



THE COLUMBUS MAGAZINE

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RIDING A DREAM MIMI DANE

PERFECT TASTE TODD COOPERIDER

PORSCHE PRINCE '73 911 CARERRA RS

MICHAEL SHANK RACING

EXCLUSIVE INTERVIEW AND PHOTO SHOOT WITH THE LOCAL RACE TEAM OWNER AND WINNER OF THE 50TH ANNIVERSARY ROLEX 24 AT DAYTONA

COMPLIMENTARY ISSUE PROVIDED BY



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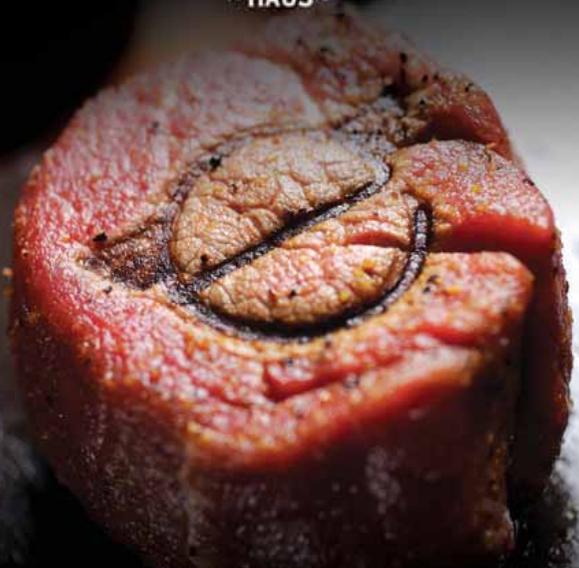
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9 FOR \$9
ALLYSON McCARLEY
BEN DAVIS

BEYOND 270
CARY SMITH

FINAL WORD
JASON OHLSON

DROP POINT
ALLYSON McCARLEY

COVER STORY
INTERVIEW: JASON OHLSON
INTRO: BEN DAVIS
PHOTOGRAPHY: ANDREW NICHOLSON



THIS ISSUE FEATURES MICHAEL SHANK, OWNER OF THE PATASKALA-BASED RACE TEAM THAT FEATURES HIS NAME. AFTER SEVERAL CLOSE FINISHES OVER THE YEARS, SHANK FINALLY BROUGHT THE TROPHY HOME WITH HIS IMPRESSIVE WIN AT THE 50TH ANNIVERSARY ROLEX 24 AT DAYTONA.

special thanks:
C MAGAZINE WOULD LIKE TO THANK ALL OF OUR SPONSORS, ADVERTISERS AND SUPPORTERS FOR THEIR MUCH APPRECIATED TIME AND ATTENTION OVER THE LAST ELEVEN YEARS. AS ALWAYS, WE WILL CONTINUE TO BRING YOU THE INFORMATION YOU NEED TO ENJOY COLUMBUS IN FULL AND THE EXCLUSIVE FEATURES WE'RE CERTAIN YOU WON'T FIND ANYWHERE ELSE.

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FROM THE EDITOR
editor@columbusmag.com



Jason Ohlson with Rolex 24 winner Michael Shank.

INDUSTRY STANDARD

In our "Ride 23" section each month, we've always brought you the hottest whips in this city, owned by some of the most ardent automotive enthusiasts. We've been climbing a referral ladder for the last 10 years that leads directly to the most passionate, and often private, auto freaks who truly love their rides. These individuals removed the governors from their thrill-seeking engines long ago. The toys they crave to own and customize are insanely cool, and we couldn't help but tell their stories, as exemplified by this month's ultra rare Porsche 911 Carrera RS.

In this *Automotive* issue of *C Magazine*, we continue our tradition of offering the motorsports community in Columbus a super-salient outlet to toot their own horns and spread the word on what is currently hot and what'll be even hotter in the future. As you will find, we do some fast-talking with designer detailer Todd Cooperider (Esoteric Auto Detail), super tuner Stas Makarov (IPS Motorsports), and rim magician Bryce Boley (Wheel Medic).

The engine in this month's issue is our exclusive interview with Michael Shank, owner of Michael Shank Racing. This Pataskala-based race team owner's newest claim to fame was winning the 50th Anniversary Rolex 24 in Daytona earlier this year. And though Michael's Ohio ties make him a predictably humble, hardworking gentleman, the grit and determination of his spirit may only be found in very few people on the planet. He's a winner, and now the world knows it.

A handwritten signature in black ink that reads "Jason E. Ohlson".

Jason E. Ohlson

AUTOMOTIVE 2012



MIKE SHANK

9 | SUITLESS

This month, *C Magazine* features a handful of Columbus' car-savvy businesspeople. Bryce Boley will straighten your car out if you happen to hit one of Ohio's many nasty potholes; Todd Cooperider obsesses over the fine details of your car's appearance; and Stas Makarov can provide you with quality aftermarket parts at IPS Motorsports.

14 | 9 FOR \$9

Here's a hefty helping of lunchtime spots, new and old. Who cares what kind of fare? There are always interesting eateries popping up and we sample them all for you. The best part about them – they're all less than \$9. If you can't find what you're looking for here, go to Columbusmag.com and browse another 400 features on spots nearest you.

15 | ARTFUL VIEW

There are always exciting events happening every week in Columbus to keep you entertained. Check out our suggestions if you need something to do in the coming months. We've got some upcoming fashion shows, rock concerts, butterflies and botanical garden events that are definitely worth consideration. Mix it up. Spring is here.

16 | COVER EXCLUSIVE

Michael Shank has raced through life at terrific speeds and gained great success on the raceways. He now owns his own racing team, Michael Shank Racing, which is based in Pataskala. The team recently won the Rolex 24 at Daytona, and they're determined to keep growing and winning bigger races. Read our exclusive interview with Columbus' own speed demon.

22 | THE FARE

Have you had any delicious Turkish cuisine lately? If not, we think you should check out Café Istanbul at the Easton Town Center for an authentic taste of Turkey. Stop by for some mouth-watering kebabs, try the colorful sampler of Turkish delicacies, or grab a juicy baklava for desert. We're sure you won't be disappointed no matter what you decide.

35 | RIDE 23

Ron Thomas, the current owner of Aase Sales, a local Porsche parts business, tells us about his 1973 Porsche 911 Carrera RS #505. His love of Porsches is quite apparent, as he relates the car's history from its German origins to its current home in Columbus, Ohio. It's truly a vehicle to behold. Read on to get a good view of greatness.

37 | BEYOND 270

What do the members of local alternative rock band The Seasonal Help all have in common? They were all employees of the same Ohio greenhouse at one point or another, which is how the band got its name. Although the band members change from time to time, the excellent music remains a constant.

38 | FINAL WORD

Mimi Dane, the newly appointed CEO and President of Flying Horse Farms, gives this month's final words. Ever wondered what's the greatest thing you could ever donate? Read our interview with her and learn more about the leader of Flying Horse Farms, which provides children with serious illnesses a wonderful camping experience, free of charge.



