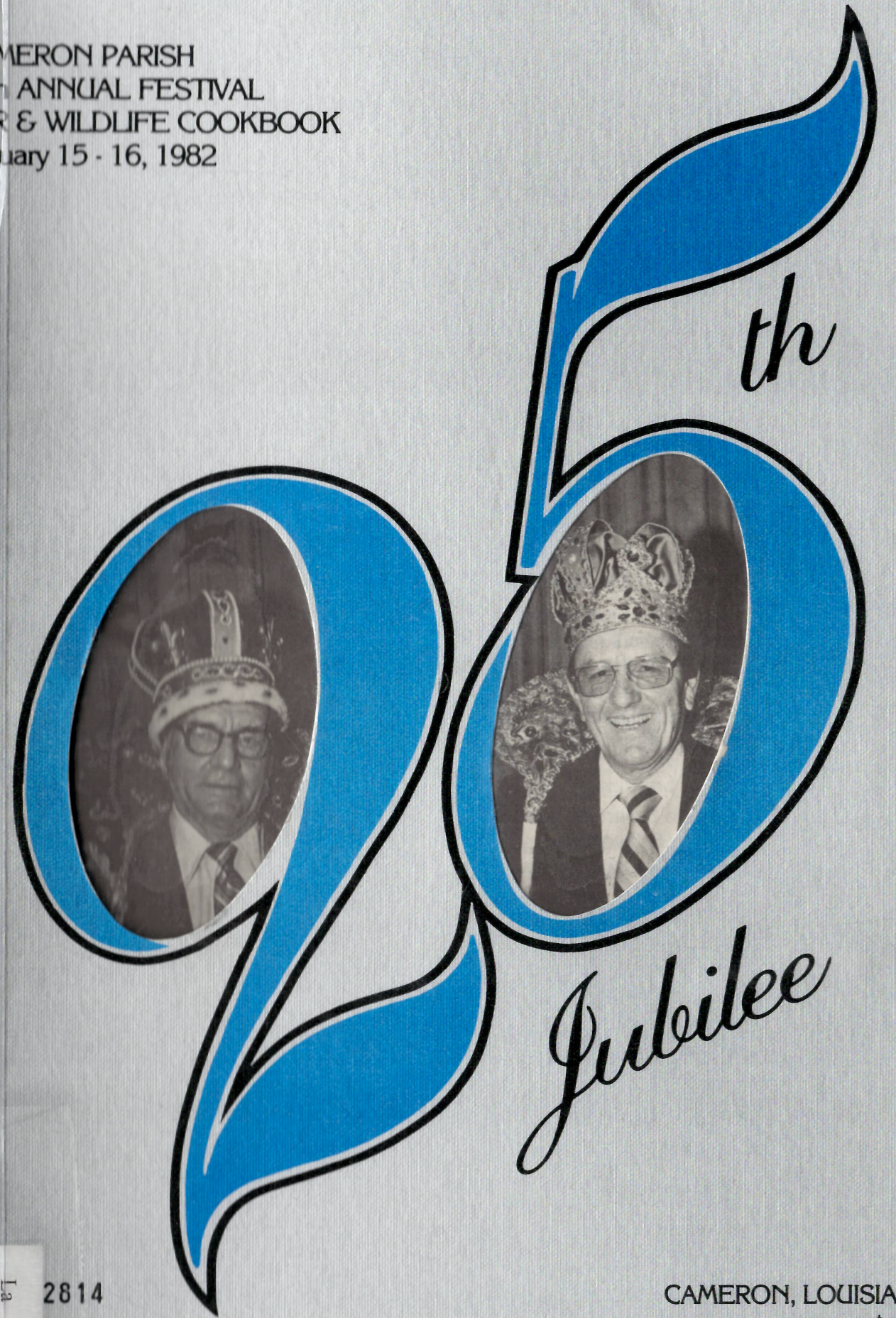


CAMERON PARISH  
26th ANNUAL FESTIVAL  
FUR & WILDLIFE COOKBOOK  
January 15 - 16, 1982

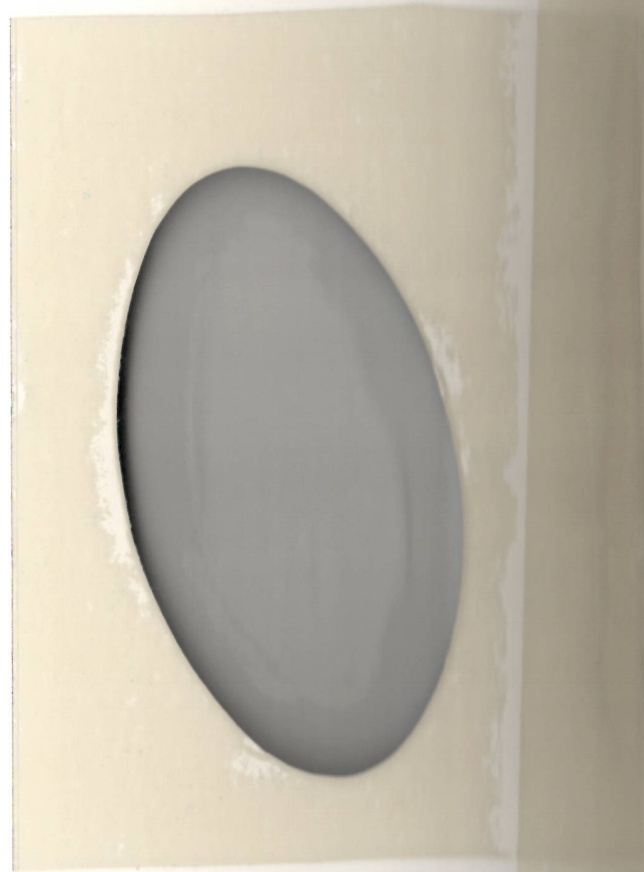


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**CO-KINGS XIII**



**HADLEY A. FONTENOT**  
Louisiana Fur & Wildlife Festival President  
1955 - 1968



**JENNINGS BRYAN JONES, JR.**  
Louisiana Fur & Wildlife Festival President  
1969 - 1980

# LOUISIANA FUR AND WILDLIFE FESTIVAL

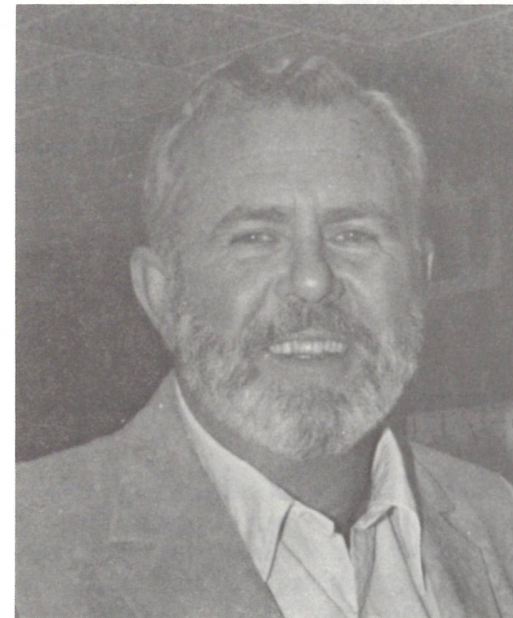
## OFFICERS

J. B. Blake, Jr. ....	President
William O. "Bill" Morris .....	1st Vice President
Paul Coreil .....	2nd Vice President
Judge H. Ward Fontenot .....	Vice President
Mrs. J. B. Blake, Jr. ....	Vice President
Ms. Geneva E. Griffith .....	Vice President
Mrs. Lynn R. Jones, Sr. ....	Vice President
John Driscoll .....	Vice President
Carroll Trahan .....	Vice President
Don Menard .....	Vice President
Sidney Theriot .....	Vice President
Robert Mhire .....	Vice President
Mrs. Ronnie Conner .....	Secretary
Garner E. Nunez .....	Treasurer
J. B. Jones, Jr. ....	President Emeritus

## FESTIVAL SUPERINTENDENTS

Ms. Karen Belanger & Mrs. Allen Skidmore .....	Visiting Queens & Louisiana Fur Queen Contest
Edwin A. Kelley, Cameron Lions Club .....	Saturday Night Program
Mr. & Mrs. Clifford Conner & Ms. Mary Jane Guidry .....	Queen's Ball
Mrs. Robert Ortego, Mrs. J. T. Primeaux & Mrs. D. A. Dupuie .....	Miss Cameron Parish Contest
Mrs. W. E. Guthrie, Sr., Thelma Hacket No. 225, OES .....	Friday Night Program
Mrs. Guthrie Perry, Mrs. Huey Mhire, Mrs. Guy Murphy, Jr. ....	Little Mr. & Miss Cameron Contest
Jules Dronet, Richard Bros. Post #176, American Legion .....	Duck & Goose Calling Contests
Gary Wicke .....	4-H Fur Judging Contest
Ted Joanen, Howard Romero & James Albarado .....	Retriever Dog Trials
John Morgan, Walden Doxey & Oscar Reyes .....	Men & Ladies Nutria & Muskrat Skinning Contest
John Morgan, Walden Doxey & Oscar Reyes .....	Oyster Shucking Contest
Sidney Theriot .....	Archery Contest
John Morgan, Walden Doxey, Oscar Reyes, Doxey-Vincent Post #10019, VFW .....	Trap Setting Contest
Kyle Howard & Bryan Richard .....	Trap Shooting Contest
Court Mary Olive #1463, CDA .....	Wildlife Poster Contest
Mrs. David Guthrie & Mrs. Ronald Johnson .....	Art Contest
Mrs. Wendell Mhire & Mrs. Huey Mhire .....	Crafts Contest
Mrs. J. W. Broussard & Cameron Parish Library Staff .....	Compiling Festival Results
Hayes "Pete" Picou, Jr. & Charles Glenn Theriot .....	Parade
Warner Daigle & Mrs. Leslie Griffith .....	Hosts for Maryland Group
Riley V. Richard .....	Official Escort for Queens
Ms. Geneva E. Griffith .....	Publicity
Mrs. Mayola Wicke .....	Scrapbook
Mrs. Jerry Jones .....	Trophies
Mrs. Mervin Chesson & Sweetlake EH Club .....	Stage Decorations
Kirk & Ray Burleigh & Cameron Volunteer Fire Department .....	Town Decorations
Mrs. J. B. Blake, Jr. & Mrs. Lyle Crain .....	Editors, Fur & Wildlife Cookbook
Mrs. Gladys McCall .....	Artist, Fur & Wildlife Cookbook
Ms. Geneva E. Griffith .....	Photography & Historical Data
Larry Wainwright .....	Fur & Wildlife Cookbook Sales

## A MESSAGE FROM THE PRESIDENT



Welcome to Cameron! We invite you to share in the fun of this very special Louisiana festival which honors the fur industry and features contests which represent the outdoor sports relating to Fur and Wildlife.

This year we salute the oil industry. The first oil well to become a producer in the parish was the Pure Oil Company's Fount Lee No. 3 of the Sweet Lake Field. It was completed October 12, 1926.

We also hold the distinction of having the first offshore oil platform in the Gulf — "Old Creole Pier" — and a replica of it is in the Smithsonian Institute in Washington, D.C.

Today Cameron Parish ranks fourth in crude oil production and sixth in natural gas production in the State of Louisiana.\*

This, our 25th anniversary edition, we proudly and respectfully dedicate to the memory of four men — each a personification of the industry he represented.

- King Fur II — Alvin Dyson — Fur Industry
- King Fur III — Mark Richard — Cattle Industry
- King Fur V — Thomas W. Steed — Shrimp Industry
- King Fur VI — Charles W. Hebert — Rice Industry

Many people are responsible for the success of this festival. Without their unselfish giving of time and talent, this festival would not have survived these 25 years. Thank You All!

Sincerely,  
  
 J. B. Blake, Jr.  
 President

\*From Department of Natural Resources 1980 unaudited production papers.

KENNETH R. DUCOTE  
PRESIDENT  
LESTER J. RICHARD, JR.  
VICE-PRESIDENT  
HAYES P. PICOU, JR.  
SECRETARY  
E. GARNER NUNEZ  
PARISH TREASURER  
ADMINISTRATIVE ASSISTANT

**POLICE JURY**  
**PARISH OF CAMERON**

P. O. BOX 366  
**CAMERON, LOUISIANA 70631**  
318/775-5718

DISTRICT 1  
DIVISION A  
ERNEST CAROL TRAHAN  
DIVISION B  
RAY CONNER  
J. B. BLAKE, JR.  
DISTRICT 2  
KENNETH R. DUCOTE  
DISTRICT 3  
A. BRENT NUNEZ  
DISTRICT 4  
LESTER RICHARD, JR.

October 21, 1981

TO: CAMERON PARISH RESIDENTS, FRIENDS & VISITORS

You, the people who are responsible for making the Louisiana Fur and Wildlife Festival so successful should be indeed proud to know you have contributed to its success. It is very inspiring to see the results of your efforts. Those exciting success stories one hears about, all too seldom, are brought about by generous people giving of their time and energy.

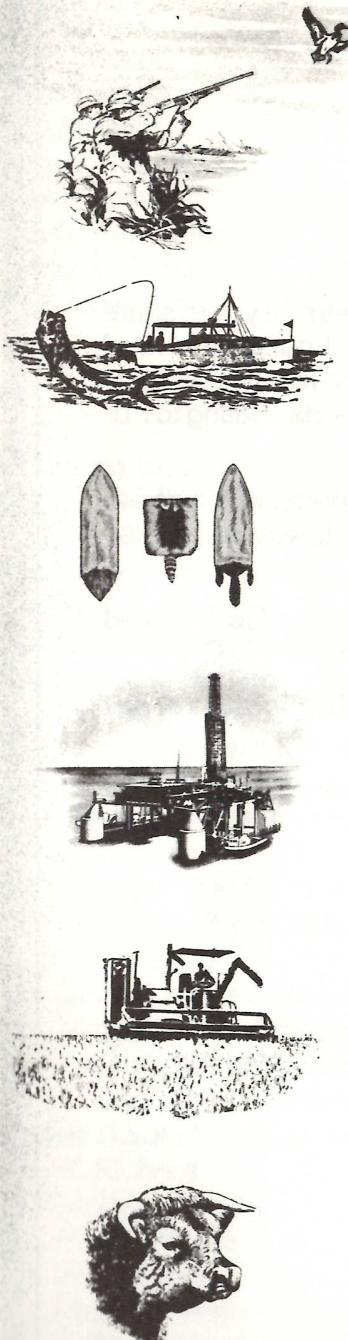
The Louisiana Fur & Wildlife Festival is one of the outstanding products of Cameron Parish. The Cameron Parish Police Jury is proud to be a part of it and pledges its full and continued support. We not only congratulate you for your achievements at this time, but look forward with you to greater accomplishments in the years ahead.

Sincerely yours,

*Kenneth Ducote*

Kenneth Ducote, President  
CAMERON PARISH POLICE JURY

KD/bc



**26TH ANNUAL  
FUR AND WILDLIFE  
FESTIVAL QUEEN**

**DONNA HARMON**



Miss Donna Marie Harmon is the 18 year old daughter of Mr. and Mrs. Ron Harmon of Moss Bluff, Louisiana.

Donna is a graduate of Sam Houston High School where she obtained many honors. She holds several titles at her school — 1980 Christmas Queen and Queen of her school's annual Stampede Pageant.

A freshman at McNeese State University, Donna is majoring in Criminal Justice. Upon graduating, she plans to attend Law School.

In the time of her reign, she had the pleasure of visiting many festivals throughout the state. To her, the most exciting and impressive of all was the Mardi Gras Ball in Washington, D.C.

Donna has many hobbies. Her favorites are painting and drawing; however she also enjoys canoeing, swimming, tennis and just being with friends.

She attends St. Theodore Catholic Church in Moss Bluff and is a member of the choir.

Donna says, "I can't begin to thank everyone that has helped me through the year, and also for the gifts I received upon winning my title. I love my mink jacket and everybody has complimented me on its beauty. Thanks for making me feel so welcome here and for all the great things throughout the year."

Compliments of CAMERON CONSTRUCTION COMPANY, INC.



**CO — KING FUR XIII  
1981**

**HADLEY A. FONTENOT**

Hadley A. Fontenot, a native of Mamou, Louisiana, attended the University of Southwestern Louisiana and was graduated from Louisiana State University.

In 1946 he was assigned by the L.S.U. Corporative Extension Service to work in St. Mary Parish as Assistant County Agent; transferred in 1948 to Cameron Parish as County Agent and in 1967 moved to Jefferson Davis Parish, serving there as County Agent.

He was the first president of the Louisiana Fur and Wildlife Festival and continued as president for twelve years. He served as secretary of the Cameron Water Board at its inception and up to the time he transferred to Jefferson Davis Parish. He is a past president of the Cameron Lions Club and was named "Lion of the Year" in 1956.

Hadley led a campaign for a successful water and fire department bond election.

He organized a Cattlemen's Association and served as secretary for many years.

Hadley was active and spear-headed the cattle rescue operation and procuring grain program after Hurrricanes Audrey and Carla. He received the V.F.W. Outstanding Citizen Award in 1962; a Certificate of Merit from the Development Association in 1962; and in 1970 the Rice Farming Magazine awarded him the Rice Farming Award for his service to the rice industry.

Hadley was recipient of the Welsh Citizen's Parish Citizen of the Year Plaque in 1974. In 1980 he was crowned King of the Jeff Davis Parish Fair.

He retired from the L.S.U. Cooperative Extension Service in June 1979 and was elected Police Juror for District 8 in the same year.

Besides being an avid fisherman and hunter, Hadley also does some trapping in winter-time in the ponds behind his house.

He is married to the former Wardella Morgan of Lake Charles. They have one son - Ward - who is Judge of the 39th Judicial District of Cameron and one daughter - Lurchel - who is married to Mike Whittler of Lake Charles.



**CO — KING FUR XIII  
1981**

**JENNINGS BRYAN JONES, JR.**

JENNINGS BRYAN JONES, JR., a practicing attorney in Cameron, Louisiana, was born at Grand Chenier in 1926. His ancestors were among the first to come to the Grand Chenier area, arriving in 1850, and have been there since.

Jennings was graduated from Grand Chenier High School in 1943 and obtained his pre-law training at Louisiana State University, Southern Methodist University and the University of Texas. In 1949 he was graduated from the LSU Law School with a LLB degree.

During World War II, he served in the United States Navy. From 1949 to 1952, he served as Cameron Parish Service Officer; from 1952 to 1978, he served as Assistant District Attorney for the Parish of Cameron.

He has served as president of Cameron Lions Club and Louisiana Fur and Wildlife Festival. He belongs to the American Bar Association, Louisiana Bar Association, Southwest Louisiana Bar Association, Louisiana Trial Lawyers Association, Association of Trial Lawyers of America and Maritime Law Association of the United States.

Jennings is married to Joyce Taylor; they have one son, Jennings Bryan Jones III. He and his family presently reside in the Sweetlake community and he is a member of the Sweetlake United Methodist Church.

Jennings is the father of Mrs. Sallie Jones Sanders, a practicing attorney in Cameron; Mrs. Jennifer Jones Hebert, presently serving as a law clerk with the United States District Court in Lake Charles and Margaret Jones, an accountant for Cameron Parish School Board.

**Compliments of JONES, JONES, & ALEXANDER, SALLIE SANDERS & STAFF**



**26TH ANNUAL  
1981  
MISS CAMERON PARISH  
YVONNE MARIE SAVOIE**

Yvonne Marie Savoie is the 19 year old daughter of Mr. and Mrs. Harold Savoie of Grand Lake.

A 1980 graduate of Grand Lake High School, she was a member of F. H. A. and the Annual Staff, a Hornet Cheerleader, on Sweetheart Court for two years, selected for Who's Who and Homecoming Queen.

Presently, Yvonne is attending McNeese State University, majoring in Home Economics to Specialline, Fashion Merchandising. Her hobbies are sewing, cooking Chinese Food, yarn crafts, jazz dancing and water sports.

As Miss Cameron Parish, Yvonne represented the parish at the National Outdoors Show in Cambridge, Maryland; Contraband Days in Lake Charles; Jambalaya Festival in Gonzales and Louisiana Cattle Festival in Abbeville.

She welcomes each of you to the Fur and Wildlife Festival and wishes you a wonderful time!

She extends a special "thank you" to the people of Cameron Parish who gave her the honor of representing the parish for the past year.

"I deeply appreciate your help and support and sincerely hope that I have pleased you."

Compliments of CAMERON STEEL & PIPE, INC.



**LITTLE MISTER  
CAMERON PARISH  
1981**

**JONATHAN BERNARD CHILSON**

Jonathan is the 7 year old son of Douglas and Melody Chilson. He has brown hair and dark brown eyes.

He is a second grade student at Grand Chenier Elementary School where he is a banner and honor roll student.

Jonathan is a member of the Grand Chenier Pee Wee baseball team and was selected to the 1981 Cameron Parish All Stars.

His hobbies include fishing, bicycling, sports and playing with his little brother, David Ethan. He enjoys talking about and relating his adventures and experiences during his many trips to Florida to visit grandparents, discussing subjects ranging from football to the depths of space and anything else which catches the attention of his curious mind.

**LITTLE MISS  
CAMERON PARISH  
1981**

**DAWN MICHELLE DOMINGUE**

Dawn Michelle Domingue is the 7 year old daughter of Mr. and Mrs. Bryant Domingue. She is a second grade student at Hackberry High School.

While representing her community as Little Miss Hackberry, Dawn was selected Little Miss Cameron Parish 1981.

During her reign, she participated in a Junior Queen Contest in Abbeville, Louisiana, where she was awarded a trophy. She was also invited to ride a float in the Cattle Festival Parade in Abbeville.

Her hobbies are dancing, skating and swimming.

Compliments of CAMERON OFFSHORE SERVICES, INC.

## LOUISIANA FUR AND WILDLIFE FESTIVAL HISTORY

By: Geneva E. Griffith

Organized in 1955, the Louisiana Fur and Wildlife Festival has been held each year with the exception of 1958. The parish had been devastated by "Hurricane Audrey" and the bulk of the population of lower Cameron Parish had not yet resettled in their rebuilt homes.

Hadley A. Fontenot served as the first president and remained its chief officer until his resignation in 1968 occasioned by his moving from Cameron Parish to Jefferson Davis Parish. Jennings B. Jones, Jr. was elected president and served until 1980. He was succeeded by J. B. Blake, Jr.

The festival was organized to honor the fur industry and features contests which represent the outdoor sports relating to Fur and Wildlife—women, men and junior muskrat and nutria skinning; duck and goose calling; retriever dog trials; trap shooting; trap setting; archery and oyster shucking.

A "Fur Queen" is selected each year from contestants hailing from Louisiana's fur-bearing parishes. The queen receives a lovely fur coat and a trip to the Mardi Gras Ball in Washington, D.C. Since the Fur and Wildlife Festival is one of Louisiana's oldest, it enjoys the distinction of holding a permanent place for its queen each year at the Ball. Many of the new festivals must send their queens on a rotating basis.

The local festival enjoys the distinction of being called "The Coldest Festival in the State" because it is always held on the second weekend in January each year. This is because of having to have fresh rats to skin in the contests and is the only time of the year they would be available.

In addition to saluting the fur industry, each year the festival also pays tribute to one of the many industries in the parish. An outstanding man from this industry is selected from names submitted by and voted upon by the festival's Board of Directors. This man is crowned King of the festival and his identity is kept secret until the Friday night of the festival when he is crowned.

"King Fur" as well as the "Fur Queen" ride on the Cameron Lions Club float in the festival parade which is held each year at 2 P.M. on Saturday afternoon. The theme of the parade is always in keeping with the industry being featured and wildlife.

- The past kings are:
- King Fur I - JACK T. STYRON, Menhaden Industry
  - King Fur II - ALVIN DYSON, Fur Industry
  - King Fur III - MARK RICHARD, Cattle Industry
  - King Fur IV - JOHN PAUL CRAIN, Oil Industry
  - King Fur V - THOMAS W. STEED, Shrimp Industry
  - King Fur VI - CHARLES W. HEBERT, Rice Industry
  - King Fur VII - JERRY G. JONES, Wildlife Industry
  - King Fur VIII - J. BERTON DAIGLE, Bicentennial Salute to Outstanding Citizen
  - King Fur IX - TED JOANEN, Alligator Industry
  - King Fur X - PATRICK J. DOODY, Menhaden Industry
  - King Fur XI - FLETCHER MILLER, Fur Industry
  - King Fur XII - Conway LeBleu, Cattle Industry

The festival features two other royal contests. The Little Miss Cameron Parish and Little Mister Cameron Parish are chosen from winners in each community in the parish. Some of these young people serve as the crown and flower bearers for the other contests during the festival.

"Miss Cameron Parish" is chosen on Friday night of the festival and reigns for a year, representing the Louisiana Fur and Wildlife Festival at other festivals, fairs and events throughout the state during that time. She competes the following year in the state "Fur Queen" Contest. A fur coat and an expense paid trip to the "National Outdoor Show" in Cambridge, Maryland are her rewards for being chosen. In turn, each year, the "National Outdoor Show" sends their queen "Miss Outdoors" to our festival, who arrives with a delegation from the Maryland festival. They are guests of our festival during their stay in the south.

Queens' Balls are held each night of the festival and the workers in these, as well as all phases of the festival, are from the civic and religious organizations throughout the parish.

There is a spirit of unity all during the festival as workers come together to make each festival the best one Cameron Parish has ever had.

## 1981 FUR & WILDLIFE FESTIVAL PICTURES



1981 Friday Night Winners: Left to Right: Cindy Toothman, 3rd Runnerup; Julie Addison, 2nd Runnerup; Yvonne Savoie, Queen; Caroline Wilkerson, 1st Runnerup.



Friday Night Contestants: Left to Right: Carla Reyes, Caroline Wilkerson, Mary Manuel, Cindy Toothman, Wendy Lannin, Jolene LaBove, Dena Ellis, Yvonne Savoie, Susan Conner, Julie Addison, Phylis Boudreaux, Natalie Boyd, Stacy Clay.



Saturday Night Contestants: Fur Festival Queen, Donna Harmon, Calcasieu Parish; 1st Runnerup, Denise M. Savoie, St. Charles Parish; 2nd Runnerup, Ruthie Welch, Acadia Parish; 3rd Runnerup, Gretchen Stradler, St. John Parish.



1981 Little Miss and Mr. Contestants: Little Miss Cameron Parish, Dawn Domingue of Hackberry; Little Mr. Cameron Parish, Jonathan Chilson of Grand Chenier. The contestants were as follows: Little Miss and Mr. Grand Lake, Stephanie Conner and Jerome Verzwylt; Little Miss and Mr. Creole, Stephanie Clement and Eric Rutherford; Little Miss and Mr. Cameron, Terry Racca and Roger Dyson, Jr.; Little Miss and Mr. Grand Chenier, Michelle George and Jonathan Chilson; Little Miss and Mr. Hackberry, Dawn Domingue and Chance LaBove, Little Miss and Mr. Johnson Bayou, Tina Jinks and Aaron Lagneau, Jr.



J. Braxton Blake, Jr., President of La. Fur and Wildlife Festival presents a fur stole to 1981 Fur and Wildlife Festival Queen, Donna Harmon.



Sheriff Sono Savoie and Paul Coreil presents Jeanette Wade "Miss Outdoors" with a key to the city of Cameron and a fur coat.



J. Braxton Blake, Jr., Festival President, with all the visiting Queens, each holding a festival book.



President of Louisiana Fur and Wildlife Festival, J. Braxton Blake, Jr. and Jessie J. Guidry, Secretary of Louisiana Wildlife and Fisheries.



Furs which were presented to Queens at the Louisiana Fur and Wildlife Festival are worn by models, Dinah Racca, Deala Guthrie, and Marsha Wilkerson.

## TALENT CONTEST



Gospel Singer, Artie Williams



Dance, Jay McGee and Joanie Constance



Song by Amy Michelle Kelly



Song, Laurie Crader and Angela LeMaire



Joanie J. Constance, Overall Talent Winner, Dance Routine; Adrien Picou, Rhonda Perry, Becky Theriot, Tony Mhire, Christi Pinch, Lori Theriot, Roxanne Dupre, Alice Welch, Liz Arrington, Stacey Boudreaux, Grand Chenier Cheerleaders, Cheer; Jodie Kelley and Charlene Dyson, Cotton-Eye-Joe, Dance.



Dance, Cotton-Eye-Joe, Charlene Dyson and Jodie Kelley.





1980 Miss Cameron Parish, Laura Hicks sticking on the 1981 Bumper Sticker.



Royalty: 1981 Co Kings - Jennings B. Jones, Jr. and Hadley A. Fontenot. 1980 Fur and Wildlife Festival Queen, Cindy Rice. 1981 Little Mr. and Miss - Jonathan Chilson and Dawn Domingue.



Senior Most Original: Lameche Bass Club



Most Beautiful Division: Cameron Lions Club, First



Council on Aging, Second



Parade Marshall: Senator Bennett Johnston



South Cameron High School Band



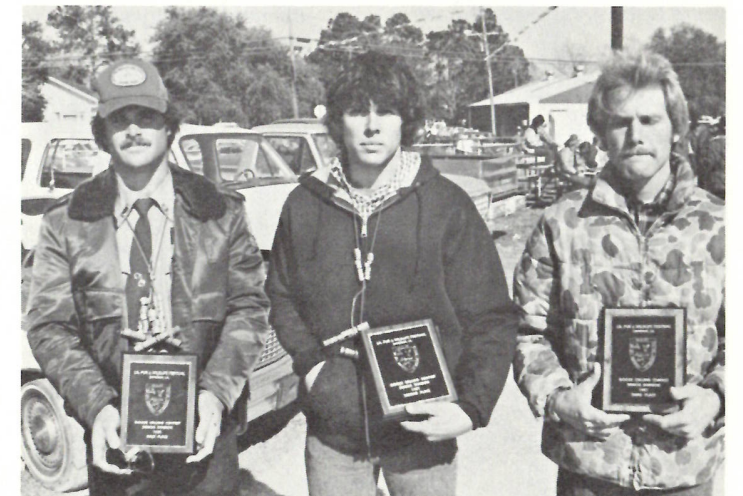
Goose Calling Winners - Junior Division: Randall Hebert, First; James "Jimbo" LeBlanc, Second



Winners in the Poster Contest, Left to Right: Hope Nash, Terrell Conner, Renee Lalande, Dwayne Nunez, Rhonda Perry, Holly Hendrix and Dena Rutherford



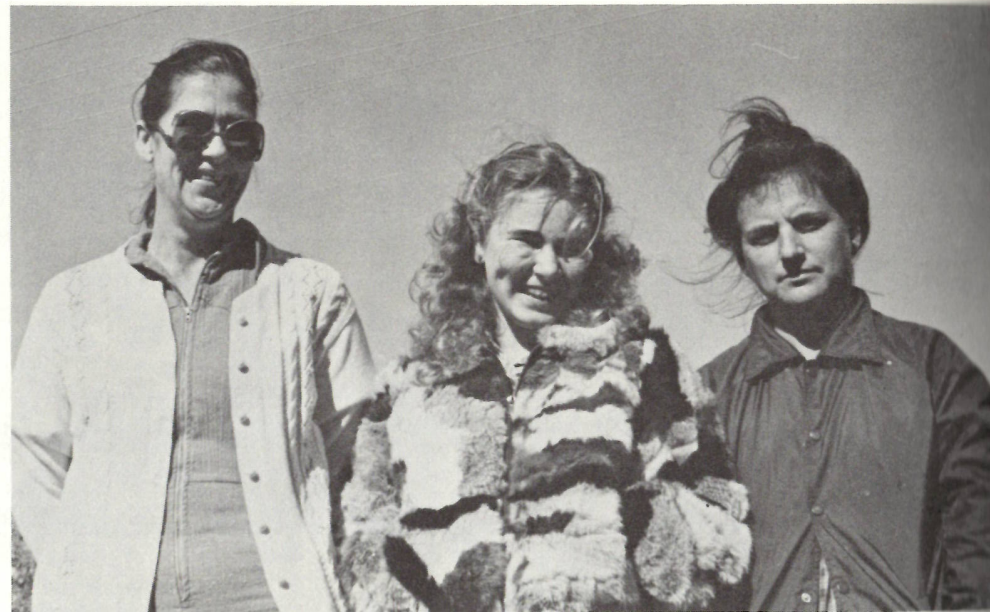
Junior Duck Calling Winners: Trey Picou, First; Matt Haik, Second; Marty Fontenot, Third



Goose Calling Winners - Senior Division: Malcolm Hebert, First; Bill Domingue, Second; Richard Timpa, Third



Senior Nutria Skinning Winner:  
Nedra Ourson, 1st Place Winner



Senior Women Muskrat Skinning Winners: Mrs. Shirley Guillory, 1st; Alice Welch, 2nd; Pattie Trahan, 3rd.



