

Chez Jean
RESTAURANT
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Inn





Your Chamber of Commerce presents —

Times - THURS AUG 31, 1964

Chez Jean restaurant is

French in food and spirit



Chez Jean's French restaurant on Rd. 67 north of Mooresville gets most of its trade from an area including Indianapolis, but it is also a favorite of high school and college French classes from all over Indiana. There is a good transient business. Lunch attracts many from the Allison plant as well as from local businesses.

Jean Milesi doesn't have to act French; he is French. Apprenticed to the restaurant trade at the age of 15 in France, he has been working at food service since then, except for two years of military service before coming to the United States in 1953. In June, 1957, Jean, 24 years old, bought the restaurant from Ernie Voelz.

Jean and Barbara Milesi (they were married two and a half years ago and have two children, Dawn and Tom) recently returned from a 21 day trip to France bringing back many articles to add to the French decor of the restaurant. Notable are some brightly printed scenes on cloth. Walls of the dining rooms carry interesting illustrated maps of France, travel posters, paintings and drawings. A model of the Arc d' Triumphant in Paris is a product of Jean's hands and 3500 tablets of sugar. The fountain shown above,

though French appearing, came from Indianapolis.

Barbara, aided by three careful waitresses, makes a point to see that customers get personal attention. Jean rules the kitchen and personally selects the stock of imported and domestic wines, offering one of the most complete wine lists of any place in central Indiana. Wines and beers are served, but only to enhance meals. There is no bar, and wine or beer is not served except to diners.

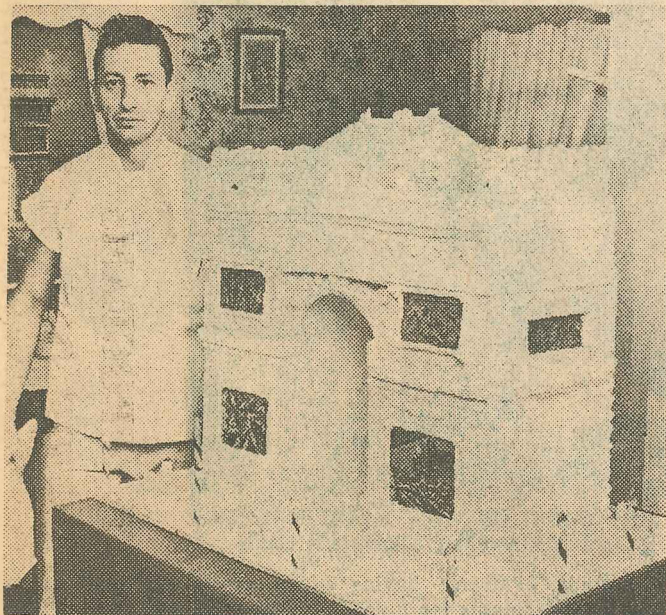
Specialty of the house is duck a la orange and chocolate chiffon frozen pie. Jean is also proud of his salad dressing which is available for sale in bottles for home use. The cuisine, stressing French dishes, includes lobster, steak, and American favorites.

At the entrance is a French tri-color shield with the cross of Lorraine. Jean came from the Alsace-Lorraine part of northeast France. Barbara saw France for the first time on their recent trip.

Chez Jean's is closed Mondays and open Tuesday through Thursday for lunch from 11:30 to 1:30 and for dinner 5:30 to 8:30. Friday and Saturday dinner is served until 9:30 p.m. Sunday the hours are 11:30 to 8:30.

Dining Out

Chez Jean's Features Continental Cuisine



JEAN MILESI DEMONSTRATES PROWESS
Cake Is Replica Of Arc de Triomphe.

The big news at Chez Jean's French Restaurant on Kentucky Avenue (Ind. 67) is the service of beer, wine and champagne and now owner-chef Jean Milesi can serve completely continental luncheons and dinners.

