



5560 Shelby Oaks Dr.

**Celebrating 85 Years in the Memphis Area**

For Immediate Release

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**Jim's Place East for Mother's Day: Art and Appetite Menu**

MEMPHIS, TENN... Normally closed on Sundays, Jim's Place will be open for Mother's Day lunch, May 14, to offer a special **Art and Appetite Menu**.

"Mother's Day represents an opportunity to give back to Mom for the many years of sacrifice and generosity she has bestowed upon her loved ones," said Jim's Place co-owner Angelo Liollo. Because of the special occasion, Jim's also will present a selection of works by local artist Dixie Austin, who has had showings at the Botanic Gardens and Studio 708.

Dixie's paintings, in oil on canvas, reflect an Impressionist Era influence. Her European pieces, including *Tuscany Door* and *Magical City* (Italy) and *Village* and *The Abby* (France), along with others such as *Women on the Bridge* (Norway), *Bench by the Stream* and *A River Runs Through the Meadow* (U.S.), will be on sale Mother's Day, along with a delicious Mother's Day bounty.

The art show will be displayed outside on the picturesque Jim's patio where guests are invited to dine amid a backdrop of glorious trees and blooming flowers. The Mother's Day menu reflects an eclectic mix of Mediterranean and American dishes as well as Southern favorites. Guests can choose traditional Greek dishes such as roast leg of lamb with Grecian seasonings or souflima (savory pork skewered over charcoal). Menu standards include Mississippi pecan encrusted catfish, batter dipped veal cutlet, center cut ribeye steak, Gulf "extra select" oysters and broiled Pacific tilapia in lemon garlic butter sauce. Vegetables include the ever-popular cold asparagus mousse, fresh Italian seasoned spinach and garden fresh turnip greens. Mother's Day soup is cream of chicken with orzo pasta. Finish with chantilly key lime pie and chocolate mousse pie.

**Our History – Matriarch Bessie Taras**

Mom Bessie Taras, 87, is the matriarch of the Greek family owned business that first began downtown in 1921. Her husband, Bill, was one of the original owners. Bessie labored diligently at Jim's when it was located on Second Street in 1964, bringing her sons, Costa and Dimitri, into the family business to work with her. She introduced souflima, baklava and homemade Greek bread to the menu and supported her husband's business in roles as hostess, cook and as an antique buyer for the restaurant's décor. Until a year ago, she still made the baklava for Jim's.

Bessie also was instrumental in the establishment of Jim's Place East, which opened in the mid-70s at the current location, 5560 Shelby Oaks Drive. Jim's Place is the former Taras family summer home, which first began as a farmhouse with a fishpond, goats and geese on the property, and served as a central point for family gatherings. Bessie wanted others to enjoy the unique location, amid grand trees, azaleas and scurrying squirrels. So, she brought the Greek menu items, which she inspired, along with the antique décor from the downtown restaurant to an East Memphis zip code. Today, Jim's Place East – the restaurant - offers the warmth of individually decorated rooms that offer views of the beautiful grounds.

For nearly three decades at the East location, Bessie has taken comfort in watching her sons and son-in-law, Angelo Liollo, who married her daughter Tina, manage the beloved restaurant as owners. Her grandchildren have since grown up working at Jim's East. The legacy will continue through the family and generations thereafter.

"We have a great tradition and a great environment here for special celebrations," said Liollo. For reservations, call Jim's Place at 388-7200.