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PHOTO: ANDREW NICHOLSON

BETTER THAN NEW TODD COOPERIDER

It's difficult for Todd Cooperider to sit at a red light while he's behind the wheel and not notice small details about the other cars around him. Swirls in paint glare at him, scratches from careless polishing stare back at him, and whenever he sees someone drying their hood with a beach towel, he cringes just a little inside.

"You have to be a little bit obsessive-compulsive to do what I do for a living," says Cooperider. "To be able to spend up to 60 hours working on a detail, you have to have an eye for detail."

The long detail sessions Cooperider has put in mostly fall into the category of exotic and rare cars, ones that have names like Ferrari and Porsche attached to their very expensive bodies. His business, Esoteric Auto Detail, which once was located in his house in Westerville, now operates in part of a garage in New Albany that specializes in high-end exotic cars. At the time we were there, a Ferrari F40 is sitting in the garage, polished up to Cooperider's very high standards, ready to be

sent back to its out-of-state owner.

"The thing about my job is that I really want to bring the car back, but not take away any of the history in the process," says Cooperider. "That's why I put a lot of time and research into making sure every facet is addressed."

This might be why Cooperider has become one of the biggest authorities on detailing in the country, especially on Ferraris. It's a topic he's written articles for in a national publication and been honored for being one of the premier detailers in the country. You get the sense while talking to him that it's a hobby that has become a passionate art for him.

"I think everyone knows that a car can be one of the worst investments that anyone can make," says Cooperider. "The way I look at it is why not try to maintain and take care of that investment as much as possible?"

For more information on Todd Cooperider, go to www.esotericdetail.com

■ Cary Smith

AND FOR THE GENTLEMEN ... VIRGIN ISLAND WATER



Virgin Island Water is one of the most contemporary fragrances for men and women from sixth-generation master perfumer Olivier CREED (www.creedcollection.com). It celebrates a sailing adventure Mr. CREED enjoyed with his son, Erwin, and a royal couple near Ginger Island, an uninhabited xanadu in the Virgin Islands ruled by the British crown. Virgin Island Water won four out of five stars in a glowing 2008 review by *The New York Times*.

CHARACTERISTICS: Virgin Island Water captures the tropical splendor of scents carried in the trade winds of Sir Francis Drake Channel near Ginger Island in the Caribbean.

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ROLL OUT BRYCE BOLEY

One day, while scanning over the classifieds, Bryce Boley saw something that caught his eye — a wheel-straightening business on the north end of downtown that was on the market for a meager fee. Already an accomplished mechanic, he saw a major opportunity in the business and snatched it up with an eye on the future.

“It’s been five years since we took over the business,” says Boley. “We’ve quadrupled our sales and moved into a bigger location.” Clearly, it seems Boley has a knack for straightening things out.

Wheel Medic Inc., Boley’s aluminum wheel-straightening and restoration business, is one of the few operations of its kind in the country. Wheel Medic Inc. takes cars that have suffered from the potholes and rugged winter-damaged streets of Columbus and gets them back on the road, looking like they came straight from the factory. On any given day, wheels are scattered across the cement garage floor, all in different phases of their journey back to new. From Fieros to Jaguars, Bryce’s skilled crew can turn wheels around in about 48 hours, which is key to many of their customers.

After an extensive background in the automotive industry, Boley still traces his love for automobiles back to working on them with his father while growing up in Worthington. A 1934 Ford sitting in his massive new garage at Wheel Medic Inc. is a testament to that.

“We started working on this car when I was a kid,” says Boley. “It’s about 85 percent restored. We need to finish the interior and just get a couple of other things done ... that is, when I can find the time between Wheel Medic Inc. and everything else.”

The Chrome Exchange, a new partnership that Boley has entered into with family in Cleveland, is a more inexpensive and environmental way to chrome plate wheels. Boley believes the service will be commonplace in a matter of years.

“The way that chrome was being done before was causing things like three-headed fish,” says Boley. “Every car is going to have this in less than a decade.”

For more information, check out www.theRoundhouse.ws

■ **Kristen Foley**

2011 DuPont Automotive Color Popularity Report

- | | | |
|--|--------|-----|
| 1.  | White | 23% |
| 2.  | Black | 18% |
| 3.  | Silver | 16% |
| 4.  | Gray | 13% |
| 5.  | Red | 10% |

America’s Most Popular Vehicle Colors



Each year, DuPont Automotive releases its Color Popularity Report, a study analyzing and predicting color trends throughout the world. In 2011, white was once again the most popular color in North America, making up 23 percent of all vehicles. Black, silver, gray and red rounded out the top five.

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PUT TO THE TEST STAS MAKAROV

Thunderous roars erupt from under the polished hoods of souped-up Mitsubishi's and Camaros, causing Stas Makarov, owner of IPS Motorports, to pause mid-sentence and wait for the rumbles to subside before he continues to answer a question. The slightly annoyed look on his face would indicate that he has accepted these signature roars, accompanied with well-tuned power, as commonplace within the cavernous garage that probably has 30 to 40 cars being attended to at any given time.

Makarov, who originally went to school for hospitality management, ditched his major, followed his passion and bought IPS a couple of years ago, taking him from an introduction to the world of aftermarket parts to owning a business that fabricated them.

"When I got my first car, a Mitsubishi 3000 GT, I lived in Illinois where they have emissions testing," says Makarov. "I ended up having to get something replaced and found out that I could get something that was aftermarket made that was cheaper and actually improved the car's performance."

This opened his eyes to a whole new world where he could take his car in to be tweaked, tuned and upgraded to add the power to make him accelerate down the freeway like he'd never done before. His interests eventually brought him to IPS, where after being a customer, he saw an opportunity to purchase the shop, and he couldn't pass it up.

IPS' reputation for speed was solidified last year in Atlanta when the shop's sponsored orange 2007 Corvette Z06 set a world record. This Corvette and other cars like it make Makarov optimistic that IPS can expand beyond the borders of Lewis Center and go international, with locations in Dubai and Moscow as possibilities for an expansion in the future.

"I don't think that these are unrealistic goals that I'm setting," says Makarov. "There is this perception out there that after market parts are somehow inferior, and we're out to prove that isn't true."

For more information go to www.ipsmotorsports.net

■ Cary Smith

2012 Nissan Leaf



The Nissan Leaf is the first modern battery electric car to go on sale in the U.S. First delivered in December 2010, the Leaf is one of just a handful of plug-in cars sold in volume—and Nissan has big plans for this compact five-door electric hatchback. It competes with a number of other plug-in vehicles, both "pure" battery electrics—including the Mitsubishi 'i' minicar and the compact four-door Coda Sedan—and a couple of others with both plugs and gasoline engines, including the Chevrolet Volt and Toyota Prius Plug-In Hybrid.

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Nine for \$9



Veggie Philly (\$6.75)

Zuppa

180 E. Broad St. (614) 225-9220

If you're looking for a low bill, no frills, extra-chill cafeteria joint, then Zuppa is your place. At the Upper Arlington three-level locale, you can get wired with their full coffee shop menu, unwired with their free wi-fi, play a little foosball, or just relax by the fireplace on their comfy couches. The menu of soups, salads, sandwiches and pastas are served quick and made to order. The **Veggie Philly (\$6.75)** is a perfectly herby garden delight served on freshly leavened ciabatta and sprinkled with mozzarella, Parmesan, provolone and Italian salsa. Be sure to save room for their to-die-for desserts.