As a matter of fact he and his attractive wife and aide, Barbara, are putting together several "package" dinners that will include an appetizer, dinner, champagne and a dessert. The selection of domestic and imported beers, wines and champagnes is most excellent. If you want to try something new and exciting, try one of Jean's French cocktails before dinner.

THE SHORT, 15-minute drive, is a small price to pay for the superb French cuisine that greets the diner at Chez Jean's. The restaurant provides a bit of France. The Parisian decor is sophisticated and relaxing. Soft, French music sets the mood for unhurried dining and the food is an epicurian delight. Chef Jean Milesi handles the kitchen and personally prepares every item served.

"Custom" cooking is the theme, nothing is prepared in advance. Every item is carefully prepared to make your meal a satisfying success.

CLOSED ONLY on Mondays, Chez Jean's is open for luncheons daily and every evening for French-American dinners. The Sunday hours are from 11:30 a.m., to 8:30 p.m. Reservations are not absolutely necessary but are highly welcomed, especially on Sundays, when it seems the whole town drives down to Chez Jean to appreciate his culinary prowess.

Interested groups are urged to make reservations early for the forthcoming Christmas and other holiday parties. Chez Jean's provides excellent facilities for groups and any occasion is bound to take on extra glamour and charm at this highly recommended restaurant.

THE DECOR, although extremely gracious, is not the main attraction, Chief Milesi's cuisine is incomparable. Gourmets are attracted by the large variety of American and French favorites. A complete selection of beef, pork, poultry and seafood entrees are suggested on the menu.—The Long Island duckling a L'Orange is the heavy favorite and you can also order such delicacies as imported escargots (snails), Grenadine of beef with mushroom sauce, beef saute Stroganof . . . Tornado Saute Chasseur or the Lobster Mornay au gratin to mention just a few.

All dinners include soup, vegetable, potato, a salad with choice of dressing (we recommend Jean's private blend) and French bread.

WHILE IT'S difficult to pick out any particular item as a favorite, the desserts are a specialty that Chef Jean really excels in. His pastries are a gourmet's dream. The chocolate pie is most excellent and is most difficult to resist, even for dieters.

Plenty of parking space is close at hand, even for the weekend crowds and private parties.

For reservations or more information regarding private parties for all occasions you can call Chef Jean or Mrs. Milesi at 831-0870.

Times Jan 31, 1998

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**Chez Jean
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Reservations Recommended
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Tues.-Sat. 6-10 p.m.; Sun. 4-8 p.m.
Lunch Tues.-Fri. 11 a.m.-2 p.m.
Sunday Brunch 11 a.m.-2 p.m.

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Catering For All Occasions - 3 to 3,000

Chez Jean

A Bit of France in Mooresville

Twenty-five years since its opening, Chez Jean Restaurant Francais has earned a four-star rating as well as a burgeoning clientele from all sides of town.

by Marilyn Peachin

Back in the days when Indianapolis was a culinary wasteland, where fine restaurant cuisine was limited to a selection of steak or fried chicken, there existed a solitary beacon shining in the wilderness. Local gourmets made frequent treks to Mooresville, Indiana, where a rustic, countryside motel marked by a sign representing the French tri-color announced that here, in the midst of cows and cornfields, was the *Chez Jean Restaurant Francais*.

In the summer of 1982, Jean Milesi, born in the Lorraine Province of France and trained in his mother country, will celebrate his 25th year as the proprietor and head chef at Chez Jean. As in the beginning, the restaurant still features the *Canard a L'Orange* that made Jean famous in central Indiana. But the expanded menu, including delights like *Moules Mariniere* and special dessert souffles, has earned Chez Jean a cov-

eted four-star Mobil rating — and the popularity it so richly deserves.

A meal at Chez Jean is a very special experience, from ambience to food. Barbara Milesi, Jean's stunning blond wife and helpmate of 17 years, acts as principal hostess and her charm sets the stage for the evening to follow. The unpretentious exterior of the buildings does little to prepare you for the interior decor. Chez Jean is a tiny corner of France transported to Mooresville.