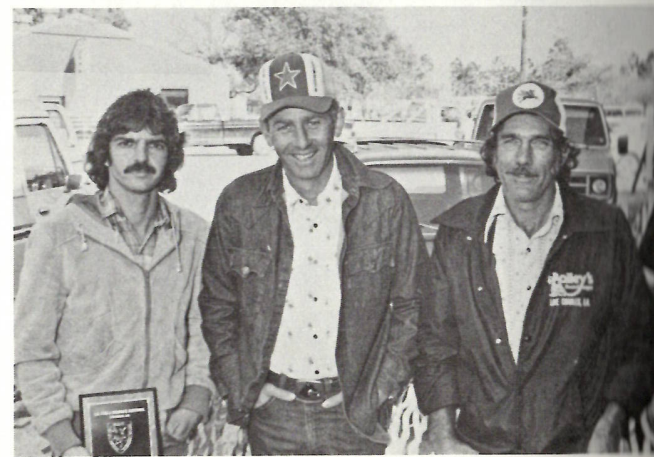
Women's World Champion Fur Skinner Mrs. Shirley Guillory, Lake Charles, Won the World Women's Fur Skinning Contest at the National Outdoor Show held in Cambridge, Maryland



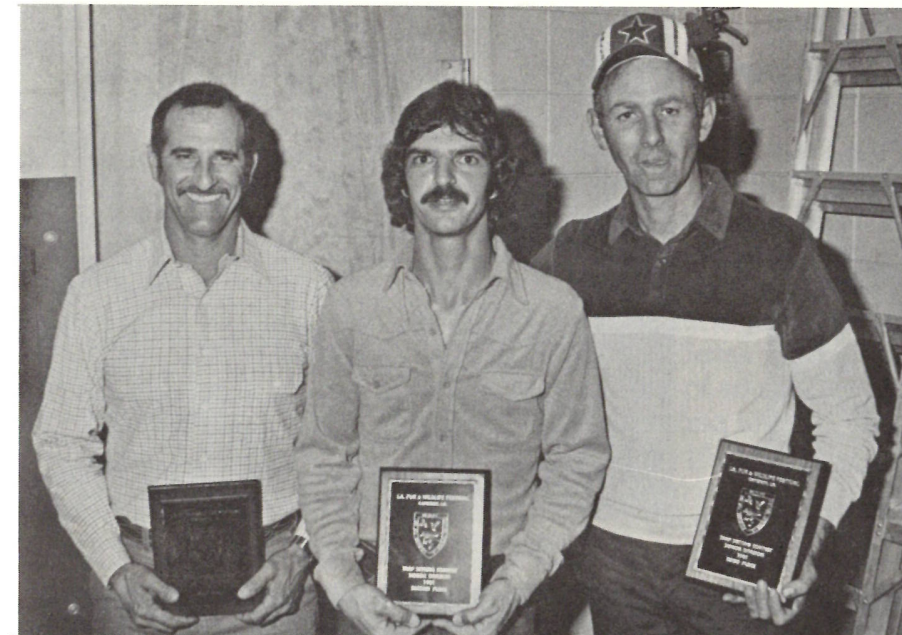
State Final Muskrat Skinning Contestants on Stage



Junior Muskrat Skinning Winners: Yancey Welch, First; Ben Welch, Second; Johnny Reina, Third



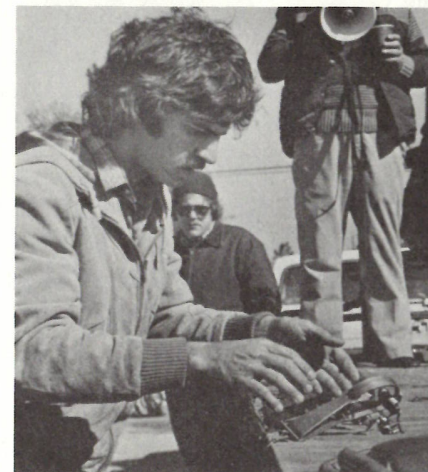
Senior Men Muskrat Skinning Winners: Wade Miller, First; Benny Welch, Second; Pete Trahan, Third.



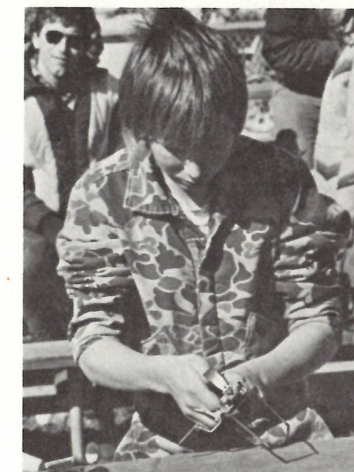
Senior Men Trap Setting Winners: J. A. Miller, First; Wade Miller, Second; Benny Welch, Third



24th Annual Fur Festival King, Fletcher Miller, Checking Traps



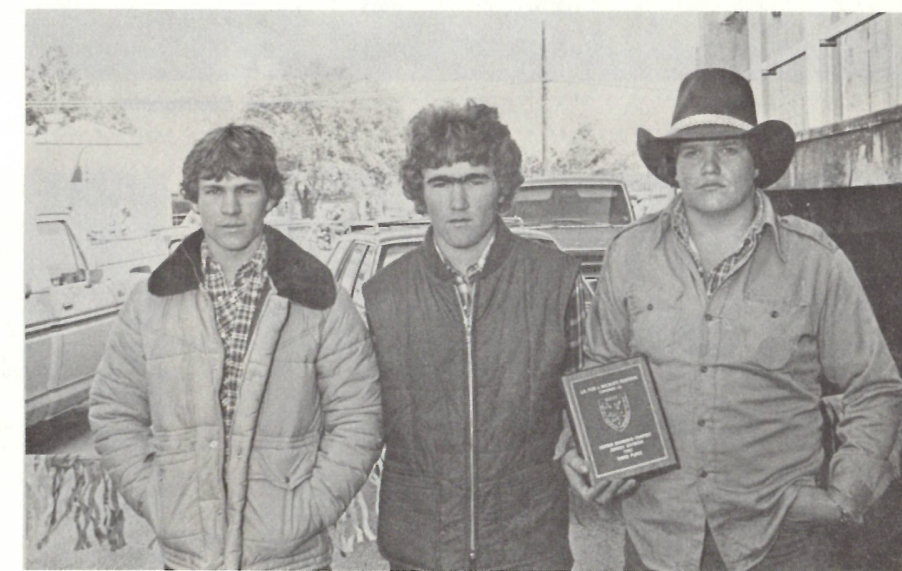
Senior Trap Setting: Wade Miller, Second



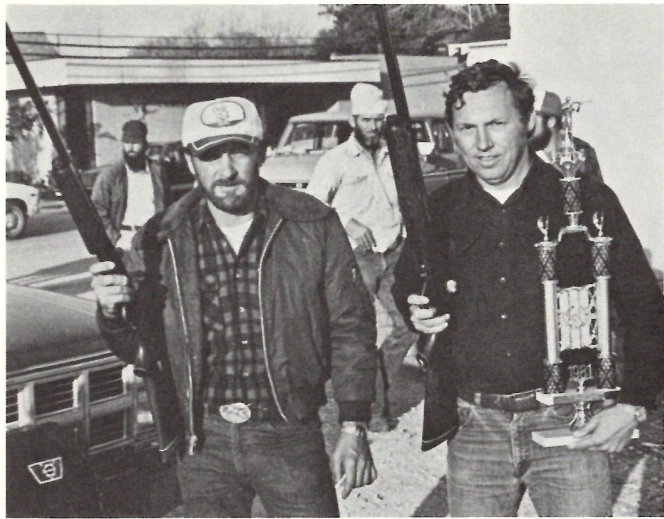
Junior Trap Setting Contestant: Randall Hebert



Senior Trap Setting: J. A. Miller, First



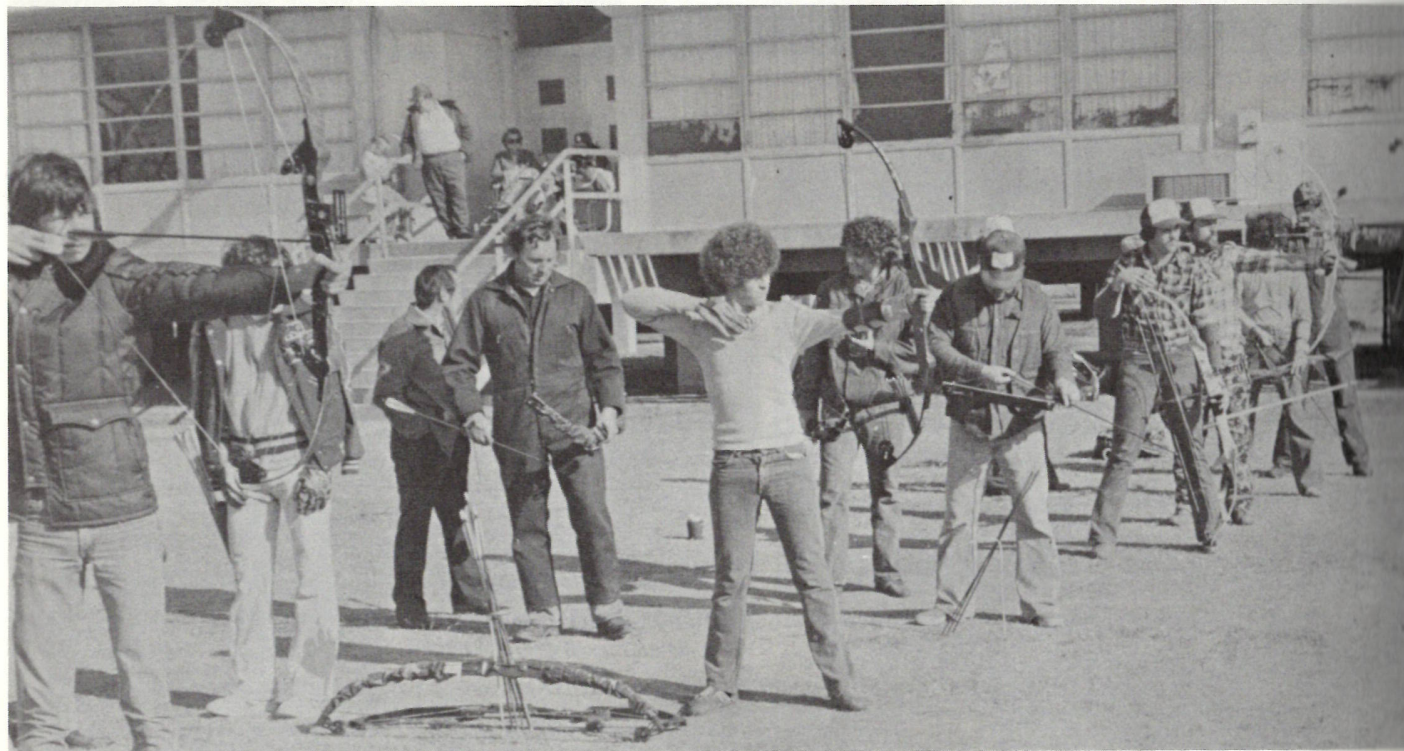
Junior Trap Setting Contestants: Benny Welch, Yancey Welch, Roderick Dahlen



Trap Shooting Winners: Kyle Howard, First; Wade Carroll, Second



Art Contest - Grand Prize Winner Mrs. Shirley Chesson



Archery Contestants



Oyster Shucking Contestants: Dallas Domingue



John Kondrup

## EDITOR'S MESSAGE

"Jambalaya, Crawfish Pie, and File' Gumbo. . ."

A Creole cook can take a handful of chicken wings, a turkey carcass, a piece of sausage, a few shrimp and crabs or any combination of these and whip up a tasty jambalaya or gumbo before you can "shake a stick".

Among America's multiplicity of culinary traditions, many of which are regional trademarks (Boston has its beans, Maryland its crabs, Texas its chili) none is more distinctive than the creole cuisine of southern Louisiana. In addition to all the cultures that have gone into producing this style, it is our opinion that the special blend of herbs and spices used is what makes creole cooking so memorable.

On the following pages, the cooks of Cameron Parish share their culinary secrets with you. Some of these recipes have been passed down through the generations; others were created to use the bountiful fare that our bodies of water, fertile soils and marshlands yield. For us the chance to share our knowledge of cooking brings more than personal satisfaction. The promotion of beef, rice and seafood as well as wildlife, fur and oil guarantees the livelihood of our families.

We hope you enjoy this composition of recipes (taken from all the prior Louisiana Fur and Wildlife Festival cookbooks) representative of the many and varied Cameron Parish Chefs.

A special "thank you" to Mrs. Charles A. Rogers and Mrs. Bryan Richard for their valuable assistance in the selection and preparation of recipes for the printing of this book — which was a monumental task, to say the least. We are always appreciative of Ms. Geneva Griffith, photographer; Mrs. Gladys McCall, artist; the many lovely people who have been supplying us with these great recipes and our advertisers who have supported us through the years. MERCI!

The Editors,

*Mrs. Bratton Blake*  
*Mrs. Lyle Crain*

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# MEATS



## ENCHILADAS

- 8 tortillas (corn or flour)
- 1 lb. grated longhorn cheese
- 1 large chopped onion

Fry tortillas in hot fat until limp. Dip in chili sauce. Place on plate, put cheese and chopped onion and roll as a jelly roll. Place in pan and pour the meat sauce over this. Bake in oven just until heated and cheese is melted.

### Chili Sauce

- 3 tbsp. oil
- 4 tbsp. flour
- ½ cup chili powder
- 1 qt. water
- 2 tsp. salt

Brown flour in hot oil. Add water, salt and chili powder, mixed with hot water. Simmer 10 minutes.

### Meat Sauce

- 3 lbs. ground meat
- 1 15-oz. can tomato sauce
- 1 cup water
- 1 large can tomatoes
- 3 heaping tbsp. chili powder or to taste

- 1 tbsp. oregano
- 1 tbsp. cumin powder
- 2 chopped onions
- Garlic to taste
- 1 tsp. salt

Hot peppers may be added (if desired)

Brown ground meat and onions, add remaining ingredients and simmer 1 hour. This will make a generous amount for the above amount of tortillas.

*Mrs. Ray Dimas, Creole, La.*

\* \* \*

## CHILE CON CARNE

- 1 lb. dried Kidney (red) beans
- 1 lb. ground beef
- 3 T. salt
- 2 T. cooking oil
- 1 cup chopped fine onions
- 1 cup chopped fine bell pepper
- 1 stalk chopped fine celery
- 2 small cans tomato paste
- 1 T. black pepper
- 1 tsp. red pepper
- 4 or 5 T. chili powder
- Garlic and/or green onions may be added according to taste

Cook kidney beans with salt on hot burner until boiling rapidly. Lower heat to slow boil and cook until completely done (mealy). Water may have to be added from time to time to keep beans from sticking and burning. Beans will cook faster if only boiling water is added. When completely done mash about 1/3 of the beans on the side of the boiler with spoon or fork to provide thickening.

### Sauce

Put cooking oil in pot and heat. Add ground beef, turning and scraping off particles until completely done and separated. Add onion, bell pepper and celery slowly stirring until partly done. (Garlic and/or green onions should be added here if used.) Add tomato paste, black and red pepper and enough water to make sauce soupy. Cook at a slow boil until completely done. More water may have to be added to keep sauce soupy. Pour sauce and beans into a single large pot and simmer for one hour stirring constantly. Add chili powder last and let simmer ten minutes. (Variations ¼ pound ground pork or sausage may be added when cooking the sauce.) Serves about 10.

*Rev. Minns S. Robertson, Cameron, La.*

## CHILE CON CARNE AND BEANS

- 3 lbs. beef chuck (cut in small pieces) (Boil for 20 min. & keep broth)
- ¼ c. lard or drippings
- 2 c. canned or fresh Green Chilies
- 3 cloves garlic
- 2 c. canned or fresh tomato (chopped)
- 2 c. broth from meat
- ½ c. chili
- 1 T. ground cumin seed

Sprinkle salt & pepper on meat, now meat dip in flour that has been seasoned with salt and pepper. Saute in fat, add chilies, garlic, tomatoes and broth. Cover. Cook slowly until meat is tender. Add other spices. Add salt to taste.

### BEANS

- 2 t. chili powder
- 1 lb. dried pinto beans
- 1½ lb. salt pork (cut in small pieces)
- 12 chilies chopped
- 1 chopped onion
- 2 t. vinegar

Wash beans. Soak overnight with onions, peppers, vinegar, and chili powder. Cook next day in same water adding pork (do not add salt until beans are tender.) Add small amount of sugar if needed. Add this to your meat mixture and stir carefully to mix. **WARNING — This Chili is HOT but delicious!**

*Mrs. John Richard, John's Restaurant*

\* \* \*

## AIR ACADEMY BRISKET

- 1 beef brisket (4-5 lbs.)
- 2 cans beef consommé with gelatin
- 1 - 5 oz. bottle of soy sauce
- 1/3 cup liquid smoke
- 2 cloves garlic

Marinate brisket overnight in remaining ingredients. Place liquid and brisket in ovenware and cover lightly with foil. Cook 5½ hours at 250°. Serves 5 - 6.

*Nancy Tarter, Creole, La.*

\* \* \*

## SMOTHERED LIVER

- 1 Tbsp. bacon grease
- 1 large onion (cut in rings)
- 1 lb. beef liver (cut into thin slices)
- Salt and pepper to taste
- 1 1-lb. can tomatoes
- 1 tsp. Worcestershire sauce
- 4 dashes Tabasco sauce
- 2 to 3 Tbsp. tomato catsup
- 3 Tbsp. water

Heat the bacon grease in a heavy frying pan. Add the onion rings and cook until transparent. Remove and set aside. Sprinkle liver slices generously with salt and pepper and flour lightly. Place in pan and brown each piece on all sides; then cover with onion rings. Combine remaining ingredients and pour over surface. Cover and cook over low flame for 25 to 30 minutes. Makes 4 servings.

*Leven Harmon, Cameron, La.*

\* \* \*

## TREASURE CHEST PORK CHOPS

- 6 pork chops cut 1½ inches thick
- 5 T. oil
- ¼ cup chopped celery
- ½ cup chopped onion
- 1 egg slightly beaten
- ¾ cup water
- 2 tsp. poultry seasoning
- 2 cups toasted, coarse bread crumbs
- 1 can mushroom soup

Using 2 T. oil, cook celery and onions until tender. Combine egg, ¼ cup water, seasoning, toasted bread crumbs and mix well with sauteed vegetables. Cut pockets in pork chops, and fill with stuffing. Brown the pork chops in 3 T. oil. Pour off drippings. Combine soup with ½ cup of water and pour over chops. Cover tightly and simmer for 1 hour or until done.

*Mrs. Margaret Conner, Creole, La.*

## MEXICAN BEAN CASSEROLE

- 1 lb. ground meat
- 1 medium onion, chopped
- ¼ cup chili powder
- 1 cup grated cheese
- Flat taco shells
- 2 can pinto beans
- 2 cans Cream of Chicken Soup
- 1 can Rotel tomatoes

Brown ground meat and onion. Put mixture in bottom of casserole and layer the following: chili powder, ½ cup grated cheese, flat taco shells, pinto beans, chicken soup, ½ cup grated cheese, flat taco shells. Top with Rotel tomatoes and bake at 350° for 45 minutes or until bubbly. Serves 6.

*Mrs. Wade Carroll, Cameron La.*

\* \* \*

## PIZZA

- 2 lbs. ground meat
- 2 onions
- 1 bell pepper
- 2 cans whole tomatoes (cut)
- 2 cans tomato sauce
- 2 cans Browns mushroom sauce
- 1 t. sugar
- 1 t. Oregano
- Lee & Perrins Sauce
- Hot Sauce
- Salt
- Pepper

Brown ground meat, add onions, bell pepper, and let cook 5 or 10 minutes. Add other ingredients and season to taste. Let cook about 2 hrs. on low fire.

Crust — Dissolve 1 pkg. yeast in 1 cup warm water — add 4 cups Bisquick. This should make 4½ pizza pans spread thin. Add sauce. Top with grated cheese and sausage. Cook 375° for 30-50 minutes.

*Mrs. Lyle Crain*

It's Not "FUR"  
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Good Wood  
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# OLMSTED SHIPYARD

## JOE REINA'S TAMALES

- 5 lbs. beef
- 2 gallons water
- 1 stick celery (for beef stock)
- 1 onion (for beef stock)
- 1 large onion chopped
- 1 - 8 oz. can tomato paste
- 1 cup shortening
- 1 lb. yellow corn meal
- 1 pkg. corn shucks
- salt, black pepper, red pepper, chili powder to taste
- ½ cup baking soda

Make a meat stock by boiling the meat with seasonings, celery, ½ of the onion and the tomato paste until meat comes off the bone in about 2 gallons of water. While meat is boiling, prepare the shucks. Cut off pointed ends of shucks, unwrap and clean them, then soak them in very hot water with baking soda added. When shucks become soft and pliable, wash again and drain them. Keep warm until ready to be filled. The boiled meat is ground next and ready for additional seasoning. Brown chopped onion in a small amount of fat, then add the remainder of the tomato paste, meat and season to taste. Add enough of the hot broth to the meat mixture to make it soft so it holds together. The meat mixture is now ready. Heat 1 cup of shortening until it becomes very hot. Pour over the yellow corn meal, to which salt and pepper and chili powder has been added according to taste. Add some of the hot broth to this until it is soft enough to spread on corn shucks. To roll the tamales, spread a small amount of corn meal on the edge of the corn shuck with a knife, covering about one half of one end of the shuck. Now spread 1 T. of meat in the center of the cornmeal mulch. Now roll the shuck over the meal and meat forming a roll. Fold the long end of the shuck to the back of the tamale roll and stack on a tray until all have been rolled. The tamales are now ready to be cooked. Place them in a large cooking vessel that has a rack at the bottom, with the folded edges toward the side of the vessel, in rows. Pour the broth over layered tamales, completely covering them. Place a weight on top so they will stay submerged and cook over low heat for 3 hours. More broth is added to the top of the tamales during the cooking process so tamales are completely covered. When they are cooked, the cornmeal should be firm and should leave the shuck.

*J. C. Reina, Oak Grove, La.*

\* \* \*

## HOT TAMALES

- 2 cans tamales
- 1 can chili with beans
- 1 can chili without beans
- 1 c. chopped onions
- 1 garlic toe diced
- 2 c. diced cheddar cheese
- 1 pkg. Fritos

Layer tamales and Fritos in baking dish. Sprinkle with cheese, garlic and onion. Repeat. Top with cheese. Bake at 350 degrees for 30 minutes.

*Leslie Prescott*

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## MEATBALLS CON QUESO

- 1½ lbs. ground beef
- 1½ cups fresh bread crumbs (3 slices bread)
- 1/3 cup minced onion
- 1/3 cup milk
- 3 T. chopped parsley
- ¼ tsp. pepper
- 1 egg
- 1 16 oz. pkg. pasteurized process cheese, cubed
- 1 4-oz. can minced green chilies
- 1 (1½ or 1¼ oz.) pkg. Taco seasoning mix
- 3 T. salad oil

In medium bowl mix ground meat, bread crumbs, onion, milk, parsley, pepper and egg. Shape into 1" balls. In 10" skillet over medium high heat, brown meatballs in salad oil, removing as necessary. Spoon off fat and wipe skillet clean. In same skillet over low heat, stir cheese, green chilies with their liquid, taco seasoning mix, and ¾ cup water until cheese is melted. Return meatballs to skillet, cover and simmer until heated through, stirring occasionally. Keep meatballs warm in chafing dish; serve with cornbread, taco chips or on top of rice. (Can also be used as an hor d'oeuvre.) Makes 8 servings.

*Mrs. Charles R. Perkins, Cameron, La.*

# MEATS



## ENCHILADAS

- 8 tortillas (corn or flour)
- 1 lb. grated longhorn cheese
- 1 large chopped onion

Fry tortillas in hot fat until limp. Dip in chili sauce. Place on plate, put cheese and chopped onion and roll as a jelly roll. Place in pan and pour the meat sauce over this. Bake in oven just until heated and cheese is melted.

### Chili Sauce

- 3 tbsp. oil
- 4 tbsp. flour
- ½ cup chili powder
- 1 qt. water
- 2 tsp. salt

Brown flour in hot oil. Add water, salt and chili powder, mixed with hot water. Simmer 10 minutes.

### Meat Sauce

- 3 lbs. ground meat
- 1 15-oz. can tomato sauce
- 1 cup water
- 1 large can tomatoes
- 3 heaping tbsp. chili powder or to taste
- 1 tbsp. oregano
- 1 tbsp. cumin powder
- 2 chopped onions
- Garlic to taste
- 1 tsp. salt

Hot peppers may be added (if desired)

Brown ground meat and onions, add remaining ingredients and simmer 1 hour. This will make a generous amount for the above amount of tortillas.

*Mrs. Ray Dimas, Creole, La.*

\* \* \*

## CHILE CON CARNE

- 1 lb. dried Kidney (red) beans
- 1 lb. ground beef
- 3 T. salt
- 2 T. cooking oil
- 1 cup chopped fine onions
- 1 cup chopped fine bell pepper
- 1 stalk chopped fine celery
- 2 small cans tomato paste
- 1 T. black pepper
- 1 tsp. red pepper
- 4 or 5 T. chili powder
- Garlic and/or green onions may be added according to taste

Cook kidney beans with salt on hot burner until boiling rapidly. Lower heat to slow boil and cook until completely done (mealy). Water may have to be added from time to time to keep beans from sticking and burning. Beans will cook faster if only boiling water is added. When completely done mash about 1/3 of the beans on the side of the boiler with spoon or fork to provide thickening.

### Sauce

Put cooking oil in pot and heat. Add ground beef, turning and scraping off particles until completely done and separated. Add onion, bell pepper and celery slowly stirring until partly done. (Garlic and/or green onions should be added here if used.) Add tomato paste, black and red pepper and enough water to make sauce soupy. Cook at a slow boil until completely done. More water may have to be added to keep sauce soupy. Pour sauce and beans into a single large pot and simmer for one hour stirring constantly. Add chili powder last and let simmer ten minutes. (Variations ¼ pound ground pork or sausage may be added when cooking the sauce.) Serves about 10.

*Rev. Minns S. Robertson, Cameron, La.*

## CHILE CON CARNE AND BEANS

- 3 lbs. beef chuck (cut in small pieces) (Boil for 20 min. & keep broth)
- ¼ c. lard or drippings
- 2 c. canned or fresh Green Chilies
- 3 cloves garlic
- 2 c. canned or fresh tomato (chopped)
- 2 c. broth from meat
- ½ c. chili
- 1 T. ground cumin seed

Sprinkle salt & pepper on meat, now meat dip in flour that has been seasoned with salt and pepper. Saute in fat, add chilies, garlic, tomatoes and broth. Cover. Cook slowly until meat is tender. Add other spices. Add salt to taste.

### BEANS

- 2 t. chili powder
- 1 lb. dried pinto beans
- 1½ lb. salt pork (cut in small pieces)
- 12 chilies chopped
- 1 chopped onion
- 2 t. vinegar

Wash beans. Soak overnight with onions, peppers, vinegar, and chili powder. Cook next day in same water adding pork (do not add salt until beans are tender.) Add small amount of sugar if needed. Add this to your meat mixture and stir carefully to mix. **WARNING — This Chili is HOT but delicious!**

*Mrs. John Richard, John's Restaurant*

\* \* \*

## AIR ACADEMY BRISKET

- 1 beef brisket (4-5 lbs.)
- 2 cans beef consommé with gelatin
- 1 - 5 oz. bottle of soy sauce
- 1/3 cup liquid smoke
- 2 cloves garlic

Marinate brisket overnight in remaining ingredients. Place liquid and brisket in ovenware and cover lightly with foil. Cook 5½ hours at 250°. Serves 5 - 6.

*Nancy Tarter, Creole, La.*

\* \* \*

## SMOTHERED LIVER

- 1 Tbsp. bacon grease
- 1 large onion (cut in rings)
- 1 lb. beef liver (cut into thin slices)
- Salt and pepper to taste
- 1 1-lb. can tomatoes
- 1 tsp. Worcestershire sauce
- 4 dashes Tabasco sauce
- 2 to 3 Tbsp. tomato catsup
- 3 Tbsp. water

Heat the bacon grease in a heavy frying pan. Add the onion rings and cook until transparent. Remove and set aside. Sprinkle liver slices generously with salt and pepper and flour lightly. Place in pan and brown each piece on all sides; then cover with onion rings. Combine remaining ingredients and pour over surface. Cover and cook over low flame for 25 to 30 minutes. Makes 4 servings.

*Leven Harmon, Cameron, La.*

\* \* \*

## TREASURE CHEST PORK CHOPS

- 6 pork chops cut 1½ inches thick
- 5 T. oil
- ¼ cup chopped celery
- ½ cup chopped onion
- 1 egg slightly beaten
- ¾ cup water
- 2 tsp. poultry seasoning
- 2 cups toasted, coarse bread crumbs
- 1 can mushroom soup

Using 2 T. oil, cook celery and onions until tender. Combine egg, ¼ cup water, seasoning, toasted bread crumbs and mix well with sauteed vegetables. Cut pockets in pork chops, and fill with stuffing. Brown the pork chops in 3 T. oil. Pour off drippings. Combine soup with ½ cup of water and pour over chops. Cover tightly and simmer for 1 hour or until done.

*Mrs. Margaret Conner, Creole, La.*

## MEXICAN BEAN CASSEROLE

- 1 lb. ground meat
- 1 medium onion, chopped
- ¼ cup chili powder
- 1 cup grated cheese
- Flat taco shells
- 2 can pinto beans
- 2 cans Cream of Chicken Soup
- 1 can Rotel tomatoes

Brown ground meat and onion. Put mixture in bottom of casserole and layer the following: chili powder, ½ cup grated cheese, flat taco shells, pinto beans, chicken soup, ½ cup grated cheese, flat taco shells. Top with Rotel tomatoes and bake at 350° for 45 minutes or until bubbly. Serves 6.

*Mrs. Wade Carroll, Cameron La.*

\* \* \*

## PIZZA

- 2 lbs. ground meat
- 2 onions
- 1 bell pepper
- 2 cans whole tomatoes (cut)
- 2 cans tomato sauce
- 2 cans Browns mushroom sauce
- 1 t. sugar
- 1 t. Oregano
- Lee & Perrins Sauce
- Hot Sauce
- Salt
- Pepper

Brown ground meat, add onions, bell pepper, and let cook 5 or 10 minutes. Add other ingredients and season to taste. Let cook about 2 hrs. on low fire.

Crust — Dissolve 1 pkg. yeast in 1 cup warm water — add 4 cups Bisquick. This should make 4½ pizza pans spread thin. Add sauce. Top with grated cheese and sausage. Cook 375° for 30-50 minutes.

*Mrs. Lyle Crain*

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# OLMSTED SHIPYARD

## JOE REINA'S TAMALES

- 5 lbs. beef
- 2 gallons water
- 1 stick celery (for beef stock)
- 1 onion (for beef stock)
- 1 large onion chopped
- 1 - 8 oz. can tomato paste
- 1 cup shortening
- 1 lb. yellow corn meal
- 1 pkg. corn shucks
- salt, black pepper, red pepper, chili powder to taste
- ½ cup baking soda

Make a meat stock by boiling the meat with seasonings, celery, ½ of the onion and the tomato paste until meat comes off the bone in about 2 gallons of water. While meat is boiling, prepare the shucks. Cut off pointed ends of shucks, unwrap and clean them, then soak them in very hot water with baking soda added. When shucks become soft and pliable, wash again and drain them. Keep warm until ready to be filled. The boiled meat is ground next and ready for additional seasoning. Brown chopped onion in a small amount of fat, then add the remainder of the tomato paste, meat and season to taste. Add enough of the hot broth to the meat mixture to make it soft so it holds together. The meat mixture is now ready. Heat 1 cup of shortening until it becomes very hot. Pour over the yellow corn meal, to which salt and pepper and chili powder has been added according to taste. Add some of the hot broth to this until it is soft enough to spread on corn shucks. To roll the tamales, spread a small amount of corn meal on the edge of the corn shuck with a knife, covering about one half of one end of the shuck. Now spread 1 T. of meat in the center of the cornmeal mulch. Now roll the shuck over the meal and meat forming a roll. Fold the long end of the shuck to the back of the tamale roll and stack on a tray until all have been rolled. The tamales are now ready to be cooked. Place them in a large cooking vessel that has a rack at the bottom, with the folded edges toward the side of the vessel, in rows. Pour the broth over layered tamales, completely covering them. Place a weight on top so they will stay submerged and cook over low heat for 3 hours. More broth is added to the top of the tamales during the cooking process so tamales are completely covered. When they are cooked, the cornmeal should be firm and should leave the shuck.

*J. C. Reina, Oak Grove, La.*

\* \* \*

## HOT TAMALES

- 2 cans tamales
- 1 can chili with beans
- 1 can chili without beans
- 1 c. chopped onions
- 1 garlic toe diced
- 2 c. diced cheddar cheese
- 1 pkg. Fritos

Layer tamales and Fritos in baking dish. Sprinkle with cheese, garlic and onion. Repeat. Top with cheese. Bake at 350 degrees for 30 minutes.

*Leslie Prescott*

\* \* \*

## MEATBALLS CON QUESO

- 1½ lbs. ground beef
- 1½ cups fresh bread crumbs (3 slices bread)
- 1/3 cup minced onion
- 1/3 cup milk
- 3 T. chopped parsley
- ¼ tsp. pepper
- 1 egg
- 1 16 oz. pkg. pasteurized process cheese, cubed
- 1 4-oz. can minced green chilies
- 1 (1½ or 1¼ oz.) pkg. Taco seasoning mix
- 3 T. salad oil

In medium bowl mix ground meat, bread crumbs, onion, milk, parsley, pepper and egg. Shape into 1" balls. In 10" skillet over medium high heat, brown meatballs in salad oil, removing as necessary. Spoon off fat and wipe skillet clean. In same skillet over low heat, stir cheese, green chilies with their liquid, taco seasoning mix, and ¾ cup water until cheese is melted. Return meatballs to skillet, cover and simmer until heated through, stirring occasionally. Keep meatballs warm in chafing dish; serve with cornbread, taco chips or on top of rice. (Can also be used as an hor d'oeuvre.) Makes 8 servings.

*Mrs. Charles R. Perkins, Cameron, La.*

## CHALUPAS

1 lb. ground meat  
1 onion, chopped  
1 clove garlic, minced  
1 pkg. Taco seasoning mix  
1 cup water  
1 can Mexican beans or refried beans  
6 tortillas  
4 tbsp. oil  
1 small head lettuce, shredded  
1 cup cheese, grated

Brown meat and add onion, garlic, Taco seasoning and water. Stir and cook until all liquid has evaporated. Add beans and cook down again. Fry tortillas in oil. Place tortillas on plate, cover with bean-meat mixture, add shredded lettuce and sprinkle generously with cheese. A quick and filling dish. Good with a bowl of chili on a cold winter night.

Hilda Henry, Cameron, La.

## HOT TAMALE LOAF

1 lb. ground beef  
1 can tomatoes (large)  
2 t. chili powder  
1 t. salt  
1 t. pepper  
1 onion  
1 cup meal

Mix above ingredients. Then put one layer of it in bottom of pan. Then a thin layer of meal softened with water, salted to taste. Keep alternating until all mixture is used. Bake one hour in slow oven.

