



**After 25 Years and Much Acclaim,
Sue Doody Releases Her Book
AS THE TABLES TURN: Biography of a Bistro**

FOR IMMEDIATE RELEASE

Columbus, OH (November 1, 2006)—*As the Tables Turn*, an inside, intimate, hilarious look at that beloved restaurant every neighborhood has or longs for, will hit Ohio bookstands on November 13, 2006. Created by proprietor Sue Doody and author Michael J. Rosen, the 320-page book is a colorful, passionate, panoramic, but often cheeky, oral history of the area's legendary bistro told in the voices of the Doody family, regular guests, and longtime staff members.

"I started this book 26 years ago when the dreamy and somewhat daft notion of owning a restaurant began to take shape in my mind," said Sue Doody. "Friends remember me rambling about 'my book' for decades, which I knew I wanted to call *As the Tables Turn*. Two decades ago, my managers bought me a portable tape recorder because I was always saying that one day I would have to write a book about all the crazy things that have happened in this restaurant, if only because no one would ever believe it."

Lindey's, in historic German Village, has served over half a million meals, welcomed hundreds of thousands of guests, and hosted umpteen parties of every imaginable kind. But it's the unimaginable number of campy servers, fanatical chefs, and infamous regulars whose antics and expectations have created Lindey's inimitable flavor. "Lindey's is a real-life 'Cheers,' where regulars and staff share so many evenings together that the idea of eating and drinking is filtered entirely through their own personalities," said co-author, Michael J. Rosen. "Lindey's is like most restaurants, only MORE SO, to paraphrase a favorite aphorism. The culture there has all the elements people love to hear about, but exponentially funnier. Why? Because the management was greener than the staff and the regulars, because Sue herself is such a genial and forgiving soul, because the neighborhood was such a vibrant demographic mix and Lindey's, within walking distance for so many, was the comfortable place where each personality could find his or her favorite server, favorite table, favorite dish—even if it wasn't on the menu."

Sue Doody's Lindey's endured the years of "too many chefs"; of too few tables to make ends meet; of waiters who "served more attitude than food"; of zoning nightmares, parking fiascos, and each new manager's valiant innovations. Twenty-five years later, Lindey's remains one of the most popular, inventive, and profitable bistros in the nation, the flagship of the Doody family's 60 fine-dining establishments (Bravo! Cucina Italiana, Brio Tuscan Grille and Bon Vie Bistro).

As the Tables Turn is about that place where YOU stop off for a drink, meet colleagues for a quick lunch, return for dinner with your spouse. It's a place where YOU bartended or served or hosted, however many years ago, while you were putting your partner through grad school. It's a place where people who consider themselves "chowhounds" or foodies or amateur restaurant critics or Food Network devotees can see the workings of a restaurant close up.

At the outset, the authors considered a number of directions. Was this to be a memoir by or a biography about a divorced mother of four, an “Upper Arlington den mother” (according to an early feature story) without a jot of restaurant or business experience who, within the span of a few short years, would become a very successful restaurateur who’d receive the region’s Entrepreneur of the Year Award from Ernst and Young, and whose business has consistently been among the highest grossing restaurants in the area? Or was this to be a 100-year chronicle about a saloon-turned-restaurant located in one of the nation’s only privately funded historic neighborhoods, and its evolution through Prohibition, the Depression, World War II, the blight of urban “renewal”, and a succession of failed businesses that preceded it? Or was this a business book about the strategic ideas of one family who grew a single restaurant into the largest chain—60 restaurants—of family-owned, white-tablecloth restaurants in the country?

“In the end, we decided what attracted us to this undertaking was the very thing that has attracted guests to Lindey’s for 25 years: the people,” said Doody.

As the Tables Turn will be available in mid-November, well in advance of the holidays, exclusively at Ohio booksellers such as Barnes & Noble, Borders, Liberty Books, and Jo-Beth Booksellers, as well as at Lindey’s and all Bravo!, Brio, and Bon Vie restaurants in Ohio (Columbus, Cleveland, Cincinnati and Dayton). The book, published in cooperation with Orange Frazer Press, will be released nationally this coming May.

“Lindey’s is a whole way of life—it’s a theater, it’s an art gallery, it’s an Easter parade...it’s the city’s unofficial Open Shelter for social butterflies.”

— **Mike Harden, Columbus Dispatch**

“Home away from home – that’s Lindey’s; a dazzling and inventive menu, and always a welcoming warmth the moment you walk in the door.”

— **cookbook author Betty Rosbottom**

“Lindey’s (boasts) a laughing clientele and an eclectic menu...”

— **Gourmet**

“If Lindey’s were my restaurant, I’d have put a microphone under every table.”

— **a regular guest**

320 pages, photo-illustrated throughout, with 25 recipes for Lindey’s classic dishes and cocktails, \$24.95, published by Orange Frazer Press, ISBN 1-933197-28-5

Sue Doody and Michael J. Rosen are available for interviews on any number of topics related to the book (restaurant life, history of the building/area, dining trends, the hospitality industry, etc.). They are also available for on-site or in-studio cooking demonstrations. **Please direct media requests (including book requests) to Andrea White, Media Solutions, Inc. PR, 740-363-1600, andreawhite@mediasolutions1.com**

SUE DOODY, the proprietor of Lindey's, was born in Dayton, Ohio in 1934. A graduate of Ohio Wesleyan University, Sue taught public school, catered and taught cooking classes from her home before opening Lindey's in 1981.