Barbara's special touches are evident everywhere; from the Garden Room with its wrought iron furnishings and forest green walls bordered in flowering clematis, to the Country Room with its warm pine paneling, red checked cloths and a singing cuckoo clock. The cozy barroom, featuring timbered imitation stucco walls and barstools of half-barrel construction, was assembled by Jean in a homesick moment. Flickering

Creating gourmet fare happens every day at Chez Jean restaurant. Jean Milesi shows a sampling of what's available — clockwise from bottom left are *tarte de abrigot*, *saumon pochee en gelee*, *canard chaud froid*, *chateaubriand bouquetiere*, *gateau saint honore*, *salade irma*, *charlotte de glace in raspberry puree* and *pate en croute with aspic*.

At Chez Jean, nice touches abound. Fresh flowers grace every table, snowy napkins sit upright in elaborate folds and the service plates are gaily decorated ceramic triangles from Jean's home province of Lorraine.

Chef Jean Milesi also whips up culinary delights in his private kitchen above the Chez Jean.



fireplaces and splashing fountains combine with the Milesi's eclectic artifacts and oddments creating a perfect mix that transfers diners to Avignon or Brest.

Ambience is lovely, but after all it's the food that counts. And does it ever count at Chez Jean!

Recently our party of four sampled a variety of entrees. The *Vol au Vent D'Homard* — chunks of lobster afloat in a delicate cream sauce of white wine and cognac filling a feather-light case of puff pastry — prompted exclamations of ecstasy. My choice of *Noix de Veau a la Parisienne* could not have been better — four generous slices of veal filet were sauteed in butter and a reduction of white wine, lemon juice and shallots.

The aromatic *Coq au Vin* was rich with mushrooms, and fresh-as-a-sea-breeze salmon steaks, the off-menu specialty of the evening, arrived in a buttery, rich bearnaise sauce. Our dessert was generous portions of the magnificent *Gateau Saint-Honore*.

Dinners at Chez Jean are *prix-fixe* and include a choice of Jean's baked onion soup au gratin or the soup of the day, a house salad, tiny potato puffs and a vegetable of the day.

(Our vegetable draw was a crispy cooked zucchini half covered with a light cream sauce, dotted with tiny bits of carrot and shallot — extraordinary!) Appetizers cover the gamut from mussels to the seldom seen Swiss Buendnerfleisch (Alpine air-dried beef). Most menu desserts are based on ice cream-fruit-liqueur combinations, but special items may be requested with advance notice. Jean will also prepare French cuisine entrees not listed on the menu if requested at least a day in advance. A number of distinctive dessert coffees are available and Jean may have on hand a frosty pitcher of "Siberian Snow" — a melange of fresh fruits marinated in vodka, which is a perfect and potent close to any meal.

At Chez Jean, nice touches abound. Fresh flowers grace every table, snowy napkins sit upright in elaborate folds and the service plates are gaily decorated ceramic triangles from Jean's home province of Lorraine. Icewater is replenished constantly, a basket of warm, crispy French bread is kept brimming and a tiny thimble of sherbet is served between courses to clear the palate.

The wine list is heavily French, and more complete than that of most local restaurants. It features a special weekly list of Jean's new acquisitions, but does not specify vintage years. Jean finds it difficult to keep a stock of the same years in his cellar, but the steward will present any bottle for the customer's approval and happily replace it with another if it does not suit.

Barbara has been busily converting their motel rooms into rustic chambers you might find in a French country inn. Newly furnished with antiques, the rooms feature beds made up with flower-sprigged "luxury" linens, double feather pillows and fluffy, plump comforters. Each room has a small refrigerator stocked with champagne, wine and snacks. A cafe table is set for the next morning's continental breakfast — all compliments of the house.

