

It's the rite stuff: downing an oyster

Continued from Page 1

A call to a few of the local area's major seafood retail outlets has found an interesting assortment of oysters for sale. Some, like the Belons, are definitely for discerning palates, but for the most part, a basic supply of the top flavor-getters are available, for a price.

Expect to pay anywhere from 39 cents to about \$1.50 each, depending on where they come from and their size. All the retailers polled stressed that they can special-order just about any type of oyster. Some of the selections available locally include:

- **Belon.** Used to hail from Brittany, France, but is now grown on both coasts. It has round, flat shells, with a pronounced metallic flavor, especially from.
- **Bluepoint.** Originally from Blue Point, Long Island, this oyster is no longer harvested. Bluepoint is a generic term for a mild Atlantic oyster.
- **Coutin.** From Cape Cod, Mass., medium-to-large size, with a plump body and salty flavor.
- **Hot Island Sweetwater.** From Tomales Bay, Calif., small-to-medium sized, with a deep shell. Plump, creamy and sweet, with a light, smoky flavor.
- **Louisiana Gulf.** Found in the bay-

ous of the Mississippi Delta. Thick shell and soft fatty texture, slightly salty, with a light metallic flavor.

• **Mulpeque.** From Prince Edward Island, Canada, this small oyster has a light bitter, lettuce-like flavor with a clean aftertaste.

• **Chincoteague.** From Maryland and Virginia, small-to-medium sized, with a flat, round shell. Sweet with a distinctive aftertaste.

• **Olympia.** From Puget Sound, Wash., and Humboldt Bay, Calif., round and flat shell, with a robust flavor and a mild-coppery aftertaste.

• **Pacific Jumbo.** From Fanny Bay, British Columbia, large, oblong and grayish, about 5 inches long. Has a mild flavor and firm texture.

• **Quilence.** From Quilence Bay, Wash., tastes fairly briny, with a cucumber flavor and strong aftertaste.

• **Rhode Island Select.** From Rhode Island, it is meaty, with a crisp flavor.

• **Willapa Bay.** From Washington, medium-sized, with a deep cup and a clean, salty and sweet flavor.

For more information about oysters, you might be interested in checking out "Oysters: A Connoisseur's Guide and Cookbook" by Lonnie Williams and Karen Warner, 1987.

OSTER BISQUE
1 pint oysters, in liquid, 4 cups milk
4 onion, sliced
4 sprigs parsley
1 bay leaf
1/2 cup chopped celery
1/2 cup butter or margarine
1/2 cup flour
1 1/2 teaspoons salt
dash fresh ground pepper, preferably white

Drain oysters, reserve liquid. Chop oysters, set aside. Combine milk, onion, parsley and bay leaf in a saucepan. Scald milk. Cook celery in a small amount of butter or margarine until tender. Add to milk mixture. Melt butter or margarine in a second saucepan. Blend in flour, salt and pepper and make roux. Strain milk mixture through a sieve and stir into flour mixture. Cook over medium heat, stirring constantly, until thickened. Add oysters with liquid. Heat through but do not boil. Serves 6-8.

OSTERS ROCKEFELLER
18 large raw oysters
2 cups spinach, cooked and well drained
1/2 cup chopped onion
1 tablespoon chopped parsley
1/4 teaspoon celery salt
dash salt and pepper
3 drops Tabasco
1/4 cup soft breadcrumbs
3 tablespoons butter or margarine

Open oysters, remove from shells. Place shell halves on a bed of rock salt in a large, oblong baking dish. Place an oyster or half of one in each shell. Put spinach, onion, parsley, salt, pepper, tabasco in a food processor or blender and blend until well chopped. Stir in bread crumbs and saute in butter or margarine for

Crustacean stars at ultimate bash

Continued from Page 1

cal 1206. His job was to prepare the 10 gallons of steaming clam chowder that served as a welcome accompaniment during a sudden downpour, as guests huddled under a miniature circus tent set up between the volleyball net and horseshoe pit. Both Malinowski and Thomas laid claim to the recipe, with Thomas calling most of the shots and offering piping hot bowls to guests who had to cut through the kitchen to use the facilities.