Ange's Pizza

1018 N. Hamilton Rd. (614) 855-9500

Y'know how the pepperoni on Columbus-style pizza curl up into flavor-catching cups and the edges get all crispy and brown? Well, Ange's keeps their pies in the oven just long enough to get the perfect ratio of crispy-brown crunchiness and spicy salted meatiness. Each nook is filled with melted or crispy cheese, again a perfect ratio, this time of tangy to stringy. Because they ran out of perfect ratios on a pizza, Ange's created one of Capicola and homemade creamy Italian dressing on the **Italian Sub (\$5.50)**.



Italian Sub (\$5.50)

Kobe Japanese Steakhouse

3884 Morse Rd. (614) 428-8880

Kobe makes a good case for everything they make; every dish has purpose and balance, even the simplest offerings. We especially enjoyed their Vegetable Soba Noodles and Udon Noodle Soup, which is a delicious combination of thick rice noodles in miso yaki broth and topped with tempura flakes, seaweed and mini fish cakes. With so many great entrée selections, don't be tempted to overlook their fantastic selection of appetizers, like **Shrimp Tempura, Edamame and Steak Kabobs (\$7.95)**.



Indochine

885 S. Hamilton Rd. (614) 231-7357

Respectable cuisine governs; however, genuine hospitality steps the extra yard. Case in point: Indochine, one of Columbus' finest restaurants specializing in Vietnamese and Laotian cuisine. Their savory favorites, like their tasty specialty Sub Sandwiches, Laotian-style Beef and **Bun Cha Gio (\$7.00)**, which consists of rice vermicelli noodles mixed with select vegetables, herbs, tender grilled pork and a spicy fish sauce, is equaled only by the house's kind and caring service. There is no doubt someone or some dish at Indochine will make you smile.

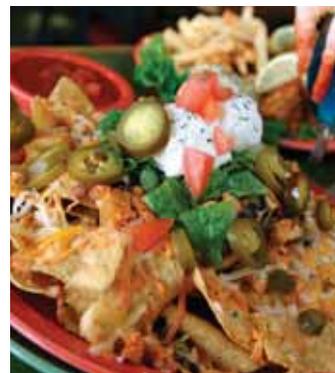


Bun Cha Gio (\$7.00)

Caribbean Jerks

1262 E. Powell Rd. (614) 844-6501

Have you ever wished you could take your standard lunch fare and immerse it in the crystal-blue-green waters or golden sunshine of the tropics? Well, forget about it; the good people over at Caribbean Jerks are doing it for you. Their unusual deliciousness may be the last thing you were expecting to find this close to the North Pole. The sweet and spicy on or in everything blends perfectly with that island flavor that we've yet to invent a name for, especially on the **Beachside Nachos (\$7.99)**, which could make you swear off corporate chains forever.



Beachside Nachos (\$7.99)



Meatball Sub (\$7.95)

Fabian's

691 N. High St. (614) 221-8240

The deeper the dish, the more Chicagoan the pizza...and Fabian's has dishes so deep, you half expect to hear the roar of the crowd as someone slugs one over the ivy-covered outfield wall. But lucky for us in the Buckeye State, this spot also has several favorites to keep us happy like Stromboli and **Meatball Subs (\$7.95)**. This sub defines Italian comfort, and to deny yourself this simple pleasure is utterly foolish. Grab a beer or glass of wine and enjoy a little piece of heaven.

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It's A Wreck (\$4.50)

Potbelly Sandwich Works

17 S. High St. (614) 224-1976

It could have been either evolution or intelligent design that morphed a small antique store into a chain of unique sandwich shops, but it doesn't really matter. What matters is that everything at Potbelly is crazy cheap and ridiculously good. The freshly toasted sandwiches are overflowing with thinly sliced meats, handmade tuna and chicken salads, and/or meatballs. Each sandwich is good for about a dozen napkins, because the delicious dressings, hot pepper juice, mayo, mustard and whatnot are bound and determined to make it to the elbow. One sandwich barely has room for sauce, since the salami, roast beef, turkey, ham and Swiss take up all the room. **It's A Wreck (\$4.50).**

Digger & Finch – A Fine Scottish Grille & Pub

6720 Riverside Dr. (614) 889-8585

If you're lucky enough to find a good Guinness Stout and a delicious, aged Cheddar soup, you might consider walking barefoot over broken glass and rattlesnakes to get to it. Or since you're in Columbus, with easy access to Digger & Finch, you might take it easy on your feet and simply make a short car trip. Plus, after the soup, you can get a huge plate of Bangers and Mash, some Shepherd's Pie or **Scottish Beef on Weck (\$8.95).**



Scottish Beef on Weck (\$8.95)

Honey - Baked Ham

1085 Polaris Parkway (614) 880-9900

Yeah, these cats have cornered the market with their insanely good ham—correction: bone-in, spiral-sliced and honey-spice glazed ham. It's ready at a moment's notice, just like the **Supreme Box Lunches (\$7.79)**, all of which feature signature homemade sandwiches (including the bread) that are loaded with an incredible serving of top-shelf meat that's pulled from the standby American lunch dining lexicon and served with a homemade cookie, a side and a drink.



Supreme Box Lunches (\$7.79)



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If it's less than nine bucks for a lunch, e-mail us at editor@columbusmag.com

ART WHERE'S

More to C » p.35



FASHION NIGHT BENEFIT MAY 8

Hauns Korpela of Scott J. Salon, NY, NY, together with the Aveda Institute Columbus Student/Educator Team, will sponsor a Fashion Night Benefit Tuesday, May 8, 6 pm at the Lifestyle Communities

Pavilion, 405 Neil Ave. Institute students and Korpela will present a runway show that will showcase the "Colors of Life." General admission and VIP tickets are available for the annual event.

For a \$5 donation, Institute students and staff wear jeans during March, April and May to raise funds for our Earth Month partner. Guests may also purchase a variety of Earth Month items, including a Light the Way candle. All donations benefit Sierra Club Central Ohio.

Aveda's 2012 Earth Month campaign will inspire its network of beauty professionals and consumers in more than 30 countries to raise \$4.5 million for the protection of clean water — a basic human right that nearly 900 million people worldwide fight for daily. In support of achieving this goal, the school of cosmetology and skin care, during the months of March, April and May, hopes to raise \$36,000 in donations to benefit its Earth Month partner, Sierra Club Central Ohio Clean Water Campaign, through a variety of student-focused activities.



ROCK THAT'S WELL WORTH THE WAIT

Nickelback has announced their first North American arena tour in two years. Special guests Bush, Seether and My Darkest Days join Nickelback on all dates. Nickelback will perform songs from the recently released seventh studio album, *Here and Now*, which debuted at #2 on the Billboard Top 200. Get tickets for the April 15 show at the Schottenstein Center Box Office and Ticketmaster.