Mrs. Clifton Cabell

## GREEN PEPPER STEAK AND RICE

1½ pounds sirloin, cut in strips ¼" thick  
1 tablespoon paprika  
2 cloves garlic, crushed  
2 tablespoons butter or margarine  
1 cup chopped green onion  
2 green peppers, cut in strips  
2 large fresh tomatoes, diced  
1 cup beef broth  
¼ cup water  
2 tablespoons corn starch  
1 tablespoon soy sauce  
4 cups hot cooked rice

Sprinkle steak with paprika and allow to stand while preparing other ingredients. Cook steak and garlic in butter until strips are browned. Add onions and green peppers; continue cooking until vegetables are wilted. Add tomatoes and broth; cover and simmer about 15 minutes. Blend water with cornstarch and soy sauce. Stir into steak and cook until thickened. Serve over hot rice. Makes 6 servings.

*Green Pepper Steak and Rice was found in the September issue of Rural Louisiana. Worcestershire sauce can be used instead of soy sauce and your steak will have a delicious change in taste.*

George Blake, Cameron, La.

## HAM QUICHE

4 eggs, beaten  
½ to ¾ cup milk  
½ tsp. pepper  
¼ tsp. baking powder  
1½ cup ground cooked ham  
1 cup shredded swiss or cheddar cheese  
½ cup chopped green pepper  
½ cup chopped onion  
¼ tsp. garlic powder  
Pastry for 9" quiche pan or pie pan uncooked

Combine eggs, milk, pepper, baking powder, garlic powder, beat well. Stir in ham and cheese, add green pepper and onion. Spoon custard into pastry shell. Bake at 450° for 15 minutes, reduce heat to 350° for 25 to 35 minutes or until firm in center.

### Whole Wheat Quiche Pastry

1 cup plus 2 T. Whole Wheat flour  
7 T. salad oil  
¼ tsp. salt  
2 T. cold water

Combine all ingredients, blending well. Press onto bottom and side of pie pan. Fill with quiche custard.

Mrs. Rebecca M. Vidrine, Grand Chenier, La.

## CORN STUFFED PORK CHOPS

8 pork loin chops, cut ½" thick  
1 c. chopped celery  
½ c. chopped onion  
4 T. butter or margarine  
4 c. soft bread crumbs (about 5 slices bread)  
1 8¾-oz. can (1 c.) whole kernel corn (drained)  
½ t. salt  
½ t. rubbed sage  
dash pepper

Season chops with a little salt and pepper. In small saucepan, cook celery and onion in butter or margarine till tender but not brown. Combine cooked vegetables and remaining ingredients. Place half the pork chops on rack in shallow roasting pan. Spoon about 2/3 cup stuffing into each; top with foil; bake in 325° oven for 45 minutes. Remove foil and bake 30 more minutes or till meat is tender. Sprinkle with paprika. Makes 4 servings.

Cecilia Gaspard

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## BAKED STUFFED TUFOLI

### Meat Balls

1½ pounds ground chuck  
2 eggs  
2 pods minced garlic  
1 chopped onion  
Salt and pepper to taste  
olive oil

Combine all ingredients, form into meatballs and brown in olive oil.

### Sauce

1 chopped bell pepper  
1 chopped onion  
1 pod minced garlic  
Olive oil left over from browning meatballs  
1 can tomato paste  
1 can tomato sauce  
1½ tsp. Italian seasoning  
1 cup parmesan cheese  
½ cup Italian bread crumbs

Add chopped vegetables to oil in heavy pot. Brown well and add tomato paste. Continue cooking until paste is browned a dark red. Add tomato sauce, Italian seasoning, parmesan cheese and Italian bread crumbs. Add about 3 cups water and cook slowly for 3 to 4 hours. Add more water as needed for gravy to be of right consistency as for spaghetti.

### Tufoli

1 pound Tufoli (large tube macaroni)  
Meatballs  
1 No. 2 can drained spinach  
1 chopped onion  
½ cup parmesan cheese  
1 egg  
1 tsp. salt  
Additional parmesan cheese

Cook tufoli in 6 quarts salty water in soup pot for 10 to 15 minutes. Drain. Mix in bowl, meatballs, spinach, onion, cheese, egg and salt and mix well. Stuff into tufoli. Cover bottom of casserole with ½ inch gravy and arrange alternate layers of tufoli and sauce sprinkling with cheese and finish with sauce. Cover and bake 30 minutes at 300 degrees.

(This was a first place winner in the 1975 Favorite Foods Show)  
Mrs. A. L. Elmer, Grand Chenier, La.

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## SKILLET SCALLOPED MEAT AND POTATOES

2 Tbsp. butter or margarine  
½ lb. bologna, in quartered ¼" slices  
1 quart thinly sliced potatoes  
Salt and pepper  
3 Tbsp. flour  
2 or 1½ cups (about) milk  
Paprika

Melt butter in heavy 10" skillet. Alternate layers of potatoes and bologna in skillet, sprinkling each layer with salt and pepper and a little flour. Add enough milk to almost cover mixture and sprinkle with paprika. Bring to a boil, cover and simmer 40 minutes. Serves 4 to 6.

Jeanette Blake, Cameron, La.

## QUICK CORNED BEEF HASH CASSEROLE

2 cans (16-oz. each) corned beef hash  
½ c. finely chopped parsley  
½ c. pimentos, chopped and drained  
2 sm. cloves garlic, finely chopped  
2 T. lemon juice  
¼ c. milk  
½ t. celery seed  
½ t. sage  
½ t. worcestershire sauce  
dash of tabasco sauce  
½ t. salt  
1 c. crushed potato chips

Combine corned beef hash, parsley, pimento, garlic and lemon juice. Pour into greased 1½ qt. casserole. Mix milk, celery seed, sage, worcestershire sauce, tabasco and salt. Pour over hash mixture. Top with potato chips. Bake in moderate oven 350°, for 20 minutes.

Sheila Wainwright

## EDITH'S ITALIAN CASSEROLE

1½ lbs. ground beef  
1 medium onion, chopped  
1 - 14½ oz. can stewed tomatoes  
1 can or jar mushrooms, undrained  
1 envelope Italian spaghetti sauce mix  
1 can tomato paste  
3 - 4 cups water (according to needed consistency-thick for casserole)  
1 large bag egg noodles  
1 large can Parmesan cheese

Brown meat and add chopped onions to glaze; drain fat. Add tomatoes and use fork to chop tomatoes fine. Add mushrooms, spaghetti sauce mix and tomato paste. Add 2 cups water now and add more as it simmers. Let simmer for at least 1½ hours. This recipe is ideal for using a slow cooker also. Prepare noodles and layer meat sauce, noodles and parmesan cheese, sprinkling cheese generously on each layer, in a casserole. Top with cheese and cook for 30 minutes in oven at 350°.

Edith Griffith, Oak Grove, La.

## LIMA BEAN AND MEATBALL CASSEROLE

1 lb. ground beef  
¼ c. milk  
1 egg, beaten  
2 t. minced onion  
1 t. salt  
¼ t. pepper  
5 slices white bread, crumbled  
1 t. oil  
1 can (1 lb. 1-oz.) Lima beans, drained  
1 slice of cheese, crumbled  
1 jar (2-oz.) sliced pimento, drained  
1 can (10½-oz.) cream of mushroom soup  
½ c. milk  
½ t. salt  
2 t. melted butter or oleo

In a large bowl, combine beef with milk, egg, seasonings, and half of crumbled bread. Shape mixture into 24 balls 1¼" in diameter. Saute meatballs in hot oil for 5 minutes, turning brown on all sides. Remove from heat, drain. Set aside. Combine Lima beans, cheese, pimento, soup, milk and salt in bowl, mix well. Alternate Lima bean mixture and meatballs in a 1½ qt. casserole, ending with Lima bean mixture. Toss melted butter with remaining bread crumbs. Sprinkle over casserole. Bake in a preheated 350 degree oven for 30 minutes.

Mrs. Wendell Murphy

## DEER AND PORK SAUSAGE (Original Recipe)

50 lbs. ground deer meat  
75 lbs. ground pork meat with fat  
1 box salt  
1 box black pepper (medium)  
1 small box ground red peppers  
3 t. sodium nitrate

Mix all these ingredients well. Pack in casings. Smoke in an old fashioned smoke house.

This will make a very delicious sausage. Cook as you would any other sausage.

Hayes Picou, Sr.

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## NELL'S LASAGNE

6 sticks lasagne noodles,  
boiled as directed on pkg.  
2 eggs  
2 cartons cottage cheese  
or Ricotta Cheese  
1 pkg. Mozzarella Cheese

### Meat Sauce

¼ cup cooking oil  
2 large chopped onions  
3 cloves finely chopped garlic  
3 ribs chopped celery  
1 large chopped bell pepper  
¼ cup chopped onion tops  
1 can tomato paste (6 oz.)  
1 tbsp. sugar  
1 can tomato sauce (8 oz.)  
½ can Rotel tomatoes  
1 pkg. spaghetti sauce mix  
2 lbs. ground chuck  
1 lb. smoked sausage, sliced into rounds  
Any leftover chicken or roast  
may be cut up and added

Saute onions and garlic in oil until onions are clear. Add tomato paste, tomato sauce, Rotel and sugar. Simmer about 45 minutes. Stir frequently as sauce will stick. Use low fire. While this is cooking, boil cut up sausage to remove excess fat. Drain and set aside. After tomato mixture has cooked, add ground meat, sausage and any leftover meat you desire. Add all other ingredients except onion tops. Simmer about 30 minutes. Add onion tops and remove from heat. Sauce is ready for lasagne. Mix eggs with cottage cheese or Ricotta. Layer meat sauce, lasagne and cheeses in a large baking pan. Begin with meat sauce and end with cheese, alternating until all is used. Bake 30 minutes at 375°. Serve with green salad, garlic bread and a little red wine. Lasagne may be made and frozen, thawed and baked when desired.

*Mrs. James Colligan, Cameron, La.*

## LAST MINUTE MEAT LOAF

1½ lbs. ground beef  
¾ cup oatmeal  
½ tsp. salt  
¼ tsp. pepper  
½ cup chopped onion  
¼ cup chopped celery  
1 egg, beaten  
¾ cup milk  
1 T. Worcestershire sauce  
Green pepper slices

Combine all ingredients, mixing well. Pack firmly in greased loaf pan. Garnish with green pepper rings. Bake at 350° for one hour. Let stand for 5 minutes before slicing. Serves 8.

*Mrs. Anna Paris, Creole, La.*

## SPAGHETTI & MEAT BALLS (Original Recipe)

### Meat Balls

2 lbs. ground Beef  
4 oz. Progresso Flavored Bread Crumbs  
4 eggs (raw)  
½ t. oregano  
1 med.- large onion (grated)  
1 sm. head of garlic, cut up fine or pressed  
¼ c. chopped parsley  
3 t. grated Italian Cheese  
Salt and Pepper to taste

Mix above ingredients well, and form into meat balls, brown in 4 oz. olive oil remove browned meat balls from oil and set aside, reserve oil for sauce.

### Tomato Sauce

2 cans tomato sauce  
3 cans tomato paste  
1 large onion (grated)  
1 small head garlic (chopped)  
1 green pepper (chopped)  
¼ c. chopped parsley  
½ t. oregano  
3 t. grated Italian cheese  
2 t. sugar

Saute onion, bell pepper and garlic in the reserved olive oil. Add tomato sauce, tomato paste, and all other ingredients. Fill up each empty can with water and add water to sauce mixture. Cook on medium-low fire 4-5 hours. Served over cooked spaghetti.

*Mrs. Diane McCall*

## MIXED-MEAT LOAF

1 lb. ground round steak  
½ lb. lean ground pork  
½ lb. minced ham  
½ lb. fresh mushrooms, sliced  
1 medium onion, chopped  
1 medium bell pepper, chopped  
1 stalk of celery, diced  
½ tsp. minced garlic  
1 egg, slightly beaten  
1 T. sugar  
1 T. horseradish  
1 T. catsup  
1 tsp. mustard  
¼ tsp. tabasco sauce  
¾ cup milk  
½ cup of Ritz cracker crumbs  
1 tsp. Worcestershire Sauce  
Salt and pepper to taste

Preheat oven to 350°. In a large mixing bowl, mix together all ingredients thoroughly. When well mixed, shape into a loaf or mold in a loaf pan. Bake for 1 hour at 350°. Serves 6.

*Jude W. Theriot, Lake Charles, La.*

## MEAT LOAF

2 lbs. Ground Meat  
1 c. bread crumbs  
1 medium sized onion, finely chopped  
½ bell pepper, chopped  
1 egg  
2 cloves garlic  
½ t. salt  
dash pepper  
2 t. Worcestershire Sauce  
2 T. cooking oil  
1 can (medium) tomato sauce

Mix all thoroughly. Place in well greased pan. Dot with butter, 2 T. cooking oil, and one can (medium) tomato sauce. Cover with foil and bake 40 minutes at 325°.

*Donald Broussard*

## MANHATTAN MEATBALLS

1 lb. ground pork  
1 lb. ground veal  
2 c. bread crumbs  
2 eggs  
½ c. chopped onion  
2 t. chopped parsley  
2 t. salt  
1 10-oz. jar Kraft Apricot Preserves  
½ c. Kraft Bar-B-Que Sauce

Combine meat, bread crumbs, eggs, onions and seasonings; mix lightly, shape into medium meatballs, brown in margarine. Place in casserole. Combine preserves and barbecue sauce; pour over meat. (That's the flavor trick). A combination of sweet, fresh fruit, good Kraft Preserves and spicy Kraft Barbecue Sauce. Bake at 350°, 30 minutes. Makes 4 to 5 dozen.

*Mrs. Rose Carter*

## VENISON STEW - BRADY STYLE

2 lbs. venison, cut in 2 inch  
squares, ¼" thick

Salt  
Pepper  
Flour  
¼ cup melted butter  
½ cup chopped bell pepper  
1 cup chopped celery  
1 can sliced mushrooms (2 oz.)  
1 can cream of Mushroom soup  
1 small can Brown Mushroom Gravy  
Minced parsley

Salt and pepper venison squares and cover with seasoned flour. Fry quickly in melted butter. Remove venison and set aside. In drippings, saute bell pepper and celery; then add venison, mushrooms, soup and gravy. Check for seasoning - using red and black pepper and salt. If color is not as dark as you like it, add a little Kitchen Bouquet. Sprinkle with minced parsley before serving over hot rice.

*C. A. "Buster" Rogers, Cameron, La.*

## KARO'S SPECIAL RABBIT

2½ pound rabbit, cut into pieces  
1¼ cups water  
¼ cup vinegar  
1 onion, sliced  
3 bay leaves  
10 whole cloves  
2 tsp. salt  
½ tsp. pepper  
1/3 cup all purpose flour  
1/3 cup oil  
2 tbsp. brown sugar  
1 cup sour cream



2nd Place  
1974 Favorite Food Show

Place rabbit in bowl and cover with mixture of water and vinegar. Add onion, bay leaves, cloves, 1 teaspoon salt and pepper. Cover tightly and refrigerate 2 to 3 days. Remove rabbit and coat with mixture of flour and salt. Melt oil in heavy skillet. Fry rabbit until golden brown, turning frequently. Gradually add 1 cup strained vinegar mixture and brown sugar. Cover and simmer until tender, about 1 hour. Add sour cream just before serving. Heat, but do not boil.

*Carolyn Gibbs, Sweetlake, La.*

\* \* \*

## ROASTED SQUIRREL

4 squirrels, cut in pieces  
½ pound smoked bacon, cubed  
2 medium onions, chopped  
1 stalk celery, chopped  
4 cups chicken broth  
Salt to taste  
Pinch of thyme  
Dash or two of tabasco

Brown bacon, remove and set aside. Brown squirrel pieces in drippings left from browning bacon, remove and set aside. Add onions and celery to dripping and saute two minutes. Add squirrel pieces and bacon and enough chicken broth to cover bottom of pot. Cover and cook on a low fire, adding broth a little at a time as it needs replacing until squirrels are tender. This is an ideal way to cook older squirrels that are tough. This recipe serves 4 persons. Rabbit may be cooked in this manner also.

*Mrs. Charles F. Hebert, Cameron, La.*

\* \* \*

## RAY BOY'S DEER JERKY

3 or 4 lb. Deer Roast  
2 cups vinegar  
2 cups water  
1/3 cup salt  
2 T. red pepper  
1 T. garlic powder (more if desired)

Slice roast ¼ inch thick, one inch wide pieces. Marinate in above ingredients for at least 6 hours. Drain. Insert toothpick through one end of each slice (May put several pieces on one toothpick). Lay toothpicks across wire racks in oven so that deer slices hang vertically. (Alternate method - simply lay slices across racks in oven, but they must be turned once). Leave in 150° oven until dry (8-10 hours).

*Ray Stevens, Cameron La.*

\* \* \*

## BROILED LAMB CHOPS PARMESAN

6 lamb chops cut ¾" thick  
¼ cup grated parmesan cheese  
2 T. soft butter or oleo  
½ tsp. salt  
Dash of pepper

Broil chops 3 to 4 inches from heat about 8 to 10 minutes or until lightly browned. Turn on other side and broil 4 or 5 minutes or to desired doneness. Blend remaining ingredients; spread on chops. Broil 1 or 2 minutes or until cheese is lightly browned. Makes 6 servings.

*Mrs. J. C. Murphy, Cameron, La.*

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## LAMB SUPREME

4 lbs. lamb chops  
2 tsp. meat tenderizer  
½ cup salad oil  
1/3 cup lemon juice  
1 tbsp. tarragon vinegar  
1 clove minced garlic  
¼ tsp. thyme  
½ cup dry white wine  
¼ cup honey

Marinate chops in above overnight. Reserve marinate liquid. Remove chops and put on barbecue pit just until well smoked. Remove and place in oven at 250° until tender.

To the reserve marinate liquid add:

1 cup tomato sauce  
1 tbsp. brown sugar  
1 tbsp. mustard  
½ tsp. Tabasco sauce  
¼ cup green onions, chopped  
½ cup celery, chopped  
¼ cup bell pepper, chopped

Cook this slowly until it thickens. Serve as a sauce over the lamb chops.

*Hattie Nunez, Cameron, La.*

\* \* \*

## JERKY (OR DRIED TASO)

8 lbs. round steaks  
1 c. salt  
1 t. red pepper  
1 t. black pepper

Cut steak in strips about ½ inch wide and ½ inch thick and about six to twelve inches long. Let seasoned meat sit in pan overnight. Then hang strips over wire line for 3 days. The weather must be cool and dry and the meat must be taken off the line at night.

*Eugene Miller*

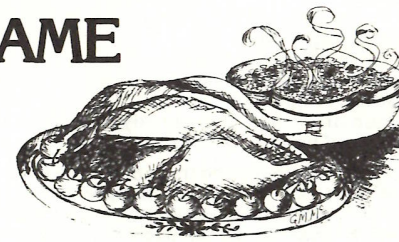
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## POULTRY AND WILD GAME



### CHICKEN AND RICE CASSEROLE

1 cup rice (not cooked)  
½ tsp. oregano  
½ tsp. salt  
1 can water  
1 can chicken & rice soup  
Fryer, cut up

In 2 qt. casserole add all ingredients except fryer. Salt, pepper and flour the fryer (disjointed) and dip each piece in liquid shortening. Put chicken into casserole mixture and cover. Cook for 2 hours at 350°.

*Karen Belanger, Cameron, La.*

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### CHICKEN - SHRIMP GUMBO

1 - 5 lb. hen, cut up  
3½ t. salt  
½ c. shortening  
½ c. flour  
1 c. chopped onion  
1 clove garlic, minced  
2 T. worcestershire sauce  
½ c. parsley, chopped  
1 T. lemon juice  
½ t. black pepper  
½ c. chopped celery  
2 lbs. raw shrimp  
½ c. chopped green onion  
1 t. gumbo file' powder

Sprinkle chicken with salt. Melt shortening in a 6 quart black pot. Add chicken pieces; brown, turning on all sides (about 15 min.). Remove chicken. Stir flour into hot fat in which chicken was browned. Stir constantly, keeping heat low, until flour is browned. Add chopped onions and garlic and stir until transparent. Stir in 2 cups water. Add chicken with 2 teaspoons salt, lemon juice, and black pepper. Cook covered over low heat until chicken is tender (about 1½ hours). Stir in shrimp, celery, and green onion; simmer 30 minutes longer. Remove chicken to large platter. Bring to boil remaining liquid, stirring constantly. Remove from fire and stir in file'. Pour gravy over chicken. Surround edge of dish with parsley. Serve with Creole Rice.

*Mrs. Roland Primeaux*

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### CHICKEN - RICE MANIFIQUE

6 Chicken breasts  
6 Tbsp. butter  
1 cup shredded carrot  
½ cup chopped green onion  
½ cup chopped parsley  
3 cups chicken broth  
½ tsp. salt  
Dash pepper  
6 drops Tabasco  
1 cup long grain rice  
3 slices bacon, halved



1st Place  
1972 Favorite Food Show

In skillet, brown chicken breasts which have been seasoned with salt and pepper in butter. Remove and set aside. In same skillet, saute carrot, onion and parsley until tender, stirring frequently. Add chicken broth, salt, pepper and Tabasco.

Put rice in large casserole (15 x 9 x 2), add liquid mixture and stir. Top mixture with chicken breasts and place a strip of bacon on each. Cover with foil and bake in preheated 350 degree oven for approximately 1 hour or until liquid is absorbed by rice. Remove bacon slices to serve. Serves 6.

*Mrs. Braxton Blake, Cameron, La.*

### CAJUN CHICKEN FRICASSEE

½ cup cooking oil  
½ cup all purpose flour  
1 large onion, chopped  
1 young hen (3-4 lbs.) cut up  
¼ cup green onion tops, chopped  
¼ cup parsley, chopped  
Salt and red pepper to taste

Mix oil and flour in large, deep pot. Stir constantly until golden brown. Add chopped onion and cook until soft and transparent. Add cut-up chicken, salt, pepper and about 2 quarts cold water. Bring to boil and cook on low heat about 1 hour until chicken is tender and liquid is consistency of gravy. About ten minutes before serving, add green onion tops and parsley. Serve over hot rice. Serves 6.

*Mrs. Issac Fontenot, Grand Lake, La.*

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### QUAIL WITH BACON OR BRAISED TEAL

6 teals or quails  
18 strips bacon  
2 tbsps. butter or margarine  
½ cup hot water  
4 tbsps. flour

Prepare quail or ducks for cooking, cover and let stand overnight in refrigerator. The next day cover with salted water, using 1 tbsps. salt for each quart of water. Let stand 15 minutes, drain and dry inside and out with a cloth. Place 1 strip bacon in cavity of each bird and place in shallow roasting pan. Place a strip of bacon over breast and over legs of each. Bake at 450 for 5 minutes; reduce heat to 350 and continue cooking for 40 minutes, basting frequently with a mixture of the butter and hot water. At the end of the baking time, sprinkle with flour, increase heat to 450 and brown for about 10 minutes. (Yield six servings).

*Mrs. John M. Theriot, Creole, La.*

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### STUFFED DUCK

1 large duck  
2 large onions sliced  
¼ cup chopped celery  
1 cup chopped bell pepper  
¼ cup chopped onion tops  
1/3 cup Mustard

Rub duck with mustard. Stuff with remaining ingredients. Salt and pepper to taste. Bake in 375° oven for one hour. Serves 4.

*Shirley Bonsall, Grand Chenier, La.*

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1st Place  
1974 Favorite Foods Show

### WAKEFIELD ENGLISH JAMBALAYA

6 chicken breast  
1 lb. butter  
2 bunches shallots  
2 large bell peppers, chopped  
4 leaves celery, chopped  
4 medium white onions, chopped  
4 cups rice  
6 eggs, hard boiled  
4 pkgs. McCormicks  
chicken gravy mix  
Salt, red and black pepper  
3 T. dried parsley

Remove skin from chicken and boil until tender (add no salt). Strip chicken from bone, dice. Reserve broth - should be about 10 cups. Melt butter in large pot and simmer shallots, bell peppers, celery and onions until wilted. Add chicken broth. Prepare rice - do not rinse - and cook as usual. Boil the eggs. Add diced chicken to vegetable and broth mixture. Blend gravy mix with 10 ounces water and add to vegetable and broth mixture, simmering until thick. Season to taste. Add chopped boiled eggs and parsley. Stir well ONCE. Blend mixture into cooked rice. Note: pour rice into vegetable mixture; do not mix until ready to serve, do not cook after mixing in rice; rice should be moist but not mushy. (This is an original recipe by Lonnie A. Davis, Baton Rouge, submitted by his sister.)

*Mrs. Wilma Guthrie, Cameron, La.*



## WILD GAME STEW

24 doves (or equal quantity of  
goose parts, rabbit, etc.)  
6 medium onions  
½ cup oil  
1½ cup chopped celery  
1 - 10 oz. can Rotel Tomatoes  
1 small can mushroom steak sauce  
1 can beer (room temperature)  
Salt  
Red pepper  
Garlic powder  
2 tbsp. A-1 Steak Sauce  
1 tbsp. Worcestershire Sauce

Marinate cleaned birds with a sprinkling of salt, pepper and garlic powder for at least three hours in a cool place. Brown birds in oil in a skillet of sufficient size. Remove birds and reserve. Chop 3 onions and add to skillet (leave in drippings). Also add celery and while that mixture is allowed to saute, put the Rotel Tomatoes and 3 other onions in a blender and puree for a minute or so. Add to the skillet. Add beer and steak sauce and simmer until gravy is smooth. (Water may be added for liquid if too dry). Re-add birds with the Worcestershire sauce and A-1 Sauce. Bring to boil and taste for seasoning. Simmer until tender. Serve over rice.

*Rev. Alcide Sonnier, Cameron, La.*

## CHICKEN AND RICE CASSEROLE

1 can cream of celery soup  
1 can cream of chicken soup  
1 can cream of mushroom soup  
1 c. chopped bell peppers  
4-5 green onions  
½ stick melted butter  
1¼ c. raw rice  
1 fryer, cut up

Combine first 7 ingredients and put in large baking dish. Salt and pepper chicken. Put on top of soup mixture. Pour butter over. Bake 2½ hours at 275° F.

*Maureen Johnson*

# Lake Charles Office Supply Inc.

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## MRS. DUHON'S "ROUXLESS" GUMBO

1 large hen  
2 T. cooking oil  
2 heaping T. file'  
1 large onion chopped  
½ cup chopped bell pepper  
Water (to cover chicken)  
1 cup onion tops and parsley  
Salt and pepper to taste

Cut hen in pieces and fry in oil until well browned. Pour off excess fat. Add file', onions and pepper and saute until vegetables are done. Add enough water to cover chicken. Cover and simmer slowly until chicken is tender. Add onion-tops and parsley and cook 15 minutes longer. Serve over rice if desired. NOTE: (You will find that by boiling the file' with the chicken, it will not be ropey.)

*Mrs. Clifton "Pete" Duhon, Creole, La.*

## CHICKEN CASSEROLE

4 cups bite size chicken (remove skin)  
1 medium chopped onion  
1 cup chopped celery  
2 cups chicken broth  
¼ cup flour  
1 small package corn bread mix  
1 tbsp. prepared mustard  
1 tsp. worcestershire sauce  
¼ cup oleo  
1 pkg. frozen or cooked green peas

Saute onion and celery in oleo. Add flour and chicken broth and cook until thickened. Add mustard, worcestershire sauce, chicken and peas and place in well greased casserole. Prepare corn bread mix and take a spoon a make a groove around the edge of the mixture in the casserole and spoon in the cornbread mixture. Place in 400 degree oven and bake 20 to 30 minutes. Casserole may be made ahead of time and refrigerated.

*Mrs. Don Conner, Creole, La.*

## STUFFED TEAL

6 teal ducks  
1½ cups onions, chopped fine  
1½ cups bell pepper, chopped fine  
1 lb. smoked sausage  
Salt, red and black pepper  
1 cup cooking oil

The day before cooking, wash and season ducks well with salt, black pepper and red pepper. Combine the onions and bell pepper, and season lightly with salt, black and red pepper. Make a pocket in each duck breast and stuff with vegetable mixture. Slit sausage lengthways and cut into 1-inch pieces. Lodge firmly into pocket. The next day, heat oil in a heavy pot. Place ducks in the pot and brown slowly, adding a little water occasionally. Do not cover during this process. When the ducks are brown, some of the sausage may be added to the gravy if desired. Lower the fire and cover. Continue to add water occasionally. Cook until tender.

*Mrs. Burton Daigle, Creole, La.*

## CHICKEN CONFETTI

4 to 5 lb. fryer cut up  
1 tsp. salt  
½ tsp. pepper  
¼ cup salad oil  
1 clove garlic (minced)  
1 pint jar home canned  
stewed tomatoes  
1 can (6 oz) tomato paste  
½ cup snipped parsley  
7 or 8 oz. spaghetti  
(cooked and drained)  
Grated Parmesan Cheese

Wash chicken and pat dry. Season with salt and pepper. In large skillet or Dutch oven, brown chicken in oil, pour of all but 3 T. fat, add onion, garlic, cook and stir until onions are tender, stir in remaining ingredients except spaghetti and cheese.

Cover tightly, cook chicken slowly 1 to 1½ hours or until tender, stirring occasionally and adding water if necessary. Skim off fat. Serve on spaghetti. Sprinkle with Parmesan Cheese.

\* 1st Place Winner in the 1976 Favorite Foods Show

*Mrs. Shirley Bonsall, Grand Chenier, La.*

## TEAL JAMBALAYA

3 T. cooking oil  
2 chopped onions  
3 Teal, cut into serving pieces  
Onion tops as desired  
Parsley as desired  
Garlic powder as desired  
Water as needed to tenderize  
meat and cook rice  
1½ cups rice, uncooked  
Salt and pepper to taste

Saute onions in oil until dark brown. Add teal and brown. When browned to your desire add onion tops, parsley, garlic powder and water. Let simmer until teal is tender. Add rice and let simmer until rice is cooked, adding water if needed. Serve hot with vegetables or alone. Top with parsley tips, lemons or bell pepper or item of your choice.

\* 1st Place Winner in the 1976 Favorite Foods Show.

*Mrs. Susan Benoit, Creole, La*

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## ROAST DUCK

2 ducks  
2 onions  
1 cup celery  
1 cup wine  
½ cup orange juice  
Salt and pepper to taste

Season ducks inside and out with salt and pepper. Mix orange juice with onions and celery. Stuff ducks. Bake at 400 and baste with wine during cooking. Serves 6.

*Mrs. Judy Lemaire, Lake Arthur, La.*

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## ROAST CHICKEN WITH TOMATO RICE STUFFING

½ c. chopped celery  
½ c. chopped onion  
1/3 c. chopped green pepper  
2 t. melted oleo  
2 chicken livers  
1 c. uncooked rice  
1 lb. can of cut up tomatoes  
¾ c. water  
¼ t. salt  
½ t. sage  
dash of pepper  
chicken, cut up

In mixing bowl combine celery, onion, green pepper, uncooked rice, undrained tomatoes, water, salt, sage, and pepper. Mix thoroughly. Turn into a baking dish. Brown chicken in a small amount of shortening; arrange atop rice mixture. Sprinkle with a little additional salt, pepper, and some paprika. Cover; bake in moderate oven (350°) for 1 hour or till chicken is tender.

*Mrs. Gary Kelley*

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## CHICKEN PARSLEY GUMBO

1½ cups cooking oil  
2 cups flour  
2 whole bunches parsley,  
chopped up  
Seasonings to taste  
3 fryers, cut up  
2 gallons water

Heat cooking oil until very hot. Add flour until roux is a little looser than paste so it can be easily stirred. Stir constantly. Cut fire down to medium heat and stir until roux is a very dark brown. In a large pot put the chicken which has been seasoned to taste and add the water. Let come to a boil and add the roux. Cook until chicken is tender, add parsley and simmer about 10 minutes more. Serve over cooked rice. Yield: 2 gallons of gumbo to feed at least 15 people.

This recipe is very good for those people who do not like the taste of onions in their food. It may be prepared ahead of time, in fact, it is even better when it is allowed to set, or even frozen.

*Warren "Porky" LaSalle, Lake Charles, La.*



## DUCK GUMBO

1 cup vegetable oil  
½ cup flour  
1 large hot pepper chopped fine  
1½ tsp. salt  
2 cups onion chopped fine  
¾ cups celery chopped fine  
¼ cup bell pepper chopped fine  
¼ cup green onion tops chopped fine  
1 large duck cut up

Heat oil in large pot. Add flour, stirring constantly until it is dark brown. Add onions, celery, bell pepper, salt and hot pepper. Add 1 cup water, stir and cover and let cook about 15 minutes. Add meat and about 1 gallon water. Let simmer about 1½ hours or until meat is tender. Add chopped green onion tops and parsley. Serve hot with rice and crackers. Makes approximately 8 servings.

*Mrs. Nolton Richard, Grand Lake, La.*

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## DUCK JAMBALAYA

2 ducks cut up  
½ cup cooking oil  
1 medium onion  
½ cup green onions  
¼ cup parsley  
2½ cups rice  
1 gallon water  
Salt and pepper to taste

Add duck to cooking oil and brown. Add onions head chopped and brown. Drain oil and add water. Cook until meat is tender. Add rice, green onions, parsley, salt and pepper. Cook over medium heat until all water is drained, then turn heat low until rice is done.

*Mrs. Junius Granger, Grand Lake, La.*

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## ROAST DUCK

1 or 2 wild ducks  
Sliced bacon  
1 onion sliced  
Hot pepper or bell peppers  
½ cup cooking oil  
½ tsp. red pepper and black pepper  
Salt

Wash duck thoroughly and dress. Season well with salt, black pepper and red pepper. Make a 1 inch cut on each side of breast of ducks inserting knife well into breast. Season onion slices into cuts in breast of ducks. If any seasonings are left, put into duck cavity. Put oil and ducks in pot (preferably iron pot) on low heat after ducks are well done. Remove from pot. Add water and bring to a hard boil for a brown gravy. Serve with rice.

