporate chef and played a very large part in furthering the development of the concept. The company's success as influenced by Kenny eventually attracted Brinker International as a partner and positioned Rockfish to be the \$40 million, 22-unit chain it is today.
 After seven years of developing and building independent concepts and six years as a corporate chef, Kenny teamed up with friend and colleague Bob Stegall, a 20-year restaurant operator of both single and multi units. They created Kenny's Wood Fired Grill in Addison. While the restaurant offers a full range of exquisitely grilled meats, one of the most popular menu items continued to be the hand-made, wood grilled burgers. After daily comments like, "this is the best burger I have ever had" and "you guys should open a burger joint," Bowers and Stegall decided to create a more intimate, casual environment for their delectable burgers. In December, 2008, Kenny opened Kenny's Burger Joint in Frisco at Legacy and 121 in the Stonebriar Commons Shopping Center.
 The namesake burgers are thick and juicy, each made from Sterling Silver beef. Burgers are served on a locally made toasted ciabatta buns, perfect to catch all the juices and toppings. Additionally, a full range of salads, sandwiches and ribs are available for diners to select from their efficient, friendly servers.



Fall Festival Sale!
 This Weekend Nov. 14-15
 Saturday 10 – 5:00 pm, Sunday 12-4 pm

Stardust Celebrations & LuLu's Bridal Boutique



All current salon items are 10% off including guest books, toasting flutes, pens, invitations, wedding gowns, flower girls, etc. at our Stardust and LuLu's locations.

LuLu's Bridal Boutique
 2728 Routh St.
 Dallas, TX 75201
214-871-9610

Stardust Celebrations
 6464 W. Plano Parkway
 Plano, TX 75093
972-781-1619

See our website www.stardustcelebrations.com for locations and maps or call for directions.
 Check out our tweet and blog: twitter.com/stardustbridal
stardustcelebrations.blogspot.com

SOUTHFORK HOTEL

Thanksgiving Brunch
 November 26, 2009
 10am ~ 2pm



ADULTS \$27.95
 SENIORS 65 & UP \$24.95
 CHILDREN 7 - 12 \$15.95

- Dessert Station**
 FRIED CHEESE CAKE w/CINNAMON ICE CREAM
 CHOCOLATE MOUSSE CAKE
 PUMPKIN PIE
 CARROT CAKE
 PECAN COBBLER
 ICE CREAM SUNDAE BAR w/VARIETY OF TOPPINGS
- Omelet Station**
 MADE-TO-ORDER OMELET'S AND WAFFLES
 EGGS BENEDICT
 BREAKFAST POTATOES
 SCRAMBLED EGGS w/CHORIZO
 BACON AND SAUSAGE
 CHEESE BLINTZ w/STRAWBERRY SAUCE
- Kids Buffet**
 MACARONI & CHEESE
 MINI PIZZA
 MINI CORN DOG
 POTATOES MUNCHERS
- Carving Station**
 STEAMSHIP ROUND BEEF w/AU JUS SAUCE
 MAPLE GLAZED HAM w/RAISIN SAUCE
 TURKEY, GRAVY, & CORNBREAD DRESSING
 CANDIED YAMS
 GREEN BEANS CASSEROLE
 GARLIC MASH POTATOES
- Cold Food**
 BLT SALAD
 FIELD GREEN SALAD
 RANCH, VINAIGRETTE, THOUSAND ISLAND
 ARTICHOKE TORTELLINI SALAD w/SHRIMP
 ANTIPASTO SALAD
 CUCUMBER TOMATO AVOCADO SALAD
 SWEET AMBROSIA SALAD
 CEVICHE SALAD
 ELABORATE DISPLAY SMOKED SALMON
 ICE COLD DISPLAY OF PEEL & EAT SHRIMP w/COCKTAIL SAUCE
 SEASONAL FRUIT DISPLAY
 CHEESE DISPLAY
 CRUDITES
- Pasta Station**
 BOW TIE & FUSILI PASTA
 ALFREDO & MARINARA SAUCE
 JULIAN VEGETABLES
 GRILLED CHICKEN & SHRIMP
 PEPPERONI

NOVEMBER'S SPECIAL DEAL
 "THANKSGIVING DAY" HOTEL ROOM RATE OF \$59 WITH THE PURCHASE OF THE THANKSGIVING BRUNCH
 OFFER FOR A LIMITED TIME ONLY

1600 N Central Expy, Plano (972) 578-8555