PUSHING FORWARD

MICHAEL SHANK

Michael Shank lives life in the fast lane, speeding through the days at over 200 miles per hour. He first began racing professionally back in 1989 and quickly made a name for himself, eventually making it all the way to the Indy Racing League. He has always been determined to gain the acknowledgement and respect that he feels he deserves in the racing world.

Shank has since retired as a driver and now focuses on running and growing his own team at Michael Shank Racing. Shank's team currently consists

of two cars and a talented team of about twenty full-time employees. The team just recently won the Rolex 24 at Daytona, with A.J. Allmendinger, Justin Wilson, John Pew and Oswaldo Negri as the drivers. He hopes to continue to win more big races, and currently has his eyes set on the Indianapolis 500. He definitely feels confident that his team can continue to grow and succeed.

Born in Columbus, Shank now lives and works in Pataskala, Ohio. Ohio has always been his home. When he's not racing, he enjoys going out on a boat at Buckeye Lake or Norris Lake. He prides himself in being very loyal to everyone around him, and it's no surprise that everyone agrees he is indeed a great guy. Read on for our exclusive photo shoot and Q&A with Columbus' very talented speedster, where he tells us more about the racing business and his fast track to success as the owner of an impressive racing team.



INTERVIEW: JASON OHLSON
INTRODUCTION: BEN DAVIS
PHOTOGRAPHY: ANDREW NICHOLSON

WARD



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CONTINENTAL

Q & A » » » » » » » »

Into what kind of person has Ohio made you?

Loyal. I think I'm loyal to a fault, almost. So loyalty has got me this far, but I think loyalty comes from where we grew up in the Midwest, specifically Ohio. The Gahanna area is where I grew up. I would say I'm loyal to people. I give people opportunities to do their best, and when they mess up, I understand that, and we try not to do it again. I think that's something I learned from growing up right here.

What do you hold dear to your heart?

My family, first off, because they've been behind me. My wife, Mary Beth, has stood behind me for 20 years through really, really thin times financially, and stressful times, just so we could race and follow a dream that I had. I brought her into it, and she supported me 100 percent. My family, my mom, brothers, sisters, father, got me started and got me going in the right direction. So that comes first, I'd say.

Describe your journey into the limelight.

Long. It's been very long. We've been doing the same thing for nine years. Specifically, we just won the 24 Hours at Daytona; we've been in that series for nine years. We've been here doing the same thing for that long and never got the recognition until we finally won the big one. But I would say, bigger than anything: literally don't stop. Even when we're knocked down, we don't stop, we come back, we take our hits, our bruises. Hunt it, kill it and eat it.

What does Rolex 24 mean to you, especially winning it?

For me, it puts an exclamation point on what I always told people I could do anyways. I thought I was a badass, and I think this proved that we can get the job done. We can compete at any level against anyone from all over the world, 'cause that's what we just did, and I finally just proved it to people. Although I've always felt that we could, this was the first time I could say, "Here, we did actually do it," and it's got us a ton of respect.

Did you attend college?

I didn't even fill out an application

for college. I graduated with a low GPA, but I had a lot of drive and I knew what I wanted to do for a living, which was drive race cars at first and turn it into owning race cars and running the team. So I would say my world is just all real world experience. Hard knock stuff.

How would you describe your career so far as a race-car team owner?

I think it's a progressive one; we've progressively been getting better. I think we've learned a lot from mistakes, but we're not where we need to be yet. I want to win the Indianapolis 500 next; that's why we bought a car. We're not financially there yet; we don't have enough sponsorship to run it yet, but we have the car now. So my next goal would be to win one of

deals. We've had a few, and that's what we always strive for, but a lot of times, especially when the economy goes to hell, we pay the price because it's a luxury business. We pay the price first, typically. We've made it for 20 years through one of the worst financial crises in the world, and we're still doing it. So I'm proud of that. That's all from buckling down. It's from my wife Mary Beth not letting me spend money, really keeping us tight, real tight.

What's your strongest virtue?

I think my strongest virtue is letting my guys run their own deal. Whatever job they have, I let them do it. They know how I want to race, I tell them exactly how I want to race, and I walk away. The minute they let me down, then we have an

them. I really don't know them that well, but any time you can build a business from nothing and leave it to your kids so they can continue on, I think that's something to be extremely proud of.

Who is your favorite driver of all time and why?

There's a driver named Danny Ongais that I always looked up to. He was just this crazy big ball guy; ran in the '60s, '70s. Started as a drag racer, ended up being an Indy car driver. Fearless, completely fearless. I also admired, for lots of reasons, Paul Newman. When he died, I actually took a pause, because it was a sad deal. He helped tons of people, he loved racing, he helped a lot of guys in racing that I know very well financially, he drove himself, loved it, had a passion for it, didn't do it for any reason but just to drive.

What is your favorite track to race on?

Laguna Seca. Monterey, California - about an hour and a half south of San Francisco in the Monterey area - just an incredible part of the country. The towns are beautiful, the track is phenomenal. That's probably my favorite place. My home track is Mid-Ohio though, it's always treated me really well and the folks there have always treated us very well. But overall, the best place I love is Laguna Seca.

How do you chill out?

Boating. I'm a water guy. Wakeboarding and wakesurfing. We live out at Buckeye Lake; we live right on the water, so we can go out in the evenings. We also have a home down in Lake Norris, Tennessee, which is a beautiful, giant finger-type lake down there that we go down to and spend time. So when I'm not racing, I'm on lakes, in one of the two states for sure.

How do you get revved up?

Music. I can listen to Keith Urban, AC/DC, dance music. Just good music, kinda upbeat stuff, you know.

If you were given an elephant, where would you hide it?

I'd probably put it right in front of you, because no one sees what's right in front of them most of the time.

Anybody that starts with nothing and makes something, I admire.

the other five major races in the world. For me, the number one is the Indy 500. The Rolex thing is great and it's helped us a ton, but the Indy 500 is out there for me. I hope over the next five years to get it.

Do you sleep much?

You know, it goes on and off. One of the things I've been told in my life is that you can't not sleep. So I really try to force myself to do at least six hours a night. If I'm lucky, I'll get ten; if I've been drinking, I'll get twelve.

What surprised you the most about your industry?

The biggest surprise that I live with every year is being out of business every single year. So having to go out with between 12 and 20 full-time employees, and every year know that we have to get new sponsors, new drivers, new groups a lot of times; it's very stressful. It's very difficult to get multi-year

issue. That issue can be forgiven, but if it happens again, then it's gonna end. I'm willing to let people make mistakes, but we don't want to make the same mistake twice, because then I have to do a lot of explaining. I don't like to do a lot of explaining to people, no matter who it is.

The coolest guy in Columbus is ...?

I really like Chris Spielman. I just think he's a cool cat. He's dealt with a lot of adversity, obviously, through all kinds of stuff. I've always thought of him as a pretty cool dude. I don't know him personally, but just from the outside looking in, I always thought he did a heck of a job. Getting his name, his brand, he made a hell of a living.

What are your feelings towards Jags and the Coughlins?