Like many fine European chefs, Jean's recipe measures are primarily metric and his instructions less detailed than those required by most home cooks. With your indulgence and Jean's, we've produced the fol-

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CHEZ-JEAN

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lowing Chez Jean specialties. From the Milesi's and *Indianapolis Monthly*, bon appetit!

Pate Du Chef

Jean's recipe for his *pate* follows. For photographs he prepared a complicated version encased in a pastry dough and baked in a special mold. We suggest instead that you try baking the *pate* mixture alone in a terrine mold, or for a simpler shape, loaf pan. This mixture, baked, should keep up to a week in your refrigerator, and will easily serve 10-12 persons.

- 1/2 lb. chicken livers, finely chopped
- 1 lb. veal loin
- 1 lb. pork
- 4 eggs, lightly beaten
- 1 lb. bacon, half of it minced
- 2 cups heavy cream
- 1/4 cup sherry
- 1 1/2 cups onions, minced
- 1 clove garlic, minced
- 1/2 cup chopped parsley
- 1/2 cup flour
- 1 shallot, minced
- 1/2 cup truffles, diced (optional)
- 1/4 teaspoon nutmeg
- 1/4 teaspoon allspice
- Pinch of cloves
- 1/4 teaspoon tarragon
- Salt and pepper (freshly ground) to taste
- 1/3 cup flour and 2-3 tablespoons water gently stirred to a thick paste for sealing the lid on the mold

Lightly saute liver, onions and minced bacon. Set aside. Grind veal and pork together through the fine blade of a food grinder or in a food processor. Mix together all ingredients, except the remaining bacon slices, flour and water paste. Turn into a lightly greased 2-quart terrine mold (or loaf pan) which has been lined with overlapping slices of bacon, with the long ends hanging over the sides of the mold. Fold the ends over the *pate* mixture in the mold, cover with a tightly fitting lid, and seal the seams where lid and mold meet with the flour-water paste. Place in a pan of

boiling water which comes halfway up the sides of the mold and bake in a preheated 400° oven for 1 1/2 hours. Cool and refrigerate before serving. May be garnished with aspic.

Gateau Saint-Honore

Jean's version of the French classic, *Gateau Saint-Honore*, is the birthday cake always requested by his daughter. It features a whipped cream filling rather than the usual pastry cream — to our minds, a vast improvement! Although he didn't say so, we thought we detected a touch of orange-flavored liqueur in the mixture and have devised a recipe based on that premise.

- 1 recipe tart pastry
- 1 recipe *pate a choux*
- 1 egg
- 1 tablespoon cream
- 1 recipe Chantilly Cream
- 1 recipe Caramel Glaze

Tart Pastry

- 1/4 cup sugar
- 1/8 teaspoon salt
- 6 tablespoons butter, at room temperature
- 1 egg yolk
- 1/4 teaspoon vanilla
- 1 cup flour

Dump all ingredients into a bowl and blend with fingers, kneading until it holds together. If weather is hot, chill for 30 minutes. Roll between two sheets of floured waxed paper to an approximate 9-inch circle. Peel off top sheet of paper and turn dough upside down onto a greased and floured baking sheet. Remove paper. Using a pan lid as a pattern, cut an exact 9-inch circle in the dough round, and remove scraps of excess dough. Prick all over with the tines of a fork and set aside. Prepare *pate a choux*.

Pate a Choux

- 1 cup flour
- 1 cup water
- 1/2 cup butter
- 4 eggs

Cut up butter, place in water in a small pot and bring to a boil. Stir in flour all at once and beat with a wooden spoon until mixture clings together and forms a ball. Remove from heat, cool slightly, and beat in eggs,

one at a time, beating after each addition until mixture is smooth and velvety.

Chantilly Cream

- 3 cups heavy cream, chilled briefly in freezer
- 6 tablespoons confectioner's sugar, or to taste
- 1/3 cup Cointreau

With chilled beaters in a chilled bowl, beat cream until soft peaks form. Beat in sugar and Cointreau, and continue beating just until cream is stiff.