*Mrs. Joe McDaniel, Grand Lake, La.*

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## MA-MA'S CHICKEN & DUMPLINGS

1 large fryer or hen,  
cut-up  
1 medium onion, chopped  
1 T. salt  
1 tsp. pepper  
½ cup flour  
½ cup oil

Put chicken pieces in large pot with onion, salt and pepper, cover with water and boil until almost cooked. In heavy pot, make roux by cooking flour and oil over low fire until chocolate colored. Add roux to the chicken pot and stir until well mixed; then drop in dumplings.

### Dumplings

1 egg yolk  
Salt to taste  
½ tsp. baking powder  
2 cups flour  
1½ cups milk

Beat egg very good; add salt and baking powder to make tender. Stir in flour and milk, adding additional flour if necessary to make thick. Drop by teaspoon into chicken and let cook until tender.

(This recipe was given to me by my grandmother, Mrs. Angeline Mhire.)

*Mary Mhire, Grand Chenier*

## ROAST DUCKLING WITH ORANGE SAUCE

1 duckling  
chopped onions, parsley, onion tops  
apple - onion, sliced  
wine  
Salt, pepper, celery salt, red pepper

Stuff duck cavity with chopped onions, parsley, onion tops that have been seasoned with salts and peppers. Stuff breast and legs of duck. Place apple and sliced onion inside duck. Season inside and outside of duck. Put in a baking bag and bake 2½ to 3 hours at 350 degrees. Duck should be marinated in wine at least 24 hours and the wine then used in the baking process.

### ORANGE SAUCE

Use pan drippings of duck and thicken with cornstarch and juice of an orange.

*Yolanda Conner, Creole, La.*

\* \* \*

## OLD FASHIONED CHICKEN AND DUMPLINGS

Cut up 1 large hen. Salt and pepper well, (red and black pepper). Place in thick pot (iron or Magnalite) with a little cooking oil and brown real well.

### Add

1 tsp. Kitchen Bouquet  
1 cup chopped onion  
1 cup chopped celery  
½ cup chopped parsley  
1 quart water

Let simmer about 1 hour or until meat is slightly tender, on low fire.

### Mix

5 egg yolks well beaten  
1 pinch salt  
¼ cup milk  
¼ tsp. baking powder

Enough flour to make (medium-hard) dough. Remove chicken meat from pot. Add a little water to be sure there is still about a quart of juice in the pot. Let simmer (not boil), drop the egg dough a teaspoonful in the simmering gravy, and let them start to cook before dropping more (or they will stick together). Drop all dough except 1 tablespoonful. Add ½ cup water to this dough and stir to mix thin paste. When dumplings are cooked, remove them from pot also. Add the thin paste to gravy and stir well to thicken your gravy. Return chicken and dumplings to pot carefully. Cover pot at once and remove from fire. Serve over rice.

*June Richard, Grand Chenier, La.*

## CHICKEN AND BROCCOLI SURPRISE

1 - 10 oz. pkg. frozen chopped broccoli  
1 (2½ to 3 lb.) fryer, cut up & seasoned with 2 T. seasoning salt  
2 T. butter  
1 (4 oz.) can water chestnuts, sliced and drained  
1 (4 oz.) can sliced mushrooms, drained  
½ cup chopped onions  
1 cup raw long grain rice  
1 (8 oz.) jar Cheez Whiz  
1 (10½ oz.) can Cream of Celery soup  
¼ cup chopped pimento



Prepare broccoli according to package directions. Meanwhile preheat electric skillet to 300°. Lightly brown fryer in butter. Remove chicken; saute water chestnuts, mushrooms and onions. Add rice, Cheez Whiz Cream of Celery soup and pimento. Heat to bubbly, stage, then add cooked and drained broccoli. Place browned fryer pieces on top and cover. Turn temperature back to 220° and cook for 45 minutes. Serves 11.

(Casserole cookery: Proceed as above. Place browned fryer pieces in bottom of 3 qt. casserole and pour skillet mixture on top. Bake 1 hour and 15 minutes in a preheated 325° oven.

\* This was the Sr. 4-H Club Sweepstakes winner in the 1977 Favorite Foods Show.

*Jolene LaBove, Grand Lake, La.*

## DOVES

14 - 16 doves  
1 clove chopped garlic  
4 stalks chopped celery  
5 medium onions chopped  
4 shallots chopped  
½ bunch chopped parsley  
1 bay leaf  
1 can consomme  
2 sticks butter  
7 slices bacon  
2 large cans mushrooms with juice  
Salt, pepper, cayenne pepper  
Gravy flour

Into a large pot put the chopped celery, onions, garlic, shallots, parsley and butter. Simmer over low fire. Salt and pepper the doves. Stuff each with ½ slice bacon. Place doves in pot. Add both cans mushrooms with juice and the can of consomme and bay leaf. Cover and cook on a low fire 1½ hours. Remove cover and thicken gravy with flour. Serve over rice. Wild rice is even better.

*Mrs. John Prescott, Johnson Bayou, La.*

\* \* \*

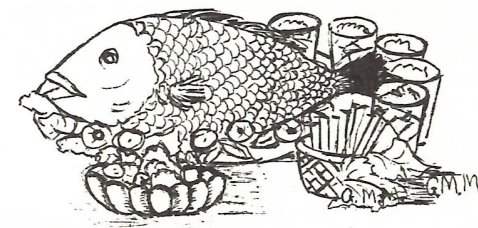
## MARGIE'S CHICKEN

1 fryer  
1 small bottle catsup  
1 cup water  
¾ c. maple syrup  
1 onion (cut into rings)  
½ tsp. prepared mustard  
1 pinch celery seed

Cut and season fryer. Fry as for southern fried. Place in baking dish. Place onion rings over and under chicken. Heat in sauce pan catsup, water, maple syrup, mustard and celery seed. Pour over chicken. Bake in 340 degree oven about 30 minutes, or until gravy is thick. Baste chicken a couple of times during cooking time. Serve with rice or mashed potatoes and green salad.

*Margaret Young, Johnson Bayou*

## SEAFOOD (Including alligator)



## STUFFED FLOUNDER

4 medium flounders  
1½ lbs. shrimp, peeled and deveined  
½ lb. fresh crab meat  
½ cup celery  
½ c. chopped onions  
4 cloves garlic  
3 stale buns, soaked in water  
4 eggs  
½ c. cracker meal  
½ c. green onion tops and parsley, chopped  
Salt, pepper and cayenne

Cook oil, celery, onions and garlic over medium heat until onions are wilted. Chop uncooked shrimp and add to onion mixture. Simmer until shrimp are pink. Add crab meat, soaked buns and 2 unbeaten eggs. Mix well. Add 2 egg whites and mix. Then add 2 egg yolks, cracker meal, green onion tops and parsley. Add salt, black pepper and cayenne. Split flounder lengthwise. Stuff with the prepared mixture. Brush egg yolk across tops of fish and broil fish 15 minutes on one side. Turn over and broil 10 minutes on the other side. Serve piping hot with garlic butter brushed on the top. Serves 4.

*Mrs. Mary Jo Canik*

## STUFFED EGGPLANT WITH SHRIMP AND CRABMEAT

2 medium eggplants  
1 lb. fresh river shrimp (small)  
1 large onion, finely chopped  
1 T. butter  
1 lb. lump crabmeat  
1½ c. dry bread crumbs, divided  
2 eggs, well beaten  
¼ t. monosodium glutamate  
1 t. crumbled dry oregano  
2 T. chopped parsley  
½ t. salt  
¼ t. white pepper  
paprika  
4 T. melted butter

Parboil eggplant until tender. Remove from water and let cool. Partially cook shrimp until they turn pink; drain, and save liquid. Saute onion in butter until tender. Set aside. Cut cooked eggplant in half, lengthwise, and scoop out pulp. Put pulp in large mixing bowl; add onion, cooked shrimp, crabmeat, 1 cup bread crumbs, beaten eggs, monosodium glutamate, oregano, parsley, salt and white pepper. Mix well and add liquid from shrimp iff needed. Fill eggplant shells with mixture. Arrange filled eggplant shells in shallow baking dish, sprinkle with bread crumbs, then sprinkle lightly with paprika, and top with melted butter. Bake at 350° for 35 to 45 minutes or until topping is browned. Yield: 4 servings.

*Janna Kay Mhire*

## SHRIMP - STUFFED CREOLE EGGPLANT

2 medium eggplants  
1 large onion or 5 green onions, chopped  
½ cup minced celery tops  
1 lb. raw shrimp, peeled and deveined  
2 cloves garlic, minced  
2 T. melted butter or margarine  
5 slices day old bread  
1 cup water  
4 sprigs parsley, chopped  
2 tsp. salt  
½ tsp. black pepper  
½ tsp. red pepper  
2 eggs beaten  
1/3 cup Parmesan cheese, grated  
1 tomato chopped

Cook eggplant in boiling water about 15 minutes, remove from water and let cool. Cut each in half lengthwise. Carefully scoop out pulp leaving shell intact. Chop pulp. Saute onions, celery, shrimp (chopped) and garlic in butter until tender. Soak bread in water, squeeze out excess water. Add bread, parsley, eggplant pulp, salt and pepper to shrimp mixture, mix well. Cool slightly, then add beaten eggs, blending well. Arrange eggplant shells in baking dish, stuff each shell with shrimp mixture, sprinkle with cheese. Bake at 400° for 20 to 25 minutes.

\* 1st Place Winner in 1976 Favorite Food Show.

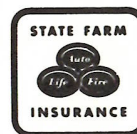
*Mrs. Claude Eagleson, Cameron, La.*

## SHRIMP ETOUFFEE

1 qt. peeled shrimp  
1 stick oleo or ¾ c. cooking oil  
½ c. chopped celery  
¾ c. chopped bell pepper (green and red)  
2 cloves garlic  
½ c. onion tops and parsley, mixed  
½ T. paprika  
Pinch oregano  
1 T. soy sauce  
1½ T. flour

Brown 1 c. shrimp in oleo. When well brown, sprinkle flour in pot, continue browning until flour turns golden brown. Add chopped onions, garlic, celery, and bell pepper. Cook until above ingredients are wilted. Add remaining shrimp, oregano, paprika, soy sauce, onion tops and parsley. Cover, cook over very slow fire 45 minutes. Season with salt, pepper and Tabasco to taste. The shrimp usually provides enough liquid, depending on how fast you cook them. However, you may have to add a very small amount of water. Serve with cooked rice. Tex-Joy steak seasoning may be used and omit oregano, garlic, paprika, salt and pepper. It makes a very delicious seasoning for any seafood dish.

*Mrs. June Harper*



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**Charles W. Miller**  
President

## STUFFED CRABS (Original Recipe)

1 qt. crab meat  
2 large onions (chopped fine)  
½ c. chopped bell pepper  
½ c. celery (chopped)  
½ c. chopped green onion tops  
½ c. chopped parsley  
2 T. salt  
2 T. Black pepper  
2 T. accent  
4 eggs  
½ c. pet milk  
¾ lb. oleomargarine

Saute onions, bell pepper, celery in oleo. When almost brown, add onion tops, parsley, salt, black pepper and accent. Remove from fire. Add crab meat, eggs, milk. Make mixture soft. Put in pan or in crab shell. Sprinkle top with cracker crumbs or bread crumbs. Bake in moderate oven (350°) until golden brown. Serve hot!

Mrs. Hayes Picou, Sr.

## FISH STEW

4 lbs. firm fresh fish  
¾ c. shortening  
2 c. finely chopped onions  
¾ c. chopped celery  
¾ c. chopped bell pepper  
4 cloves minced garlic (optional)  
1 c. green onions, chopped  
Salt and pepper to taste

Cut fish into 2 or 3 inch squares. Season generously with salt and pepper. Heat shortening and add onions, celery, bell pepper, and garlic. Cook over medium heat in an uncovered pot until onions are wilted, stirring often. Add onion tops and cover. Cook on low fire for about 15 minutes, stirring occasionally. Then, in another pot put 1 layer of seasoning mixture and 1 layer of fish, repeat, and end up with a layer of seasonings. Cover pot and cook on low fire for about 1 hour without stirring. Do Not put any water. Serve with hot, cooked rice.

Mrs. Roy F. Hebert

The following recipe is designed for cooking "JUMBO" shrimp. These are shrimp which are more technically called "10-15's" or "15-20's" because it takes between 10 to 20 shrimp to weigh a pound. The following method of leaving the shrimp in the shell results in a self-basting process which will surprise you in its results. Note: This recipe was submitted by King Fur IV.

## PLIEN EN PAPIER (FLOUNDER BAKED IN PAPER)

½ stick butter  
4 Tbsp. flour  
1 cup chicken stock  
1 egg yolk  
2 cups lightly salted water (about ¼ tsp. salt)  
1 cup half & half, or light cream  
Flounder Filet (medium large)  
1 Tbsp. lemon juice  
1 cup crab meat  
2 Tbsp. black olives, sliced  
Salt to taste  
Black pepper  
Red pepper  
White parchment (butcher's paper)



Sweepstakes Winner  
1973 Favorite Food Show

Use fresh filet and remove skin (an electric knife does a neat job). Season liberally with salt, peppers and lemon juice. Wrap in plastic and refrigerate for several hours. Place filet in deep skillet with water. Simmer for about 5 to 10 minutes, until fish flakes. Remove filet and boil water down to about one cup. Reserve. Rinse and dry skillet and melt butter over low heat and blend in flour and let cook for a few minutes but avoid browning. Pour in chicken stock and reserved fish stock. Stir until blended and boil until slightly thickened.

Beat egg yolk into half and half and add a few tablespoons of hot stock to the half and half. Then slowly pour the mixture into the stock slowly whisking all the while. Simmer until very thick and season with lemon juice and peppers to taste. Fold in crab meat and chipped black olives. Cut large circle (or heart shaped) of parchment paper. Butter one side. Place filet on one half of buttered side. Spoon sauce over filet and fold other half of paper over to enclose. Crimp edges. Put package on greased cookie sheet. Pop into 450 degree oven for 10 minutes. Serve hot or warm. (Serves 3-4).

H. Ward Fontenot, Cameron, La.

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## CRAB - EGGPLANT CASSEROLE (Original Recipe)

6-8 large eggplants  
3-4 T. bacon fat  
Onion, 1 large, chopped  
2 cloves garlic or powder  
2 stalks celery, chopped  
2 large banana peppers  
1 small bell pepper  
Dash worcestershire sauce, and  
La. Red Hot  
¼ c. parsley  
1 T. tomato paste  
¼ T. celery seed  
½ T. thyme  
1 qt. crab meat

Mix all ingredients with eggplant pulp after eggplants have been boiled, skin has been discarded and pulp has been placed in mixing bowl. Add Progresso Italian Bread Crumbs to this mixture until the desired thickness is achieved. Do not make mixture too dry. Bake 20 minutes in a 350° oven. This casserole is better the next day after the seasonings have mingled.

Mrs. Charles Perry

\* \* \*

## FROG SAUCE PIQUANT'

1 large can whole tomatoes (1 lb. 12 oz.)  
1 can Rotel Tomatoes  
1 can tomato sauce  
2 large onions, chopped fine  
1 pod chopped garlic  
½ cup cooking oil  
1 med. sized bell pepper, chopped

Cook the above 4 hours, then add parsley and green onion tops, ¼ c. parsley, ½ c. green tops, add frogs and cook until tender. Salt and pepper to taste. (Sauce for 3 frogs)

Louis Canik

## DRIED SHRIMP

Take 5 or 10 pounds peeled medium or small shrimp and put in water. Add a box of salt and boil until done. Drain all water off and spread them on a flat surface in the hot sun. Leave on one side for 6 hours, then turn them over. Do that every day until the shrimp are dried or until hard enough to break in two. Never leave out overnight.

Mrs. Ruby D. Trahan, Cameron, La.

\* \* \*

## MAMOU'S OYSTER STEW

3 doz. oysters  
1½ sticks butter  
1 white onion, chopped  
1 bell pepper, chopped  
½ cup chopped celery  
1½ cups chopped green onions  
1 cup chopped parsley  
1 pint half and half  
1 quart milk  
Salt, black pepper, garlic  
powder to taste  
Tabasco  
1 T. mayonnaise

Melt butter in large gumbo pot; then add onion, bell pepper, celery, half of the green onions and half of the parsley. Cook until the white onions are clear and tender. Mix the half and half a little at a time with the vegetables. Add milk, stirring constantly. Season to taste with salt, black pepper, garlic powder and Tabasco. Let stew heat slowly until just before boiling point. Do not let it boil! Add oysters with liquid and cook until the edges curl. To serve: Stir in the mayonnaise (this adds a distinct flavor) and additional green onions and parsley. Serves 6 to 8.

Sallie Jones, Cameron, La.

\* \* \*

## CRAB CASSEROLE

3 T. cooking oil  
¼ cup bell pepper, chopped  
½ cup onions, chopped  
½ cup bread crumbs (toasted bread)  
2 eggs, beaten  
2 cloves garlic, chopped  
3 cups crab meat  
Salt and pepper to taste

Saute bell pepper and onions in cooking oil. Mix bread crumbs, milk, eggs, garlic, crab meat and seasonings. Add sauteed bell pepper and onions. Grease a 2 qt. baking dish with butter and sprinkle with bread crumbs. Pour in crab mixture and top with bread crumbs. Bake in a moderate oven (350°) about 25-30 minutes.

Mrs. Lee J. Harrison, Grand Chenier, La.

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## SHRIMP AND EGG SUPREME

4 T. butter  
4 T. flour  
1 tsp. salt  
½ tsp. paprika  
½ tsp. hot sauce  
¼ tsp. MSG  
2 cups milk  
1 cup shredded cheddar cheese  
¼ cup chopped parsley  
¼ cup chopped green onion tops  
8 sliced hard cooked eggs  
1 cup cooked shrimp  
½ cup butter bread crumbs



Preheat oven to 325°. Melt butter over low heat; stir in flour, salt, paprika, hot sauce and MSG. Add milk, stirring until smooth. Increase heat to medium and cook until bubbly and thickened, stirring constantly. Add cheese and stir until melted; then add parsley and onion tops, mixing well. In buttered 1½ quart casserole, arrange by layers the sliced hard-cooked eggs, shrimp and cheese sauce. Top with bread crumbs. Bake 15 minutes. (May garnish with egg wedges, whole shrimp and parsley). Serves 6.

\* First place winner in Egg Cookery in 1977 Favorite Foods Show.

Betty Dugas, Grand Lake, La.

## BAKED SHRIMP LOAF

1 lb. cleaned shrimp (ground)  
1 large onion (chopped)  
1 bell pepper (chopped)  
1/3 c. parsley  
¼ c. celery  
2 eggs  
1 raw potato (ground)  
season to taste

Make into a loaf, pour one can tomato sauce over loaf. Bake for one hour at 350°.

Guy Murphy, Jr.

\* \* \*

## PIGGY-BACK BARBECUED SHRIMP

5 lbs. boiled shrimp  
2 blocks melted butter  
½ c. lemon juice  
salt  
pepper  
Louisiana Hot Sauce

Peel and split shrimp in back leaving fan tails. Put 3 split shrimp, piggy back, lying flat. Put 3 toothpicks through backs (pinning together — making it easier to turn with spatula on pit). Lay pinned shrimp on cookie sheet and baste with the 5 last ingredients listed above. Let set a while or as long as you would like.

**Basting Sauce** - ¼ c. lemon juice, 1 block butter, melted. Start coals, when coals turn white, put shrimp on grill. Cook on one side until tails turn pink, basting in meantime. Turn shrimp over with spatula, baste, and cook until they are hot. The importance of barbecued shrimp is to cook rare.

Lyle Crain

\* \* \*

## SHRIMP BALLS

1 qt. peeled shrimp (ground)  
2 medium potatoes (boiled and mashed)  
½ bell pepper (chopped)  
1 pod garlic (chopped)  
½ onion (chopped)

Mix ingredients with 1 egg. Season to taste with salt, pepper and a little garlic salt. Roll in flour and brown in hot grease. After all balls are brown, place in skillet to which you add the other half of bell pepper and onions and chopped green onions. Cover with can of tomato sauce and let simmer in covered skillet for one hour.

Mrs. Ernie Little

\* \* \*

## CRAB STEW

3 doz. cleaned crabs (reserve fat)  
½ cup parsley  
½ cup bell pepper chopped  
½ cup celery chopped  
1½ cups green onion tops chopped  
2 med. onions chopped fine  
¾ cup oil  
1 can stewed tomatoes  
(or Rotel Tomatoes)  
2 (6-oz.) cans tomato paste  
4 tbsp. flour  
1 qt. water  
Crab claws (optional)  
Salt and pepper to taste  
2 cups very small shrimp (optional)

If using crab claws, steam briefly and clean. Do not over cook. May either be added to gravy or stuffed in crab cavity over onion tops. Season crabs and stuff with green onion tops then claw meat, prior to making gravy. In heavy wide bottom pot put oil and cook tomato paste until lightly browned and separated. Add onions, bell pepper and celery. Cook until wilted. Drain excess oil add flour to make roux in a separate pot. Cook flour till brown. Add canned tomatoes, water and roux to ingredients in large pot. Cook over med. heat, stirring occasionally for about 30 min. (Oil will come to top). Raise heat. Carefully drop crabs, cavity up into gravy. Bring to a boil, cover and cook 10 min. Baste frequently. Then add crab fat and optional shrimp and/or claw meat. Cover and let stand for 5 min. Serve over rice.

Mrs. E. J. Dronet, Cameron, La.

## STUFFED CRABS A-LA OAK GROVE

2 c. crab meat  
2 T. onion, minced  
½ c. bread crumbs, dried and rolled  
¼ lb. butter  
2 hard cooked eggs, minced  
¼ c. water  
Juice of ½ lemon  
1 T. parsley, minced  
1 T. green onion tops  
Bread crumbs for topping

Brown onions in butter. Add crab meat, bread crumbs, water and lemon juice. Cook slowly for 15 minutes. Add parsley, green onions and hard cooked eggs. Put into shells or baking dish. Sprinkle with bread crumbs. Run in oven for a few minutes before serving. 4 servings.

Mrs. Geneva Griffith

\* \* \*

## BUTTERED SHRIMP GRAVY

1 stick butter  
½ cup chopped Bell Peppers  
2 pods chopped garlic  
1 onion chopped finely  
½ cup chopped green tops  
2 lbs. Shrimp, peeled and deveined

Melt down the margarine then add all ingredients except Shrimp. Cook on low fire till everything is wilted. Add shrimp to the ingredients with ½ glass of water, let cook till shrimp turns red. In a glass mix 1 tablespoon of flour to 1 teaspoon of Kitchen Bouquet and fill the glass with water, mix together until all the flour lumps are dissolved, add to the shrimp slowly by stirring while pouring. Salt and pepper to taste, cook about 30 min. more or until shrimp are done.

Suzanne Sturlese, Creole, La.

\* \* \*

## RED SNAPPER COURTBOULLION

3 large onions, chopped  
2 large bell pepper, chopped  
3 No.2 cans whole tomatoes  
2 cans tomato sauce  
2 large Red Snappers (filet in pieces)  
4 cups water  
Seasonings to taste:  
Salt, red pepper & black pepper  
¼ cup cooking oil

Brown onions and bell pepper in cooking oil. Add tomatoes, tomato sauce, seasonings and water and bring to a boil. Add fish, turn fire to low heat, cover and simmer for 3 hours, I recommend a black iron dutch oven and I serve the completed dish over mounds of white fluffy rice.

Ual Bonsal, Grand Chenier, La.

\* \* \*

## SEAFOOD SUNSHINE

1 onion, chopped  
1 small bell pepper, chopped  
1 cup chopped green onions  
1 stick celery, chopped  
1 stick butter  
1 cup oysters  
1 lb. shrimp, peeled and deveined  
¾ lb. velveeta cheese  
1 small can cream  
1 can lump crab meat  
1 cup bread crumbs  
Season to taste with salt  
and red and black pepper



Saute onion, bell pepper, onion tops and celery in butter. Add oysters and shrimp and simmer water out of them. Melt cheese in cream; then add to mixture. Fold in crabmeat. Season to taste then pour into casserole and top with bread crumbs. Bake for 20 minutes at 350°.

\* This was the Sweepstakes Award winner in the 1977 Favorite Food Show.

Mrs. Roland J. Trosclair, Jr., Cameron, La.

## ALLIGATOR MEAT BALLS

6 lbs. ground meat  
2 cups green onion  
1 cup parsley  
1 cup chopped green pepper  
3 cloves garlic  
2 cups bread crumbs  
1 T. Kitchen Bouquet  
1 T. Worcestershire sauce  
2 eggs  
salt and pepper

Mix above ingredients and let set over night. Make patties (do not roll in flour) and drop in hot grease (approximately 2 inches deep) in deep pot. Fry covered. Makes approximately 84 balls.

Mrs. Allie D. Vincent

\* \* \*

## SEAFOOD CASSEROLE

1 lb. crab meat  
1 lb. shrimp (boiled and diced)  
½ cup onion (diced)  
½ cup bell pepper (diced)  
½ cup celery (diced)  
½ cup green onions  
1 block butter  
3 slices sharp cheese  
1 tsp. red pepper  
Salt to taste  
1 small can mushrooms (diced)  
2 cups white sauce  
1 tbsp. Worcestershire

Saute onions, bell pepper, celery, green onions and mushrooms in butter; add shrimp and crab meat to sauteed mixture. Simmer and add salt, pepper and Worcestershire. In white sauce, melt cheese. Combine seafood mixture and white sauce. Put in greased casserole and sprinkle with bread crumbs. Bake at 350 until bubbly. Serve hot.

Molena Skidmore, Cameron, La.

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## CAJUN COUNTRY CASSEROLE

4 ozs. cream cheese  
4 T. butter  
1 lb. cleaned, deveined shrimp  
1 cup chopped onions  
½ cup chopped bell pepper  
½ cup chopped celery  
1 can Golden Mushroom soup  
¼ cup chopped pimentos  
1 T. garlic salt  
1 tsp. Tabasco sauce  
½ tsp. red pepper  
1 cup crab meat  
2 cups cooked rice  
½ cup buttered bread crumbs  
¼ cup grated Cheddar cheese



Melt cream cheese and 2 T. butter in double boiler. Melt remaining 2 T. butter in skillet and saute shrimp until they turn pink. Add vegetables and continue to saute until vegetables are slightly wilted. Add melted cream cheese, butter and soup, mixing well. Add pimentos, seasonings, crab meat and rice. Mix well and place in a 2 quart casserole. Top with bread crumbs that have been lightly tossed with butter. Top with grated cheese. Bake at 350° 20 to 30 minutes or until bubbly. Garnish with cherry tomatoes and parsley. Serves 8.

\* Blue Ribbon Winner at 4-H short course

Shari Beard, Sweet Lake, La.

\* \* \*

## BLANC'S SHRIMP CREOLE

1 medium onion, chopped  
2 stems celery, chopped  
1 medium bell pepper, chopped  
Salt and pepper to taste  
1 T. mustard  
1 T. Worcestershire sauce  
1 can tomato sauce  
1 can tomato paste  
1 lb. peeled shrimp

Brown onions, celery and bell pepper in small amount of cooking oil. Add all other ingredients except shrimp and cook on very low fire for about 2 hours. Add shrimp 15 minutes before serving and cook on slow fire. A little water may be added if mixture cooks down too low. Serve over mounds of cooked rice. Note: For those who like chili, a little chili added to the dish gives the Shrimp Creole a little "Tangue" and a little different taste.

Blanc Bonsall, Creole, La.

\* \* \*

## SHRIMP AND CRAB ITALIANNE

1 - 5 oz. pkg. extra broad egg noodles #43  
Salt and black pepper  
1 lb. peeled and deveined shrimp  
¼ stick butter  
1 lb. crab meat  
¼ cup Sherry cooking wine  
2 T. Worcestershire sauce  
1 (10 oz.) can Rotel tomatoes, chopped  
1 medium onion, chopped  
½ bell pepper, chopped  
1 clove garlic, chopped  
1 (6 oz.) can tomato paste  
1 (8 oz.) can tomato sauce  
1 tsp. mustard  
¼ cup chopped mushrooms  
½ tsp. garlic powder  
1 tsp. Season-All  
½ tsp. red pepper  
1 T. oregano  
6 slices American cheese

Boil and drain noodles and set aside. Salt and pepper shrimp. Melt butter in 5 quart Magnalite pot and add shrimp. Cook until a deep pink on low fire. Add crab, sherry and Worcestershire sauce, stirring occasionally for 10 minutes. Add Rotel, onions, bell pepper and garlic, cooking until tender. Add tomato paste, tomato sauce, mustard, mushroom and remaining seasonings. On continuing low fire, cook, while stirring for 20 minutes. Water will usually have to be added (to desired thickness). Stir in noodles and mix well. In same pot or casserole dish, cover all with cheese. Bake in oven until cheese is melted. Makes 3 to 4 quarts.

Gary Dimas, Cameron, La.

## CLAM CASSEROLE

1 qt. clams, chopped fine  
½ cup chopped celery  
2 cans mushrooms drained and chopped  
3 tbsp. flour  
Dash pepper  
½ cup dry bread crumbs  
¾ cup chopped onion  
¼ cup butter  
1 tsp. salt

Saute onions and mushrooms and celery in butter till tender, blend in flour and seasonings. Add clams and cook until thick stirring constantly. Put mixture in casserole (well greased) dish and sprinkle top with butter and crumbs mixed together. Bake in hot 400° oven for 10 minutes or till brown.

Mrs. James Lupton, Cameron, La.

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## SHRIMP SAUCE PIQUANT

This recipe was a prize winner in a 1955 contest held by the Lake Charles American Press. In 1957, the Press included it in a recipe booklet.

3 pounds shrimp  
1 large onion, chopped fine  
½ cup chopped green pepper  
¼ cup chopped celery  
¼ cup finely cut parsley  
¾ cup green onion tops  
1 clove garlic  
½ tsp. red pepper  
3 heaping tablespoons tomato paste  
½ cup cooking oil  
1 tablespoon flour  
Salt and black pepper to taste

Peel shrimp and wash in cold water several times. Brown flour in cooking oil. Add chopped onions, stir until onions brown slightly, then add a cup of water. When boiling, add tomato paste, green pepper, garlic, celery and red pepper. Cook 15 minutes or until onion and peppers go to pieces, then add shrimp. Season with salt and black pepper. Cook over medium fire about an hour, adding small amounts of water as needed. Stir frequently. Add green onions and parsley when shrimp are almost done. Cut shrimp with spoon to find out when cooked. Serve with hot rice.

Euphemie (East) Andrews, Cameron, La.

\* \* \*

## SHRIMP AND EGGPLANT CASSEROLE

2 large eggplants  
2 strips bacon  
2 lbs. cleaned, deveined shrimp  
1 cup broken bread soaked in milk  
¼ cup minced parsley  
1 pod garlic, chopped  
1 large onion, chopped  
½ cup chopped celery  
1 medium bell pepper, chopped  
½ tsp. lemon juice  
Salt, pepper and Tony's Creole seasoning  
½ cup Romano cheese

Parboil eggplants and set aside. Fry bacon, drain, crumble and set aside. Saute shrimp in bacon drippings about three minutes. Squeeze out milk in which bread has been soaked. Combine all ingredients and season to taste. Reserve half the cheese to sprinkle on top. Place in buttered casserole and add remaining cheese. Bake in 350° oven for 45 minutes.

Allyson Richard, Grand Chenier, La.

\* \* \*

## SHRIMP CROQUETTE

1 qt. of peeled and deveined shrimp  
½ cup chopped green onions  
½ cup chopped green peppers  
½ cup chopped parsley  
2 eggs  
2 tbsp. flour  
½ cup bread crumbs

Grind up shrimp in meat grinder. Combine shrimp and other ingredients. Salt and pepper to taste. Drop by spoonful into hot grease. Fry until brown on both sides. Serves 6.



1st Place  
1974 Favorite Food Show

Christine Theriot, Grand Chenier, La.

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## CRAWFISH BISQUE

### Stuffed Heads

1 large onion, chopped  
½ cup green onion tops  
2 Tbsp. parsley  
2 cloves garlic, chopped  
½ cup celery, chopped  
½ cup bell pepper, chopped  
3 slices stale bread  
10 lbs. crawfish

Boil crawfish, clean heads and stuff with a mixture made of the chopped tails and above ingredients cooked together and stiffened with the bread. Roll heads in flour and fry until brown.

### Gravy

2 heaping spoons bacon fat  
1 heaping spoon flour  
2 Tbsp. parsley  
1 quart water  
1 large onion  
2 cloves garlic  
3 bay leaves  
½ cup green onions

Make a roux. Add above and simmer half an hour. Add stuffed heads and reserved dressing. Simmer another half hour. Serve over rice. Serves 8-10.

*Hattie Nunez, Cameron, La.*

\* \* \*

## FRIED HARDSHELL CRABS

2 dozen hardshell crabs  
2 eggs  
2 cups milk  
3 cups cornmeal  
1 cup flour  
Salt and pepper

Clean crabs by removing backs, claws, lungs, etc. Use brush to clean body. (A toothbrush will do nicely). Mix eggs and milk and dip crabs in this batter to coat. Then combine cornmeal, flour and salt and pepper to taste. Roll crabs in cornmeal mixture and drop in hot grease. Cook over medium heat, turning to brown evenly, until crabs are a golden brown.

*Mrs. Larry Dyson, Cameron, La.*

\* \* \*

## OYSTER SPAGHETTI

1 gallon oysters  
2 - 10 oz. pkgs. cut spaghetti  
4 good sized onions  
4 good sized cloves garlic  
1 bell pepper  
Salt, Black Pepper, Red Pepper, Lea & Perrin Sauce  
Onion Tops and Parsley

### Roux:

2 cups flour  
1 cup cooking oil

Brown flour until medium brown. Add onions, garlic and bell pepper chopped very fine, and saute in roux until done. This has to be cooked on a very low fire. Add: Seasoned oysters, seasoned with salt, black pepper, red pepper and 3 or 4 dashes of Lea & Perrin sauce. Cook very slow. When oysters curl, add hot boiled spaghetti and mix. (Spaghetti should be cooked, drained and still very hot when you add them to oysters.) Just before fire is turned off, add chopped onion tops and parsley. Will serve 12 to 15.