Anybody that starts with nothing and makes something, I admire. Now, they happen to do it in a field that I love, so I can double admire

TANK // //



PUSHING FORWARD »



What is your favorite movie of all time?

The first movie I took my wife to was *Days of Thunder*. But my all-time favorite, bar none, is *Old School* with Will Ferrell.

What is the food you crave from Ohio that you can't get on the road?

White Castle. That's a fact. I do crave them once in a while. People know it and they actually buy me cases of it and it's sitting in my freezer when I get home usually. I pitched them once.

What is the best advice you could give to an aspiring driver?

This driver is gonna get knocked down so many times that they're gonna give up, because I did, I tried to a couple times. What I tell kids is that it's a completely possible way to make a living - racing cars or working on them - it's totally possible. But you're gonna get hit so hard, you're gonna want to give up. If you can just bust through the initial cover we all put on, you can make a living at racing, so it's literally not the stop. If you're committed to doing this, you gotta ride it out. If you're in it lightly, you're done.

Create an analogy for driving one of your cars for an entire race.

It's like doing hot yoga, like with the room temperature jacked up to like a hundred, for three straight hours. You get a minimal amount of water. We do have water in the cars that feed into a tube and stuff, but when you come out of it, you're seven pounds lighter probably. It's 129 degrees in the car, something like that. It's something like going into a steam room and working out.

What is the most difficult hurdle you have encountered in your life?

Getting the respect I think we deserve. That is the number-one thing that I fight for every day, every week. Getting people to acknowledge us as being good at what we do, whether it's a sponsor, driver, whoever.

What is the craziest thing you've ever done?

One of the craziest things I've ever done was shaved A.J. Allmendinger's logo onto my head after a bet that we did in December at Daytona during a test session. He bet me that I wouldn't cut his

»» MICHAEL SHANK

logo into my head, and I'm a man of my word. So we did that. When he wins his first Sprint Cup race, he'll put our MSR logo onto his head, he says. We'll see if he's a man of his word.

Who is your hero?

Probably my dad. My dad died when he was 48 years old, it's been a long time. He went through a lot of ups and downs in his life personally, but had straightened everything out towards the end. He also got me into what I'm doing today; he was kinda the start to all this. He was the nucleus that started where I came from. I think I inherited a lot of his fairness to people.

What is the best place you've traveled to?

An island called Anegada in the British Virgin Islands. It's a place that almost nobody knows where it's at. The tallest point on it is 25 feet above sea level, so as you're approaching it by boat, which we did, you can't even see it until you're right up on it. It's surrounded by coral. There's only one way in, one way out. To me, it felt like you could disappear there and never be found again.

What is your guilty pleasure?

Diet Mountain Dew.

What is your favorite sport to watch on TV? In person?

I love professional basketball actually, in person. I do enjoy college football on TV.

What was your first job? Worst job?

My first job was making ice cream at Swensen's Ice Cream. I made ice cream when I was fifteen or sixteen. But before that even, I baled hay out here in Jefferson Township, out in New Albany. The worst job was baling hay; it's the most physical, nasty job you can ever imagine.

If there were a book written about your life, what would it be called?

Push Forward.

What animal would you be?

I'd probably be something like a panther or a tiger.

Oatmeal and a banana or steak and eggs?

Oatmeal and a banana. I just had one yesterday, actually.

Out of everything you have accomplished, what can you say is your finest achievement to date?

The biggest achievement I've been able to do is keep twelve to twenty people employed full-time. That's the biggest. Obviously, out of all the wins we've had, the Daytona 24 is the biggest to date. But the biggest thing is the big picture, we've been able to employ 12 to 20 people over 20 years, I've been able to make a living and support my family. That's definitely gotta be it.

What is your most notable characteristic?

I think it's loyalty. I think I'm loyal. Sometimes guys get too comfortable. I don't like change, and I want people to do their best. I give them a lot of opportunity to do that. So it can also be my downfall sometimes.

What one possession do you treasure the most?

This watch, the Rolex Daytona that I won at the Daytona 24 race

that was given to me. I could have bought a Rolex anytime I wanted. It just took so much time and effort from so many people just to get this one thing. I'm really proud of it.

If you could sum up your philosophy of life in one sentence, what would it be?

Never give up.

Tomorrow you get to hang out with God. Make a wish.

I struggle with doing something for the world or bringing my father back. I'd probably bring my father back. Probably. Even though I should be a little bit bigger-headed than that.

Ocean or mountains?

Ocean.

What's your favorite nighttime city?

Probably Miami.

It's raining and you have a day off. What are you going to do with your day?

I'm gonna go watch a movie. Love to watch movies. I have a movie theater at my house, so in the wintertime, when the lakes are all shut down around here, we go in and do a movie marathon. They can be obscure stuff; we'll just sit and watch movies for hours.

If you were president, what would be your first order of business and why?

A flat tax. I'd work on taxes. The only problem I have, and I'm pretty non-committal about politics, but I would like people to have to work for what they do because that's where I came from. I shouldn't have to support the people that don't feel like they need to work or have to work. I'm willing to do my share for sure, but I would change some of the tax codes.

How do you want to be remembered?

Someone that was giving, loving, loyal.



Michael Shank's Daytona Prototype



PHOTOS: ANDREW NICHOLSON

GOURMET TURKEY DINNERS CAFÉ ISTANBUL

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WHAT: Café Istanbul stands tucked in the metropolis of the Easton Town Center, the eatery itself metropolitan, yet old-world and a welcoming respite from the throngs of shoppers who descend on this mecca every day. Unlike other dining spots at Easton, this café transports you to the thriving avenues of the Grand Bazaar in Turkey. We took a seat at the bar to have a glimpse around. Flickering chandeliers, exotic wares, and domed stone columns bursting in hues of gold and burnt sienna all give life to the café's Mediterranean essence. Our experience began with a sip of Yeni Raki, or lion's milk, an anise drink that comes presented in an icy tin of water.

WHO: Café Istanbul has been branched out to all corners of Columbus. Owner

Fatih Gunal opened the first spot in 2004 on Bethel Road, and it's still thriving today. The Turkish restaurant has always been at Easton, but it wasn't until 2007 that Fatih came on board and made it his own. Business has been doing well at another one of his cafés, in Bexley, opened last year. And, Fatih even has a new location opening in Dublin in just a few weeks.

WHERE: Find this locale on the north (Morse Road) end of Easton. It's right in front of Nordstrom, which has a huge parking lot, so you'll have no problem finding a spot.

WHEN: This café is open all days, perfect for the tuckered shopper. With spring upon us, take a seat on the patio

out back. Hours at this establishment are: Monday through Thursday, 11 a.m.-10 p.m.; Friday and Saturday, 11 a.m.-10:30 p.m.; and Sunday, 11 a.m.-9 p.m.

THE TEST: We were ushered to a nearby booth cozily tucked into an enclave and had the pleasure of discussing with manager Turin Yayla what the kitchen had in store for us that evening. We enjoyed warm, crusty Turkish bread, similar to ciabatta, while we listened, dipping it into fruity-rich olive oil with sundried tomatoes.

