

Celebrations

Births



Kaitlynn Rachele Nieto

Brandi Allen Nieto and MacAdam Nieto of Dallas proudly announce the birth of their daughter Kaitlynn Rachele Nieto.

Kaitlynn was born Aug. 10, 2009, at Medical City Dallas Hospital in Dallas. She weighed 6 lbs. 6 oz. and measured 19 inches in length.

Anniversaries



Smith

Bishop Thomas Smith Jr. and Mrs. Beatrice Smith of Tulsa celebrated their 60th wedding anniversary Oct. 3, 2009. They were honored with a dinner at The Church of the Living God in Tulsa. The event was hosted by their children.

The couple married Oct. 3, 1949, in Van Buren, Ark. They have eight children.

Thomas Smith has proudly pastored The Church of the Living God for more than 49 years. Beatrice Smith is a devoted wife, mother and grandmother.

Butterfield

Ron and Kay Butterfield celebrated their 50th wedding anniversary Sept. 25, 2009. They were honored with a trip to the Gaylord Resort in Nashville, Tenn., gifted by their children.

They have two children: Steve Butterfield of Tulsa and Shannon Hall and husband John of Allen, Texas. Grandchildren are Alexis Hall and Justin Hall of Allen, Texas.

Ron retired after 31 years with Sun Oil Co., and 13 years with FT&T. Kay is a home-maker and not yet retired.



Wilson

Leon and Annie Wilson of Tulsa celebrated their 43rd wedding anniversary Sept. 29, 2009, with a family dinner.

The couple met at Booker T. Washington High School October 1955. They married Sept. 29, 1966, in Tulsa. They have two daughters: Sandra Wilson of Tulsa; and Lucille Wilson Evans of Edmond. They have four grandchildren: Ezel McIntee of Edmond; Natassia Wilson and Shameka Wilson, both of Tulsa; and the late Frederick "Pedia" Wilson. They have one great-granddaughter Kennedee Wilson of Tulsa.

Leon Wilson retired May 20, 1995, after 32 years with McDonnell Douglas. He was a procurement expediter. Annie Wilson, with 28 years of service, is presently employed with American Airlines. She is a stock clerk.

Engagements



Aary-Porter

Robyn Aary to Clayton Porter. The bride-elect is the daughter of Gary and Jamie Aary of Broken Arrow. The prospective bridegroom is the son of Danny and Diane Porter of Duncan.

The bride-elect graduated from Union High School and the University of Oklahoma. She is a graduate student at the University of Oklahoma.

The prospective bridegroom graduated from Empire High School and attended the University of Oklahoma. He is a student at Southeastern State University.

The wedding is planned for June 12, 2010, at St. Joseph's Catholic Church in Krebs.



Proano-Bizjack

Laura Lucia Proano to Brian Joseph Bizjack. The bride-elect is the daughter of Leo and Dora Proano of Lima, Peru. She is the granddaughter of Irma Falconi and the late Carlos Falconi and Ana Proano and the late Leonidas Proano. The prospective bridegroom is the son of Paul and Nancy Bizjack of Tulsa. He is the grandson of John and Shirley Carle and Joyce Bizjack and the late Chuck Bizjack.

The bride-elect graduated from Franklin D. Roosevelt High School in Lima, Peru, and the University of Kansas. She is a civil engineer with Butler Manufacturing in Kansas City, Mo.

The prospective bridegroom graduated from Bishop Kelley High School and the University of Kansas. He is an assistant project manager with Decision Insight in Kansas City, Mo.

The wedding is planned for January 2010, in Lima, Peru.



Wagner-Agnew

Anna Christine Wagner to Capt. Jeffrey Craig Agnew. The bride-elect is the daughter of David and Rachel Wagner of Bixby. She is the granddaughter of Russell and Frances Rowland and the late Floyd and Hilda Wagner. The prospective bridegroom is the son of Robert and Irma Agnew of Strongsville, Ohio. He is the grandson of M. Hannah Brewington and the late Colous Brewington and Beatrice Agnew and the late Joseph Agnew.

