

# In the mood for oysters? They're in season now

**By Jerry Marlowe**  
Special to The T-R

## **ROYSTERING WITH THE OYSTERS**

I first stumbled onto the term ROYSTERING in an article I was reading a few years ago. It was a term used by the Victorians to describe the wild excitement that went with the arrival of the fresh oyster season. Well I must share their enthusiasm and you should too because we are now into the happy months with no sign of the letter R. Of course you all know that lack of R indicates it is now safe to imbibe in that great shellfish delight. So please let me share with you some of my favorite bivalve edibles.

## **FRESH OYSTERS ON THE HALF SHELL**

Fortunately, a number of years back I was attending a Pharmacy meeting in Philadelphia. With a few evenings off I was able to peruse the seafood restaurant scene. Nearby was the SANSOM ST. OYSTER HOUSE. I saw the restaurant's tempting ad. It lured me right in. David Mink was the owner then. He's retired now. His son, Sam, is now running the operation. Their priceless

antique oyster plate collection on display is worth the visit.

## **GRAND CENTRAL STATION OYSTER PAN ROAST ALA MARLOWE**

No trip in or out of New York City would be complete without a visit to the Grand Central Station Oyster Bar and Restaurant. I personally prefer the Oyster Pan Roast over the stew they also make. But please try them both.

So Here you go, with a few variations that I like to add. Please try this with a nice bottle of Sauvignon Blanc, Pinot Gris or Chardonnay. Don't rule out a nice ale or beer if you prefer them. The designated driver can have some Cranberry juice in a wine glass and it will look like wine to the other imbibers.

**OYSTER STEW:** 8 fresh oysters, 2 tbs butter, ¼ cup of the oyster liquid, dash of celery salt, 1 tsp Worcestershire sauce, 1 oz sherry or white wine, ½ tsp paprika and 1 cup of half and half. Put all that, except the half and half and 1 tbs of the butter, into top of a double boiler over boiling water. Don't let top pan touch the boiling water. Now stir briskly for about

one minute, until oysters are just beginning to curl. Add your half and half and keep stirring briskly just to a boil, but do not boil it. Now serve in a soup plate with 1 tbs butter added on top and sprinkle with paprika.

**OYSTER PAN ROAST:** We like this better. And we usually double this.

8 fresh oysters, 2 tbs butter, 1 tbs chili sauce, 1 tsp Worcestershire sauce, ¼ cup oyster liquor, ½ tsp paprika, dash of celery salt and dash of white wine, ½ cup heavy cream — or we use coconut milk now — and or we add some clam juice ... ~~about~~ 2 or 3 oz. Now place all ingredients, except cream, toast and 1 tbs of the butter in top part of a double boiler over the boiling water, not allowing top pan to touch the water. Stir briskly for about one minute, until oysters are just beginning to curl. Now add your cream or milk, stirring briskly for a minute. Serve in a soup plate. You can put it over some dry toast, but we don't. You can also substitute 8 or 9 raw shrimp, shelled and deveined with tails off or even 8 to 9 freshly opened cherrystone or littleneck clams.