

Playing ball with oysters

By **Jerry Marlowe**

Special to the
Times-Reporter

I just left a very interesting gathering of loyal Cleveland Indian fans at the wonderful refurbished New Philadelphia Library. Be sure to stop over and wish their competent staff much success.

My actual goal was to finally meet and hear Jim Rosenhaus. Jim, as many of you already know, is the radio broadcaster for the Tribe along with Tom Hamilton. He truly held the packed house of fans last night in the palm of his Nokia baseball glove. I am speaking figuratively as he was not actually wearing a ball glove. But I did bring one along just in case of a foul tip.

It was my very first baseball mitt so it was of vintage age. I am estimating roughly I would have been about 6 years of age in 1942 when my dad finally gave in to allow me to have my own ball glove. By now it has become quite old and is very worn out. It is no longer capable of stopping even the slowest ground ball.

Now I was the smallest



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player on the local City league Dover baseball team back in the 1950 era. Our manager, since I was so short, always told me to crouch down a lot when I was at bat. He

told me to just try to get a walk. Don't swing at it just get on base and run like mad when you can. I might add we had some very talented guys on the team like Frank Elwood and my classmate Danny Fronk on the team.

They both by the way ended up by playing outstanding football for Woody Hayes at Ohio State. They were very talented in any sport and baseball was just another of their best athletic endeavors. Well anyway, they along with other great local athletes of my early high school days, somehow tolerated my feeble attempts to master baseball. For that I will always be grateful to them.

But enough reminiscing about the past limited athletic endeavors of my early life. Lets get into some interesting food.

I just uncovered one of my favorite old cook-books entitled "The Celebrated Oysterhouse Cookbook" It was written

by Frederick J. Parks of Alletown Pa. The recipes have been a constant source of great eating at our home for many years. Due to copyright restrictions, I cannot share the exact recipes from his wonderful book. However, I will share my own personal formula we have made for years with fresh oysters. Gather the following.

24 shucked oysters

1 cup clam juice, bottled is fine

1 cup whip cream plus 1 cup milk

2 tbs butter

1/2 tsp. celery salt

1 tsp of Worcestershire sauce

3 dashes Franks Red Hot original sauce

1/2 tsp ground white pepper or black is also OK, but not as pretty.

OK, here we go. Heat the milk to almost boiling and set aside. In another pan melt the butter and add the oysters until they curl slightly about 3 minutes. Reduce heat and stir in the hot milk. Add the celery salt, Worcestershire sauce, Franks Red Hot sauce and pepper.

Ladle it all into warmed soup bowls and top each serving with a pat of butter and a dash of paprika. Serve it up with a nice favorite Chardonnay, Pinot Grigio, or Sauvignon Blanc white wine.