Sue's passion for cooking was fueled in classes with Betty Rosbottom at La Belle Pomme, with Lisa Gallat at A Matter of Taste, at Nancy Jeffrey's Good Things cook store, and at Columbus State with chef Carolyn Claycomb. But as her son Rick Doody, the CEO of Bravo! Development Inc., remembers, "When WOSU began to air *The French Chef*, I remember Mom and Dad ran out to buy a new television so we could have one in the kitchen, so Mom could cook right along with Julia, reading ahead in Julia's *Mastering the Art of French Cooking* so she'd have everything ready the moment the program began."

The *Columbus Dispatch's* Grumpy Gourmet wrote, "Since...opening night—I have referred to Sue as the 'Ella Brennan of Columbus.' (If Ella's Commander's Palace exists in 2031, it will be on a barge tied dockside in Baton Rouge, and the original Palace in New Orleans will be a spawning reef for the fishes.) German Village and Columbus are on high ground, like the Doody legend."

But beyond the admiration for her amazing skills in the kitchen, Central Ohio and the restaurant community have long recognized Sue Doody for her humanity and compassion. "I believe I've always had a true feeling about people," Sue says, in her new book. "I've never treated my staff as if they were merely employees. I want to know about their families and their life outside of Lindey's—as well as their life here. But I also hope my interest in them communicates that I hope they will treat our guests with similar interest and compassion." Sue and Lindey's have been supporters of and patrons to nearly every nonprofit in the Columbus, with particularly generous contributions to Action for Children, Columbus Symphony, BalletMet, Opera Columbus, and the Columbus College of Art and Design.

Sue's bistro also provided sons Rick and Chris with their foundation in restaurants and supported the creation of their own ventures, Bravo! Cucina Italiana, Brio Tuscan Grille, and Bon Vie Bistro. Bravo! Development Incorporated now operates more than 60 units across the country.



Sue Doody
photo by Will Shively

MICHAEL J. ROSEN, the writer of *As the Tables Turn*, is the author, editor, and illustrator of a wide variety of more than 65 books, including works for both adults and children. Many of his efforts involve philanthropic volumes to benefit Share Our Strength's fight to end childhood hunger, on whose board of directors he has served for more than 14 years. He created 6 books whose profits benefit the organization, including two recent cookbooks, *Cooking from the Heart: 100 Great Chefs Share Recipes They Cherish*, and *Baking from the Heart: Our Nation's Best Bakers Share Recipes They Cherish for The Great American Bake Sale®*, which include more than 150 of the nation's most respected chefs. In 2005, Share Our Strength presented him with its first Lifetime Achievement Award, recognizing his creativity, leadership, and inspiration in the fight to create a hunger-free generation in America.

In 1990, Rosen founded a granting program, The Company of Animals Fund, which offered support to animal welfare agencies providing emergency or ongoing care to companion animals from the profits of seven books and two touring illustration exhibits. Over 11 years of grant-making, the Fund awarded \$360,000 to 100 humane societies across the country.

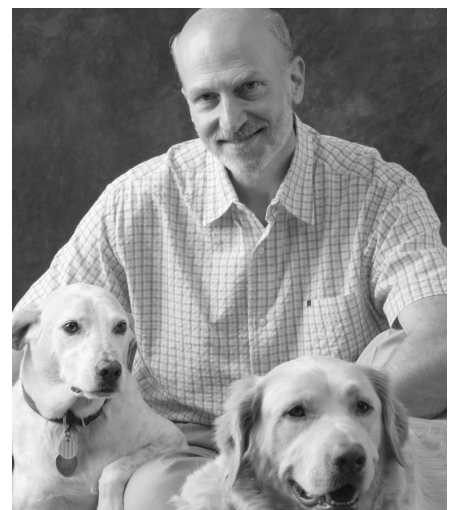
Rosen's many children's books, such as *A School for Pompey Walker*, *Bonesy and Isabel*, and *Elijah's Angel*, have received many distinguished citations, among them, the National Jewish Book Award, the inaugural Simon Wiesenthal Museum of Tolerance Once Upon a World Book Award for the best children's book that promotes diversity and tolerance, the Ohioana Library Career Citation in children's literature, and The Southside Settlement House's Arts Freedom Award. Rosen is involved working with teachers and children at literature conferences and schools throughout the country, sharing his passion for literature and the creative process. Recent books include *BALLS!*, a Junior Literary Guild Feature Selection, *The 60-Second Encyclopedia* (featured in Arby's kids' meals through November), *Fishing with Dad*, and two young-adult novels, *The Blessing of the Animals*, and *ChaseR: A Novel in E-mails*.

His poetry for adults has been collected in three volumes, *A Drink at the Mirage* (Princeton University Press, 1985), *Traveling in Notions: The Stories of Gordon Penn* (University of S. Carolina Press, 1996), and *Telling Things* (Harcourt Brace, 1997). His work has been supported by three grants from the Ingram Merrill Foundation, as well as grants from the Ohio Arts Council and the National Endowment for the Arts. He received his MFA in poetry from Columbia University in 1981.

Rosen's illustrations have been featured in a co-authored cookbook with Sharon Reiss, *Midnight Snacks: 150 Easy and Enticing Alternatives to Standing by the Freezer Spooning Ice Cream from the Carton*; in magazines such as *Gourmet* and *The New Yorker*; and in various children's books. He lives in Central Ohio, where he served for nearly 20 years as literary director of The Thurber House, a cultural center in James's restored boyhood home in Columbus. During his tenure there, Rosen edited four volumes of James Thurber's work. He continues to work in the field of humor as editor of a biennial, *Mirth of a Nation*, whose third volume *May Contain Nuts* was released in the fall of 2004.

His website is www.fidosopher.com.

He can be contacted at hopewellsprings@sbcglobal.net



Michael J. Rosen
photo by Will Shively