One could write a book on the qualities and characteristics of the appetizer sampler we had. It's been featured in various magazines; you may have seen a picture of it: a colossal plate with

honking hefts of vibrantly colored dips and spreads. Plus, the plate comes in two sizes and can feed up to 5 people. We paired it with Yakut Turkish red wine, which tasted deliciously spicy and similar to Zinfandel.

Cataloging the many tastes of this sampler as we went along was great fun: Grape leaves, great texture and sweet from the addition of raisins; Cacik, thick yogurt with cucumbers, dill and garlic; Pinto beans, with diced potatoes, tomato and olive oil; Ezme, finely chopped tomatoes, onion and powerful peppers; Taboli, very fresh tasting and loaded with veggies and cilantro; Eggplant, unique tasting with house-made tomato sauce; Baba ghanoush, their blend wonderfully smoky; and hummus, which we liked

MAKE IT REAL: In an effort to ensure this café truly represents Turkey, Easton Town Center management, before building, sent workers to the Grand Bazaar in Istanbul to get a good sense of the architecture.	Catering	Yes	EXCLUSIVE WARES: Treasures from Turkey, from Karavan in the Short North, are on display and for sale here. Look for them showcased in cupboards near the entrance.
	Private Dining & Patio	Yes	
	Hours	Mon.-Thurs.: 11 a.m.-10 p.m.; Fri. and Sat.: 11 a.m.-10:30 p.m.; Sun.: 11 a.m.-9 p.m.	

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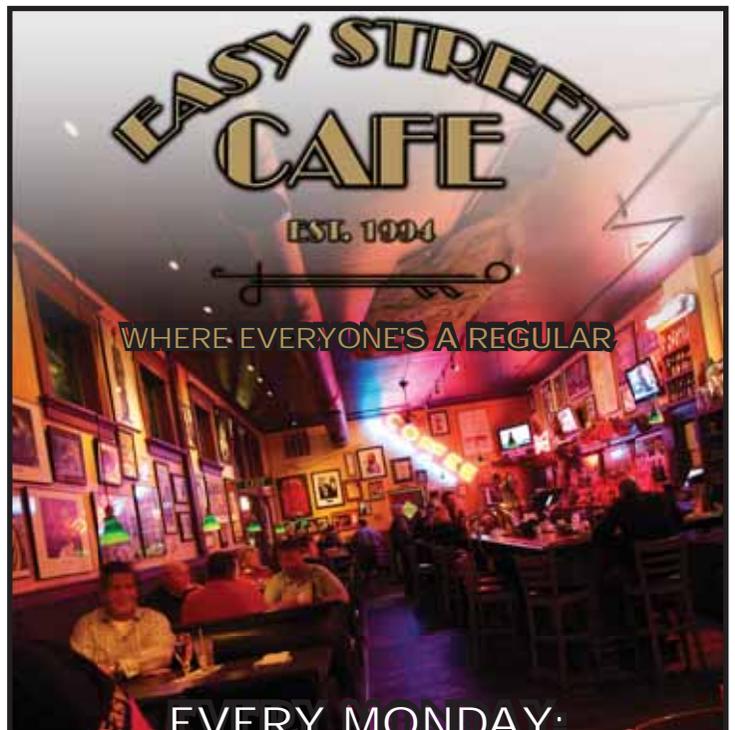


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HAPPY HOURS 4-7



FAST FORTUNE:
 We were astounded by the rich Turkish coffee, which we found espresso-like, but with greater texture. It was almost chewy and quite a unique experience. Finish a cup – if you live through it – and a woman named Secil will be happy to read into your future, no charge. You must drink every last drip, though. The cup is then turned upside down before it's twisted a few times. Turn the cup right-side up and let the dregs fall where they may. This is where your fortune lay.

because it was nuttier with not as much garlic as one would expect. Of course, we went to our bread bowl to scoop these things up. We also insisted on trying one of the house soups: Red Lentil, pureed with garlic, celery, carrots and onions – very comforting.

There are grill items galore here, kebab after kebab. We got to sample several of them, all lined up for us on a platter. There are two minced-meat skewers you'll find here; they're called Adana Kebabs, chicken and lamb. We loved the tender texture and bold seasoning of these. We plucked at the Traditional Shish Kebabs next, huge chunks tasting chewy and gamey rich, before moving on to the Chicken Kebabs, delicious

just as well. The topper, though, was the Doner Kebab, with hand-carved, gyro-style meat. We loved the Turkish Baldo rice that accompanies these kebab plates. It's a bit sticky and has a delicate effervescence to it. Wash down these meats with Efes beer. It's the Turkish lager of the house.

It's not all about kebabs here; there are numerous specialty dishes, such as Mousakka and Stuffed Cabbage Rolls, but we wanted to get busy with desserts. Chef Serdal Gumal sat down with us a bit to share his history. When we told him how remarkably juicy the baklava was, he told us that's how it's supposed to be. He mentioned Turks and Greeks often argue about who makes the better

baklava and coffee. We're not sure about Greek coffee, but the Turkish coffee here is not to be missed. It's espresso-like in some ways, but has a unique taste and texture; it seemed almost chewy.

Let us not forget the puddings we spooned into; they were unique treats as well. We found the Almond Pudding spongy-like with crunchy almond slivers throughout and a hint of cherry from almond extract. The Rice Pudding tasted creamier and burst with cinnamon flavor. It was tough to leave. We loved our booth and could have remained nestled and noshing on another appetizer sampler and more.

■ Jackie Dee



Bir, Iki, Uc

Warm up your palate with a comforting bowl of Red Lentil Soup, here creamy, pureed, and rich. We took the meat on the Doner Kebab and smeared it with Cacik, a flavorful yogurt spread. The Baklava here is the juiciest we've ever had, very unlike the caramelized, overly sugary squares one so often finds.



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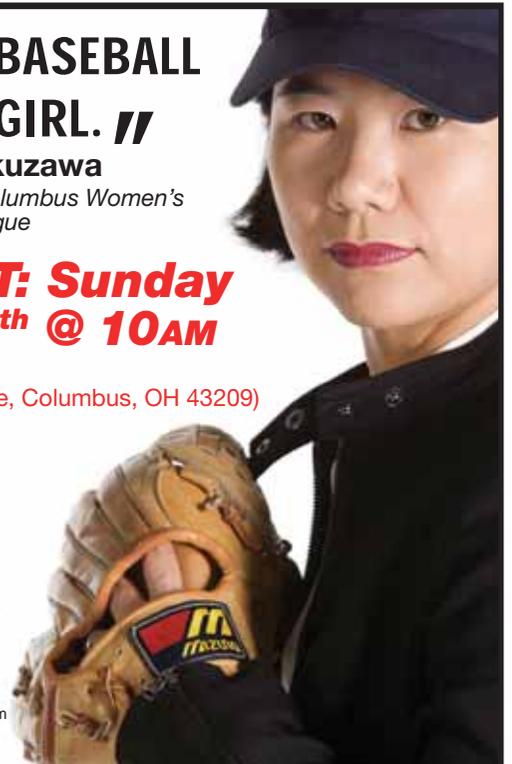
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PORSCHE