Caramel Glaze

- 2 cups sugar
- 1/4 teaspoon cream of tartar
- 3/4 cup water

Combine all ingredients in a heavy pan over medium heat. Stir until sugar dissolves, then stop stirring and allow to cook until it reaches a medium caramel color. Set pan in another pan of cold water to stop cooking. Make at completion of other steps.

Assembly

With some *pate a choux* mixture, form a thick rim, about 2 inches wide, around the edge of the tart dough round. This can be accomplished with a pastry bag fitted with a large plain tube or by spooning it on carefully. Brush the entire pastry with part of a wash made of the egg and 1 tablespoon cream, beaten together. Place in a 400° oven, bake for 20 minutes, reduce heat to 375° and bake 15 minutes longer, or until border and base are golden brown. Meanwhile, with remaining *pate a choux* mixture, pipe or drop from a spoon 18-24 small puffs the size of small walnuts onto a greased and floured baking sheet. Brush with remaining egg-cream wash, and bake for 15 minutes at 400°, then 5 minutes at 375°. Remove from oven and let individual puffs and pastry base cool thoroughly before proceeding. When ready for final assembly, spear individual puffs very carefully with a fork and dip each in warm caramel glaze, setting them immediately close together on the edge of the baked base. Fill the center of the gateau with the Chantilly Cream, decorate, if desired, with bits of candied cherries and refrigerate until served. This should be assembled on the day it will be served. Cut in wedges, it will serve 8. •

LIFESTYLE:

3 INDIANAPOLIS CHEFS talk about creating, cooking, and the climb to the top IN THE KITCHEN

Twelve and fourteen hour work days are commonplace for a chef. The climb to the top is grueling, combining years of apprenticeship, and very little time that is your own.

Three successful Indianapolis Chefs discuss their careers, their personal lives, and the rewards of a job that requires not only great culinary skill, but the abilities of manager, bookkeeper, and artist as well.

THE MILESI FAMILY CHEZ JEAN RESTAURANT FRANCAIS

For a man who's lived Stateside more years than he's lived on the Continent, Jean Milesi is still very much the Frenchman. The thick accent and charming shrugs of the shoulder are immediate tip-offs. His undeniable talents and close-knit family are his assets -- assets that have propelled Chez Jean's to the top of the heap. Jean is a chef of another breed, the proprietor of his own business. What this translates out to is that Jean is just as apt to be balancing books, shopping for prime veal, repairing the plumbing, or painting the entryway as he is to be puffing pastries and stuffing ducks. The striking physical antithesis to Jean is wife, Barbara, as tall and fair as Jean is slight and dark.

Both are people who have maintained a basic niceness, even in the wake of their success. Jean stresses, "I'm pretty proud, but I try to be myself -- I don't want to be somebody I'm not." "We've been very fortunate," quips Barbara. In spite of all the modesty, the facts are that Chez Jean's enjoys a national reputation as a gourmet's gourmet restaurant. It's the kind of place you can, and should, take your mother, your lover, your boss, and your restaurant critic.

The Milesi lifestyle revolves around the business, where the need to stay on top of things absorbs spare moments, even though Jean and Barbara usually maintain a staff of 30 some odd employees and two devoted childred. "I'm afraid the restaurant has not only been our work and our hobby, but our life," says Barbara. "I don't think we can even say we own the restaurant, the restaurant owns us. In a small business like this, to try to do things properly, and take care of the special orders and minute details, you're fooling yourself if you say it doesn't own you."

Jean's cooking career began some 200 miles or so east of Paris in his hometown of Vittel, France. He entered the kitchens as an apprentice at twelve years of age — not at all an uncommonly early beginning for a European. Guided by the no-nonsense, practical masters, Jean grew into a young chef whose only flaw was a certain restless streak. At 22, Jean left the quiet town for the States to join brother, Rene, in Louisville, Kentucky. The Milesi brothers polished their culinary crafts in Louisville for a couple of years before moving on to Indianapolis. Rene occupied himself with a host of business ventures in Indy, among them the one-time ownership of the old Rene's French Restaurant on West Washington Street. Jean, meanwhile, was in hot pursuit of his own dream.