When asked his secret, the chowder chef (with beer in hand) seemed proud of his accomplishment, with only one regret. "Next year I'll bring my special secret jar of Tabasco to give it a little more

oomph" was his reply.

APPETIZERS AND munchies were about as hard to find as Thomas' secret jar of tabasco, with the hosts offering not one but two steaming lobsters to each guest. Needless to say, no complaints were heard from the masses.

And if all that wasn't enough, all you had to do was look around to find a 25-pound bowl of fresh cole slaw on the service table, not to mention the numerous kegs of beer, wine and soft drinks.

I wandered through the crowd, trying to spot the experienced lobster eater going after what I considered to be one of the most tasty parts of the crustacean next to the tail, those tiny little legs. I wonder if the

guests minded me suggesting they snap off the little beauties and treating them like slurpee straws, getting small succulent shots of tender lobster meat down their gullets with a swift enough slurp.

When it came time to depart, I noticed a few of the guests wrapping what was left of their orange-red treats for take home, surely to be enjoyed the next day in a salad or stuffed into pita with some ripe tomatoes and crispy lettuce.

And to top it all off, if a guest worked up a little hunger on the horseshoe pits or volleyball field, giant platters of Louise Malinowski's "Down East Blueberry Cake" was brought out to satiate any remaining hunger pangs. This recipe was purportedly gleaned from an old fisher-

man-type restaurant that was a favorite of the host and hostess.

WHEN ASKED for a bit of advice to someone like you or me who might consider throwing a lobster bake of this magnitude, Malinowski said, "It just gets more fun and bigger every year." A word to the wise, be careful or this might turn into a yearly event at your house, especially if your friends had as much fun and great food as the Malinowskis.

As I was driving home with the sweet taste of lobster still clinging to my taste buds I couldn't help but think, "If Livonia firemen throw pig and lamb roasts and Bedford firemen go for lobster bakes, what do the other suburban firemen do for a great party?"

Continued from Page 1

Season to taste with pepper, thyme and cayenne. Garnish with pork cracklings. Make enough to serve about 125, 6 ounces each.

LOUISE MALINOWSKI'S COLE SLAW
6 large heads of green cabbage
2 pounds carrots
6 large green peppers
1 gallon cole slaw dressing

Shred cabbage, carrots and green peppers in food processor. Toss with cole slaw dressing. Refrigerate. Serves about 100 people.

1 1/2 cups water
1 cup fresh or frozen blueberries
Blend all ingredients except blueberries on low speed of mixer until well moistened. Mix at high speed for 5 minutes. Pour into a 13-by-18-inch greased pan. Sprinkle blueberries on top and bake at 375 degrees for 40 minutes. Cool cake and sprinkle with powdered sugar, if desired. Recipe can easily be cut in half.

Southfield woman wins 3rd place for cherry pie

Cecilia Boman of Southfield placed third in the competition for the best-tasting, best-looking cherry pie in Michigan, at the recent Crisco American Pie Celebration at the Michigan State Fair in Detroit. She received \$50.

Bonnie Zahon of Harper Woods won first prize and will travel next spring to Atlanta for the Crisco national finals. Second-place winner was Hazel Baumgardner of Dearborn Heights, who received \$100.

Following is Bonnie Zahon's winning cherry pie recipe:

CHERRY PIE
Crisco crust
2 cups unbleached flour
1 teaspoon salt
1/2 cup plus 2 tablespoons Crisco shortening
1/2 cup ice water 4 drops almond extract

CHERRY FILLING
1 cup sugar

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For the filling, combine sugar, cornstarch and salt in a saucepan. Gradually add cherry juice, stirring constantly until smooth. Cook until thick and clear. Add butter and almond extract. Stir until well-blended. Cool. Add cherries to cooled mixture. Spoon filling into unbaked pastry shell.

On a lightly floured surface, roll out bottom crust the same as top and

gently ease top crust onto filled pie. Moisten bottom edge of pie. Fold top crust under bottom edge. Crimp edges high.

Note: Winning baker used a lattice-top pie. Cover edge of pie with a strip of aluminum foil to prevent over-browning. Bake at 425 degrees for 40 minutes. Remove foil during last 10 minutes of baking. Cool and serve.

His parents felt it was time he had a place of his own. After all, he was 15.

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