The bride-elect graduated from Union High School and Oral Roberts University. She is a project manager with Direct Impact, a public relations firm in Washington D.C.

The prospective bridegroom graduated from Strongsville High School and the United States Military Academy at West Point. He is serving in the U.S. Army at Fort Benning, Ga.

The wedding is planned for Spring 2010, in Washington, D.C.



Kuhn-Roe

Karla Kuhn to Cory Roe. Parents are Mr. and Mrs. Mick Kuhn of Holiday Island, Ark.; and Mr. and Mrs. Dale Roe Sr. of Bartlesville. July 17, 2010.

Weddings



Jungbauer-McIlhany

Catherine Louise McIlhany and James Douglas Jungbauer Jr. were married Oct. 3, 2009, at Montview Presbyterian Church in Denver. The Rev. Greg Cummins officiated. A reception followed at the Hotel Monaco in Denver.

The bride is the daughter of Mary I. McIlhany of Tulsa and the late Milton H. McIlhany. She is a pediatrician at Children's Hospital in Denver.

The bridegroom is the son of James Jungbauer Sr. and Vivian Jungbauer of Pullman, Wash. He is the grandson of Mary Jungbauer. The bridegroom is a software developer with Infoprint.

Honor attendants were Heather McIlhany and Jeff Jungbauer.

Following a honeymoon to Paris, the couple will reside in Denver.

Rath-Barnes

Kelli Barnes and Matthew Ryan Rath were married July 25, 2009, at Christ the King Catholic Church in Dallas.

Parents are Vicki Lamport of Broken Arrow and Dale Barnes of Tulsa; and Al and Judy Rath of San Antonio.

The couple reside in Dallas.



Harrison-Edmonds

Ange Edmonds and Kevin Harrison were married June 9, 2009, on Princess Beach in Destin, Fla.

Parents are Jimmy and Janelle Gragg of Broken Arrow; and Ray and Carolyn Harrison of Tulsa.

The couple reside in Broken Arrow.

Celebrations

Tulsa World's Announcement Pages for Births, Engagements, Weddings, Anniversaries, Graduations & Birthdays

Name: _____

Address: _____

City: _____

State: _____ Zip: _____

I would like information for:
☐ Engagement ☐ Wedding
☐ Anniversary - (No. of years _____)
☐ Birth ☐ Graduation
☐ Birthday

Mail completed forms to:
Celebrations
P.O. Box 1770
Tulsa, OK 74102
or call (918)581-8488



Daniel Fabian (left), truck cashier, takes orders from customers at the Fabian Seafood Co. truck, located just west of the Broken Arrow Expressway on ramp on the south side of 41st Street, between Memorial Drive and Mingo Road, on Wednesday. Photos by CORY YOUNG/Tulsa World

Seafood truck boasts devoted customers

BY MATT GLEASON

World Scene Writer

The shrimp, its head still very much attached, swam through the Gulf of Mexico — a nice place for a crustacean, it seemed. But then it met a fisherman's net.

Somewhere between the Gulf and a Tulsa parking lot, our shrimp — a fat one worth celebrating in a hot pan — found its way onto Dan Fabian's refrigerated truck, as did a load of red snapper, frozen oysters and cooked crab meat.

Soon after, Dan stood in the parking lot of Auto Tops of Tulsa, 8532 E. 41st St., taking cash and check in exchange for seafood not long departed from the deep. Dan's family business, Fabian Seafood, has done this for decades.

As the story goes, the Galveston, Texas-based company got its start in 1975 by selling fresh shrimp off the back of pickup trucks in Texas and Oklahoma.

"Back then," as its company history declares, "we would buy the shrimp from the boats, ice them down, and drive overnight several hundred miles or more inland to sell them the very next day."

"Of course, lots of customers were skeptical, especially about buying from a truck in a parking lot. But after they tried our fresh shrimp and told their friends, our business grew."

(Fabian's truck is licensed and regularly inspected, according to Kendra Wise, of the Tulsa Health Department.)

Every few weeks, Fabian's truck arrives in Tulsa, then a steady stream of patrons line up — most all of them hungry.