*Mrs. Theda Crain, Grand Chenier, La.*

\* \* \*

## SHRIMP IN A BASKET

2 - 3 lbs. large shrimp,  
cleaned and deveined  
2 sticks butter  
1½ cups lemon juice  
1 lb. bacon

Heat butter and lemon juice until butter melts. Pour over shrimp; let marinate approximately 1½ hours. Individually wrap each shrimp with ½ slice bacon and stick with toothpick. Broil each shrimp until bacon is crisp, not burnt. You can baste shrimp with lemon juice mixture while broiling.

*Charlotte Trosclair, Grand Chenier, La.*

## STUFFED CRABS

2 cups crab meat  
½ cup celery  
½ cup bell pepper  
½ cup white onion  
½ cup green onion  
3 eggs  
11 slices bread

Saute celery, pepper and onions until wilted. Add crab meat and bread dampened with water. Season to taste with salt, garlic salt, pepper and red pepper. Add eggs, cooking over low fire, stirring until mixture thickens. Stuff in crab shells, topped with bread crumbs. Bake at 325 degrees until browned. Good served with tartar sauce or catsup. Serves 6.

*This recipe was given to me by Mrs. Helen Colligan*

*Mrs. Wayne Wood, Grand Chenier, La.*

\* \* \*

## FRIED ALLIGATOR

1 - 5 lb. piece of alligator tail, rinsed and  
chopped into frying pieces  
1 small bottle Tabasco sauce  
½ cup water  
Juice of 2 or 3 lemons  
1 small bell pepper  
1 boiled potato  
1 small clove garlic  
½ tsp. salt

Marinate alligator in Tabasco, salt, lemon juice and just enough water to cover. Place in refrigerator for 48 hours. Drain. Pieces may be rolled in flour or corn meal and fried or grind alligator with potato, bell pepper, garlic, salt and pepper. Form into patties. Drop into hot oil until golden brown.

*Roland Perry, Cameron, La.*

\* \* \*

## BOLO'S SHRIMP AND SALT PORK JAMBALAYA

¼ cup cooking oil  
2 large onions chopped fine  
2 cans tomato paste  
1 lb. lean salt pork shoulder  
1 large can mushrooms  
bits & pieces  
2 stalks celery chopped fine  
1 medium bell pepper chopped fine  
1 cup green onion tops chopped fine  
1 cup chopped parsley  
2 buds chopped garlic  
3 lbs. cleaned shrimp  
2 cups cooked rice  
salt and pepper to taste

Heat cooking oil in skillet. Add onions and brown until very dark. Add tomato paste and let cook down for a few minutes. Cut salt pork into small chunks and in another skillet, fry down; then drain off fat and set aside until later. To first mixture of oil, onions and tomato paste, add remaining ingredients except shrimp, rice and seasonings. Cook over low heat for about 45 minutes. Then add shrimp, fried salt meat and cook for ½ hour on low fire. Add cooked rice and simmer on low fire until rice absorbs the sauce. Salt and pepper to taste. Serves 8 to 10 people.

*Mrs. Adenise Trosclair, Cameron, La.*

\* \* \*

## SHRIMP LOUISIANNE

1 qt. peeled shrimp  
1 head onion, chopped  
2 stalks celery, chopped  
5 T. flour ½ c. margarine  
1½ t. chili powder  
4 to 5 T. catsup (according to taste)  
4 c. milk  
salt and pepper to taste  
green onions and parsley (if desired)

Wilt onions and celery in margarine. Add shrimp and cook until pink. Add flour and chili powder and stir until all flour is moistened with liquid. Then add milk and catsup. Cook until thick. You may add the onions and parsley and salt and pepper at this time. Serve on rice cooked 1-2-1 fluff method. Serves 5 or 6 people generously.

*Elizabeth Shove*

## EVE'S SEAFOOD DRESSING

2 T. cooking oil  
1 tsp. flour  
1 small onion chopped fine  
1 cup green onions tops chopped fine  
½ cup chopped parsley  
1 (6½ oz.) can shrimp  
1 (6½ oz.) can white crab meat  
1 (6½ oz.) can crab claw meat  
2 cups cooked rice  
1 (8 oz.) can oysters

Brown flour in oil; add onions but do not brown. Add a small amount of water and the green onions and parsley; cook until tender. Add shrimp and both kinds of crab meat. Season with salt and pepper, but do so carefully because canned seafoods are usually salty. Add hot rice, stirring well; then add oysters. Cook for a few minutes to blend flavors. (Note: If you wish, instead of using water to cook green onions and parsley, use the oyster liquid).

*Eve Billiot, Johnson Bayou, La.*

\* \* \*

## SHRIMP AND EGGPLANT JAMBALAYA

1 medium eggplant  
1 cup rice  
1 can whole tomatoes  
1 lb. shrimp, cleaned  
½ cup chopped onions  
½ cup chopped celery  
½ cup chopped green bell pepper  
1 large spoon cooking oil  
Salt and pepper  
1 clove garlic, chopped

Peel and dice eggplant and fry in oil. When tender add onions, celery, bell pepper, garlic and cook a few minutes. Add tomatoes, and well washed-rice. Season to taste and let it all cook slowly for about 1 hour, adding water if needed. About 20 minutes before serving add the shrimp and cook until done. Serves 6.

*Mrs. Thomas W. Steed, Cameron, La.*

# GULF MOTEL

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**J. C. & Arnold Murphy**  
Owners

## CRAB CASSEROLE

1 lb. crabmeat  
1 cup white sauce \*  
1 cup bread crumbs  
1 cup shredded sharp cheese  
Salt to taste; Sherry or La. hot sauce to taste

### \* White Sauce

1 Tbsp. flour  
¾ to 1 cup milk  
1 Tbsp. margarine

Add flour to butter and gradually blend in milk while cooking over low heat until smooth. Combine sauce with crab meat and add other seasonings. Pour in casserole and top with bread crumbs and cheese. Bake at 375 degree oven until bread crumbs are brown and cheese melts.

*Zula Domingue, Hackberry, La.*

\* \* \*

## FRIED STUFFED CRABS

1 dozen hard shell crabs. Take backs and feelers off.

Clean thoroughly and set aside.

### Recipe for Stuffing:

1 cup chopped green onions  
1 cup chopped celery  
2 lbs. peeled shrimp  
1 cup picked crabmeat  
1 can tomato sauce  
1 stick margarine  
Redi-flavored Progresso bread crumbs

Saute seasoning in oleo, until soft. Add bread crumbs. Stuff crabs with mixture. Fry in deep fat until brown. Steam in a small amount of water in sauce pan for about five minutes. Serve hot.

*Leo P. Folse, Grand Chenier, La.*

\* \* \*

## CRAYFISH ETOUFEE

6 T. butter  
2 cups chopped onion  
2 cloves minced garlic  
½ cup chopped green pepper  
¼ c. minced parsley  
¼ c. chopped green onion  
3 c. crayfish meat  
½ c. crayfish fat  
1¼ tsp. salt  
¼ tsp. black pepper  
¼ tsp. red pepper

Melt butter in iron skillet or heavy pot. Saute onions, garlic, green pepper, and celery until onions are clear. Add ¼ cup water and simmer, covered, until seasonings are tender. Add crayfish fat and cook covered for 15 minutes on very low heat. Stir occasionally. Add crayfish tails, fat and seasonings. Cook 15 minutes. Add green onions and parsley. Cook 10 minutes more. Serve this over rice. 4 to 5 servings.

*Mrs. Mervin Chesson, Sweet Lake, La.*

\* \* \*

## STUFFED CRABS

1 lb. white crab meat  
6 stale slices of bread  
¼ lb. oleo or butter  
3 eggs  
½ c. chopped green onions and parsley  
½ c. chopped bell pepper  
salt, pepper and red pepper  
2 cloves garlic  
1 c. evaporated milk  
½ t. worcestershire sauce  
1 c. chopped onions  
½ c. chopped celery

Saute onions, celery, garlic and bell peppers, in a heavy pot in the oleo, until wilted. Add worcestershire sauce, crab meat and seasonings (salt, pepper, red pepper). Cook over medium heat about 15 minutes, stirring constantly. Add onion soaked in the milk and egg mixture. Mix well. Stuff crab shells with mixture. (Use artificial shells). Sprinkle tops of stuffed crab with bread crumbs. Bake in 375° oven for 15 minutes or until golden brown.

*Mrs. Clarice Corley*

## GATOR SAUCE PIQUANT'

2 lbs. alligator meat, cubed, marinated in wine  
2 cups chopped onions  
1/3 cup cooking oil  
¼ cup chopped bell pepper  
½ cup chopped celery  
1 can Rotel tomatoes  
2 - 8 oz. cans tomato sauce  
2 T. Worcestershire Sauce  
¼ tsp. basil  
1 bay leaf  
¼ tsp. oregano  
Salt and pepper to taste  
1 - 6 oz. can sliced mushrooms  
¼ cup each chopped shallots and parsley

Alligator may be marinated in wine 1 hour before adding to sauce. Saute onions in oil until a dark golden brown, stirring often. Bell pepper and celery are then added; saute until tender. Add Rotel tomatoes, tomato sauce and seasonings. Simmer for 10 minutes, then add mushrooms and drained alligator meat. Cover and cook for 40 minutes; add shallots and parsley and cook uncovered for 10 minutes. Serve with rice.

*Paul Coreil, Grand Chenier, La.*

\* \* \*

## TONY'S SHRIMP SPAGHETTI SAUCE

¾ cup cooking oil  
½ to ¾ lb. lean salt pork  
2 Tbsp. sugar  
2 or 3 large onions  
½ tsp. oregano (optional)  
24 oz. tomato paste  
12 oz. tomato sauce  
1 can Rotel tomatoes  
2 or 3 stalks celery  
1 pkg. spaghetti sauce mix  
1 small can button mushrooms  
½ large bell pepper  
1 cup green onion tops (cut)  
½ cup parsley  
4 or 5 lbs. shrimp

Season shrimp to taste. Chunk salt pork and bring to boil. Rinse in hot water and bring to boil again. Rinse, drain, add to hot oil. Mix slices onions and put lid on pot for about 4 or 5 minutes. Remove lid. Stir till golden brown. Add tomato paste, tomato sauce and sugar. (Add oregano is desired.) Bring to boil, then let simmer for 1 to 1½ hours, stirring so as not to stick. Add 4 or 5 cups hot water, Rotel tomatoes, and celery. Simmer for 20 minutes. Add shrimp, cook 20 minutes, add spaghetti mix. Stir well, Add mushrooms and wait a couple minutes then add bell pepper, onion tops and parsley. Stir well. Put lid on pot and cut fire off. Wait about 5 minutes and serve.

*Tony Cheramie, Cameron, La.*

\* \* \*

## SHRIMP AND MACARONI SALAD

1 pkg. macaroni (elbow or shell)  
1 lb. shrimp  
3 boiled eggs  
½ cup sweet relish  
½ pint mayonnaise  
Salt and pepper to taste

Boil shrimp until almost tender (about 12 min.), add macaroni and cook until tender (about 3 min.). Drain off water and add remaining ingredients. (6 generous servings.)

*Mrs. Elray LaSalle, Cameron, La.*

\* \* \*

## SEA DOGS

1 qt. shrimp  
2 onions  
1 bell pepper  
1 cup celery  
½ c. onion tops  
¼ c. parsley  
2 eggs  
2 T. flour

Grind first 6 ingredients, then add eggs and flour. Drop by spoonfuls in hot grease and brown. After they are all brown put them back in pot, cover and let steam for about 3 minutes. (Serves 6 to 8 people).

*Mrs. Harry Cunningham*

## FISH COURTOULLION

30 lbs. fish  
Salt and pepper  
Cooking Sherry wine  
2 lbs. onions, chopped  
6 bell peppers, chopped  
2 bunches celery, chopped  
¼ lb. butter  
3 cans tomato paste  
3 cans tomato sauce  
1 pint cooking wine  
Pinch of soda

Season fish pieces with salt and pepper, place in pan, cover with sherry and marinate in refrigerator for 24 hours. Cook onions, bell peppers and celery in butter on very low fire for one hour, until soft. Cut or slit holes in fish and stuff with sauteed vegetables, put it all in iron dutch oven pot, cover with tomato paste and sauce and cook for 3 hours. After 1½ hours, add cooking wine. Too much tomato sauce makes the dish too acidic. A pinch of soda added to this dish will kill the acid and there will be no stomach burn after eating. Serves 40.

*Ray Burleigh, Cameron, La.*

\* \* \*

## NANNIE'S OYSTER SOUP (Original Recipe)

1¼ stick margarine  
3 T. flour  
1 qt. oysters  
½ t. soda (pinch)  
½ t. pepper

Saute 1 stick margarine and flour, stirring constantly until it is thoroughly mixed. Add oysters with their juice. Add a pinch of soda and let cook for about 10 minutes, stirring constantly so it will not burn. Add milk, let come to a boil, and cook for 5 minutes. Turn off fire, add ¼ stick of margarine and a dash of pepper, let sit on burner (with fire off) for about 5 minutes until butter melts.

*Dora Welch Griffith*

\* \* \*

## CRAB - EGGPLANT CASSEROLE (Original Recipe)

6-8 large eggplants  
3-4 T. bacon fat  
Onion, 1 large, chopped  
2 cloves garlic or powder  
2 stalks celery, chopped  
2 large banana peppers  
1 small bell pepper  
Dash worcestershire sauce, and  
La. Red Hot  
¼ c. parsley  
1 T. tomato paste  
¼ T. celery seed  
½ T. thyme  
1 qt. crab meat

Mix all ingredients with eggplant pulp after eggplants have been boiled, skin has been discarded and pulp has been placed in mixing bowl. Add Progresso Italian Bread Crumbs to this mixture until the desired thickness is achieved. Do not make mixture too dry. Bake 20 minutes in a 350° oven. This casserole is better the next day after the seasonings have mingled.

*Mrs. Charles Perry*

\* \* \*

## GARFISH DRESSING

1 cup green onions  
2 large onions, chopped  
2 large bell peppers, chopped  
1 cup celery, chopped  
5 cloves garlic  
4 lbs. garfish meat (ground)  
3 cups cooked rice  
2 cups Bar-B-Que Sauce  
1 cup water

Brown meat, add onions, bell pepper, celery and garlic. Simmer until cooked. Add Bar-B-Que sauce and cook for about 15 or 20 minutes. Add cooked rice and 1 cup water, season to taste. Serves large crowd.

*Odessa Cuvillier, Hackberry, La.*

## OYSTER JAMBALAYA

3 T. Flour  
3 T. oil  
1 medium onion, chopped  
1 medium bell pepper, chopped  
2 ribs celery, chopped  
1 pint oysters  
¼ c. chopped parsley  
½ c. green onion tops, chopped  
3 c. cooked rice

Make a roux with flour and oil. Add onion, bell pepper, celery and cook for a few minutes. Then add oysters, parsley and onion tops. Add to cooked rice. Cover. Place on slow fire and cook for about 10 minutes. Season to taste. Serves 8.

*Mrs. Helene Hebert*

\* \* \*

## FRIED GAR FISH

Fresh Gar fish  
Vinegar  
Salt and pepper to taste  
2 c. corn meal  
½ c. flour  
Cooking oil or lard

Skin and tender loin young fresh gar fish. Cut flesh not exceeding 2 inches by about 1 in. thick. Place cut pieces in pan or dish. Pour on this a small amount of vinegar, add salt and pepper (black or red) to taste. Let fish soak in this for approximately 30 minutes. While soaking, pour in bag or container, 2 c. corn meal and ½ c. flour. Put about one cup of cooking oil or lard in skillet and heat to approximately 400°. Roll or shake fish portions in meal mixture. Place just enough pieces to cover bottom of skillet. Fry golden brown and serve hot.

*E. J. Dronet*

\* \* \*

## NORMAN CHERAMIE'S CRAB CASSEROLE

2 whole onions, chopped  
¼ lb. butter  
1 can Cream of Mushroom soup  
2 cups crabmeat  
2 cups cooked rice  
Seasoning to taste  
1 cup bread crumbs

Saute onions in butter until tender. Add soup and cook down for about 10 minutes. Stir in crabmeat and cook another ten minutes. Next add cooked rice, mixing well, and pour into buttered casserole. Cover with bread crumbs and bake at 350° for 15 minutes.

(This is an original recipe)

*Norman Cheramie, Cameron, La.*

\* \* \*

## GARFISH BALLS

3 lbs. coarsely ground gar fish  
3 eggs  
1½ c. instant mashed potato flakes  
1 c. minced onions  
1 c. chopped green onions  
1 c. shortening  
Salt and pepper to taste

Combine fish, eggs, potatoes, onions, and green onions. Salt and pepper to taste and mix thoroughly. Form mixture into 10 or 12 balls. Brown these evenly in shortening, removing them to a bowl until all are browned. Return browned balls to pot and add ½ c. water. Cover tightly and let cook slowly for about 45 minutes. Serve with hot cooked rice. Serves 5 people.

*Roy F. Hebert*

\* \* \*

## BOILED CRAWFISH

20-25 lbs. crawfish  
New potatoes and ears of corn  
7-8 lemons - cut in half  
9-10 onions, quartered  
2 boxes salt  
Cayenne pepper - to taste  
2 boxes crab boil

Wash and purge crawfish. Boil large amount of water with seasonings. Add crawfish, potatoes and corn. Bring back to boil quickly. Cook about 12 to 15 minutes. Remove from heat and allow to stand 10-15 minutes. Sample for taste. Allow to soak longer if not seasoned enough.

\* (1975 King Fur VII)

*Mr. Jerry Jones, Cameron, La.*

\* \* \*

## CRAB CAKES

(A Make-Ahead Recipe)

¼ cup mayonnaise  
2 eggs  
1 Tbsp. prepared mustard  
¼ cup minced onion  
¼ cup minced bell pepper  
2 cups saltine cracker crumbs  
2 cups crabmeat  
Salt, black pepper and red pepper to taste  
4 Tbsp. salad oil

Combine eggs, mayonnaise, mustard, onion, bell pepper, salt and pepper; blend. Add crumbs and crabmeat, blending well. Using about 1/3 cup of mixture, mold into patties ½ inch thick. Chill about 30 minutes. Heat oil in skillet. Cook patties over medium heat until golden brown on both sides, 6 to 8 minutes. Drain and serve immediately. Makes 10-12 patties.

*Adriene Doshier, Cameron, La.*

\* \* \*

## CLAM BAKE

6 dozen cherrystone clams  
3 fryers, cut-up  
15 frozen mini-ears corn on cob  
1½ pkgs. carrots  
15 small red potatoes  
2½ large lemons  
2 large onions  
4 lbs. raw shrimp in shells  
1 stick margarine  
Salt and black pepper

Clean clams by scrubbing shells with brush, discarding any clams with a broken shell or with the mouth open. Scrub potatoes and carrots, do not peel. Corn on cob need not be thawed. Cut into eighths the lemons and onions. Separate the chicken pieces, using only the breasts, thighs and drumsticks.

In the bottom section of a large clam or lobster pot, as it is sometimes called, fill half full of water, then set the other section on top. Put a layer of clams, a layer of the large pieces of chicken, salt and pepper, another layer of clams, a layer of potatoes, another layer of clams, a layer of carrots, a layer of small pieces of chicken, salt and pepper, more clams, then a layer of onions and half the lemons, then the shrimp and top with remainder of lemons. Cook over medium flame for 2 to 2½ hours.

To serve, pour top section of clam pot into large trays. In the bottom section is a delicious broth. Strain and serve in cups to drink along with the clam bake. One pot serves 15 people.

*Braxton Blake, Cameron, La.*

\* \* \*

## RICE, PASTA AND DRESSINGS



## ROSALIE'S LASAGNE

3 cans (6-oz.) tomato paste  
6 c. water  
1 t. oregano  
1 t. sweet basil  
1 t. sugar  
¼ t. salt  
¼ t. pepper  
3 pounds ground beef  
1 c. chopped onion  
3 toes garlic - whole  
1 12-oz. pkg. Lasagne noodles  
1 lb. mozzarella cheese  
2/3 lb. provolone cheese  
¼ lb. romano cheese

In large saucepan, mix tomato paste, water, oregano, salt, basil, pepper, and sugar. Simmer the mixture while you saute in skillet the ground beef seasoned with salt and pepper. Cook until slightly browned and add to saucepan mixture. Then brown chopped onion & add to mixture. Add garlic and let simmer for 3 -3½ hours on very low flame. Cook as directed on package of curly edge lasagne. Drain thoroughly, rinse and separate noodles spreading them out. Then shred or grate last 3 items. When sauce is done, remove toes of garlic. Then spoon some sauce (enough to cover bottom) into a 9" x 13" baking pan or casserole dish. Put in a layer of noodles, layer of meat sauce, and a layer of shredded mozzarella and provolone cheese. Repeat layers until casserole is full. On top, put generous amount of sauce and generous amount of cheese including the romano cheese. Bake at 375° for 30 min. Let stand for about 10 minutes before serving. Serves 8-10.

*Mrs. Rosalie Perry*

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Service Station

Creole, Louisiana

## BAKED RICE DRESSING

1 cup raw rice  
1½ lb. raw ground beef  
or dressing mix  
1 can Cream of Mushroom soup, undiluted  
1 can Cream of Chicken soup, undiluted  
1 onion, chopped  
1 small bell pepper, chopped  
¼ cup chopped onion tops  
¼ cup chopped parsley  
Salt & pepper to taste

Combine all ingredients in a casserole dish, cover with foil and bake for one hour at 400°. Stir 20 minutes after putting in oven, and again 20 minutes later.

*Mrs. J. E. Flash, Grand Chenier, La.*  
\* \* \*

## CREOLE RICE CASSEROLE

1 cup uncooked rice  
½ lb. raw ground meat  
1 lb. peeled, deveined shrimp  
1 c. fine chopped celery  
1 c. fine chopped green onion  
1 c. fine chopped white onion  
1 can whole kernel corn, drained  
pinch of parsley  
1 can whole tomatoes  
Salt, black and red pepper to taste

Thoroughly mix above ingredients in Dutch oven. Steam cook over low flame 1 hour, 350° F. Serves 4 to 6.

*Marie Kelley, Cameron, La.*  
\* \* \*

## JAMBALAYA de COCHON

3 large onions  
4 cloves garlic  
10 lbs. pork roast (cooked and  
cut up in bite-size pieces  
½ cup shortening  
1 T. Accent  
Salt and pepper to taste  
4 quarts water  
1 cup chopped green onions  
2 cups chopped parsley  
6 cups raw rice

Chop and grind onions and garlic. Mix with meat and brown in shortening. Add water as needed to prevent sticking. When brown, add green onions and parsley and bring to a boil. Add rice, lower heat and cook slowly, stirring occasionally until rice is done, about 30 minutes. Serves 40.

*Mrs. Wanda Thibeaux, Cameron, La.*  
\* \* \*

## RICE AND SEAFOOD SUPREME

½ c. chopped onion  
2/3 c. chopped bell pepper  
2 small cloves garlic, chopped  
1 c. diced celery  
4 sprigs parsley  
¼ c. pimento  
¼ c. margarine or butter  
2 t. salt  
½ t. red pepper  
1 t. black pepper  
1 (10½ oz.) can mushroom soup  
1 c. crab meat  
1 c. shrimp  
3 c. cooked rice  
1 c. bread crumbs  
2 T. butter

Saute onions, bell pepper, garlic, celery, parsley, and pimento in the margarine. Add salt and peppers. Mix until blended. Add soup and stir well. Add crab meat, shrimp, and rice, mixing well without mashing the grains.

Pour into greased casserole dish and top with 1 c. bread crumbs, which have been tossed in 2 T. of butter. Bake 20 minutes in a moderate oven at 400°. Serves six.

*Darlene Guidry*

## SOUTHERN RICE DRESSING

**Roux:**  
1 t. shortening  
1 t. flour  
2 c. broth, chicken or beef  
2 cloves garlic  
2 c. chopped giblets or ground meat  
1 onion chopped  
2 t. parsley, chopped  
2 t. green onion tops, chopped  
4 c. cooked rice  
Salt and pepper to taste

Mix roux and cook over low flame until brown. Add broth, garlic and meat. Let cook for 20 minutes. Add onions and parsley, simmer for 10 minutes. Mix with cooked rice and seasonings. Simmer for about 10 minutes.

*Mrs. Lovenia Bartie*  
\* \* \*

## SPANISH RICE

3 c. cooked rice  
6 slices bacon, cut into 1" pieces  
½ c. minced onion  
1 can (16-ozs.) tomatoes  
2 t. salt  
6-8 drops tabasco  
½ c. shredded American Cheese

Heat oven to 400°. Fry bacon pieces in large skillet over med. heat until crisp. Lift bacon out of skillet. Place in 1½ qt. casserole. Stir bacon around to grease casserole.

Add onion to the bacon fat in skillet and cook until yellow and soft. Stir in cooked rice, tomatoes, salt and tabasco.

Pour mixture into casserole. Sprinkle grated cheese over top. Bake at 400°, 25 to 30 min.

\* This recipe won the Jr. Sweepstakes Award at the 2nd Annual Favorite Food Show in Cameron.

*Roberta Carol Blake*  
\* \* \*

## RICE FARMER CASSEROLE

3 lbs. peeled shrimp  
1 c. chopped onions  
½ c. chopped bell peppers  
4 cloves garlic  
¼ c. oil  
¼ c. flour  
1 small can of tomato sauce  
2 c. water  
3 c. raw shrimp  
1 c. cooked rice  
salt and pepper to taste

Put oil, onions, bell pepper, garlic in hot oil; saute'; add flour and water and cook until onions are tender. Add shrimp and cook 10 minutes then add rice and remove from heat and stir occasionally.

*Mrs. Mervin Chesson*  
\* \* \*

## GOLDEN EGG AND RICE SALAD

2 cups cooked rice  
¼ cup salad oil  
2 Tbsp. vinegar  
2 tsp. salt  
1 Tbsp. mustard  
¼ tsp. Tabasco  
½ cup celery, chopped  
¼ cup onion, chopped  
¼ cup sweet pickle relish  
¼ cup pimento, chopped  
6 hard-cooked eggs, chopped  
½ cup mayonnaise  
1 hard-cooked egg, wedged

Blend with a fork the rice, salad oil, vinegar, salt, mustard and Tabasco. Place in refrigerator to chill. Prepare vegetables -celery, onions, sweet pickles, relish and pimento. Chop hard-cooked eggs. Combine chilled rice, vegetables, mayonnaise and eggs. Place in salad bowl, lined with lettuce. Garnish with cherry tomatoes, egg wedges. Lightly sprinkle with paprika. Serves 6 as a main dish.

*Betty Dugas, Sweet Lake, La.*

## RICE DELICIOUS

1 block butter  
2 oz. can button mushrooms (reserve liquid)  
1 5-oz. can water chestnuts (reserve liquid)  
1 can onion soup  
1 c. raw rice

Melt butter; saute sliced mushrooms and water chestnuts in butter. Add can of onion soup. Pour reserved liquids into empty soup can and finish filling with tap water. Pour c. rice into casserole. Add other mixture into casserole and stir. Bake in preheated oven 300° for 1 hr. in covered casserole.

*Mrs. Annie Swindell*  
\* \* \*

## RICE DRESSING CASSEROLE

1 lb. ground meat  
1 cup raw rice  
1 can cream of mushroom soup  
Dash red pepper  
¼ cup parsley  
Dash salt  
1 stalk celery, diced  
¼ bell pepper, diced  
2 pods garlic, chopped  
¼ cup onion tops, chopped

Combine all ingredients in 2 qt. casserole. Be sure casserole is tightly covered. Bake at 350° for 1 hour. Serves 6 bountifully.

*Mrs. Ronald Theriot, Creole, La.*  
\* \* \*

## RICE MEAT DRESSING

1 lb. ground pork  
½ lb. ground beef  
1 lb. giblets  
2 tbsp. cooking oil  
1 large onion  
1 large green pepper  
1 cup diced celery  
3 cups cooked rice  
2 tbsp. roux  
1 cup parsley  
1 cup green onion  
Salt, black pepper and red pepper to taste

Cook meat with onion, celery and pepper until tender. Add a little water and the roux. Add green onion and parsley and cook a little longer. Add rice and season to taste. Heat thoroughly and serve.

*Mrs. Absie Duhon, Lake Charles, La.*  
\* \* \*

## CHINESE FRIED RICE

3 T. bacon drippings (or butter)  
½ cup green onions and tops, chopped  
1 cup diced celery  
1 cup mushrooms, sliced  
2½ cups cooked rice  
2 T. soy sauce  
1 egg, slightly beaten  
10 slices crisp bacon

Heat butter in skillet. Add onions and celery. Cook until almost tender. Add mushrooms, rice and soy sauce. Cook 10 minutes on low heat, stirring occasionally. Stir in beaten egg and cook only until egg is done. Sprinkle with crumbled bacon and serve. Extra soy sauce may be served with rice.

*Mrs. Mary B. Cockrell, Cameron, La.*  
\* \* \*

## GREEN RICE CASSEROLE

1 pkg. chopped broccoli, cooked  
1 c. cooked rice  
1 can cream of mushroom soup  
½ c. grated cheese  
1 small onion  
shortening

To cook Broccoli, add cooked rice, soup, grated cheese and 1 small onion cooked in shortening. Season to taste. Heat when ready to serve.

*Mrs. Jeanette Benoit*

## RICE & SHRIMP FIESTA

½ c. cooking oil  
2 t. flour  
1 lg. onion, chopped  
½ t. garlic juice  
¼ c. chopped bell pepper  
¼ c. green onion tops  
1 (14¼ oz.) can tomatoes  
3 c. rice  
2 c. water  
2 T. parsley flakes  
2 c. shrimp  
1 (10¼ oz.) can cream of mushroom soup  
2 t. salt  
1 t. pepper

Heat oil, add flour & stir until golden brown. Add onions, garlic juice, bell peppers, tomatoes, and 1 c. water. Cook until onions are tender. Add remainder of water and bring to a boil.

Add shrimp, onion tops, parsley, and mushroom soup & cook for 6 minutes more. Remove from heat. Add rice, salt and pepper and stir once or twice. Garnish with whole boiled shrimp, parsley and lemon wedges.

*Cheri Kay Griffith*  
\* \* \*

## BEEF & RICE CASSEROLE

1 lb. ground beef  
2 T. cooking oil  
½ cup chopped celery  
½ cup chopped bell pepper  
½ cup chopped onions  
1 cup raw rice  
1 T. salt  
½ t. black pepper  
2 oz. chopped mushrooms  
1 to 2 cups whole tomatoes

Brown ground beef in cooking oil. Add celery, bell pepper, onion, rice, salt and pepper. Break up tomato slightly and add. Mix ingredients lightly. Simmer for about one minute. Place in a casserole with a tight fitting lid. Bake at 350° F. for 25 minutes. This recipe will yield from 4 to 6 servings. An electric skillet may be used.

*Mrs. Robert Wicke, Creole, La.*  
\* \* \*

## RICE AND SHRIMP CASSEROLE

1 stick margarine  
1½ cups chopped onion  
1 bell pepper  
½ cup water  
½ tsp. garlic salt  
2 stalks celery, chopped  
1 small can Rotel tomatoes  
3 slices bread  
1 can cream of mushroom soup  
2 cups cooked rice  
¼ cup chopped parsley  
3 cups shrimp

Saute chopped seasonings in margarine; add shrimp and Rotel tomatoes. Cook for five minutes. Add soup and water. Cook 5 minutes longer. Soak bread in water, squeeze out all water and add to shrimp mixture. Add 2 cups cooked rice and parsley. Pour in greased casserole, cover with bread crumbs and bake ½ hour at 450 degrees.

*Nelvia Murphy, Grand Chenier, La.*  
\* \* \*

## RICE FOR WILD GAME

1 c. rice  
2 c. Campbell's onion soup  
(1 can plus water to make 2 cups)  
1 c. mushroom buds  
½ c. water chestnuts  
pinch salt (small)

Place raw rice, soup, salt, mushrooms, and chestnuts in a 2 qt. covered casserole and mix well. Cover and cook in moderate oven (350°) for 30 to 45 minutes or until rice is tender and stands apart.

*Mrs. Ned Crain*



## RICE WAFFLES

Stir together in a mixing bowl:  
1½ cups flour  
4 tsp. baking powder  
¼ tsp. salt  
2 Tbsp. sugar  
**Add:**  
2/3 cup cooked rice. Mix evenly  
with fork and

**add:**  
1½ cups milk  
1 egg yolk, well beaten  
1 T. melted butter

Stir well. Fold in 1 egg white beaten stiff. Heat waffle iron, do not grease it. Pour 1 T. of batter into each compartment, near the center, it will spread to fill the iron. Cover and leave closed until steaming stops. Waffles should be well puffed and brown. Lift from the iron with a fork. Yield: 4-6 servings.

*Thelma D. Broussard, Grand Chenier, La.*

\* \* \*

## RICE-CRAB BAKE

1 cup cooked rice  
1 cup cooked crab meat  
1½ cup mayonnaise  
1 cup heavy cream  
1 tsp. chopped parsley  
½ tsp. pepper  
6 hard-cooked eggs, chopped  
1 T. minced onion  
½ tsp. salt  
¼ tsp. red pepper  
½ cup grated cheese

Combine all ingredients except cheese. Place in buttered dish, sprinkle cheese on top, bake at 350° until cheese melts. Serves 4-6.

*Lori McNeese, Grand Chenier, La.*

\* \* \*

## RICE DRESSING

2 lbs. ground beef  
1 can cream of celery soup  
1 can cream of chicken soup  
2 tablespoons Kitchen Bouquet  
¼ cup each bell pepper, onion, green  
onion and parsley  
1 soup can water  
2 cups rice  
Salt and pepper to taste

Preheat oven to 350 degrees  
Brown meat in pot that is oven-proof. Add bell pepper, onion, green onion and parsley. Simmer 5 minutes. Add soup and water mixed with Kitchen Bouquet. Add rice and stir mixture until well mixed. Cover pot and place in oven. Check after 45 minutes, stir and cook another 50 minutes. Dressing is cooked when rice is tender. Will serve 15 to 20 people. Freezes well in foil. To reheat, punch holes in foil and heat for 45 minutes.