In 1957, Jean opened the doors of Chez Jean Restaurant Francais, at the time a smallish dining spot with a name most people mispronounced. A 15-unit motel also sat on the premises -- a sure bet to make the rent for the enterprising young Frenchman. Chez Jean Restaurant Francais opened its doors for lunch, as well as dinner, and Jean often glanced through the tiny kitchen window out at the busy dining rooms. The clientele started to fill Chez Jean's, and the faces came and went. In 1963, Jean's habit of keeping an eye on the dining rooms paid off with an unexpected twist. Barbara had started coming to Chez Jean's for lunch, and Jean's glances became more a habit with a purpose. "He'd peek through the window and I'd peek back," reminisces Barbara. The flirtation blossomed into a romance that produced for the Milesi's "A good marriage... a good life." Jean adopted Barbara's children by a previous marriage, Tom and Dawn, and the new family became the now-famous "Famille Milesi." (They kept the window, of course.) Barbara turned out to be a most gracious restaurant hostess, and the family settled in an apartment above the restaurant. The Milesi's became a working unit, with Tom and Dawn growing into active roles. Jean still teases, "frankly, not too many people know me. They just know my wife and children because I'm usually in the back cooking."

"We generally put in 14 hours a day, between the motel and the restaurant," Jean muses. "Plus, I do most repairs myself, and I like to be outside doing things. I've also got a young chef that I started as a dishwasher and have been training for the last six years. What he knows, he knows by me -- nobody else. The same with Tom; I trained Tom, too." "Jean is really a very talented man," says Barbara, "not only with cooking, but he can fix or repair almost anything that goes. He does most of the plumbing, painting, and general 'fixing'. Typical of a European, he'd rather do it himself than wait 24 hours for any kind of service." Barbara and Jean decorated Chez Jean's themselves with "a little bit of Europe". At least once a year, the Milesi's go home to France and return with acquisitions that add to the European flavor of the decor.

Free time is a slightly vague term as it applies to the Milesi's. Jean enjoys golfing, but often runs into difficulty getting to the course by tee-off time because his work schedule varies from minute to minute. Jean and Barbara most often reserve leisure hours for their family. "Too many demands on your time makes you feel like you're living in a goldfish bowl," says Jean. "We're pretty much stay-at-homer's on a day-to-day basis," adds Barbara. "But we do take off at least three weeks a year -- one week in Europe and a little time in Florida or on the West Coast. We try to get away twice a year like this, but the time off depends on the business."

Jean reflects about the Milesi lifestyle and the success the family has more than earned, "After you've worked so hard, it's good to see the results. You see some artists, like painters or writers, who become known only after they die. That's so bad. I don't mean that we're famous, but to never see the results of your work . . . ah, that would be a shame."

“After you’ve worked so hard, it’s good to see the results. I don’t mean that we’re famous, but to never see the results of your work . . . ah, that would be a shame.”



A dying landmark

By Amy Hillenburg
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CAMBY

As their training exercises come across police and fire radios, it sounds like something big is up. They shout "May Day," May Day, "Victim lying in doorway" or "Firefighter trapped," much like a real fire rescue operation.

In reality, the drama is staged, but emergency responders from Camby and surrounding areas are learning lessons in training because of a dying restaurant landmark. By the first week of October, the French restaurant Chez Jean, which opened in 1957, will be burned down — along with its motel complex.

The first fire event will be on Sunday, Cpt. Bobbie Dixon of the Plainfield Metropolitan Fire Department said Tuesday. Mooresville, Plainfield and Decatur Township will stage their burns on Oct. 5, 6 and 7. Other fire departments and responders involved are Madison Township, Liberty Township, Gregg and Monroe townships, the Plainfield Fire Territory, Hendricks County Sheriff's Department and the Indiana State Police.

