

# TROLLEY STOP TRADITIONS TO BE CONTINUED WITH NEW OWNERS

*"We want to keep the casual comfortable atmosphere the patrons enjoy"*

—John Fields



JANET KUSTERER

**W**hen the locals heard that Joe Morea was selling the Trolley Stop, the reaction was unanimous. Anguished cries went up: "What about lobster night?" "What about the world's best cheeseburgers?" "Are those breakfast potatoes only a fond memory from now on?"

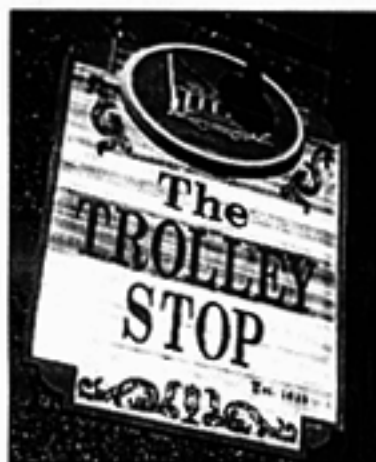
The Trolley Stop is Oella's premier restaurant, one of the most popular in the vicinity of the Historic District of Ellicott City,

and arguably the one that inspires the fiercest loyalty among its patrons. Morea bought the restaurant in 1981, and turned the "bloody bucket," well known for its Saturday night brawls, into a local eatery now best known for its great food at astonishingly reasonable prices.

Morea was not looking to sell the restaurant, but was getting tired of the constant, day-to-day responsibility of overseeing it. He said, "When John and Mary Fields approached me, I told them that the restaurant was not for sale, but that I was willing to listen. I felt that the restaurant was outgrowing me and was ready for some fresh ideas."

John and his sister Mary Fields are two of a family of eleven children who grew up in Catonsville. Their father, Bob Fields, remarked, "When you have eleven children, it's a good idea that one of them is a chef." John is the chef of the family, and brings to the enterprise many years of cooking and restaurant experience.

Fields said, "We have been working on the idea of owning a restaurant for the past three or four years. We would frequently drive around Baltimore City and County looking at sites. I'm excit-



ed about owning my own business."

John plans to spend a lot of time at the Trolley Stop. "I have been cooking for twenty years," he said. "I will be a part of this kitchen. I have three nephews who cook who will be a part of the operation as well, but we have no plans to change any of the current staff."

John promised that the menu and prices would stay pretty much the same. He said, "We plan to enhance the menu — we hope to enrich it with new and better choices. Right now eating at the Trolley Stop is less expensive than eating at home, and it's a lot more fun! We want to keep the casual comfortable atmosphere the patrons enjoy." ■

Mary Fields will cover the business aspects of the restaurant, and will work the front of the house. She brings a wide variety of experiences to the enterprise. Mary has a degree in psychology, and has worked as a financial planner, a health insurance broker and most recently has acquired a real estate license. She said, "I have a romantic view of owning a restaurant. I want to serve good food and good wine. We want to build on the concept of good, 'cheap eats,' have interesting specials and creatively expand the menu."

Morea will not be spending all of his time on the golf course now that the restaurant is no longer his. One recent morning he was busy checking out the proposed specials for the following week, and offering advice and encouragement. He still owns the building, as well as the seafood place next door. "I'm not sure yet what I am going to do," he said, "but I would like to expand the seafood building and perhaps eventually add a few retail shops along the front."

For now, the only threat to lobster night is the pfisteria outbreak in Maine. Best wishes to the Fields family in their new endeavor, and don't be a stranger, Joe!