*Mrs. Ronald David, Gueydan, La.(Klondike)*

\* \* \*

## QUICK AND EASY CAJUN SURPRISE

1 cup firmly packed cooked rice  
1 cup firmly packed crabmeat  
1 cup minced onions  
½ cup boiled diced potatoes  
½ cup smoked bacon bits  
1 (12-oz.) can Mexicorn (drained)  
6 eggs  
½ tsp. salt  
1/3 cup cooking oil

In a large bowl mix rice, crabmeat, onions, boiled potatoes, bacon bits and Mexicorn. In a smaller bowl beat eggs and salt and add to mixture in larger bowl. Heat 1/3 cup cooking oil in 5 quart pot; pour mixture in and cook for 6 minutes; stirring constantly. Serve immediately; serves 4 to 6 people.

*Lea Lemaire, Sweet Lake, La.*

\* \* \*

## RICE DRESSING

1 stick oleo  
1 cup chopped onion  
1 cup chopped celery  
½ cup chopped bell pepper  
1 bunch chopped green onions  
2 cans onion soup  
2 cups raw rice  
1 tsp. Tabasco  
2 to 3 T. Worcestershire sauce  
1 tsp. salt  
½ tsp. pepper  
1 tsp. Trappey's seasoning  
1 tsp. sweet basil  
Drippings from roast, turkey, chicken, or  
3 beef boullion cubes dissolved in hot water  
½ cup chopped parsley  
1 or 2 cans sliced mushrooms  
1 cup lightly toasted almonds

Melt the oleo in a heavy pot. Add onion, celery, bell pepper and the white part of the green onions. Cook until lightly brown or just limber. Add soup and raw rice. Add the seasonings (I use whatever I have on hand and what my family likes - use your own ideas here,) and some of the drippings or boullion. Stir well and cook over a low fire, stirring often to keep the rice from sticking. Add a little liquid as needed to be sure the rice has enough moisture to cook it done. When almost done, (about 20 to 25 minutes), add the green onion tops, parsley, mushrooms and almonds. This is a good dish to serve with any meat.

### Variations:

I have added about 1 pound ground meat which has been cooked until the red is gone and has begun to slightly brown - cooked shrimp - tomatoes  
\* (This is an original recipe.)

*Mrs. Walter Phillips, Lake Charles, La.*

\* \* \*

## PIZZA FROM RICE COUNTRY (Using ground beef)

### Crust

- (a) Combine:  
3 cups cooked rice  
2 eggs, beaten  
1 cup shredded Mozzarella cheese  
(b) Press rice mixture firmly into a 12" greased Pizza pan by spreading evenly with a spatula. Bake at 450 degrees for 20 minutes.

### Ground Meat Topping

- (a) Cook the following until lightly browned:  
1 pound ground beef  
½ cup onion, chopped  
1 4-oz. can sliced mushrooms  
(b) Add the following:  
2 cans (8-oz. each) tomato sauce  
1 teaspoon oregano  
1½ teaspoons basil  
½ teaspoon garlic powder  
½ teaspoon salt  
(c) Cook 1 minute  
(d) Spread evenly over rice crust  
(e) Top with 1 cup Mozzarella cheese (shredded or sliced) and 2 tablespoons grated Parmesan cheese.  
(f) Bake at 450 degrees for 10 minutes longer. To serve, cut in wedges.



*Winning dish at the  
International Rice Festival  
Crowley, La. 1973*

### To Freeze Pizza

Omit last 10 minutes of baking time. Cover and freeze. To serve: Allow pizza to thaw. Remove cover and bake at 450 degrees for 10 minutes.

*Jo Ellen Hebert, Sweet Lake, La.*

\* \* \*

## FETTUCINI

1 can Cream of Mushroom Soup  
¾ cup milk  
½ cup grated Parmesan cheese  
3 cups cooked hot noodles  
4 T. butter or margarine

In large saucepan, stir soup over low fire until smooth; blend in milk and cheese. Heat; stir now and then. Just before serving, toss hot noodles with batter, combine with soup mixture. Serve with additional cheese. Yield: 4 servings.

*Francis Hicks, Hackberry, La.*

## CORNBREAD DRESSING

1 fryer  
1 pkg. cornbread mix, prepared  
1 stalk celery, chopped  
1 bell pepper, chopped  
½ onion, chopped  
1 cup onion tops  
4 boiled eggs, chopped  
Chicken broth  
½ cup milk  
Salt & pepper to taste

Boil fryer until tender and save the broth. Grind the meat and add to the cooked and crumbled cornbread. Add the 4 eggs. Boil the onions, bell pepper and celery in 2 cups water, until tender. Add to the meat mixture. Add onion tops, milk and broth until thin. Add seasoning and bake at 400° until mixture is thickened, approximately 30 minutes.

*Mrs. Lidian Richard, Grand Chenier, La.*

\* \* \*

## PAM'S SPECIAL RICE FIESTA

1 pound ground beef  
1 teaspoon salad oil  
1/3 cup diced onions  
2 teaspoons salt  
1 teaspoon chili powder  
¼ teaspoon black pepper  
1 12-oz. can whole kernel corn  
1 16-oz. can stewed tomatoes  
¼ cup catsup  
1 beef boullion cube  
1/3 cup thin strips green pepper  
3 cups cooked rice



*1st Place 1973  
Favorite Food Show*

Brown ground meat in oil. Add onion, Cook over low heat (240 degrees) until onion is tender. Add seasonings, corn, tomatoes, catsup and beef boullion cube. Bring to a boil and let simmer for 2 to 3 minutes. Stir in green pepper and cooked rice. Let simmer again for 2 to 3 minutes. Serves 6 persons.

*Pamela Duhon, Sweet Lake, La.*

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## MACARONI AND CHEESE

1 cup cooked macaroni  
1 cup bread crumbs  
1 tsp. chopped onion  
1 cup grated cheese  
2 eggs, well beaten  
1 tsp. green pepper  
1 Tbsp. butter  
1½ cups milk  
Salt and pepper to taste

Combine all ingredients and place in casserole, which has been greased. Bake in moderate oven (300°) about 45 minutes.

*Glenda McPherson, Grand Chenier, La.*

\* \* \*

## VEGETABLES



## BROCCOLI AND OYSTERS AU GRATIN

1 pkg. frozen chopped broccoli  
3 cups cooked rice  
1 pint oysters, drained  
¾ cup sour cream  
2 tbsp. catsup  
¼ cup milk  
2 tsp. sherry  
2 tsp. lemon juice  
1 tsp. cream style horseradish  
1½ tsp. Lea & Perrins  
6-8 drops hot pepper sauce  
1½ tsp. onion salt  
½ cup buttered bread crumbs

Cook broccoli, drain, toss lightly with rice. Spoon into a greased casserole. Arrange oysters on rice mixture. Combine remaining ingredients except bread crumbs. Sprinkle with the bread crumbs. Bake at 350 for 20 minutes. Serves 6.

*Martha Fontenot, Cameron, La.*

\* \* \*

## YAM STUFFED APPLES

1½ cups mashed yams  
½ cup light brown sugar  
1 well-beaten egg  
¼ tsp. cinnamon  
¼ tsp. salt  
1 tsp. vanilla  
2 T. melted butter  
6 large apples  
6 T. marshmallow cream  
6 T. chopped nuts

### Syrup:

1 cup light brown sugar  
1 cup water  
2 T. butter  
½ tsp. ground cinnamon  
½ tsp. ground nutmeg

Mash yams and set aside. Mix brown sugar, egg, cinnamon, salt, vanilla and butter. Wash apples, core and scoop out, leaving shells about ¼ inch thick. Preheat oven to 350°. Blend apple meat in electric blender, then combine with mashed yams and sugar-egg mixtures. Fill apple shells with this mixture. Combine ingredients for syrup and bring to a hard boil. Pour some of the syrup into individual buttered cups in which you will set the stuffed apples. Cook for 50 minutes. Two minutes before done, put marshmallow cream on top and let melt. Cool for 10 minutes, then sprinkle with additional syrup and sprinkle nuts over all.

\* First place winner in the 1977 Favorite Food Show.

*Yvonne Savoie, Grand Lake, La.*

## BELL PEPPERS STUFFED WITH SHRIMP

4 large bell peppers  
1 lb. shrimp, peeled  
½ to 1 cup minced onion  
3 slices stale bread soaked in water  
2 T. Lou-Anna oil  
2 T. flour  
salt cayenne & worcestershire sauce to taste

Wash, halve and core peppers. Saute' shrimp until pink in butter. Make a small, light roux with the oil and flour. Add onions to roux and cook until onions are tender. Add shrimp and bread (with the water that clings to it), then add seasonings to taste. It takes a good bit of seasoning because of the bread. Mix thoroughly, stuff the dressing into the pepper halves and top with bread crumbs. Place in baking dish with ½ inch of hot water surrounding the peppers. Bake at 375 degrees for 45 minutes to an hour.

*Mrs. Arnold Murphy*

\* \* \*

## ASPARAGUS CASSEROLE

1 large can green asparagus tips  
1 can cream of mushroom soup  
4 hard-cooked eggs, cubed  
¼ lb. American cheese, coarsely grated  
12 toasted salted crackers, crumbled  
Salt and pepper to taste  
1 cup milk

Crumble crackers in bottom of casserole. Add grated cheese, then egg, then asparagus, then soup. Repeat layers, dotting each with black pepper and salt. Sprinkle top with crumbs. Add milk to moisten. Bake 20 to 30 minutes in moderate oven.

*Mrs. Lyle Crain, Grand Chenier, La.*

\* \* \*

## CREAMY CRUNCHY GREEN BEAN CASSEROLE

1 1-lb. can French-style green beans, drained  
½ to 1 (10½-oz.) can Cream of Mushroom soup, undiluted  
1 5-oz. can water chestnuts, drained and diced  
¼ tsp. soy sauce  
Crushed potato chips or crumbled cheese crackers, enough for topping

Combine beans and water chestnuts and over this pour the cream of mushroom soup that has been combined with the soy sauce. Fold in lightly with a fork until well mixed. Place this mixture in a 1-quart casserole and bake at 350 degree oven for 20 to 25 minutes, until bubbly. Top with the potato chip crumbs the last five minutes of baking or use as a garnish.

*Mrs. Chas F. Hebert, Cameron, La.*

*Mrs. M. C. Kelley, Oak Grove, La.*

\* \* \*

## EGGPLANT CASSEROLE

4 cups cubed eggplant  
1 medium-sized onion  
1 cup cracker or cooked rice  
½ cup cut-up cheese (grated)  
1 egg, well beaten  
2 Tbsp. margarine

Boil eggplant and onion until tender. Drain and mix with next 4 ingredients. Put in casserole dish and sprinkle cracker crumbs over the top. Dot with margarine and bake at 350 degrees for 30 minutes.

*Mrs. Telsmar Bonsall, Creole, La.*

\* \* \*

## SQUASH PIE

Boil 6 small squash until tender.

Cream ¼ cup margarine, add and beat 4 egg yolks and 2 cups sugar until creamy. Add squash and beat. Add 1 tsp. vanilla, 1 can pineapple, 3 Tbsp. flour. Blend well. Cook at 375 degrees until brown. Beat 4 egg whites and put on top and brown in oven.

*Mrs. Margaret Hebert, Grand Chenier, La.*

\* \* \*

## MARINATED CARROTS

5 cups sliced carrots  
1 medium size onion sliced in rings  
1 small bell pepper sliced in rings  
1 can tomato soup  
½ cup salad oil  
1 cup sugar  
¾ cup vinegar  
1 tsp. prepared mustard  
1 tsp. Worcestershire Sauce  
1 tsp. salt  
1 tsp. black pepper

Cook carrots until barely done; do not let them get soft. Drain and cool. Combine cooled carrots, onion rings, bell pepper rings. Mix other ingredients and pour over vegetables. Cover and marinate in the refrigerator for 12 hours before serving. Will keep 2 weeks refrigerated.

\* First place winner in the 1977 Favorite Foods Show

*Mrs. Albert Guidry, Sweet Lake, La.*

\* \* \*

## SWEET POTATO PONE

4 eggs, beaten until frothy  
2 cups sweet milk  
1 quart grated sweet potatoes  
1 cup sugar  
¼ cup bacon drippings or melted butter  
1 tsp. nutmeg  
1 tsp. ground cinnamon  
½ tsp. salt

Pour milk over grated potatoes. Mix sugar, spices and salt. Add milk, eggs, and sugar mixture to potatoes. Add bacon drippings, or melted butter. Grease bottom and sides of a baking dish. Pour pudding into dish and bake at 350° for about one hour. Stir now and then as mixture will brown on sides and tops before it is done in center. It will have a grainy texture and nutty taste.

(This recipe parallels one used by my maternal grandmother, Susan McCall Stine, back when I was a small girl and our Chenier days seemed to center about that big black cookstove and the delicious dramas that wafted from its heart.)

*Bernice Hollister Stewart, Lake Arthur, La.*

\* \* \*

## ALICE'S EGGPLANT CASSEROLE

5 large eggplants  
2 quarts shrimp (peeled)  
1 large onion, chopped  
1 large bell pepper, chopped  
½ stick butter or oleo  
1 cup parsley, minced  
1 cup onion tops, minced  
10 slices toast (crumbled)  
Salt and pepper to taste

Peel eggplants, salt, dice and bring to a boil until tender. Drain in colander and set aside. Brown shrimp, onions and bell pepper until tender. A little water may have to be added. Measure ½ cup bread crumbs and save to sprinkle on casserole top. Soak the rest in just enough milk to wet it. Mix all ingredients together, season to taste, sprinkle bread crumbs to cover top, pour into buttered casserole dish and bake at 350° until golden brown (about 15 minutes.)

*Mrs. Lynex Richard, Creole, La.*

\* \* \*

## FRIED CUCUMBERS

10 medium size cucumbers  
½ quart milk  
4 eggs  
Salt and pepper to taste  
Fish fry

Slice cucumbers approximately ¼ inch thick and soak in milk approximately 2 hours to soften. Then add milk to beaten eggs and season with salt and pepper. Fill a plastic bag about ¼ full with commercial fish-fry mix. Dip cucumber slices in batter, then in plastic bag and shake until each slice is well coated. Fry in deep fat until golden brown. Drain well before serving.

*Mrs. Jules Dronet, Cameron, La.*



## OLD FASHIONED ONION RINGS

4 large yellow onions  
Vinegar  
3 eggs  
2 cups milk  
4 cups flour  
Salt and black pepper

Slice the onions about ¼ inch thick; soak in vinegar about 30 minutes. Beat eggs and gradually beat in milk until well mixed. Season flour with salt and pepper. Take onions out of vinegar marinade, drop in egg-milk mixture for about 2 or 3 minutes, then roll in the seasoned flour. Fry in deep fat fryer until brown. Serve hot or cold. Serves 4.

*Robert O. "Bobby" Styron, Cameron, La.*

\* \* \*

## SWEET POTATO SURPRISE

2 cups cooked sweet potatoes  
1 egg beaten  
½ tsp. salt  
¼ tsp. pepper  
8 marshmallows  
½ cup crushed corn flakes  
Hot shortening

Combine warm, mashed potatoes with beaten egg, salt and pepper. Add a little milk if mixture is too dry to form into balls. Shape into 8 balls with a marshmallow inside each. Roll in crushed corn flakes and fry in deep, hot shortening until golden brown. Yield: 6 to 8 servings.

*Gerald Richard, Grand Chenier, La.*

\* \* \*

## MIRLITON STUFFED WITH SHRIMP

3 mirlitons  
1 T. butter  
1 chopped onion  
1 clove garlic minced  
1 chopped tomato  
1 sprig parsley minced  
1 bay leaf minced  
¾ c. bread crumbs  
1 doz. boiled shrimp

Cut mirlitons in half and boil in salted water until tender. Scoup out tender insides, mash and leave shells in nice condition to stuff. Put butter into frying pan, heat and add onions and garlic. Add tomato, parsley and bay leaf. Season with salt and pepper to taste. Take the mashed mirliton and mix with bread crumbs (soaked and squeezed out). Season well and fry for 5 minutes. Add shrimp. Combine these mixtures and fill mirliton shells. Sprinkle grated crumbs over the tops, dot with butter and bake in oven until a rich brown.

*Bonnie Miller*

\* \* \*

## STUFFED EGGPLANT

1½ lbs. eggplant  
1 lb. deveined shrimp, cooked  
2 T. butter or margarine  
½ c. finely chopped onion  
1/3 c. coarsely chopped bell pepper  
¼ c. fine dry bread crumbs  
1 egg yolk  
2 t. chili powder  
1 T. dried parsley flakes  
1 t. salt  
½ t. black pepper

### Topping

½ c. soft bread crumbs  
2 T. melted margarine or butter

Cut eggplant in half, lengthwise; place halves in large saucepan with 1" boiling, salted water. Cover and cook 10 minutes. Remove eggplant and cool. Next saute onions and bell pepper in butter or margarine until they are wilted. If shrimp are large, cut in small pieces. Cut out pulp from eggplant, leaving a ½ inch shell. mix chopped eggplant, cooked vegetables, dry bread crumbs, shrimp, egg yolk, chili powder, parsley, salt and pepper. Spoon into eggplant shell. Mix the bread crumbs and the melted butter; sprinkle over shrimp, filling in eggplant shells. Bake 20 to 30 minutes at 350 degrees or until filling is hot and crumbs start to brown. Serves 4.

*Mrs. Donna Ducote*

## CORNED BEEF AND CABBAGE CASSEROLE

2 lbs. chopped cabbage (1 inch squares)  
2 tbsps. salt  
4 T. minced onion  
1 tsp. caraway seeds  
1½ T. prepared mustard  
½ tsp. salt  
1 10-oz. can condensed Cheese soup  
Evaporated milk to fill soup can  
2 T. butter  
1½ cups seasoned herbed croutons  
4 slices American cheese  
12-oz. can diced corned beef

Cook cabbage in 2 inches of boiling water with 2 teaspoons salt. Cook 7 to 10 minutes until crisp tender; drain well. Combine onion, caraway seeds, mustard and ½ tsp. salt, cheese soup and milk. In 2 quart casserole dish, layer cabbage, diced corned beef and soup mixture, ending with soup. Melt butter in skillet and stir in croutons to coat. Do not brown. Bake casserole at 350° for 35 minutes. Remove from oven, arrange croutons in circle around edge of casserole dish. Cut cheese slices in diagonal wedges and arrange in center of casserole. Return to oven and bake 10 minutes more.

Mrs. Bessie LeDoux, Cameron, La.  
\* \* \*

## BROCCOLI AND CAULIFLOWER CASSEROLE

1 large onion, finely chopped  
2 T. butter  
1 can Cream of Chicken soup  
1 cup Parmesan cheese (grated)  
¼ small (8-oz) can evaporated milk  
2 pkg. frozen whole broccoli, chopped  
2 pkg. frozen cauliflower  
1 cup Italian bread crumbs  
½ stick butter

Saute onions in butter. Add soup, cheese and milk. In separate saucepan cook broccoli and cauliflower according to package directions. Add to above mixture, stir and pour into 2½ quart casserole. Mix together butter and bread crumbs and sprinkle on casserole. Bake uncovered at 350° until bubbly. Serves 10.

Jennifer Canik, Grand Chenier, La.  
\* \* \*

## THERESE'S YAM BAKE

1 large can sweet potatoes, drained  
1¼ cups sugar  
¼ stick butter  
2 eggs  
1 large can Pet evaporated milk

Mix all ingredients together in mixer. Place in large flat rectangular baking dish and cook for 45 minutes at 350°.

¾ stick butter  
½ cup light brown sugar  
½ cup coconut  
½ cup chopped pecans  
1 cup cornflake crumbs

Combine ingredients, mixing well. Spread on top and cook an additional 15 minutes. This will not be firm when taken from the oven. Cool 15 to 20 minutes before serving.

\* First place winner in Sr. 4-H division of the Favorite Foods Show.

Theresa Powers, Hackberry, La.  
\* \* \*

## STEWED OKRA (JOHNSON BAYOU STYLE)

1 gallon okra, cut up in slices  
1 whole large onion (cut fine)  
½ cup cooking oil  
1 16-oz. can whole tomatoes  
1 8-oz. can tomato sauce

Saute okra and onion in cooking oil in iron pot until okra is no longer ropey. Add tomatoes and tomato sauce, put on lid, turn fire to low and let steam about 30 minutes.

Mrs. Lena Jinks, Johnson Bayou, La.

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## SUNSHINE SOUFFLE

7 large eggs separated  
1/3 cup margarine  
6 T. flour  
Dash Cayenne  
½ tsp. salt  
1¼ cups milk  
½ cup Parmesan cheese  
½ cup coarsely grated sharp Cheddar cheese  
¼ tsp. Cream of Tartar  
¼ tsp. salt



Place whites and yolks in separate bowls. Let whites warm to room temperature for 1 hour. Grease bottom of 15 x 10 x 1 inch jelly roly pan, line bottom with wax paper then grease with butter. Heat oven to 350°. Melt butter in saucepan. With rubber spatula, stir in flour, cayenne and salt until smooth. Gradually stir in milk. Bring to a boil, stirring. Reduce heat, simmer, stirring until thick and leaves the bottom of the pan. Beat in cheeses. With wire whisk, beat yolks, beat in cheese mixture. With mixer at high speed, beat whites with salt and cream of tartar until stiff peaks form when beater is slowly raised. With under and over motion, fold one third whites into cheese mixture. Carefully fold in remaining white to combine. Turn into pan. Bake 15 minutes or until surface is puffed and firm when pressed with fingertips. With metal spatula, loosen edges of souffle. Invert on waxed paper sprinkled lightly with Parmesan cheese. Peel off waxed paper. Spread surface evenly with desired filling. From short side roll up, place seam side down on serving dish.

Note: For Sunshine Souffle, place the souffle seam, side down on a greased cookie sheet. Arrange 3 slices of Cheddar cheese over top. Broil about 4 inches from heat, just until cheese melts. Use large spatula to remove to serving dish or board. Garnish with bell pepper rings, hard cooked egg, pimentos and curly parsley.

**Spinach filling**  
2 10-oz. pkgs. frozen spinach  
2 T. margarine  
¼ cup finely chopped onion  
¼ tsp. salt  
¼ cup grated sharp Cheddar cheese  
½ cup French onion dip

Cook spinach as package label directs. Turn into sieve and press to remove moisture. In hot margarine in medium skillet, saute onions until golden. Add spinach, salt, cheese and onion dip.

\* National 4-H Poultry and Egg Conference Egg Preparation Demonstration contest winner in Louisville, Kentucky.

Christine Chesson, Sweet Lake, La.  
\* \* \*

## SALADS AND SALAD DRESSINGS



## ORANGE PINEAPPLE SALAD

1 15¼ oz. can chunk pineapple  
1 16-oz. can crushed pineapple  
1 lb. 13-oz. can pears, diced  
5 oranges, cubed  
1 small pkg. miniature marshmallows  
1 carton sour cream  
1 can Angel Flake coconut  
Small amount of grated pecans

Drain juice from the oranges, pineapple and pears, then mix all the fruits, marshmallows and sour cream together. Spread the coconut on top. Next sprinkle the grated pecans along the edge. Put this salad in the refrigerator and chill overnight.

Wilma Savoie, Creole, La.

## SHRIMP SALAD

2 lbs. boiled shrimp (more or less)  
8 oz. cream cheese (softened)  
3 boiled eggs (chopped)  
¾ cup equal parts of Mayonnaise & Eagle Brand Milk  
2 tbsps. pickle relish  
1 tsp. onion (chopped)  
Salt and pepper to taste  
Celery, chopped green peppers and minced parsley if desired

Combine all ingredients, mix thoroughly and put together with equal parts of mayonnaise and Eagle brand milk. Serve on lettuce leaves, garnish with olives, or thin for sandwiches or dips. Flavor improved by chilling.

Luella McCormic, Johnson Bayou, La.  
\* \* \*

## THREE BEAN SALAD

2 cans green beans, drained  
2 cans wax beans, drained  
2 cans red kidney beans, drained  
1 large red onion, chopped  
1 large green pepper, slivered  
½ cup salad oil  
2/3 cup wine vinegar  
½ tsp. worcestershire sauce  
½ cup sugar  
1 clove garlic, split  
1 tsp. salt  
¼ tsp. pepper

In large salad bowl, lightly toss beans, onions and green pepper. In jar with tight fitting lid, shake oil, vinegar, worcestershire sauce, sugar, garlic, salt and pepper until well mixed. Discard garlic. Pour dressing over beans; toss to coat well and refrigerate 2 or 3 hours before serving.

Camellia Nunez, Creole, La.  
\* \* \*

## WATERGATE SALAD

1 pkg. Jello brand Pistachio instant pudding  
1 16-oz. can crushed pineapple  
1 cup chopped nuts  
1 cup Marshmallow (miniature size)  
1 small cool whip

Mix everything but cool whip. Place in pan, cover with cool whip. Chill for 1 hour.

Mrs. Larry McNeese, Grand Chenier, La.  
\* \* \*

## CABBAGE SALAD AND DRESSING

1 large head cabbage  
½ t. sugar  
½ t. salt  
½ t. black pepper

**Dressing:**  
½ c. salad dressing or mayonnaise  
3 T. cream (milk)  
1 t. vinegar (optional)  
¼ t. prepared mustard (optional)

Shred cabbage in large mixing bowl. Sprinkle sugar, salt, pepper, over cabbage. Mix dressing ingredients as listed until blended to the thickness of heavy cream. Pour over cabbage, toss well and chill 30 min. Garnish with paprika, olives, bell pepper. Variations: shredded carrots - red cabbage - Italian dressing to dressing mix.

Mrs. Sue Theriot  
\* \* \*

## MACILDA'S SALAD

1 No. 2½ can crushed pineapple  
1 box strawberry jello  
3 T. sugar  
1 box small curd cottage cheese  
1 container cool whip (med. size)

Heat pineapple to a boil. Add to jello and sugar, stir and dissolve. Let cool, add cottage cheese and cool whip. Stir well and put in refrigerator overnight.

Mrs. Charles Theriot, Grand Chenier, La.

## JELLIED WHOLE TOMATO ASPIC

2 cans whole tomatoes  
2 3-oz. pkg. lemon gelatin  
1 cup boiling water  
Cold water as needed  
2 tbsps. fresh lemon juice  
½ tsp. bottled pepper sauce  
¼ cup chopped green onion  
1½ tbsps. finely chopped parsley



1st Place  
1974 Favorite Food Show

Drain tomatoes; reserve juice. Dissolve gelatin in boiling water. Add cold water to reserved tomato juice to make 2 cups liquid. Stir into dissolved gelatin. Add remaining ingredients and stir until well mixed. Pour small amount of gelatin mixture into lightly oiled ring mold. Arrange whole drained tomatoes in mold then add remaining gelatin. Chill until firm. Unmold on bed of lettuce leaves.

Suzanne Robicheaux, Grand Lake, La.

## ETHEL'S BAKED BEANS

6 cans Pork & Beans (16-oz.)  
½ cup water  
2 onions, chopped  
1 bell pepper, chopped  
3 cloves garlic, chopped  
1 small bottle catsup  
1 tsp. mustard  
3 T. Worcestershire sauce  
1 cup brown sugar  
½ tsp. red pepper and salt to taste  
8 slices bacon

Mix all ingredients together except bacon. Pour into 8 quart pan and lay slices of bacon on top. Bake 300° for 2½ hours. Serves about 30 people.

Mrs. Fredman Theriot, Creole, La.

### CRANBERRY WALDORF a la GRAND CHENIERE

2 cups (1 lb.) fresh cranberries  
3-4 large crisp apples, unpared and chopped  
3 cups miniature marshmallows  
¾ cup sugar  
1 cup broken walnuts  
¼ tsp. salt  
2 cups whipping cream  
1 cup Orange Liquor (Grand Mariner)

Grind cranberries, marshmallows and apples. Combine with sugar. Cover and chill overnight. Add nuts and salt. Whip 1 cup of cream with ¼ cup Orange Liquor (Grand Mariner) and fold into chilled mixture. Whip remaining cream. Add ½ cup powdered sugar and 2 T. Orange Liquor. Top salad with this. Chill and then serve. Note: You may grind more walnuts and put on top of the whipped cream for garnish.

Mrs. Jennie Blasingame, Lake Charles, La.

\* \* \*

### CREOLE SALAD BOWL

½ cup salad oil  
½ cup vinegar  
½ tsp. sugar  
1 chopped boiled egg  
3 T. minced parsley  
½ head lettuce, cut in wedges  
3 tomatoes, cut in wedges  
2 cucumbers, peeled and sliced  
2 green onions, cut in rings  
1 onion, sliced thin  
1 cup chopped celery

Make the dressing for the salad the night before by mixing oil, vinegar, sugar and parsley together and place in a covered jar in refrigerator. Combine all other ingredients in salad bowl and just before serving, add dressing, tossing lightly. Serves 6.

Floyd Kelley and "Sing" Faulk, Cameron, La.

\* \* \*

### APRICOT SALAD

1 large can apricots, chopped fine  
1 can crushed pineapple  
2 pkgs. orange jello  
¼ cup miniature marshmallows

Drain and chill fruit, reserving juice. Mix jello with 2 cups hot water and 1 cup fruit juice (reserve rest of juice for topping). Chill. Then fold in fruit and marshmallows and chill until firm. I use a 9" x 13" pyrex dish.

#### Top with the following:

½ cup sugar  
3 T. flour  
1 egg, beaten  
1 cup juice  
2 T. butter  
1 cup whipping cream whipped  
¼ cup grated cheddar cheese

Cook the first four ingredients until real thick, stirring constantly. Add butter and cool. When cold, add cream. Spread on top of salad and sprinkle the cheese on top.

Mrs. Carrie Montgomery, Cameron, La.

\* \* \*

### HOLIDAY FRUIT SALAD

1 can Comstock Apricot Pie filling  
1 (17 oz.) can chunk pineapple  
1 (17 oz.) can peaches, chopped  
1 (6½ oz.) can mandarin oranges  
1 carton frozen strawberries  
4 bananas, sliced

Drain pineapple, peaches and organes. Cut up peaches and combine remainder of ingredients and chill. This salad can be made ahead and stored up to a week. If apricot pie filling is not available substitute strawberry pie filling and add large can apricots, drained, and cut up. The apricots keep the bananas from turning dark.

Geneva Griffin, Cameron, La.

\* \* \*

### STRAWBERRY JELLO SALAD

1 large box Strawberry Jello  
1 c. hot water  
1 small can crushed pineapple (optional)  
2 bananas, mashed  
1 box frozen strawberries  
1 box sour cream

Mix jello with hot water. Add pineapple, bananas, and strawberries. Pour half of mixture in bowl and allow to jell. Spread box of sour cream and pour remainder of jello mixture and place in refrigerator to jell.

Mrs L.J. Toups

\* \* \*

### BOILED DRESSING

1½ T. sugar  
1 T. flour  
¼ tsp. salt  
1 T. prepared mustard  
3 egg yolks, slightly beaten  
¾ cup cold water  
¼ cup vinegar  
1 T. butter or oleo

Mix sugar, flour and salt; add mustard, egg yolks, cold water and vinegar. Mix until smooth. Bring to a boil over medium heat. Cook until thickened. Add 1 T. butter or oleo, mix well. Yield: about 1 cup. May be thinned with cream. Good for potato or Waldorf salad. This is a very old recipe in the Hartwell family.

Blance Hollister, Lake Arthur, La.

\* \* \*

### HOT CHICKEN SALAD

3-4 cups diced cooked chicken  
2 cups chopped celery  
2 cups chopped onion  
1 cup chopped bell pepper  
1 small jar pimentos, chopped  
1 can mushroom soup  
¼ cup mayonnaise  
1 tsp. curry powder  
6 boiled eggs, diced  
1 cup cooked rice  
1 small bag potato chips, crushed

Mix chicken with chopped celery, onion, pepper and pimentos. Add soup, mayonnaise and curry; fold in. Add eggs and rice and continue folding lightly till well mixed. Pour in buttered 9" x 13" pyrex baking dish. Bake at 350° for 45 minutes. Remove from oven and sprinkle with crushed potato chips. Serves 16-18.

Mrs. Pansy Rogers Bonsall, Port Arthur, Texas  
(Native of Cameron, La.)

\* \* \*

### A QUICKIE HEALTH SALAD

1 can mandarin oranges (with juice)  
1 small can crushed pineapple (with juice)  
1 pkg. apricot jello  
2 sliced bananas  
Add any left over fruit  
1 9-oz. cool whip

Drain juices from oranges and pineapple, heat and dissolve jello. Add oranges, pineapple, bananas and any left over fruit. Fold in cool whip and let set to gel.

Raye Phifer, Silver Spring, Maryland  
(Native of Grand Chenier, La.)

\* \* \*

### TROPICAL FRUIT CUP SALAD

1 3 oz. pk. cherry jello  
1 9 oz. can crushed pineapple  
1 cup boiling water  
¾ cup sliced bananas  
½ cup shredded coconut

Dissolve jello in boiling water. Drain pineapple, measure the juice. Add water to equal 1 cup; stir into jello. Chill in individual dishes. To serve, top with whipped cream and cherry on top.

Dianne Myers

### ROSY FRUIT - COCKTAIL SLICES

2 3-ounce packages cream cheese  
1 cup mayonnaise  
1 cup heavy cream, whipped  
1 No. 2½ can (3½ cups) fruit cocktail, well drained  
½ cup drained maraschino cherries, quartered  
2½ cups (about 24) large marshmallows, cut up, or tiny marshmallows few drops red food coloring or cherry juice

Soften cream cheese; blend with mayonnaise. Fold in remaining ingredients. Pour salad mixture into two 1 quart round ice cream or freezer containers, or other containers. Freeze firm about 6 hours or overnight. To serve, let stand out a few minutes, then remove from container, slice, and place on crisp lettuce. Trim with cherries (stem on), small lettuce leaves. Makes 10 to 12 servings.

Becky Morris

\* \* \*

### SUNNY SEA SALAD

1-3 oz. pkg. lemon gelatin  
1 cup hot water  
¾ cup cold water  
1 T. vinegar  
1 tsp. salt  
1-2 T. chopped pimento  
1 T. prepared horseradish  
1 tsp. grated onion  
1½ cups coarsely cut boiled shrimp  
½ cup quartered and sliced cucumber

Dissolve gelatin in hot water. Add cold water, vinegar and salt. Blend well. Chill until slightly thickened. Fold in remaining ingredients until set. Serve on lettuce with mayonnaise.