Current owner Mark Robinson said the cost of refurbishing the buildings and upgrading electric, plumbing and infrastructure was too high for the restaurant to stay open.

"Bobbie contacted me to ask if firefighters could use the property and buildings for a fire training," Robinson said this week. "The only think I'm getting out of it is demolition, so I can clean up this mess and put the acreage up for sale."

Robinson bought Chez Jean, which was owned by award-winning chef Carl Huckaby, from original owners Jean and Barbara Milesi. They were natives of France and prided themselves on French cuisine, desserts, bread and beverages — and how the food appeared on the plate. Huckaby, who was a frequent guest at the restaurant, had owned the Village Pastry Shop in Mooresville and sold food goods to Jean Milesi. He bought Chez Jean in 1997, but the year before, he was named the National Chef of the Year by the American Culinary Association.

Robinson said his parents, Don and local author Joyce Robinson of Mooresville, were friends with Jean and Barbara.

"I actually worked at the restaurant, and since this training project started, people have been stopping by to tell about their experiences and memories of Chez Jean," Robinson said.

The restaurant, with its unique roof line and European-style cottages for clients who wanted to extend their French night out, was constantly reviewed by local newspapers and television stations. The staff and owners also were part of community events and catered meetings and celebrations.

Perfect training opportunity

Dixon said there is never a charge to use a building or complex for fire training, but there are many hoops organizers have to jump through to get it done.



Plainfield firefighters stage a response to a roof blaze at the historic Chez Jean Restaurant, which has been closed for several years. Several fire departments, including Mooresville, Gregg and Decatur townships are using the restaurant and hotel complex for fire training. The entire structure will be burned by October. Photo by Amy Hillenburg.

"We have to have inspections, like for asbestos and toxins. We have to remove things like carpet and landscaping that could cause us problems during the burn. And we have to meet all requirements for the State Fire Marshall and the department of environmental management," Dixon said.

She added that Robinson had been very helpful in helping to tear out landscaping and carpet, and Ray's Trash had provided dumpsters for the refuse.

Firefighters have been training the entire month of September on a number of scenarios — some they build and stage themselves.

Mooresville chief Tim Medsker said the complex is challenging because of the small rooms in the motel complex and the various roof levels of the main restaurant.

"Our firefighters learn to close the gap between our mutual aid partners' Rapid Intervention teams — how to keep safe in a smoke-filled area — how to rescue someone who becomes trapped or overcome on the scene," Medsker said. "The chiefs in Morgan County meet every month, and we have set up a countywide May Day policy for responders. That

allows us to have uniformity and consistency in our response."

Medsker said it helps departments coordinate a response to a big event. They share how they handled certain challenges and share information on different outcomes. He explained that fire departments also learn how to cover their stations when a big emergency takes most of the staff away.

Mooresville assistant chief Carson McCleery said firefighters learn hose-line advancement, ventilation techniques, victim removals, fire containment and how to search a building. He added that Mooresville has been in some trainings with Madison Township at Pioneer Park (for cliff and incline accidents) and at a house fire they staged.

"We actually learn how to read a fire by the smoke and how it spreads," McCleery said.

"The trainings are free to us because they are part of our job. There are things we have to learn, and the funding comes from federal and state grants," Medsker said. "In one year, we recorded more than 18,000 man hours in training."

Chez Jean is located east off Ind. 67, just north of Mooresville.



Landmark burning *MOORESVILLE-DECATUR TIMES*

Chez Jean Restaurant and motel complex was burned to the ground in a firefighters' training session this week. The old French restaurant had been vacant for a few years, and Mooresville, Decatur and Madison townships and Plainfield fire departments finally lit the main restaurant building on Friday. They had been in training putting out fires, entrapment and victim scenarios all week. The smoke could be seen for miles along Ind. 67 as passersby stopped along the road to take pictures. Photo by Amy Hillenburg.

SAT. OCT. 8, 2011