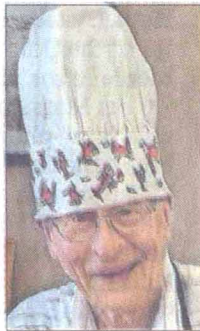


# Wild in the Will Jones kitchen

**By Jerry Marlow**

I must share with all of you kind food lovers how fortunate I was in early life to grow up next to my mentor Will Jones. His mom and dad were Eva and Vinton Jones.

Will was born with the smell of groceries in his nose upstairs over his grandmother Ringheimer's grocery store. His early days were spent helping as stock boy, errand and delivery boy. His early writing was penciled on butcher paper in a nook at the far end of the meat counter. All of this was an early basis for his ultimate career as the feature writer of the Minneapolis Tribune. That is the area where he and wife Mary Ann raised their family.



**MARLOWE**

varied cuisine and entertainment of the that area. So for this week's column I wanted to share one of Will's recipes from his very savory book entitled appropriately "Wild in the Kitchen."

Will also covered all the entertainment and restaurant reviews in his column called "After Last Night."

Wife Willi and I were fortunate to visit them several times and got to experience the

## **Walleyed pike guillaume**

3 pounds walleyed pike filets (or other good filleted freshwater fish)

½ tsp white pepper, 1 tsp salt, 1 tsp paprika, 2 tbs flour, ¼th pound butter, 1 cup sour cream, 1 cup white wine, juice of ½ lemon, 2 tbs minced parsley, 2 tbs minced chives, ½ tsp oregano, ½ tsp basil. Okay here we go. Mix flour, salt, pepper, and paprika and put mixture in a paper bag, shake the fillets in the bag, a few at a time to coat with 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 a good French bread for sopping up the sauce. Serves six.