

YOUR GUMBO AND CATFISH CUSTOMER.
 -Geraldine Lewis

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White River Remains Place to Go for

By Suzanne Holloway
 World Staff Writer

White River Fish Market and Restaurant is approaching old age at full speed.

The market opened 62 years ago. O.T. Fallis, founder and owner for almost half a century, added the restaurant 10 or 15 years later, his widow recalls. That is a cheerful statistic in a business known for its high mortality rate.

White River is still the place to go for an informal fish feast at moderate prices. Garry Cozby, a native Texan, bought the business in 1981, in time to benefit from the growing popularity of fish in a cholesterol-conscious world. He has kept up with dietary trends by adding broiled dinners.

Fried fish remains popular but the number of diners choosing broiled entrees is increasing, Cozby said. White River cooks are adept at both methods. Catfish is still the best seller, followed by shrimp.

Customers are a cross section of Tulsans. You see businessmen in dark suits, workers from nearby plants, families and carry-out customers. They can choose fish fillets from the restaurant's display counter or from the fish market at the other end of the spacious room.

Gumbo (\$1.95-\$3.75), with a little cayenne kick and lots of vegetables, chicken and fish, can be a meal at lunch or a starter at din-

CHEF'S CHOICE

White River

Fish Market and Restaurant

Address: 1708 N. Sheridan Road,
 835-1910

Food: Fish

Decor: Seafaring theme

Price: Fried dinners, \$5.45-\$10.95;
 broiled dinners, \$6.95-\$10.95; salads,
 \$1.75-\$4.75.

Non-smoking section: Yes.

Credit cards: Visa, Mastercard,
 American Express, Discover.

Overall: Pleasant, informal setting;
 very good fish entrees.

Hours: 8 a.m.-8 p.m. Monday-Thurs-
 day, closing at 8:30 p.m. Friday-Satur-
 day.

ner. Half a dozen oysters on the half shell (\$3.75) — with a tomato cocktail sauce — pleased the oyster lover at our table. Shrimp cocktail is more expensive, \$4.25 for a quarter pound, \$15 for a pound.

A fried-seafood platter (\$8.95) includes four fish entrees and two side dishes. White River's fried foods have crunchy crusts with a minimum of grease. Flounder, a flavorful flatfish with firm texture, big shrimp, tender scallops and creamed crab in a shell (a frozen food) are a winning combination. Other choices include clams, buffalo fish, rainbow trout, frog legs, orange roughy and

salmon fillets.

Among the side dishes, spiced rice is blander than you'd expect, onion rings are great and potato salad — a mix of mashed and chunky potatoes — draws flavor from pickles.

Broiled red snapper fillets (\$8.95), moist and fine textured, are tasty enough to compete successfully with the fried fish.

Hush puppies, sweet-potato pie and peach cobbler have Southern roots. Lemon juice gives a refreshing lift to good buttermilk pie (\$1.50).

You order and pick up plastic tableware at the counter but the small service crew is efficient and thoughtful. Elaine Mangrum, our waitress and a 12-year employee of the restaurant, doubles as manager.

While you wait for your order, check out the royal blue and white decorations. One wall is centered with a red, white and blue quilt made by the owner's mother. Pieces include the restaurant logo and fish designs. It is surrounded by beguiling art and thank you notes from elementary school children who have enjoyed visits to the fair and zoo through a fund raised by Cozby's annual oyster-eating contest.

White River's Cajun

Shrimp-Chicken Gumbo

1 whole chicken
 1 pound cooked salad shrimp
 1 (10 ounce) package frozen cut okra
 1 bell pepper, diced
 2 cups celery, chopped

1 (6 ounce) can tomato paste
 1 medium onion, chopped
 2 quarts chicken broth
 1 tablespoon Kitchen Bouquet
 1 tablespoon Worcestershire sauce
