

Here's a good way to serve that whopping walleye

Ever since I was a kid, I'd salivate when I caught a nice walleye. My mother, being the great cook she was, came up with this recipe that will knock your socks off the next time you get into a nice mess of walleye.

Baked Stuffed Walleye with Four-Parsley Sauce

- (You can substitute sauger or saugeye.)
- 10 eight- to 10-ounce walleye fillets, about five pounds
 - 1 egg, beaten
 - 2 cups heavy cream
 - 4 tablespoons cooked barley
 - 1 cup cooked wild rice
 - 1/2 pound stemmed, blanched and drained spinach
 - 2 carrots, peeled and diced medium fine, parboiled
 - 1 small red onion, chopped fine and sautéed
 - freshly ground white pepper to

- taste
- paprika
 - garlic salt
 - 1/2 cup fish stock or dry white wine
 - 1 recipe Lemon-Butter Sauce (recipe follows)
 - 2 tablespoons chopped fresh chervil
 - 2 tablespoons chopped fresh curly parsley
 - 2 tablespoons chopped fresh cilantro
 - 2 tablespoons chopped fresh broad-leaf parsley
- Preheat the oven to 350 degrees. Then pull the pin bones and skin from two fillets. Cut the fillets into medium-sized cubes, then chill until firm.

Put the chilled, cubed fish in a food processor and puree until the fillets are very fine paste. Add the egg and continue to puree for about



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By Jim Merriott

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a minute. Add the cream gradually until well incorporated. Make sure not to over whip and "break" the mousse, causing it to separate and become grainy. Stop the machine immediately as soon as all the cream has been added.

Fold in the barley, wild rice, spinach, carrots and onion. Season to taste with the garlic salt and pepper. Set aside.

Trim the remaining fillets, skin them, and remove all the pin bones.

Place one fillet in a baking dish or casserole, skin side down. Season lightly with garlic salt and pepper. Put about one-fourth of the stuffing mix on top. Top with another fillet, also skin side down, and sprinkle lightly with garlic salt, pepper, and paprika. Make sure to use two fillets of the same size and place both skin side down with the tails lined up. Repeat the process with the rest of the fillets and set aside.

Pour the fish stock or white wine

carefully around the fillets. Bake in the preheated oven 14-16 minutes or until done (thermometer will register 130 degrees). Don't overcook or fish will dry out.

Remove from the pan and slice each stuffed fish into eight to 10 quarter-inch slices with an electric knife. (Each stuffed walleye makes two portions.) Arrange four or five slices on each plate and surround with about one-quarter cup of lemon-butter sauce. Sprinkle generously with the four chopped parsleys. Serve immediately.

Yield: eight servings.

Lemon-Butter Sauce

- juice of four lemons
- 1/2 cup dry white wine
- 1 teaspoon black peppercorns
- 1 bay leaf
- 2 shallots, peeled and diced fine
- 1 bunch fresh parsley, stems only

- splash white-wine vinegar
- 1 1/2 cups heavy cream
- 1 pound (4 sticks) unsalted butter, cut into 1-inch cubes
- salt and freshly ground white pepper to taste

Combine the lemon juice, white wine, black peppercorns, bay leaf, shallots, parsley stems, and white-wine vinegar. Reduce over medium heat until almost dry. Add the heavy cream and reduce by two-thirds.

Slowly add butter, piece by piece, while keeping the sauce at a good simmer. Make sure to whisk well as each piece of butter is incorporated. It is important not to let the sauce boil once the butter has been incorporated or it will "break." Season to taste with salt and pepper and strain through a fine sieve. Serve immediately. Yield: 1/2 quart.

Take it from the Ol' Jayhawker, this is Kansas cooking at its best.

Ambulance service should shift smoothly

Decatur County commissioners talked with the current and interim ambulance directors last Tuesday about planning a smooth transition at the end of the month.

Director Patrick Pomeroy will be moving at the end of the month to take a job in Coffeyville and the assistant director, Linda Manning, will take over.

Commissioner Doyle Brown said he didn't have any questions for Ms. Manning, but wanted to make sure that she is ready to jump into the job and make the decisions for the ambulance department.

Mr. Pomeroy said he will write a letter to the state Board of Emergency Medical Services saying that he is no longer the training director and that Ms. Manning will be in charge of the service. He said he supposed Brenda Arnold will be in charge of training. She can teach continuing education to emergency medical technicians and first responder class.

He said he planned to hold a meeting with volunteers in Oberlin and one in Jennings last week.

Mr. Brown suggested that Ms. Manning attend the meeting in Jennings so she can meet all of the

workers there. The county will probably get a lot of interest for the job, said Mr. Pomeroy. There are a lot of talented people, including Ms. Manning, out there. The county hasn't started advertising for the job yet.

Mr. Brown said that Ms. Manning should probably follow Mr. Pomeroy around for a day. Make it a point, said Commissioner Ralph Unger, to show her where everything is.

Mr. Brown asked if she could use a computer. A little, said Ms. Manning, adding that she is will learn.

What about filling out medical claim forms? asked Commissioner Patricia Glenn. Ms. Manning said she knew how to do it before, but the forms have changed.

Ms. Manning doesn't have to be proficient in everything before Mr. Pomeroy leaves, said Mr. Brown, but should know everything that he does. If you need help with something, he said, just ask.

