

WILD IN THE KITCHEN

A jug of win, a loaf of bread and Patsy

By Jerry Marlowe

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My good friend Patsy Fragasse made wine as well as anybody. His only formal instruction came from helping his father turn out batches of home-made Zinfandel back in the late 1930s. He learned all about treating the barrels, crunching the grapes and when to add what and plus the aging process right into the ultimate bottling.

Pasquale Fragasse, as he was officially named, graduated from Dover High and then went on to obtain a degree in business at Ohio State

University. From there he moved on to a successful career helping running the National Chamber

Of Commerce in Washington D.C. It was our good fortune when he finally grew weary of the mad confusion of city life and decided to return to his roots.

He bought a small farm in the Dover area and started growing the greatest garlic I have ever had the privilege to work with. So one day he acquired some old barrels and a lot of Zinfandel grapes, plus the equipment needed to revive his fathers old tradition. He dusted off

the old memories and turned out a marvelous batch of red wine. Wife Willi and I came up with some homemade dishes. We lost Patsy way too soon. But at least I can share one of his memorable recipes with you kind readers. The title is Patsy's poached pears in Zinfandel.

Get hold of 4 nice ripe pears and peel them and halve and core them. Rub with fresh lemon juice. Put a nice bottle of deep red Zinfandel, poured into a non-reactive saucepan and add a cinnamon stick with 3 cloves, ½ cup of sugar and a ½ tsp fresh ground pepper.

Bring that to a boil and reduce the heat. Add the

pears, cored side up, and poach 15 to 20 minutes until tender. Remove the pears and drain. Cook the poaching liquid down after draining it, until it is thickened. Arrange the pear halves two to a plate and decorate with fresh red raspberries, fresh mint sprigs and pour some of the sauce around them.

Sprinkle with powdered sugar and reminisce about how much you really love your companion this evening. I always put a nice gob of freshly whipped cream on your creation and maybe several sprigs of fresh mint on top of it all.

(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.)



MARLOWE