



JIM'S PLACE

5560 Shelby Oaks Dr.

Now celebrating 85 years in the Memphis area with a recipe for success

For Immediate Release

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Sweethearts Call Jim's Place "Their Place"

MEMPHIS, TENN. (January 25, 2006)...From couples who recently became engaged at Jim's Place East to those who are now celebrating a 50th wedding anniversary there, all have one thing in common: Jim's is now "Their Place." As Valentine's Day approaches, Jim's Place owners prepare for the love bug to keep biting while the dining tables fill quickly.

"Just as couples are known to have 'their song,' we are known to be 'their restaurant,'" said Jim's Place Co-owner Angelo Liollo. "People come in to celebrate the weekend before and all the days leading up to and including Valentine's Day."

Brenda Ward, public relations director for the Memphis and Shelby County Health Department, fondly recalls becoming engaged at Jim's Place in December 2004, just before the New Year.

"We were with a group of friends to welcome in the New Year. In between the entrée and dessert, George started talking and suddenly produced a ring. He placed it on my finger and I began to cry," she said.

The groom-to-be, George Tyll, owner of Prestige Fence Company in Oviedo, Fla., said that he tried to wait for the right moment. "Since we were with close friends who were important in Brenda's life, I wanted them to share the special moment."

Why Jim's Place? "We had been there a couple times before - - just the two of us - - and we both liked the atmosphere and the food," said Brenda. "And we were at a point in time, given the history of our dating, that it seemed like the right place to be."

George's long distance commute from Florida didn't keep the couple from returning to Jim's Place in late December last year. Originally from Louisville, Ky., Brenda is a Bartlett resident.

For the past several years, Karl and Pat Edwards of Collierville have consistently celebrated their wedding anniversary at Jim's Place. This year, on their 50th (January 27), just two weeks shy of Valentine's Day, the couple returned. The Edwards also have an ongoing arrangement to dine at Jim's with another couple, which celebrates a wedding anniversary on July 13. "We've always enjoyed going to Jim's Place. It has a unique setting and atmosphere - - really elegant. The food is always good and my husband likes their steaks."

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Pat began dating Karl when she was a junior in high school. He was 3 ½ years older and already working at BellSouth, where he ultimately retired. “In those days, you graduated from high school and either got married or went on to college,” Pat said. “On our honeymoon, we stayed at the Holiday Inn in Memphis before going to Hot Springs, Ark. That hotel room was only \$6 or \$7 back then,” she smiled.

The Edwards now have three grown children: Debra Wright of Collierville; Karen Hitchcock of Conway, Ark.; and Layla Edwards of Downtown Memphis. They have four grandchildren: Laura and Julie Wright and Sumner and Hannah Hitchcock.

What’s the secret to staying together for 50 years? “Believe in keeping your vows and remember that love is commitment,” Pat said. “You go through the good and bad times together. And we’ve always gone to church – that’s the foundation.”

Consistently voted “One of the Most Romantic Places” by Memphis publications, Jim’s Place is nestled on a 2½ acre wooded lot filled with pink azaleas and twinkling lights. Couples can enjoy beautiful, retreat-like views while feasting on a delectable menu made up of Greek and American entrees enhanced by homemade sauces, dressings, specialty desserts and fresh baked bread. For more information, call 388-7200 or click on www.jimsplaceeast.com.

The Jim’s Place Valentine menu, with popular choices available throughout the calendar year, is as follows:

Appetizers:

Stuffed mushrooms, skewer of Dimitri’s charcoaled shrimp or phyllo puffs

Entrees:

All entrees include a cup of soup (cream of chicken with orzo pasta), choice of house salad or Grecian salad and a choice of vegetables such as a baked potato, sautéed baby mushrooms or broccoli flowerettes with hollandaise. Homemade bread also accompanies entrée selections.

Pistachio crusted sea bass
Broiled or charcoal-grilled Norwegian salmon
Stuffed shrimp with lump crabmeat
Pecan crusted catfish
New York strip sirloin
Filet Bernaise
Ribeye steak
Jim’s Special filet mignon
Veal parmigiana
Parmesan chicken

Greek Entrees:

Souflima
Pork chop with Grecian marinade

Desserts:

New Orleans bread pudding
Caramel fudge pecan pie
Chantilly key lime pie

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