As far as technician skills, said Mr. Brown, he feels comfortable with Ms. Manning. He said she is credible and takes care of people. He said he just wants her to know about the other things Mr. Pomeroy does.

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Decatur County Community Calendar

Call 785-475-3441

(Call Decatur County Area Chamber of Commerce to have your organization's meeting updated and listed in next month's calendar.)

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	Dr. Rubinowitz, 1 Decatur Health Systems; Norcatur Rebekahs; Weight Watchers, Oberlin Medical Arts Bldg., 5-6 p.m.; Lions Club, Oberlin Medical Arts Bldg. ; 9-10 Track, Atwood, 3 p.m.; High School Golf, at TMP-Hays, 9 a.m.	Dr. Doolittle, Decatur 2 Health Systems; Rotary, noon, Gateway; Masons, 6:30 p.m. ; High School Track, Oberlin Invitational, 3 p.m.	Dr. Eskildsen, Decatur 3 Health Systems; OBA, LandMark, Noon ; Blood pressure clinic, Golden Age Center, 11-11:30 a.m.; AA, Ambulance Barn, 8 p.m. ; Compassionate Butterflies, Oberlin Medical Arts Bldg., 7 p.m.; Eastern Star, 7:30 p.m. ; Jaycees, 8:30 p.m.	Oberlin Elementary School Spring Program, Gr. 3-6, 7:30 p.m. ; Junior High Track, Hoxie, 3 p.m.; High School Golf, Colby, 3 p.m.	5	Kansas Sampler Festival Garden City Bargain Box Plus 1/2 Price Day State Speech
7 Attend the Church of Your Choice Kansas Sampler Festival, Garden City	8 B.O.E. meeting, 7:30 p.m.; High School Golf, Phillipsburg, 1 p.m. ; High School Track, Hill City, 4 p.m.; Weight Watchers, Oberlin Medical Arts Bldg., 5-6 p.m.	9 Dr. Doolittle, Decatur Health Systems; Dr. McGowan, cardiology, Decatur Health Systems; Rotary, Gateway, Noon; High School Vocal Concert, 7:30 p.m.	10 Dr. Eskildsen, Decatur Health Systems; DPW, Noon, Gateway ; AA, Ambulance Barn, 8 p.m.; Legion Auxiliary, 7:30 p.m. ; Norcatur Royal Neighbors; High School Speech Awards	11 Chamber Board, Chamber Office, Noon ; SOS, Oberlin Elementary Library, 6 p.m.; Junior High School NWKL Track, Atwood, 10 a.m.	12 Oberlin Royal Neighbors, Golden Age Center, 4 p.m. ; Oberlin Elementary School Fun Day, Gr. 1-3, a.m., Gr. 4-6 p.m.; High School NWKL Track, Quinter, 3 p.m. ; High School NWKL Golf, Hoxie, 3 p.m.	13 PROM
14 Attend the Church of Your Choice HAPPY MOTHER'S DAY Antique Engine Club potluck, Sappa Manor, 6:30 p.m. <i>Mother's Day</i>	15 Dr. McDonald, cataracts Decatur Health Systems; Hospital Board mtg., 7 p.m.; Weight Watchers, Oberlin Medical Arts Bldg., 5-6 p.m.; Lions Club, Oberlin Medical Arts Bldg.; Norcatur Rebekahs; Regional Golf; High School Open House	16 Dr. Doolittle, Decatur Health Systems; Rotary, Gateway, noon ; High School Music Awards, 6:30 p.m.	17 Dr. Eskildsen, Decatur Health Systems; Jaycees, 8:30 p.m.; AA, Ambulance Barn, 8 p.m. ; High School Awards, 2 p.m.; Baccalaureate, 7:30 p.m.; Bargain Box Plus, 25¢ Sale Day	18 CVB, LandMark Inn, noon; Last Day for Seniors	19 Regional Track	20
21 Attend the Church of Your Choice High School Graduation, High School Gym, 2:20 p.m.	22 Weight Watchers, Medical Arts Bldg., 5-6 p.m.; Junior High School Awards and Vocal/Band Concert, 6:30 p.m. ; State Golf	23 Dr. Doolittle, Decatur Health Systems; Rotary, noon, Gateway; American Legion meeting	24 Dr. Eskildsen, Decatur Health Systems; AA, Ambulance Barn, 8 p.m.;	25	26 Burger Fry "Old Farmers Bank" drive thru 11 a.m. - 1 p.m. ; Alumni Hospitality Room, open 1-5 p.m., Business Center lobby; Gold Coffee Hour & 45th Anniversary, 9-11 a.m. ; Oberlin Elementary School Awards, 10:30 a.m.; State Track, Wichita, Last Day of School, dismiss at 11:30 a.m.	27 Alumni Hospitality Room open 9-noon, Business Center lobby; Alumni Banquet, Gateway, 6:30 p.m. ; State Track, Wichita; Teacher work day
28 Attend the Church of Your Choice	29 Memorial Day Avenue of Flags at Cemetery, Memorial Day Service, cemetery, 10 a.m. ; Weight Watchers, Oberlin Medical Arts Bldg., 5-6 p.m. <i>Memorial Day</i>	30 Dr. Doolittle, Decatur Health Systems; Rotary, Gateway, noon	31 Dr. Eskildsen, Decatur Health Systems; AA, ambulance Barn, 8 p.m.; \$3 Bag Day Bargain Box Plus	THE OBERLIN HERALD NOW IN OUR 128th YEAR OF SERVICE		

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