

jackie's new york deli and restaurant

... 12 year landmark for lovers of jewish food!

by fedora bontempi



FEDORA GOES TO JACKIE'S — Fedora Bontempi is shown a lox platter at Jackie's New York deli and restaurant by Jeff Blunier, son of owner Ken Blunier on far right. Behind Fedora is her husband, Tom Simpkin.

Jackie's New York Deli and Restaurant — a 12 year landmark for lovers of Jewish food at 953 E. Sahara Avenue in Commercial Center — is under new ownership and management.

Ken Blunier, an experienced restaurateur from Michigan, bought the restaurant over a year ago when he and his family (wife Sally and son, Jeff) settled in Las Vegas. Ken is recreating the traditional home-style Jewish cooking, and atmosphere, taking the time and effort to prepare everything from scratch.

To the already extensive menu, they have added fantastic Dinner Specials at the very special price of \$3.95, which includes the entree, a choice of appetizer, a choice of soup and crispy-warm, delicious rye bread and

butter. Dollar for dollar, it's one of the best dinner values in town and, the servings are "family style" generous portions.

The word "fantastic" is not an exaggerated description of these dinner specials, for you have a choice of six appetizers; Gefilte Fish, Marinated Herring, Pickled Herring, Chopped Liver, Stuffed Derma and tossed green salad. You can choose from an offering of four soups, one being the soup of the day. There's a long list of Entrees to choose from — all outstanding — and among them: fresh ground sirloin of beef, served with onion rings, carrots and a choice of potatoes; sauteed baby beef liver and onions, served with carrots, a boiled potato or french fries; stuffed cabbage rolls (sweet and sour) served

with derma, carrots, boiled potato; roast fresh brisket of beef, served with a big crisp potato pancake, carrots, derma and apple sauce; boiled beef or chick-in-a-pot, with rich chicken broth, matzo ball, rice, and noodles; Corned Beef and Cabbage; three generous and delicious Cheese Blintzes served with sour cream and strawberry topping; three big Potato Pancakes served with sour cream and apple sauce.

The rest of Jackie's famous and extensive menu remains the same, offering a great variety of appetizers, dairy dishes, salads, eggs and omelettes, cold and hot sandwiches, and all the cold platters, among them Smoked White Fish with all the trimmings; the Chopped Liver Platter; the Lox Platters; and many more.

However, there is one important fact to remember about all the items listed in Jackie's Menu — they are all prepared from scratch. The brisket, tongue, pastrami, and corned beef are simmered slowly to preserve the flavor. The Bluniers make their own marinated, chopped, pickled or sour cream herring; the chopped liver (a very special and excellent recipe); the gefilte fish; the delicious blintzes; potato pancakes (highly recom-

mened); kreplach; knishes; matzo balls; stuffed cabbage; roast beef; cole slaw; potato salad; the borscht and the famous Jewish soups; delicious bread puddings and rice pudding — and many more home made Jewish specialties.

All the fish is fresh, not frozen. The white fish is from Lake Superior and the sturgeon comes in fresh from Los Angeles.

Son Jeff is the Deli man, and takes pride in knowing how to hand-cut the lox — a lost art. There's a vast difference in the flavor of lox when it's hand-cut — its succulence is greatly enhanced. Jeff prepares the meats daily, with a great deal of care. With equal care he prepares all the tasty offerings in the Deli's display counters.

Everything imaginable is available: cold cuts, cheeses, fish (including imported kippers), salads, puddings, and other goodies are available. Jeff's sandwiches are super and creative; the bread is always crisp, warm and flavorful.

Sally and Jeff begin their day at 5 a.m. Sally prepares the soups, which are sim-

mered slowly for hours — her soups of the day are soul-satisfying, thick and flavorful. Highly recommended are the mushroom or beef and barley soups, the chicken in the pot, the boiled beef in the pot and, of course, the ever-popular chicken soups.

Jackie's New York Deli is a favorite spot of the Stars — Natalie Wood and Robert Wagner dropped in during their recent Las Vegas visit. Natalie had a Reuben Sandwich and Bob had a lush Lox Platter. Shecky Greene comes in often, and Dave Barry makes a point of stopping by. Sonny King recently bought some derma for Joey Bishop.

Jackie's may well be one of

the more popular luncheon spots in Las Vegas. It's also a favorite breakfast stop, opening at 7 a.m. and not closing 'til 8:00 p.m. The Sunday schedule's from 8:00 a.m. to 4:00 p.m. — and it's the only Deli opened on Sundays.

Catering is a specialty. Jeff prepares outstanding and attractively decorated platters of cold cuts, fish, cheese, etc., for all kind of parties and holiday occasions. One of his creative specialties is the cocktail sandwich, a finger-sandwich filled with beef, pastrami, salami, chopped liver, turkey and cold slaw. Give Jeff a ring at 735-4500 if you're planning a party, and let him do his stuff. You'll enjoy!

Ken and Sally Blunier were both born to families of restaurateurs in Michigan. Ken, at one time, ran three different operations, specializing in American and Jewish home-cooking. Vacationing often in Las Vegas, the Bluniers, like so many of our towners, decided to move permanently to the desert.

They have two sons, Dale and Jeff. Dale goes to Michigan State, but also helps at Jackie's during vacations. Jeff, a 23 year old handsome blond, has taken to the food business like a veteran. Enthusiastic and devoted to the Deli department, his culinary skill is evident in all the food served: the appetizers, the creative sandwiches and platters, and the Dinner Specials. Jeff has a lovely wife and two children — and, in Jeff's words, "another in the oven."

Jackie's

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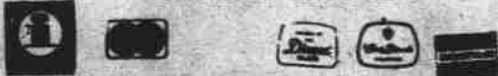
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