

Fishin' Good at White River

By SUZANNE HOLLOWAY
World Food Editor

The fishing's good the year around at 1708 N. Sheridan Road. Garry Cozby is the new owner of the White River Fish Co., a restaurant and seafood market, but O.T. Fallis who started the business 49 years ago still does the buying. He "trucks" fish in from Biloxi, Miss., Arkansas and Oklahoma lakes and orders from the East and West coasts.

Fallis stocked three fish — catfish, buffalo and drum — when he opened his first market at 11 E. 1st St. and named it for the river in Arkansas where the fish were caught. He later

moved to Boston Avenue, expanded the market and opened the restaurant. Urban renewal forced his final move to Sheridan. Now 65, he decided three months ago "to slow down and retire from retail sales."

Tulsans with more sophisticated tastes now shop for choice shrimp and lobster, but catfish is still the big seller both in the market and restaurant, Fallis said. Cozby estimates 600 to 700 pounds of catfish are sold weekly.

The market-restaurant covers "about 4,000 square feet" and has tables for 110. Fresh fish to prepare at home are sold at counters on the

east side. Restaurant orders are taken at a counter in the west end. If you're a new customer, it's hard to tell which is which.

The restaurant, too, has counters filled with fresh fish and you can pick your dinner from the display. White walls, yellow plastic upholstery for booths and hanging plants create a light, cheerful atmosphere in the neat room which was filled during our visit with employees and customers bustling about. High-chairs are available for the baby set and the restaurant appears to be popular with families.

Almost everything is tried, but Geraldine Brimer, who has worked for Fallis for 21 years, knows how to regulate heat and timing. Our selections were crusty and moist. We

Chef's Choice

sampled whiting, an East Coast fish, red snapper, deviled crab and a shrimp appetizer that Cozby discovered in a New Orleans restaurant and copied.

Jumbo shrimp are steeped in a marinade seasoned with herbs and served in the shell with a peppery red sauce for dipping.

We also had two hush puppies, iced tea and little cups of slaw and bean salads. Our check, not including the shrimp, was \$7.57 and that has to be a bargain. The slaw, made with finely chopped cabbage, gets lively flavor from the dressing which also doubles as tartar sauce. Bean salad is well seasoned, too.

Hush puppies, the traditional accompaniment for a Southern fish dinner, are breaded and heavy. Deviled crab, a frozen product, is creamy and flavorful. The menu, posted on a wall, includes a "homemade buttermilk pie" which the management recommends, but we skipped dessert.

HOURS: 9 a.m.-8:30 p.m. Tuesday through Friday; 9 a.m.-6 p.m. Saturday. Closed Sunday and Monday.

MARINATED SHRIMP

1 pound jumbo shrimp
2 bay leaves
Salt

Shrimp or crab boil
Crushed red pepper

Fill pot with water and bring to boil. Add bayleaf, "lots of salt" and shrimp or crab boil according to package directions. Boil for 10 minutes; drain and cool.

MARINADE:

Bottle of Italian salad dressing
½ bunch chopped green onion
½ green pepper, chopped
Pinch of oregano and thyme
Powdered garlic to taste
Juice of 1 or 2 lemons

Mix all ingredients and pour over shrimp. Refrigerate overnight to let marinade permeate shrimp. Serve unshelled as an appetizer. Serves four.



World Staff Photo by David Heckel
Garry Cozby, left, and O.T. Fallis prepare fish for the dinner crowd.