Marie Taylor, Beaufort, North Carolina

\* \* \*

### SLOVOKE POTATO AND EGG SALAD

4 medium red potatoes, boiled  
6 hard boiled eggs  
1 medium onion sliced  
½ lb. bacon, cooked and crumbled  
½ cup bacon drippings  
¼ cup vinegar  
Salt and pepper to taste



Slice boiled potatoes, eggs and onion about ¼ inch thick. Arrange one layer potatoes, a layer of onions and a layer of eggs. Fry bacon; remove from grease, drain and crumble. Add vinegar to bacon grease and bring to boil. Pour this mixture over the salad and sprinkle the crumbled bacon on top.

\* This recipe is a 4-H Egg Cookery Contest Winner.

Stephen Canik, Grand Chenier, La.

\* \* \*

### JELLO SALAD

1 box lemon jello  
1 box lime jello  
2 cups hot water  
1 cup grated cheese  
1 small can crushed pineapple  
1 cup shredded carrots  
1 small can evaporated milk

Mix first 3 ingredients and chill until slightly thickened. Add last and mix well. Pour into dish and chill. Serve on lettuce.

Roxanne Myers

\* \* \*

### SURPRISE SALAD

1 pkg. lemon jello  
½ pint whipping cream  
1 can crushed or chunk pineapple  
2 cups miniature marshmallows  
½ cup mayonnaise  
½ cup nuts

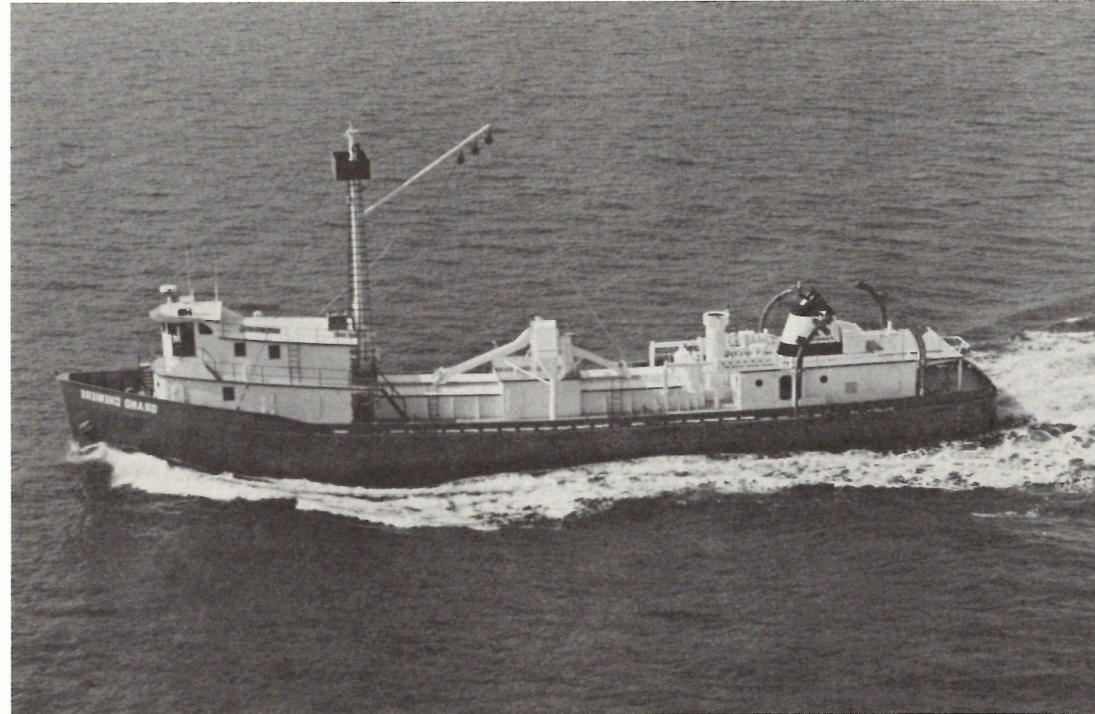
Dissolve jello in hot water. Put in freezer or refrigerator to set (almost). Add rest of ingredients and put back in refrigerator until ready to serve.

Mrs. Larry Eagleson, Sweet Lake, La.

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### BESSIE'S FAVORITE

1 large box strawberry jello  
1-12 oz. carton low calorie cottage cheese  
1 cup drained, crushed pineapple  
1-10 oz. carton Cool Whip

Prepare jello according to package directions and chill until firm. Combine all other ingredients and stir into chilled jello and refrigerate until ready to serve.

Mrs. Bessie W. Davis

\* \* \*

### ALICE'S FRUIT SALAD

4 apples - cubed  
2 bananas - sliced  
1 small can mandarin oranges  
1 small can pineapple  
1 medium jar cherries  
1 small can coconut  
2 small boxes raisins  
1 small bag pecans

**Dressing**  
2 eggs, beaten  
¼ cup cold water  
¼ cup lemon juice  
½ cup pineapple juice  
½ cup sugar  
1½ T. flour

Combine eggs, water and juices. Mix sugar and flour, add to first mixture. Cook slowly in top of double boiler until thick, stirring constantly. Pour over cut up fruits. Then chill.

Alice Mason, Cameron, La.

\* \* \*

## BREADS



### OATMEAL BATTER BREAD

3 tbsp. shortening  
½ cup rolled oats  
¼ c. light molasses  
2 tsp. salt  
1 cup boiling water  
1 slightly beaten egg  
1 pkg. yeast  
2¾ cups flour



1st Place  
1974 Favorite Food Show

Combine oats, shortening, molasses, salt and boiling water in a bowl. Cool to lukewarm. Stir in egg. Mix yeast with flour. Add half to oat mixture. Beat with electric mixer 2 minutes. Stir in remaining flour. Spread batter in greased loaf pan. Let rise 1½ hours. Bake 50-55 minutes at 375°.

Michael Prescott, Johnson Bayou, La.

### REBEL'S LIGHTBREAD

1 pkg. dry yeast  
2 cups very warm water  
4 tsps. sugar  
3 tsps. salt  
5 to 6 cups all purpose flour  
cooking oil

Rinse large mixing bowl with hot water. (This is done to keep bowl from cooling off water used in recipe.) Dissolve yeast, sugar and salt in very warm water. Add 4 cups flour and stir well. At this point, start working in remainder of flour by kneading with hands in bowl. Takes about 10 minutes. After working in as much flour as possible, pour several tablespoons oil in bottom of same bowl, turning dough over several times to coat. Cover and set in warm place, away from drafts, to rise — about 1½ to 2 hours. When ready to make rolls, pour several tablespoons oil in heavy baking pan, oil hands and shape rolls by squeezing off small amount of dough and shaping in the palm of hand. Depending on size of roll, this recipe should make about 20 to 24 rolls. Cover rolls and let rise until doubled, and bake at 400° for 30 minutes. After rolls are cooled, let stand about 10 minutes before serving. May also be made into loaf bread.

Mrs. W. F. Henry, Jr., Cameron, La.

\* \* \*

### JAILHOUSE ROLLS

1 pkg. dry yeast  
1½ cups lukewarm water  
1 cup mashed potatoes  
2 sticks oleo  
3 whole eggs  
1½ tsp. salt  
1 cup sugar  
7 cups flour

Mix dry yeast in lukewarm water, blend, set aside for later use. Mix potatoes, oleo, eggs, salt, and sugar, blend into flour. Add yeast water, blend well. Place in greased bowl, cover with cold damp cloth and place in refrigerator until ready for use. Roll out like pie crust (not that thin). Cut into desired size. Butter tops, let stand for several hours. Bake in 450° oven for about 10 minutes.

Mrs. August Constance, Lake Charles, La.

\* \* \*

### RUBY'S FRIED CORNBREAD

2 T. Flour  
8 T. yellow cornmeal  
1 T. sugar  
¼ t. soda  
2/3 cup boiling water

Combine ingredients and fry in medium hot grease. Can be served with syrup or a main dish.

Susan Conner

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## BIG MOMMA'S OLD FASHIONED CAKE CORNBREAD

2 cups all purpose flour  
1 cup yellow corn meal  
½ cup sugar  
3 eggs  
½ cup cooking oil  
3 tsp. baking powder  
Dash salt  
Milk

Combine ingredients in order. Add enough milk to make a soft batter. Pour batter into a large greased loaf pan. Bake at 350° until top is golden brown. Serve hot with milk. Makes a large cornbread. This recipe comes from my great grandmother, Mrs. Theodore Rogers, whom we canned Big Momma. Other variations: Omit sugar and add black pepper to batter. Bake and use for cornbread dressing. Or add these ingredients for Mexican Cornbread—

1 cup grated cheese  
1 large chopped onion  
1 can cream style corn  
¼ cup bacon bits  
½ cup chopped Jalapeno peppers  
1 tsp. red pepper

Mrs. John Conner, Cameron, La.

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## HUSH PUPPIES WITH SHRIMP

2 cups corn meal (yellow)  
1 cup flour  
3 tbsp. baking powder  
1 tsp. salt  
2 tbsp. sugar  
2 eggs  
1 large onion chopped fine  
1 cup partially boiled shrimp  
chopped fine

Mix all ingredients adding water last. Batter should not be too soft. Drop by spoonfuls into hot fat and fry until golden brown.

Robinetta Bourg, Cameron, La.

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## NEVER FAIL ICE BOX ROLLS

5 cups enriched flour  
3 T. sugar  
1 tsp. salt  
¼ tsp. baking powder  
¼ tsp. soda  
3 rounded T. shortening  
1 yeast cake  
2 cups buttermilk

Mix and sift dry ingredients into large bowl. Work in shortening. Dissolve yeast cake in buttermilk and work into flour just as making biscuits. Place in bowl and grease top with butter. Cover and store in refrigerator. About 1½ hours before ready to use, make into rolls and let rise. Bake in moderately hot (350 degrees) oven about 20 minutes. Do not remove dough each time from container, just pinch off enough for desired number of rolls each time until all dough is used.

(This recipe was given to me in 1932 by Mrs. Martha Ann Doland McCall and I used it many times. She called it a **Never Fail Recipe**.)

Mrs. Lena S. Sweeney

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## ANGEL BISCUITS

5 cups flour  
¼ cup sugar  
3 tsp. baking powder  
1 tsp. soda  
1 tsp. salt  
1 cup shortening  
1 pkg. dry yeast  
2 T. warm water  
2 cups buttermilk

Sift all dry ingredients together, cut in shortening. Dissolve yeast in warm water and add to buttermilk. Pour this over dry ingredients and mix well. Turn out on lightly floured board or wax paper. Roll out ¼ inch thick and cut with biscuit cutter. Bake at 400° about 15 minutes.

Mrs. Wayne Montie, Creole, La.

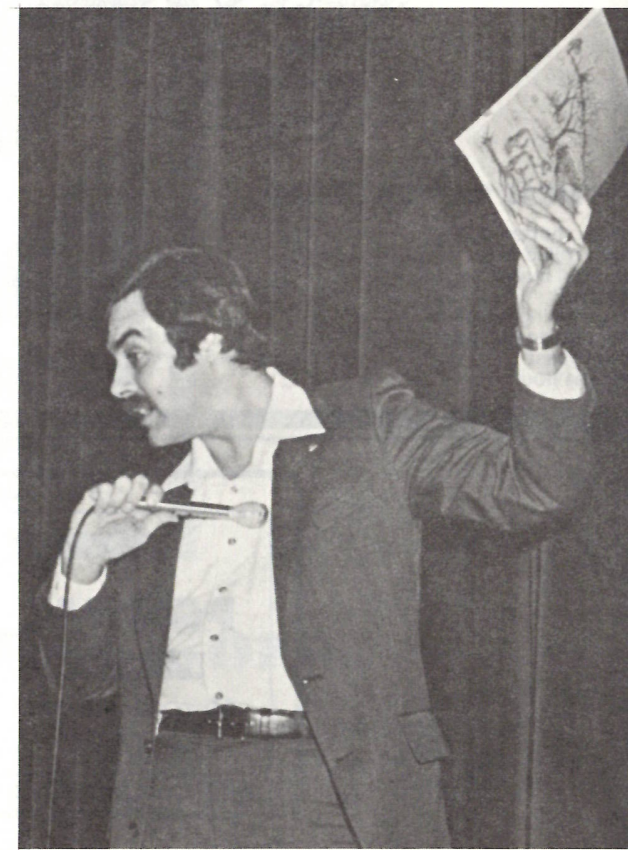
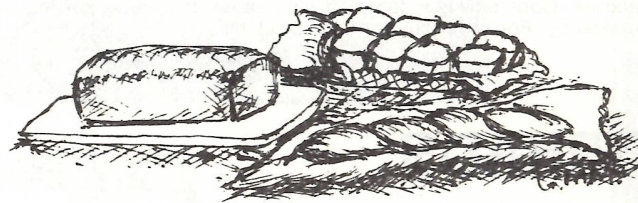
## REFRIGERATOR ROLLS

2 pkgs. yeast, compressed or dry  
½ cup water (lukewarm for compressed yeast; warm for dry)  
1½ cups milk  
½ cup sugar  
2 tsp. salt  
¼ cup shortening  
5½ cups sifted flour  
1 egg

Soften yeast in water. Scald milk and add sugar, salt and shortening. Cool to lukewarm. Add 2 cups flour. Beat well. Add softened yeast and egg. For richer rolls, use 2 eggs. Mix well. Add the rest of the flour, perhaps adding more or less to make a soft dough. Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in lightly greased bowl, cover and put into refrigerator or let rise in warm place until doubled (about 1½ hours). Punch down. Shape the desired amount of dough into rolls and let rise until double (about 45 minutes). Form remaining dough into smooth ball. Grease surface lightly, cover and put into refrigerator, punch it down. When wanted, remove dough from refrigerator, punch down and shape into rolls. Or, if preferred, let dough stand in warm room for an hour before shaping into rolls. Place in greased pans and let rise until doubled (about 1 hour). Bake in 400° oven 15 to 20 minutes. Makes about 2½ dozen rolls.

Mrs. J. Pipes, Jena, La.

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Fur Festival Book Auctioneer Larry Wainwright

## WHITE BREAD LOAF

1 cup milk  
2 Tbsp. sugar  
2½ Tbsp. shortening  
2 tsp. salt  
1 cup warm water (not hot)  
1 pkg. dry yeast  
6 cups sifted flour (about)  
(for faster rising, use 2 pkg. yeast)

Scald milk. Stir in sugar, salt and shortening. Cool to lukewarm. Measure warm water into mixing bowl. Sprinkle yeast over water; stir until dissolved. Add lukewarm milk mixture. Stir in 3 cups flour. Beat until smooth. Stir in remaining flour, until dough can be handled easily. Turn out on lightly floured board. Knead until smooth and elastic. Place in greased bowl; brush lightly with melted shortening. Cover with clean towel. Let rise in warm place, free from draft, until doubled in bulk, about 1 hour and 20 minutes. Punch down and divide in half. Roll or pat out each portion, removing air bubbles, to a 9 x 7 inch rectangle. Then roll firmly, as for jelly roll, starting on 7 inch side. Sprinkle corn meal over bread loaves. Place in greased 8½ x 4½ x 2½ inch loaf pan. Cover with clean towel and let rise in warm place, free from draft until doubled in bulk — about 55 minutes. Bake in hot oven (400 degrees) about 50 minutes. Remove from pans immediately. Brush top crusts with melted margarine or butter. Makes 2 loaves bread.

Eldie Cheramie, Cameron, La.

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## POTATO BREAD

1 medium potato  
Water potato was boiled in  
Hot tap water  
2 pkg. dry yeast  
2 tbsp. softened butter  
2 tbsp. sugar  
1 tsp. salt  
1 cup warm milk  
6½ to 7½ cups unsifted flour

Pare and dice potato, boil in water to cover until tender, about 20 minutes. Drain, reserving liquid. Add hot tap water to potato liquid to make 1 cup; cool to warm. Mash potato, set aside. Pour warm potato water into large bowl. Sprinkle in yeast; stir until dissolved. Add butter, sugar and salt. Stir in mashed potato, warm milk and 3 cups flour; beat until smooth. Stir in additional flour to make a stiff dough. Turn out onto lightly floured board, knead until smooth and elastic, about 8-10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until doubled in bulk, about 35 minutes. Punch down dough, turn over in bowl. Cover and let rise again, about 20 minutes. Punch dough down. Turn out onto lightly floured board; divide in half. Roll each half to a 14 x 9 rectangle. Shape into loaves. Place in 2 greased 9 x 5 x 3 loaf pans. Cover; let rise in warm place until doubled, about 50 minutes. Dust loaves with flour. Bake at 375° about 35-40 minutes. Remove from pans and cool on wire racks.

Mrs. Braxton Blake, Cameron, La.

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## MEXICAN CORNBREAD

1½ cups yellow cornmeal  
1 cup chopped onions  
1 cup grated cheese  
½ cup cooking oil  
1 can cream style corn  
2 eggs  
½ tsp. baking soda  
1½ tsp. garlic salt  
4 to 5 chopped hot peppers

Mix altogether and bake in greased pan at 350° until brown.

Blackie "Verna" Taylor, Cameron, La.

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## FRENCH TOAST

2 eggs  
4 tbsp. sugar  
½ cup milk  
1 tsp. cinnamon

Beat eggs, add sugar, milk and cinnamon and beat well. Dip bread in batter and fry. When cooked, sift powdered sugar on top. Serve with glass of cold milk.

Lawrence Mhire, Grand Chenier, La.

## DOUGHNUTS

¾ cup milk  
¼ cup sugar  
1 tsp. salt  
¼ cup oleo  
¼ cup warm water  
1 pkg. yeast dry  
1 egg, beaten  
3¼ cups flour

Scald milk, stir in sugar, salt and margarine. Cool to lukewarm. Measure warm water in large mixing bowl and sprinkle with dry yeast. Stir yeast until dissolved. Add milk mixture, egg and half the flour. Beat until smooth. Stir in additional flour to make a soft dough. Turn dough out on floured board. Knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning to grease top. Let rise until doubled in bulk. Punch down dough. Roll about ½" thick, cut with doughnut cutter. Place on greased baking sheet. Let rise until double in bulk. Handle dough as little as possible. Fry in deep fat until brown. Drain. For glaze blend 2 cups confectioner's sugar, 1/3 cup milk and 1 tsp. vanilla. Dip warm doughnut in glaze, drain.

Mrs. John Montie, Creole, La.

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## PINEAPPLE-NUT BREAD

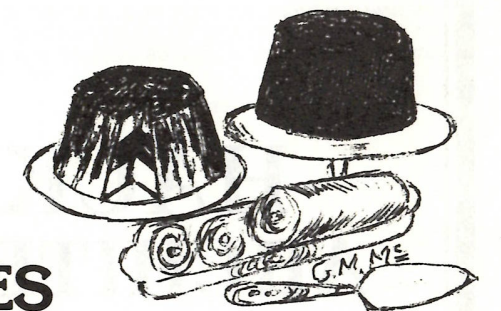
2¼ cups sifted all purpose flour  
1 cup sugar  
2¼ tsp. baking powder  
½ tsp. salt  
¼ tsp. each of nutmeg and ginger  
1½ cups Rice Chex cereal crushed to ¾ cup  
1/3 cup chopped nuts  
1 egg, slightly beaten  
2 T. salad oil  
1 (8-oz.) can crushed pineapple, undrained  
¼ cup water

Preheat oven to 350°. Grease 8½ x 4½ x 2½ loaf pan. Sift together flour, sugar, baking powder, salt and spices. Stir in chex and nuts. Combine egg, salad oil, pineapple and water. Add to dry ingredients all at once. Stir just until moistened. Turn into pan and bake 65 to 70 minutes until tester inserted in center comes out clean. Let cool 15 minutes before removing from pan. Makes 1 loaf.

\* First place winner in the Sr. 4-H club division of the 1977 Favorite Foods Show.

Cindy Nunez, Grand Chenier, La.

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## CAKES

### PINEAPPLE SHEET CAKE

2 cups granulated sugar  
¼ cup oil  
2 eggs  
2 tsp. soda  
2 cups flour  
1 No. 2 can crushed pineapple (undrained)  
1 cup chopped nuts

Mix all ingredients together and pour into greased and floured 9" x 13" pan. Bake at 350 degrees for 30-40 minutes.

**Topping:**  
2/3 cup evaporated milk  
1 stick oleo  
1 cup sugar

Boil on low to medium heat for about 10 minutes. Remove from heat, add 1 cup nuts and 1 cup coconut (coconut optional), pour over cake. Delicious when served warm.

Geneva Dyson, Grand Chenier, La.

### INEXPENSIVE SPONGE CAKE

- 4 eggs
- 2 cups sugar
- ½ tsp. salt
- 2 tsp. vanilla
- 2 T. butter
- 1 cup boiling hot milk
- 2 cups flour
- 2 tsp. baking powder

Beat the 4 eggs until light, then add sugar, salt and vanilla. Melt butter in hot milk and add to mixture. Sift together flour and baking powder and add to mixture. Pour into greased and floured 13 x 9 pan and bake at 350 degrees until it tests done, about 25 to 35 minutes.

- Broiled Icing**
- 6 T. soft butter
  - ¾ cup brown sugar
  - 4 T. rich cream
  - ½ cup nuts
  - 1 cup coconut

Mix all ingredients together and spread over warm cake while still in pan. Place 3 inches under broiler on low heat and brown lightly.

*Mrs. Elizabeth Warren*

\* \* \*

### POUND CAKE

- 2 sticks butter
- 1 stick oleo
- 1 8-oz. pkg. cream cheese
- 3 cups sugar
- 6 eggs
- 3 cups flour

Cream butter, cream cheese and oleo well. Add sugar and 3 eggs. Mix well. Alternate 3 cups flour and 3 eggs. Place in cold oven and cook for 1½ hours at 300 degrees. Makes 3 loaf pans.

*Jan Craven, Creole, La.*

### OL' SYRUP CAKE

- 1½ cups Pure Cane syrup
- 1½ cups hot water
- 1½ cups cooking oil
- 1½ cups sugar
- 3 cups flour
- 3 tsp. soda
- 5 eggs

Mix all liquid ingredients in large bowl and pour in dry ingredients, stirring mixture all the while. Preheat oven to 350-375 degrees. Grease and flour one large cake pan or two small ones before pouring mixed ingredients in them. Cook for approximately one hour. Check with toothpick to see if done. Eat and enjoy!

*Riley V. Richard, Johnson Bayou, La.*

\* \* \*

### NUT CAKE

- 2 cups sugar
- ½ cup butter
- 1 cup sour milk
- 1 Tbsp. soda dissolved in milk
- 1 Tbsp. vanilla
- 3 cups flour
- 1 Tbsp. baking powder
- 2 cups shredded coconut
- 2 cups raisins
- 2 cups pecans

Cream sugar and butter. Add sour milk with soda dissolved in it. Add vanilla. Slowly add flour and baking powder, beating well. Add coconut, raisins and pecans. Bake in loaf pan at 350 degrees for 1 hour.

**Topping**

Mix 2 cups sugar with ½ cup cold water and boil until thick syrup. Pour sugar over 2 stiffly beaten egg whites. Add 1 cup raisins, 1 cup pecans, 1 cup coconut and 1 tablespoon vanilla. Pour over cake.

*Mrs. Edmond Bertrand, Grand Chenier, La.*

### 5 FLAVOR POUND CAKE

- 2 sticks oleo
- ½ cup Crisco
- 3 cups sugar
- 5 eggs, well beaten
- 3 cups flour
- ½ tsp. baking powder
- 1 cup milk
- 1 tsp. each of butter, coconut, rum, lemon and vanilla extracts

Cream oleo, Crisco and sugar well, add beaten eggs, mixing well. Add flour mixed with baking powder alternately with the milk and 5 flavorings. Pour into a well-greased and floured large bundt pan. Bake 1½ hours at 325°. When done place on rack and let cool two minutes. Turn out of pan and drizzle with syrup mixture. Serves 20-24.

**Syrup Drizzle**

- 1 cup sugar
- ½ cup water
- 1 tsp. each of butter, coconut, rum, lemon and vanilla extracts.

Combine all ingredients and bring to a boil until thickened. Drizzle over cake.

*Mrs. Iris Arnie, Port Arthur, Texas  
(Native of Johnson Bayou, La.)*

\* \* \*

### ORANGE SHEAF CAKE

- 1 c. seedless raisins
- 1/3 c. pecans
- 2 c. sifted flour
- 1 t. soda
- 1 t. salt
- 1 c. sugar
- ½ c. shortening
- 1 c. milk
- 2 unbeaten eggs

Grind raisins and nuts (if you prefer them small) and set aside for future use. Sift together the flour, soda, salt and sugar into large bowl. Add shortening and ¼ c. milk. Beat two minutes at low speed or until batter is well blended. Increase speed to medium and beat two more minutes. Add unbeaten eggs and remaining milk. Beat two minutes longer at low speed. Fold raisin-nut mixture (you may add 2 t. grated orange rind to the nut mixture) into the batter and pour into well greased and lightly floured pan (12 x 8 x 2 or 13 x 9 x 2 pan). Bake in 350° oven for 40 to 50 minutes. Drip orange-nut topping over cake while still warm.

**Orange-Nut Topping**

- ½ c. orange juice
- 1/3 c. sugar
- ¼ c. pecans (grated fine)
- 1 t. cinnamon

Drip orange juice over warm cake until all juice is absorbed into the cake. Combine the sugar, cinnamon, nuts and spread over the top of the cake.

*Mrs. Ann Smith*

\* \* \*

### CREOLE TWO EGG HOMEMADE CAKE

- ½ cup butter
- 1 cup sugar
- 1 tsp. vanilla
- 2 eggs
- 2 cups flour
- 2 tsps. baking powder
- ½ tsp. salt
- 2/3 cup milk

Combine butter and sugar until creamy and light. Add vanilla and eggs, one at a time, beating thoroughly each time. Alternate flour, baking powder, salt with milk, beating mixture until smooth and free of all lumps. Pour into 2 layer cake pans, lined with paper and bake for 25 minutes at 375°.

**Frosting:**

- ½ cup butter, softened
- 1 (8-oz.) pkg. cream cheese, softened
- 3½ cups confectioner's sugar
- ½ tsp. vanilla

Cream butter and cream cheese together. Add sugar and vanilla and beat until smooth. Spread over cake.

*Alcide LeBlanc, Cameron, La.*

### FRESH COCONUT CAKE

- 2 cups sugar
- 1 cup butter
- 4 egg yolks, well beaten
- 2½ cups flour
- 5 tsps. baking powder
- ¼ tsp. salt
- 2 tsps. lemon extract
- 2 tsps. vanilla extract
- ½ cup coconut milk
- ½ cup + 2 T. pet milk
- 4 T. finely grated coconut
- 4 beaten egg whites

Cream sugar and butter, add egg yolks, sifted dry ingredients, flavorings, milks and coconut. Fold in stiffly beaten egg whites. Turn into 3-10 inch layer cake pans greased and floured. Bake at 350° for 25 minutes. Cover layers with desired frosting and additional coconut. (I use seven minute frosting).

*Mrs. Jerry Broussard, Creole, La.*

\* \* \*

### QUICK FIG CAKE

- 1 egg
- 2 T. sugar
- 1 tsp. spices
- ½ cup oil or butter
- 1 cup + 3 T. flour
- ½ tsp. salt
- ½ tsp. soda
- ½ tsp. baking powder
- 1 pint figs

Beat eggs; add sugar, spices and oil, beating well. Slowly add flour mixed with salt, soda and baking powder. Fold in figs. Bake in greased and floured 9 x 9" pan until tests done in 350° oven.

*Mrs. Wilma D. Shores, Abbeville, La.  
(Former Cameron Parish resident)*

\* \* \*

### HERSHEY CAKE

- 4 eggs
- 1 tsp. vanilla
- 1 16-oz. can Hershey syrup
- 1 can flour
- 1 can sugar
- 1 can Wesson Oil

Beat the eggs with vanilla, add all ingredients and mix well. Pour into well-greased and floured 9 x 13" pan and bake at 350° 40 to 45 minutes. Frost with Rocky Road Betty Crocker Icing Mix or any other icing you prefer.

*Mrs. Sammie Faulk, Grand Lake, La.*

\* \* \*

### NUT CAKE

- 2 egg yolks
- 2 c. sugar
- ½ c. butter
- 1 c. sour milk
- 3 c. flour
- 2 c. raisins
- 2 c. nuts
- 2 c. coconut
- 1 t. soda
- 1 t. baking powder

Mix egg yolks, sugar, butter and flour in large bowl. Combine soda and baking powder with milk then add to mixture. Add remaining nuts, raisins and coconut. Mix well and bake in oven of 350° for 1½ hours or until done.

**Nut Cake Icing**

- 2 egg whites
- 2 c. sugar
- 1 c. raisins
- 1 c. nuts
- 1 c. coconut
- 1 c. water

Mix water and sugar in saucepan. Cook mixture until a soft ball stage; then add beaten egg whites. Immediately add mixture of nuts, raisins and coconut to icing and spread onto Nut Cake.

*Mrs. Donna LaBove*

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### FANNED FIG CAKE

**Crumb Topping**  
¼ cup flour  
2 T. sugar  
½ tsp. cinnamon  
2 T. margarine

In a small bowl combine flour, sugar and cinnamon; cut in margarine until resembles coarse meal and set aside.

½ cup milk  
¼ cup sugar  
1½ tsp. salt  
¼ cup margarine  
½ cup warm water  
2 pkgs. dry yeast  
2 eggs, beaten  
4½ to 5½ cups flour  
1½ pints fig preserves, drained

Scald milk, stir in sugar, salt and margarine; cool to lukewarm. Measure warm water into large bowl, sprinkle in yeast and stir until dissolved. Add lukewarm milk mixture, eggs and 3 cups flour. Beat until smooth. Stir in additional flour to make a stiff dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover and let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch dough down, turn out onto lightly floured board. Divide dough in half. Roll each half into an oblong 9 x 18 pan. Spread half or prepared filling on 2/3 of length of dough. Fold unspread dough over half of spread dough, then fold again, making 3 layers of dough and 2 layers of filling. Seal edges. Place on greased baking sheets. Using scissors, cut 8 strips along length of rectangle to within 1 inch of opposite side. Separate strips slightly and twist so that the filling shows. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Sprinkle with prepared topping. Bake at 350° about 20 minutes, or until done. Remove from baking sheets and cool on wire racks. Makes 2 coffee cakes.

\* Second place winner in the Jr. 4-H Club Division of the 1977 Favorite Food Show.

*Stacie Broussard, Hackberry, La.*



### FIG CAKE

2 cups sifted all purpose flour  
1½ cups sugar  
1 tsp. soda  
1 tsp. cinnamon  
1 tsp. nutmeg  
½ tsp. cloves  
1 tsp. salt  
1 cup buttery vegetable oil  
3 large eggs  
1 T. vanilla  
1 cup buttermilk  
1 cup fig preserves (if whole, cut in 3 or 4 pieces)

Preheat oven to 325 degrees. Sift in a large bowl the flour, sugar, soda spices and salt. Stir with a spoon to blend well. Add the oil, eggs, and vanilla and beat for 3 minutes at medium speed of mixer. Add buttermilk and vanilla and beat for 3 minutes at medium speed of mixer. Add buttermilk and figs, beating 2 more minutes. Pour in ungreased 9 x 13 inch pan. Bake 45 minutes or until tests done with a straw. (Cake is better if served from the pan).

**Topping:**  
2 sticks margarine  
1 cup buttermilk  
2 cups sugar  
2 T. vanilla  
2 T. white corn syrup  
1 tsp. soda

While cake is cooling, bring all ingredients to a boil in a deep saucepan. Boil 3 minutes, and pour some of the mixture over the cake while it is still in pan. Reserve the rest of the sauce to pour over the cake when it is cut into squares and ready to be served. (Note: If cake is cold when ready to serve, be sure to heat sauce. The cake is good warm also.) Serves 16-18.

*Mrs. Charles A. Rogers, Cameron, La.*

\* \* \*

### RED DEVIL'S FOOD CAKE

2 cups sugar  
¾ cup shortening (or ½ cup butter)  
2 eggs  
1 cup buttermilk  
2 tsp. soda  
1 tsp. vanilla  
2½ cups sifted all purpose flour  
½ cup cocoa  
1 cup boiling water  
1 tsp. salt

Cream shortening, add sugar. Add unbeaten eggs one at a time. Beat well after each addition. Sift dry ingredients. Add vanilla and milk alternately with flour mixture (salt, soda and cocoa). Add boiling water all at once and stir until well combined. Bake at 350° for about 30 minutes.

**Icing:**  
1 pkg. confectioner's sugar  
1/3 cup butter or margarine  
2 to 3 T. milk  
1½-oz. melted chocolate  
1 tsp. vanilla  
Dash of salt  
1 egg

Melt butter and chocolate together. Add sugar, then egg, then vanilla and salt. Stir in enough milk to make spreading consistency.

*Mrs. Dewey LaBove, Cameron, La.*

\* \* \*

### DWIGHT'S CAKE

3 cups sugar  
1 cup oleo  
7 eggs  
3 cups flour  
4 T. vanilla  
1 cup sour cream  
¼ tsp. soda

Cream sugar and oleo until light and fluffy. Beat in eggs, one at a time; then stir in other ingredients until well blended. Bake in a greased and floured bundt pan at 350° about 1 hour and 20 minutes.

*Dwight Erbelding, Johnson Bayou, La.*

### 1-2-3-4 CAKE

1 cup butter  
2 cups sugar  
4 eggs  
3 cups flour  
3 tsp. baking powder  
1 tsp. vanilla  
1 cup milk

Cream butter and sugar until light and fluffy. Add well-beaten eggs and beat again. Sift together flour and baking powder. Add vanilla to milk. Combine all ingredients and mix well. Divide batter into three greased and floured pans. Bake at 350° until done (about 30 minutes).

