

A NUMBER OF THINGS ABOUT LINDEY'S

LET'S START WITH THE FACTS

AVERAGING DATA from the last few years at Lindey's, we can report the following figures (That is, they're the best we can manage with the spotty information we've got.) Each number reflects a year's worth of one thing or another at our one original restaurant when not otherwise specified.

Reservations taken: **45,990**

Guests served: **136,596**

Guest checks: **63,889**

People that can fit into the entire restaurant, including terrace, patio, and party rooms,
but still not including folks waiting at the bar for a seat: **350**

Hours worked by employees: **115,610**

Cars valet-parked on a busy night: **150**

Regrettable time that a valet backed one Porsche 911 into another Porsche 911: **1**

Skillets used during a typical Saturday night's dinners: **260**

Number of dishes sent back to the kitchen by guests in one year: **312**

Number of dishes sent back to the kitchen by one very special guest in one year: **56**

Most times a piece of meat was recooked until it was well-done enough for the guest: **3**

Cocktails served: **122,783**

Percentage of Maraschino cherry garnishes that go uneaten: **50**

Cups of heavy cream: **24,000**

Total tater tonnage: **22 3/4**

Longest number of years that a single banquet server (Allen Jones) has worked at Lindey's: **16**

Average number of ties a full-time employee throws out because of spills, stains,
and snags incurred in the line of work: **10**

Miles walked by one manager: **416**

Parties hosted at Lindey's: **1,007**

Number of times we converted the Promo West Pavilion into a 4-star restaurant for a wedding reception
and then tore it all down after the meal so that the guests could rock out to Grand Funk Railroad: **1**

Number of times we'd do that again: **0**

Service calls to repair kitchen equipment: **104**

Number of karaoke songs one should sing at a corporate holiday party at Lindey's: **0**

Children conceived on premises who are named Lindey: **0**

Years until Lindey's 75th year and, not coincidentally, the bicentennial of Sigmund Freud's birth: **50**

A NUMBER OF THINGS ABOUT LINDEY'S

THE EARLY YEARS

Restaurants that opened and closed at 169 East Beck Street in the 10 years prior to Lindey's opening: **4**

Approximate percentage, nationwide, of restaurants that close within three years: **50**

Times that Pierre, a member of the work crew, sanded and re-stained the front doors of Lindey's until Alton was satisfied with the look: **4**

Number of times anyone other than Alton had used the word "patina" up to that point, or used it after that point: **0**

Dollars originally paid for the building and real estate that is now Lindey's: **320,000**

Additional dollars spent in initial renovation of the place: **150,000**

Dollars spent on the bar, purchased from the Neil House, which had gone out of business: **1,400**

Minutes that "Rumors" lasted as a possible name for the Doody's new restaurant: **1**

Hours that Lindey's was open for business each day in the beginning (breakfast began at 6:00, and last call wrapped up at 2:00): **20**

Typical number of hours Sue spent in the restaurant each day: **12**

Staff members who had restaurant experience prior to working at Lindey's (Emil Shedlock, the front of the house manager): **1**

Number of times that the recipe for Coquille St. Jacques was changed after opening day: **6**

Number of dinners served the first night Lindey's opened: **20**

Times each week "the restaurant concept" was brought up for discussion and revision: **4**

Reservations on Lindey's biggest night to date (an Ohio State football weekend): **350**

Strip steaks and tournedos on hand that night: **17**

Additional strip steaks and tournedos purchased by a panicking Rick Doody at area supermarkets to supplement that evening's dinners: **100**

Amount in dollars that Lindey's went into the red for the first year: **787,000**

Percentage profit margin in a typical restaurant: **3 to 5**

Times the back patio flooded, sending water down the stairs into the kitchen and basement, usually causing the grease trap to back up: **27**

Typical percentage of liquor bottles on the terrace with dead bees in the pouring spouts during the summer months: **100**

Thickness, in inches, of the docket one particular neighbor brought to the German Village Commission, filled with the various disturbances, transgressions, and irritating things perpetrated by Lindey's and restaurant guests: **2 1/2**

Additional years it would take for the Village to grant Lindey's a zoning variance to set up a bar in the courtyard Lindey's built in 1984: **15**