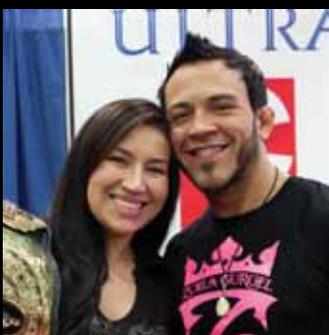
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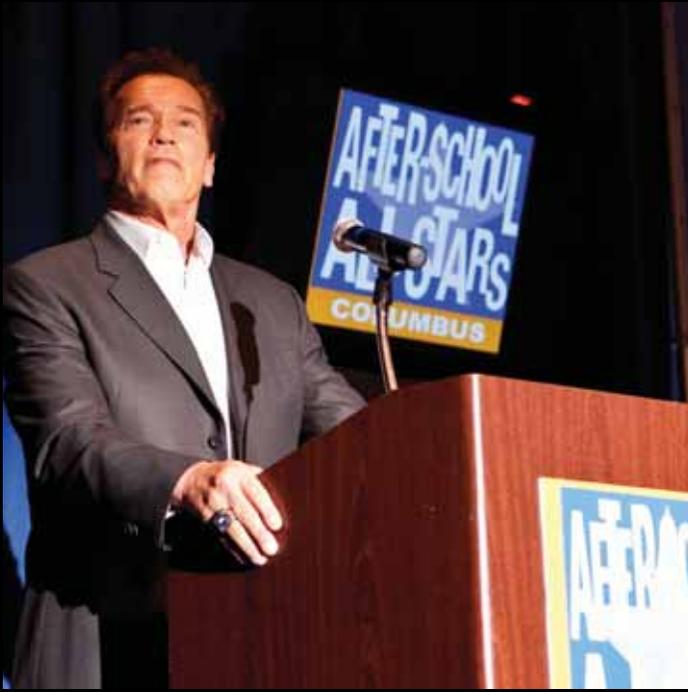


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TENN-TUCK BRACKET EVENT



While he didn't win one of the top prizes during the Tenn-Tuck Triple Crown E.T. racing series event at Beech Bend Raceway Park, Troy Coughlin Jr. did accomplish a goal that may ultimately prove to be more beneficial as he got the opportunity to make numerous competitive runs behind the wheel of his JEGS.com dragster.

"For my first bracket racing outing of the year, I'm very pleased," Coughlin said. "I got down to the last nine cars during Sunday's \$5,000-to-win race, which was pretty good. I lost to Scott Lemen and he went on to win the race. It was cool watching him win and seeing the reaction of his family on the starting line. That's what this sport is all about."

Although the \$10,000-to-win Big Bucks main event and \$5,000-to-win Little Bucks companion race were rained out, Coughlin still got to make upwards of 15 runs in his dragster over the weekend, allowing the JEGS crew, led by crew chief Tony Collier, to add to its extensive data base.

"On almost every run I made, my dragster was within a few thousandths of a second at the 60-foot timers," Coughlin said. "That's exactly the consistency you need in racing."

Coughlin returns to action on April 13-15 in another high stakes E.T. bracket racing event, the \$50,000 Top Eliminator Classic at Piedmo.

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Owned by: Ron Thomas

PHOTO: ANDREW NICHOLSON

1973 PORSCHE 911 CARRERA RS #505

The 1973 Porsche 911 Carrera RS #505 was built and delivered new in Germany. None of the Carrera RS models were ever sold in the United States. The total production run was right around 1,575 units. Of the 1,575 units, which manufacturers made in various colors, there were three variations of the car made in Grand prix white. The cars had red wheels and stripes, blue wheels and stripes, and 60 of them, as shown here, green wheels and stripes. This is the rarest of the three-color combinations that were available. The car was also built with a very rare black headliner, driving lights and houndstooth sport seats. The original houndstooth factory seats are still in the car.

My particular car spent 1973 to 1983 in Germany. A gentleman from California bought it in '73 while in Germany on a trip. He drove it until 2008, when I purchased the car through European Collectables in Southern California. Even though this car is 39 years old, it still drives and handles like a true sports car: 0 to 60 in just over five seconds!

The main design focus of the 911 S was to save weight and increase the output of the flat 6 engine. The bore of the 2.4-liter engine was increased by 6 mm to 90 mm, and a lot of weight was saved by stripping the 911 of all luxuries and incorporating the use of fiberglass and thin-gauge steel for various body parts. The result was one of the most legendary Porsches, the 911 Carrera RS 2.7.

To be homologated for the Group 4 class, at least 500 examples of the model had to be constructed. My car is chassis number 505. Even though it is 5 numbers over due to the fact that there were some test cars and some numbers were skipped, this car is one of the first series RS 2.7 cars built in 1972, and its stunning performance made it an immediate hit.

I originally fell in love with Porsches as a kid; we used to drive by the 76 station located on the corner of Morse Road and Cleveland Avenue. There was a repair shop located there and it always had several Porsches in the lot. Now I am working on my collection of Porsches, and also purchased a Porsche parts business called Aase Sales. You can view the collection, racing videos and parts at www.aasesales.com

■ Ron Thomas

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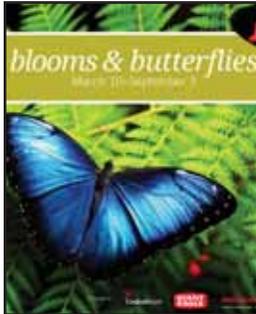
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ART WHERE'S

Continued from p. 13



BLOOMS & BUTTERFLIES 2012

Presented by Franklin Park Conservatory and Botanical Gardens, this iconic sign of spring delights all ages with an immersive experience showcasing the fascinating life cycle and ecological importance of the butterfly. Hundreds of exotic butterflies emerge from their chrysalises right before visitors' eyes and are released into the Pacific Island Water Garden each day. Butterflies of all sizes and colors fly freely among visitors and feed on nectar from colorful blooms. Admission is \$6-\$11 at Franklin Park Conservatory and Botanical Gardens (1777 E. Broad St. 43203).



Photo Credit: Wes Koninger
Dancer: Amelia Larkin

TIM VEACH DANCE

Columbus Dance Theatre will celebrate the twenty years of choreographic work of its Founder and Artistic Director Tim Veach with its April 13th and 14th production of Tim Veach Dance.



WORKING ON IT THE SEASONAL HELP

While sitting across the table from the smiling faces of the members of local peak and valley grunge revivalists, the Seasonal Help, it's obvious that the group made the right choice when the band members left Delaware and moved to Columbus to make music together seriously. Arriving here with the backdrop of all being lame-duck employees at a greenhouse, they were all aware of each other's musical tastes and talents and decided to start a band under the moniker of their common bond as menial workers, the Seasonal Help.

"I think that it's kind of a prerequisite to be in the band really," says drummer Brandyn Morit. "Everyone seems to have worked there at one time or another, even though some think it refers to our ever-changing lineups."