Raving about it

Some customers spy Fabian's "Shrimp" sign from the road, while others hear about the truck via word-of-mouth, or from an ad in the newspaper. Others still are on Fabian's postcard or e-mail list. To be placed on those lists, visit tulsaaworld.com/fabianseafood.

On a recent Wednesday afternoon, a few Fabian customers explained why they buy shrimp from, of all places, a truck. In the past 20 some-odd years, Tulsan Don Moore, 77, must have visited the Fabian truck more than 140 times. He said he fancies its shrimp, crab meat and oysters for one simple reason: "It's fresh."

Over all, Moore said he likes his shrimp boiled or barbecued, but never store-



On the menu: Mike Nielsen picks up a red snapper inside the Fabian Seafood Co. truck.

bought.

It was Susan Lang's first time in the Fabian line, but it probably wasn't her last. After all, Lang knows how inviting it smells.

"Our neighbor raves about it," she said, then recalled, "We were in our backyard, and this wonderful smell was coming from his house. We went over there and said, 'What smells so good?' He said 'red snapper.'"

Lang had tried to catch the Fabian truck twice before, but she finally found it. "We got 'em now," she happily said.

Bacon tastes good

Jim Bushnell, 64, drove in from Muskogee to buy his 20 pounds of shrimp.

"When you get Gulf shrimp," he said, "there's just a flavor difference — there's a freshness that the rest of it just doesn't compare."

There was a time when Bushnell would visit his parents in Biloxi, Miss., then come home with 100 pounds of fresh shrimp. Then he discovered Fabian.

"(Fabian's) seafood is excellent — just excellent," he said. "I hope they never stop coming to Tulsa."

If you're lucky, Bushnell might invite you to his place in Muskogee, where he's been known to offer shrimp wrapped in bacon, soaked in Head Country barbecue sauce and grilled on his Hasty-Bake.

"People go nuts for bacon-wrapped Hasty-Baked barbecued shrimp," he said. "It's a lot of work to do that, but, man, they can kill themselves on that stuff."

Death by bacon-wrapped shrimp: not a bad way to go.

Matt Gleason 581-8473

matt.gleason@tulsaaworld.com

Deveining shrimp

1. After removing the shell, use a paring knife to make a shallow cut along the back of the shrimp so that the vein is exposed.
2. Use the tip of the knife to lift the vein out of the shrimp. Discard the vein by wiping the blade against a paper towel.

Source: The America's Test Kitchen Family Cookbook.

The cooking times below are for extra-large shrimp (about 21 to 25 shrimp per pound). If using smaller or larger shrimp, be sure to adjust the cooking time as needed.

PAN-SEARED SHRIMP

Serves 4 to 6

- 2 pounds extra-large shrimp, peeled and deveined
- Salt and pepper
- ¼ teaspoon sugar
- 2 tablespoons vegetable oil
- 2 tablespoons unsalted butter
- 1 tablespoon fresh lemon juice
- 1 tablespoon minced fresh parsley
- Lemon wedges (for serving)

1. Pat the shrimp dry with paper towels, then season with ¼ teaspoon salt, ¼ teaspoon pepper, and the sugar. Heat 1 tablespoon of the oil in a 12-inch nonstick skillet over high heat until smoking. Add half of the shrimp to the pan in a single layer. Cook until the shrimp are curled and pink on both sides, about 2 minutes.



Fresh shrimp from Fabian Seafood Co.

2. Transfer the shrimp to a bowl and cover with foil. Repeat with the remaining 1 tablespoon oil and shrimp.
3. Off the heat, return all of the shrimp to the warm skillet. Add the butter, lemon juice, and parsley and toss to coat until the butter melts. Season with salt and pepper to taste.

Source: The America's Test Kitchen Family Cookbook



LLADRÓ
Signing Event
Wed Oct 21 4-8pm



- Meet Lladró Sculptor, Ernest Massuet
- Watch artist sculpt a Lladró!
- Have your Lladró Purchases Signed
- Select Pieces Now!

Nielkens

81st and Lewis • 298-9700 Free Wrap and Delivery

