

WILD IN THE KITCHEN

Remembering times with Will Jones

By Jerry Marlowe

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It is now time for me to reminisce just a bit. Growing up, I had the very good opportunity to grow up in Dover next to Eva and Vinton Jones. They had a wonderful son named Will Jones. He got his newspaper background working at a very early age on the Dover Daily Reporter with Arthur Hoopingarner and Harry Yockey, plus Juanita Abel and Winnie English. I believe Rex Ridenour covered the sports activity in our area.

Fortunately my brother Dave and I got to work the soda fountain at a very early age and got to know all those great people who ground out our local news so very well back then. Our grilled steak sandwiches and toasted olive nut creations were memorable. And our great manager Clarence Williams made the greatest A&P Bokar coffee that kept every one at the local paper very wide awake getting that paper out on time.

My real reason for writing today is to introduce you to my true writing mentor, and that would be the one and only Will Jones. He did end up the feature writer for the Minneapolis Tribune. Fortunately, his early childhood was growing up over his grandmother Ringheimer's grocery store. They did a lot of great Swedish cooking right behind the grocer store, so Will developed and early taste for great food. Naturally his background prepared him for his job reviewing restaurants for the Tribune as well as having the opportunity to review all the great entertainment in the

Minneapolis area.

My wife Will and I had the good fortune to visit him and his family out there several times and it was a great introduction to all the wonderful entertainment and cuisine that would be available. So all this love of food lead to Will's cookbook which is titled "WILD IN THE KITCHEN." Fortunately he always allowed me to use that for the title of my cooking classes.

So for today's article I wanted to share my version of one of Will Jones recipes that I know of will enjoy.

Walleyed pike guillaume

**3 pounds walleyed pick
fillets or other good filleted
freshwater fish**

1/2 tsp white pepper

1 tsp salt

1 tsp paprika

2 tbs flour

1/4 pound butter

1 cup sour cream

1 cup white wine

juice of 1/2 lemon

2 tbs minced parsley

2 tbs mixed chives

1/2 tsp oregano

1/4 tsp sweet basil

First mix flour, salt, pepper and paprika and put the mixture into a paper bag. Shake the fish fillets in the bag a few at a time to coat with the seasoned flour. Brown them slightly on both sides in the butter. Place them carefully in a casserole.

Mix all the other ingredients together and pour them over the fish. Place in a 400 degree oven, uncovered for 10 to 15 minutes. Serve with good French bread or rolls for sopping up the sauce.

(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.)