Although there have been some changes in their lineups, it seems that guitarist and vocalist David Stone and Morit have been the constants, with bassist Geoff Spall and second guitarist Kerry Paver recently added to the group, which is trying to focus on being a little louder and more electric.

"When we started out, it was really hard to find somewhere

to practice that we could really be loud," says Stone. "I think that kind of resulted in us having a softer sound." On their first recordings, Stone says they were recording in a spare bedroom at an apartment, and if you really listen, you can hear his girlfriend in the background. But their troubles have helped contribute to a sound that is unique and makes you want to hear what Stone is saying. Is it possible that recording in a closet can translate to making the listener have a more intimate experience?

In their latest release, Don't Eat the Parsley, they go from eerie Elliott Smith soft moments to louder and faster drum-driven tracks that have one foot squarely in the punk genre. Through their metamorphosis, though, they still remain at the core the same Seasonal Help that makes you want to hear what they are saying, just with a little more distortion and pulse.

"I think that David has a way of painting images together with the way that he writes music," says Spall. "It makes things seem more palpable and just really works well with what we're doing."

■ Cary Smith

INFLUENCED BY ...



Elliott Smith



The Beatles



Nirvana

SOUNDS LIKE ...



Built to Spill



Dinosaur Jr



Jeff Buckley

PHOTO: ANDREW NICHOLSON



LIVING THE DREAM MIMI DANE

Once a month, *C Magazine* interviews a prominent Columbus figure to discuss what makes them tick. This month, we caught up with Mimi Dane, the newly appointed CEO and president of Flying Horse Farms.

What is the greatest thing anyone can donate? One's heart. The gift of one's heart may mean an online gift for a year of \$10 or \$25 per month (equal to a cup of coffee a week) or a gift of time and talent. If the gift, whatever it is, comes from the heart, it is the greatest gift of all.

Who is your hero? Paul Newman. He founded the organization that made Flying Horse

Farms possible. He understood from day one that, giving a child with a serious illness the chance to go to camp free of charge and just be a kid, would not only change the child, but the whole family — and every person who is a part of camp. And, he had THE best blue eyes.

Biggest mistake you ever made was? In the early years, not realizing that I was the only one

who could define what success meant.

At what point will our society become fully actualized? When we live in the present, see the best in each other, and recognize that a simple thank you goes a long way.

What is your favorite holiday and why? Thanksgiving. It is a day to give thanks — BIG thanks to all, a time

for families to gather together and then, there's the dressing — oyster and herb — and mashed potatoes, corn fritters, Jackie M's mushroom gravy, good wine, and getting together with good friends who are family.

What is your favorite Columbus restaurant? Lindey's.

What's your biggest pet peeve? Texting and

driving, and checking email/BlackBerry messages when at a social event.

Favorite movie? *Dr. Zhivago*.

Power is ... Recognizing that being fearless is being free. If one does not take risks and allow one's team to potentially fail, stagnation sets in. True power is trusting your team, learning from them and taking

a chance. The founders of Flying Horse Farms took a huge risk, but everyone's reward is the gift of camp and belly laughs from our campers.

What is the most dangerous thing you've done? I drove an old Gremlin until the floorboards were gone and I covered them with cardboard and warned any passengers of the danger.

■ Cary Smith


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who helped make our first 115 years so great.

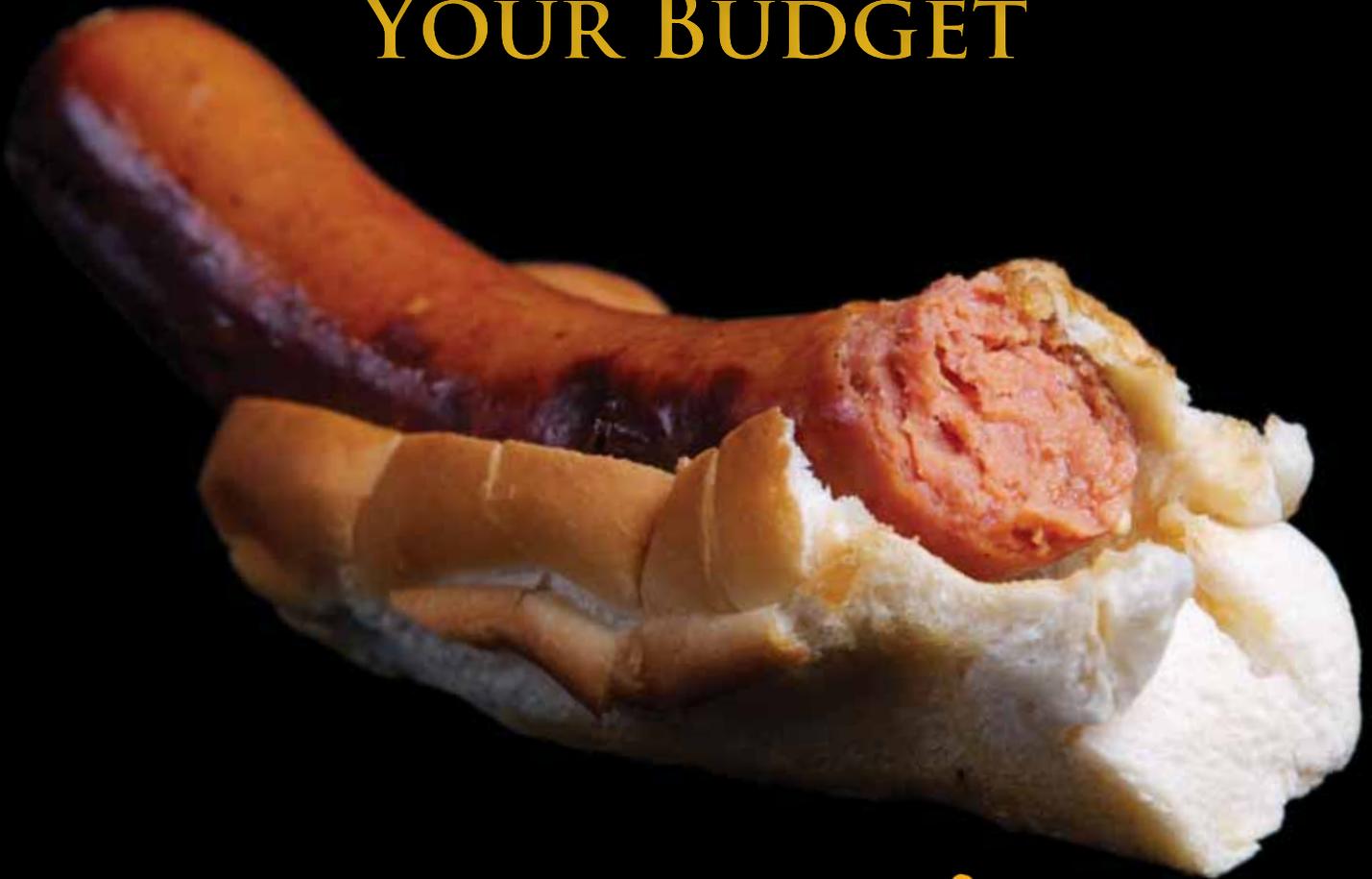
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