**Filling:**

One 20-oz. can crushed pineapple. Add enough sugar to this to sweeten. Bring to a boil, thicken with flour or cornstarch (½ cup water and 1 T. cornstarch). Ice with a seven-minute frosting.

*Mrs. Mary January, Grand Chenier, La.*

\* \* \*

### MOTHER'S GROUND PECAN FILLING FOR 1-2-3-4 CAKE

3 c. sugar  
1½ cup milk  
3 t. white Karo  
3 c. ground pecans

Put sugar in pot. Do not stir. Let it bubble up in the middle until brown, shake pot, let bubble up again. Add milk and Karo, cook until soft ball. Take off fire and ground pecans. Spread on layers and top. Do not smooth, let run down sides.

*Mrs. Hayden Theriot*

\* \* \*

### APPLE-NUT CAKE

3 cups flour  
2 cups sugar  
1 tsp. soda  
1 tsp. salt  
1 tsp. cinnamon  
1½ cups chopped nuts  
1½ cups Crisco oil  
2 eggs  
1 tsp. vanilla  
3 cups chopped apples

Mix dry ingredients well; fold in remaining ingredients, being sure to mix well. Bake in preheated 325° oven for 1 hour, using a greased and floured tube or bundt pan.

*Mrs. Willie Miller, Creole, La.*

\* \* \*

### COCONUT CAKE

2/3 cup butter  
1½ cups sugar  
2 eggs  
1½ tsp. vanilla  
2½ cups flour  
1 tsp. salt  
2½ tsp. baking powder  
1¼ cups milk

Beat butter, sugar, eggs and vanilla until very smooth. Add flour, salt and baking powder alternately with milk, beating after each addition. Pour into two or three 9 inch cake pans and bake at 375° about 25 minutes, or until golden brown. Cool.

**Seven Minute Icing:**

1½ cups sugar  
2 egg whites  
1/3 cup water  
1 T. white Karo syrup  
1 tsp. vanilla  
1 to 1½ cups coconut

Mix first four ingredients in saucepan. Cook over medium heat beating with mixer for about 7 minutes, or until icing holds a peak, then add vanilla. Frost layers, putting coconut between layers as well as on sides and top.

\* This was the second place winner in the Cake category at the 1977 Favorite Food Show.

*Mrs. Ethelyn Kebodeaux, Cameron, La.*



### COFFEE MATE CAKE

1 cup shortening  
1½ cups sugar  
1 cup coffee mate  
1½ cups warm water  
2½ cups flour  
¼ tsp. salt  
1 tsp. favorite extract

Cream shortening and sugar. Blend in dry ingredients alternately with water until well mixed. Pour into 2 greased and floured cake pans and bake for 20 to 25 minutes or until done at 350°. Frost as desired.

*Mrs. A. J. Nunez, Creole, La.*

\* \* \*

### AMBROSIA CAKE

2 cups sugar  
1 stick butter or margarine  
3 eggs  
3 cups sifted flour  
1 tsp. nutmeg  
1 tsp. cinnamon  
½ tsp. cloves  
1 cup buttermilk  
2 T. cocoa  
2 tsp. soda  
½ cup boiling water  
1 peeled and grated apple

Cream butter and sugar. Add eggs one at a time. Pour boiling water over cocoa and set aside to cool. Mix dry ingredients and add buttermilk with dry ingredients alternating with butter mixture. Add cocoa paste along with grated apple. Bake at 350° in well greased, waxed and floured cake pan. Don't overbake.

**Filling:**

3 cups sugar  
2 cups milk  
1 stick margarine or butter  
1 cup raisins  
2 tsp. baking powder  
1 cup coconut  
1 cup nuts  
1 orange and grated peel

Mix sugar, baking powder, butter and milk in a large saucepan (as it will rise). Cook till it forms a soft ball. Add other ingredients. Let cool. Beat till thick and use as filler and icing. This cake is a little expensive to make but will feed quite a few people. I have 8" pans and get 4 layers.

\* 1st Place Winner in the 1976 Favorite Food Show.

*Mrs. Irene Thrasher, Grand Chenier, La.*

\* \* \*

### DELICIOUS COCONUT CAKE

¾ cup margarine  
2 cups sugar  
7 eggs, separated  
3 cups flour  
3½ tsp. baking powder  
1 tsp. vanilla  
1 cup milk  
1 cup coconut  
½ tsp. salt

Cream butter with sugar until light and fluffy. Add egg yolks. Sift together flour and baking powder and salt. Add vanilla to milk. Add flour mixture to butter mixture alternately with milk beginning and ending with flour mixture. Add coconut. Fold 4 stiffly beaten egg whites into mixture carefully. (Reserve remaining 3 egg whites for icing.) Divide batter into 3 greased and floured pans. Bake at 350° for 30 minutes. Let cool.

**Frosting:**

3 egg whites (reserved from cake)  
2½ cups sugar  
1 tsp. vanilla  
3 tsp. white Karo syrup  
2/3 cup cold water

Mix well with electric beater for 1 minute. Place over boiling water, but not touching water. Beat with mixer for 7 minutes. Remove from heat. Add vanilla. Beat 2 minutes. Spread on layers and sprinkle with coconut.

*Mrs. Vickie Parker, Hackberry, La.*



## PINEAPPLE CAKE

**Combine:**  
2 cups plain flour  
2 cups sugar  
2 tsp. soda  
½ tsp. salt

**Combine:**  
1 No. 2 can crushed pineapple  
¼ cup oil  
2 eggs beaten  
1 tsp. vanilla

Mix together well & bake in oblong pan at 350° for 40 minutes.

**Topping:**  
Bring to boil: 1 cup Pet milk  
1½ cups sugar  
¾ cup oleo  
vanilla

Then add: 1 cup coconut  
1 cup pecans

Cook this mixture for 10 minutes. Punch holes in cake and pour topping over it.

*Mrs. Mabel Saltzman, Cameron, La.*

\*\*\*

## LEMON POUND CAKE

2 cups butter or oleo  
2 cups sugar  
6 eggs  
4 cups sifted all purpose flour  
4 cups chopped pecans  
1 2-oz. bottle lemon flavoring

Cream butter and sugar well. Add one egg at a time, then flour, then nuts, then flavoring. Bake in paper lined, greased tube pan at 325 degrees for 1½ hours.

*Randalin Crain, Grand Chenier, La.*



2nd Place  
1974 Favorite Food Show

## ELLEN'S FRUIT CAKE

3 cups sugar  
1 cup butter  
3 eggs  
2 cups milk  
3 cups flour  
4 tsp. baking powder  
1 cup cocoa  
1 cup raisins or chopped cherries  
or a combination of both

Cream sugar and butter; add eggs. Pour in milk and blend in flour, baking powder and cocoa. Add raisins or cherries or both and bake at 375 degrees for 30 to 40 minutes, in greased and floured bundt cake pan.

*Mrs. Esther A. Quinn, Cameron, La.*

\*\*\*

## APPLE SUMPIN

½ cup butter or margarine, softened  
1 pkg. yellow cake mix  
½ cup flaked coconut  
1 can (20-oz.) pie sliced apples, well drained or  
2½ cups sliced pared baking apples  
½ cup sugar  
1 tsp. cinnamon  
1 cup dairy sour cream  
2 egg yolks or 1 egg

Heat oven to 350 degrees. Cut butter into cake mix (dry) until crumbly. Mix in coconut. Pat mixture lightly into ungreased oblong pan, 13 x 9 x 2 inches, building up slight edges. Bake 10 minutes. Arrange apple slices on warm crust. Mix sugar and cinnamon; sprinkle on apples. Blend sour cream and egg yolks, drizzle over apples. (Topping will not completely cover apples). Bake 25 minutes or until edges are light brown. (Do not overbake). Serve warm. 12 to 15 servings. Suggestions: Any well-drained fruit may be substituted.

*Mrs. Bryan Richard, Cameron, La.*

## FRUIT CAKE

2 cups flour  
1 tsp. soda  
¼ tsp. salt  
¼ tsp. cloves  
½ tsp. nutmeg  
1 tsp. cinnamon  
½ cup butter  
1 cup sugar  
1 egg  
1 cup dark raisins  
1 cup white raisins  
2 cups nuts, mixed  
1 cup applesauce  
1 8-oz. pkg. chopped dates  
1 16-oz. pkg. fruit & peel  
1 8-oz. pkg. green cherries  
1 8-oz. pkg. red cherries

Sift all dry ingredients together three times, set aside. Work butter with spoon till creamy, add sugar, apple sauce and egg. Combine all fruit and nuts with butter, sugar, applesauce and egg, then add dry ingredients a little at a time, mix gently with hands. Bake at 350 degrees for 1 hour and 10 minutes.

*Elsie Erbeling, Johnson Bayou, La.*

\*\*\*

## ROSA'S DEVIL FOOD CAKE

3 eggs  
2½ cups sugar  
1 cup butter  
1 coffee cup chocolate mixed  
with hot water  
1 cup sour cream  
2 cups flour  
1½ tsp. soda  
1 tsp. vanilla  
½ tsp. salt

Mix as any other cake. Bake at 350 degrees in two or three layers, until toothpick is clean. Do not overbake. Frost with 7 minutes icing.

*Mrs. Rosa Mhire, Grand Chenier, La.*

\*\*\*

## DEVILS FOOD CAKE

2 cups sugar  
½ cup butter  
2 eggs  
½ cup buttermilk  
2 cups flour  
½ cup hot water  
3 tbsps. cocoa  
1 tsp. soda  
1 tsp. vanilla

Cream butter and sugar. Add eggs and beat well. Alternate buttermilk and flour in a pint saucepan with hot water. Add cocoa and soda. Stir well and add to above mixture. Beat well. Add vanilla. Bake in two 9 inch buttered and floured cake pans at 350° for 45 minutes.

### Fudge Frosting and Filling

2 cups sugar  
½ tsp. salt  
2 squares unsweetened chocolate,  
cut in small pieces  
1 cup evaporated milk  
2 tbsps. butter or margarine  
1 tsp. vanilla

Combine sugar, salt, chocolate and milk in a saucepan. Cook until a few drops will form a soft ball when dropped in cold water. Remove from heat. Add butter and vanilla. Let cool till lukewarm; then beat to spreading consistency.

*Christina V. Nunez, Creole, La.*

\*\*\*

## "JEWISH COOKIES" CAKE

4 eggs  
1 pkg. brown sugar  
1½ cups flour  
¼ tsp. salt  
1 tsp. vanilla

1 cup chopped nuts

Beat eggs; in small amounts add brown sugar, flour, salt, vanilla and nuts. Pour into a greased and floured 9" x 13" pan and bake at 350° for 25 minutes. Cool, turn upside down and frost by combing the following ingredients.

1 cup powdered sugar  
¼ stick butter  
1 tsp. vanilla

*Holly Hendrix, Grand Chenier, La.*

\*\*\*

## RICH CHOCOLATE-CHERRY CAKE

2 cups flour  
¾ cup sugar  
¾ cup vegetable oil  
2 eggs  
2 tsp. vanilla  
1 tsp. cinnamon  
½ tsp. salt  
1 can cherry pie filling  
16-oz. chocolate chips  
1 cup chopped nuts

Combine dry ingredients with oil and eggs. Mix well, stir in pie filling, chips and nuts. Bake in a greased and floured tube pan for 1 hour at 350 degrees. Cool in pan 10 minutes.

*Mrs. Clement Demarets, Sweet Lake, La.*

\*\*\*

## CHOCOLATE CAKE

2 c. sugar  
1 cup margarine (not butter)  
2 eggs  
2 t. soda  
1 coffee cup chocolate  
2 c. flour  
1 t. vanilla

Cream sugar and oleo. Add eggs and mix. Combine chocolate and soda. Add enough boiling water to make paste. Mix with sugar, margarine and eggs. Alternate milk and flour. Then add vanilla.

### Chocolate Filling and Icing

2 c. sugar  
1 stick butter  
1 pint cream  
Vanilla  
1 coffee cup chocolate

Combine all ingredients and cook until it almost turns to candy for filling. Spread between layers. Continue cooking until it turns to a soft ball, spread on cake.

*Mrs. Lida Miller*

\*\*\*

## CRAZY CHOCOLATE CAKE

1½ c. sifted flour  
1 c. sugar  
3 t. cocoa  
6 t. wesson oil  
1 t. salt  
1 t. soda  
1 t. vinegar  
2 t. vanilla

Sift dry ingredients, mix in pan you plan to bake in, (Oblong pan). Make 3 holes in top of all mixture. Pour vinegar in 1 hole, vanilla in next hole and wesson oil in next hole. Pour 1 c. hot water over this. Stir with fork until well mixed. Do not beat. Bake at 350° for 30 minutes. Ice.

### Icing for Crazy Chocolate Cake

¼ c. cocoa  
¼ c. milk  
1 c. sugar  
1 stick margarine  
1 t. vanilla

Mix ingredients in saucepan and bring to a boil, stirring constantly. Boil 1 minute. Remove from heat; add vanilla. Cool and spread. You may cut cake while hot and pour hot icing over cake section for a truly moist cake.

*Cheryl Domingue*

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### HELEN'S PEACH CAKE

1 box white cake mix  
3 eggs  
1 tsp. baking powder  
1 can (29-oz.) peaches & juice

Pour box of cake mix in a large bowl, add eggs, baking powder and pour juice from peaches in measuring cup. Then mash peaches well. Add to mixture in bowl. Butter and grease a 13" x 9" x 2" pan. Bake at 325° till cake is done. You may also use crushed pineapple.

#### Icing

1 stick of Philadelphia Cream Cheese  
1 box powdered sugar  
Very small amount of can milk

Mix well till fluffy, then spread on cake when it is cooled.

*Helen Theriot, Creole, La.*

\* \* \*

### SOUR CREAM POUND CAKE

2½ cups sugar  
1 cup butter or margarine  
6 eggs  
3 cups all purpose flour  
½ tsp. salt  
¼ tsp. baking soda  
1 cup sour cream  
½ tsp. lemon extract  
½ tsp. orange extract  
½ tsp. vanilla extract

Cream together sugar and butter until light and fluffy. Add eggs, one at a time beating well after each addition. Sift flour, salt and soda and add alternately with sour cream, beating after each addition. Add all extracts and pour into greased and floured tube or bundt cake pan. Bake at 350° for 1½ hours. Cool 15 minutes before removing from pan. Sprinkle top with confectioners sugar or frost if desired.

*Mrs. Winnie Mouton, Creole, La.*

### BUTTER POUND CAKE

2 cups butter  
2 cups sugar  
9 eggs  
1 tsp. vanilla  
4 cups flour, sifted  
½ tsp. cream of tartar  
½ tsp. salt

Cream butter and sugar together well. Add 1 egg at a time beating well after each addition. Add vanilla. Sift flour before measuring, then sift again with cream of tartar and salt. "Dribble" the sifted flour into the mixture a little at a time. Bake in 10 inch tube pan in 325° oven an hour or when tested with a straw and it comes out clean.

*Selika Miller, Oak Grove, La.*

\* \* \*

### COCONUT POUND CAKE

1½ cups Crisco  
6 whole eggs  
1¼ cups sugar  
3 cups flour  
1 tsp. baking powder  
¼ tsp. salt  
1 cup milk  
1 7-oz. can coconut  
2 tsp. coconut extract

Cream shortening and eggs 10 minutes at high speed on mixer. Add dry ingredients alternately with milk. Beat well. Add coconut and flavoring; mix well. Bake in greased and well floured tube pan. Place in cold oven. Turn oven to 325° and bake 1 hour and 30 minutes. Remove from pan and keep covered to retain moisture.

*Dana Richard, Grand Chenier, La.*

\* \* \*

### ACADIAN APPLE CAKE

3 cups flour  
2 cups sugar  
1 tsp. soda  
1 tsp. cinnamon  
2 cups raw apples  
1 cup nuts  
1 8-oz. jar cherries, drained, reserve liquid  
1 cup oil  
2 eggs

Mix dry ingredients thoroughly, add apples, nuts and cherries. Mix cherry juice, oil and eggs and add to dry ingredients. Mix well. Bake in greased and floured tube pan 1½ hours at 300°.

*Florence Sells, Cameron, La.*

\* \* \*

### PAT HACKETT'S APPLE PAN WALNUT CAKE

1 can apple pie filling  
2 cups flour  
1 cup granulated sugar  
1½ tsp. soda  
1 tsp. salt  
2 eggs  
1 tsp. vanilla  
1 tsp. cinnamon  
2/3 cup cooking oil  
¼ cup walnut meats

Spread pie filling in bottom of 13 x 9 x 3 inch pan. Combine flour, sugar, soda and salt. Sprinkle over apples. Beat eggs and combine with oil, vanilla and cinnamon and ½ cup nuts. Mix well. Pour over the ingredients in pan, stir only until well mixed. Smooth evenly in pan. Bake at 350 degrees for 40-45 minutes or until cake springs back when touched lightly with finger. Prick warm cake all over with fork. Pour hot topping over warm cake. Sprinkle remaining ¼ cup of nuts over top. Other pie fillings may be used instead of apple.

#### Topping:

1 cup granulated sugar  
½ cup sour cream

Cook over medium heat, stirring constantly until mixture boils. Pour over warm cake.

*Mrs. Charles Hackett, Sweet Lake, La.*

### BANANA CAKE

2 c. sifted flour  
½ t. baking powder  
¾ t. baking soda  
½ t. salt  
¼ c. sour milk or buttermilk  
1 c. mashed bananas (2 or 3)  
½ c. butter  
1½ c. sugar  
2 eggs, well beaten  
1 t. vanilla  
3 sliced bananas

Sift flour, baking powder, soda and salt together. Add milk to mashed bananas. Cream shortening with sugar until fluffy. Add eggs and beat well. Add sifted dry ingredients and milk mixture alternately in small amounts beating well after each addition. Stir in flavoring. Pour into greased pans and bake in moderate oven (375° F.) for 30 minutes. Cool. Frost and garnish with sliced bananas.

#### Banana Cake Frosting

½ c. mashed bananas  
½ t. lemon juice  
¼ c. butter  
1 pound confectioners sugar

Mix bananas and lemon juice. Cream butter with 1 c. sugar. Add bananas and enough of the remaining sugar to make it thick enough to spread.

*Mrs. A. H. Crain*

\* \* \*

### FRESH BANANA CAKE

2/3 c. shortening  
1 2/3 c. sugar  
3 eggs  
3 mashed bananas  
2/3 c. milk  
2½ c. flour  
flour  
1¼ t. baking powder  
1¼ t. baking soda  
1 t. salt

Cream sugar and shortening, add eggs, bananas, milk and mix. Combine flour, baking powder, baking soda, salt, add to mixture and mix. Makes 3 layers. (See icing and filling recipe.)

#### Icing and Filling

1 - 1 lb. box confectioners sugar  
¼ or (½ c.) soft butter  
½ t. salt  
1 tsp. vanilla  
About 2 t. milk

Cream all ingredients and judge amount of milk needed until desired spreading consistency is reached.

*Kathy Miller*

\* \* \*

### PRUNE CAKE

2 cups sugar  
3 eggs  
1 c. cooking oil  
2 c. plain flour  
1 T. soda  
½ T. salt  
1 T. ground cinnamon  
1 T. ground nutmeg  
1 T. ground Allspice  
1 c. buttermilk  
1 T. vanilla extract  
1 c. cooked prunes drained and mashed  
1 c. chopped nuts

Cream sugar and eggs; mix in cooking oil. Sift together flour, soda, salt and spices. Alternate adding of flour mixture and buttermilk to egg mixture. Add vanilla extract. Fold in prunes and nuts. Bake in greased and floured 10 inch tube pan or in a 10 x 5 x 3 inch greased and floured loaf pan. Bake at 350° 1 hour and 15 to 25 minutes. If you use a tube pan, bake for 1 hour and 10 minutes or if you use a loaf pan, until cake is firm and springy to touch. Frost with Caramel icing.

#### Caramel Icing

3 c. sugar  
1¼ c. evaporated milk

3 T. flour  
1 c. butter

Melt ½ c. sugar in a heavy skillet over low heat, stirring constantly until golden brown. Set aside. In heavy saucepan, mix rest of the sugar, milk, flour and butter. Cook to 225° or firm ball when dropped in water. Stir while cooking. As this mixture boils, add melted sugar. Set aside to cool. When cool, beat until thick. Spread on cake.

*Mrs. Lee R. Nunez, Sr.*

\* \* \*

### FRUIT COCKTAIL CAKE

¼ t. salt  
2 c. flour  
1½ c. sugar  
2 t. soda  
2 eggs, beaten  
1 17-oz. can fruit cocktail  
1 c. pecans  
1 c. light brown sugar  
1 c. coconut

Mix first 6 ingredients and place in greased sheet cake pan. Top with pecans, brown sugar, and coconut and bake at 375° until drawn away from sides of pan.

#### Icing for Fruit Cocktail Cake

¾ c. sugar  
½ c. milk  
1 stick oleo  
½ t. vanilla

Pour over cake while cake is hot.

*Mrs. Kakie Trahan*

\* \* \*

### BUTTERMILK POUND CAKE

3 c. sifted flour  
¼ t. soda  
1 c. butter  
2¾ c. sugar  
4 eggs  
1 T. grated lemon rind or  
1 t. vanilla or both  
1 c. buttermilk

Sift flour and soda together. Cream butter and sugar until well blended. Add eggs, one at a time, beating well on high speed of the mixer, mix in lemon rind or add vanilla to buttermilk and dry ingredients alternately with milk to creamed mixture. (Add flour in 3 portions and mix in 2). Mix only until all flour is moistened. Pour into greased and floured 10 inch tube pan and bake at 350° for one hour and 10 minutes.

*Mrs. Delbert Sheffield*

\* \* \*

### BUTTERMILK CAKE

1 stick margarine  
1 cup Crisco  
2½ cups sugar  
5 eggs  
3 cups all purpose flour less 6 Tbsp.  
(or 3 cups cake flour)  
1 cup buttermilk  
½ tsp. salt  
½ tsp. baking soda  
1 Tbsp. hot water  
1 tsp. vanilla  
2½ tsp. Almond extract

Do not preheat oven. Cream butter, Crisco and sugar. Add eggs one at a time, beat after each. Mix buttermilk, flour and salt together, and add to sugar-butter mixture. Add vanilla and almond extracts and finally the dissolved soda (dissolved in about 1 Tbsp. hot water). Bake at 325 degrees for about 1 hour and 10 minutes in tube or bundt pan.

#### Icing

1 box confectioners sugar  
½ tsp. salt  
2/3 stick margarine  
1 tsp. vanilla or butter-nut extract  
½ tsp. Almond flavoring  
3-5 Tbsp. cold milk

Mix well and spread over cold cake.

*Mamie Richard, Grand Chenier, La.*

## BLACK MAGIC CAKE

1½ cups flour  
2 cups sugar  
¼ cup Hershey Cocoa  
2 tsp. baking soda  
1 tsp. baking powder  
1 tsp. salt  
2 eggs  
1 cup buttermilk or sour cream  
½ cup vegetable oil  
1 tsp. vanilla

Before mixing ingredients add 1 tsp. of dark roast coffee or 2 tsp. of instant coffee to 1 cup of boiling water. In another bowl, sift all dry ingredients together. In another bowl, mix eggs, buttermilk, oil, vanilla and coffee grind mixture. Add this to dry ingredients. Bake in 2 square pans or 3 (9 inch) round pans.

### Icing

1 pkg. confectioner's sugar  
1/3 cup butter or margarine  
2 or 3 T. sweet milk  
1 tsp. vanilla  
Dash of salt  
2-oz. melted chocolate  
Chopped nuts (for top)

Combine the above ingredients and blend till smooth. Spread over cake and sprinkle nuts on top.

Mrs. Beulah Primeaux, Creole, La.  
\* \* \*

## STRAWBERRY JELLO CAKE

1 yellow cake mix  
1 small box strawberry jello  
1 (10-oz.) strawberry pop  
1 (9-oz.) container cool whip  
1 large vanilla instant pudding

Bake the cake mix following instructions on the box. Take 1 cup of hot water and mix jello in it. Let cake cool and pierce with fork all over. Then pour the strawberry jello mixture over cake, along with the pop. Take two cups milk and mix with pudding and cool whip, and pour over cake. Refrigerate 2 hours before serving.

Mrs. Larmæ Miller, Grand Chenier, La.  
\* \* \*

## "OLD FASHIONED POUND CAKE"

4 cups sugar  
1 pound butter  
10 eggs  
4 cups flour  
1 tsp. vanilla

Cream sugar and butter until very creamy. Add eggs, one at a time and beat about one minute after each addition. Slowly add flour. Add vanilla. Bake 300° for 2 hours.

### Glaze

Mix 2 cups powdered sugar, 1 cup orange juice and 1 T. grated orange rind. Stir slightly and let set while cake bakes. Pour over cake while it is still warm.

Leisa Hebert, Grand Chenier, La.  
\* \* \*

## CHOCOLATE SHEET CAKE

Mix in large bowl:  
2 cups flour  
2 cups sugar

### Put in saucepan and bring to a boil:

1 stick margarine  
3½ tsp. cocoa  
½ cup crisco  
1 cup water

1st Place  
1974 Favorite Food Show

### Pour sauce over flour mixture adding:

2 eggs  
1 tsp. vanilla  
½ cup buttermilk  
1 tsp. baking soda

Grease and flour a 9 inch baking pan. Bake at 400° for 20 minutes. Size of pan may vary depending on the thickness of cake desired.

Susan Baccigalopi, Creole, La.

## ORANGE DATE CAKE

1 c. shortening  
2 c. sugar  
4 well-beaten eggs  
1 t. soda  
1½ c. buttermilk  
4 c. flour  
3 t. grated orange rind  
1 c. chopped dates  
1½ c. chopped pecans

Cream shortening and sugar. Add well-beaten eggs and ½ cup buttermilk with soda dissolved in it. Add remaining milk and flour, alternately. Add orange rind, pecans, and dates and mix well. Bake in well greased tube pan for about 1½ hours in very low oven. Put uncooked syrup over cake while still hot in pan.

1 c. orange juice  
2 c. sugar  
3 t. orange rind

Mrs. Ethel L. Watts  
\* \* \*

## DEVIL'S FOOD CAKE

1 c. butter or Crisco  
2 c. sugar  
3 eggs  
1 c. sour milk or clabber  
2 c. flour  
2 t. soda  
Spices of all kinds (1 t. of each)  
½ c. cocoa

Boil a little water and mix with ½ c. cocoa to form paste and add 1 t. soda to this mixture. Preheat oven to 350° F. Cream sugar, butter or Crisco well, add eggs one at a time beating well after each addition. Add other t. soda to sour milk or clabber, and add alternately with sifted flour to creamed mixture. Add spices, then add cocoa paste to above mixture and mix well. Grease and flour pans and pour batter. Makes 3 layers. Bake at 350° F. until done. Frost as desired

Mrs. Winston Benoit

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## CARAMEL ICING

(can be used on 1, 2, 3, 4 cake)

1¼ c. evaporated milk  
3 c. sugar  
3 t. flour  
1 c. butter

Melt ½ c. sugar in a heavy skillet over low heat, stirring constantly until golden brown. Set aside. In heavy saucepan, mix rest of the sugar, milk, flour and butter. Cook to 225° or firm ball when dropped in water. Stir while cooking. As this mixture boils, add melted sugar. Set aside to cool, beat until thick. Spread on cake.

Dinah Nunez  
\* \* \*

## SUSIE'S YAM CHEESE CAKE

4 cups miniature marshmallows  
½ cup milk  
1 cup vanilla wafer crumbs  
¼ cup chopped pecans  
1/3 cup margarine, melted  
1 cup heavy cream  
1 cup mashed cooked yams  
1/3 cup orange juice  
1 tsp. vanilla  
½ tsp. nutmeg  
¼ tsp. ground cloves  
¼ tsp. cinnamon  
2 8-oz. pkgs. cream cheese  
Non-dairy topping or whipped cream  
Toasted pecans



Junior Sweepstakes Award  
1972 Favorite Food Show

Melt marshmallows with milk in a double boiler over heat; stir until smooth. Chill until slightly thickened (about 15 minutes). While marshmallows cook, prepare the crust. Combine vanilla wafer crumbs, ¼ cup chopped pecans and melted margarine. Blend well, then press into bottom of a lightly oiled 9 inch spring form pan. Whip the cream in a small mixing bowl and set aside. In a large mixing bowl combine mashed yams, orange juice, vanilla and spices; beat at medium speed until well blended. Add softened cream cheese and beat well until blended and fluffy (3 to 5 minutes.) Stir chilled marshmallow mixture until well blended and add to yam-cheese mixture in large bowl. Beat at low speed until well blended. Fold in whipped cream. Pour mixture over prepared crust in spring form pan. Chill until firm. Garnish with non-dairy topping or whipped cream and toasted pecans. Yield: 10-12 servings.

Suzanne Robichaux, Grand Lake, La.  
\* \* \*

## BABS POUND CAKE

4 eggs  
2 c. sugar  
1 c. butter  
1 t. vanilla  
2 c. flour  
3 t. baking powder  
1 c. milk

Cream butter & sugar. Add eggs. Sift flour & baking powder. Add alternately with milk. Pour into greased and floured loaf pan. Bake at 350° for 45 minutes.

### Icing for Babs Pound Cake

1 box powdered sugar  
1 t. vanilla  
2 T. pet milk  
1 T. hot water

Place box of powdered sugar in a bowl. Mix in measuring cup vanilla, pet milk, hot water. Cream until smooth. (It may be necessary to add extra water). Spread on cake while hot.

Mrs. Barbara Lou LeBlanc  
\* \* \*

## ITALIAN CAKE

1 stick oleo  
½ c. shortening  
2 c. sugar  
5 eggs  
1 t. soda  
1 c. buttermilk  
1 c. pecans  
1 c. coconut

2 c. flour

Let oleo and shortening get to room temperature. Mix with sugar and add egg yolks one at a time. Add soda to buttermilk. Add milk and flour alternately. Add pecans and coconut. Fold in beaten egg whites. Pour in 3 well-greased and floured pans. Bake at 350° for about 25 minutes until done.

### Icing for Italian Cake

1 box powdered sugar  
1 stick oleo  
1 8-oz. cream cheese

Mrs. Nancy Nunez  
\* \* \*



## PIES AND PASTRIES

### COCONUT PIE

1½ cups sugar  
4 T. cornstarch  
4 egg yolks  
4 cups carnation milk  
1 can coconut  
1 baked pie shell

Mix sugar, cornstarch and egg yolks well. Then add milk. Cook until thick. Remove from heat and add coconut. Pour into baked pie shell. Pie may be topped with meringue or whipped cream.

Mrs. Beverly Dyson, Grand Chenier, La.  
\* \* \*

### PARTY PEACH PIE

½ c. sugar  
2 eggs  
3½ T. cornstarch  
1 T. butter  
1 c. pet milk  
1 t. vanilla  
¼ t. salt  
1 c. peach syrup  
2 c. peaches

Blend sugar, cornstarch and salt; slowly stir in milk and peach syrup. Cook, stirring constantly for 10 minutes. Remove from heat and stir in beaten eggs. Cook 5 minutes more and add butter and vanilla. Arrange peaches (slices) in baked pie shell and pour filling mixture over it.

Mrs. LeRoy Barbier  
\* \* \*

### LEMON CHIFFON PIE

½ c. cornstarch  
1 c. sugar  
½ t. salt  
2 c. cold water  
1 t. grated lemon rind  
4 T. lemon juice  
3 egg yolks, slightly beaten

Add these ingredients in order listed. Cook over direct heat, stirring constantly. Do not let boil. Lower heat as mixture begins to thicken. Continue stirring and cooking on real low flame until custard falls from spoon in thick sheet. Pour in baked pie shell. Top with meringue made of the 3 egg whites beaten stiff with a pinch of salt and 3 T. sugar added. Bake in oven, 350°, until brown. This amount doubled makes 2 large deep pies or 3 small ones.

Genelle Backlund

## TART A'LABOUILLE (Two Pies)

2 cups milk  
1½ cups sugar  
2 heaping T. cornstarch  
½ cup evaporated milk  
1 tsp. vanilla or nutmeg

Let milk come to boiling point. Add sugar, cornstarch and evaporated milk which has been well mixed. Cook until thickened. Add flavor.

### Sweet Pie Crust:

1 egg  
½ cup shortening  
1 cup sugar  
½ cup sour cream  
½ tsp. baking soda  
1 tsp. baking powder  
4½ cups flour

Beat shortening, sugar and egg until creamy. Mix soda and sour cream and add to first mixture. Mix baking powder and flour and add to mixture last. Roll out and place in pie pans. Fill and place strips of dough on top and bake at 375° until golden brown.

*Mrs. Ramie Broussard, Creole, La.  
Mrs. Alix Broussard, Creole, La.  
\* \* \**

## SYRUP PIE

### Makes 10" Pie

1¼ cups sugar  
5 tbsp. flour  
1 tsp. salt  
2 cups dark karo syrup

### Mix well

Beat in 4 eggs, 1 at a time  
1½ cups carnation milk  
1 tsp. vanilla

Bake 375 degrees for 50 minutes in your favorite pie shell.

### No Roll Pie Crust

1½ cups flour  
1½ tsp. sugar  
1 tsp. salt

Combine in measuring cup and whip with fork.

½ cup vegetable oil  
2 tbsp. cold milk

Pour over dry ingredients. Press with hand to form crust.

*Mrs. Monroe LeBoeuf, Cameron, La.  
\* \* \**

## GRANDMA'S OLD TIME BUTTERMILK PIE

½ cup softened butter or oleo  
1½ cups sugar  
3 rounded T. flour  
3 beaten eggs  
1 cup buttermilk  
1 tsp. vanilla extract  
¼ tsp. nutmeg  
1 unbaked 9 inch pie shell

Cream butter with sugar and flour and eggs and beat well. Stir in buttermilk and vanilla. Pour into unbaked pie shell and sprinkle with nutmeg. Bake at 350 degrees for 40 to 50 minutes. Cool before serving.

*Sheila Broussard Fontenot, Klondike, La.  
\* \* \**

## LUSCIOUS APPLE-PEAR PIE

2 Red Delicious apples  
2 Golden Delicious apples  
2 Bartlett eating pears  
2 T. lemon juice  
¾ cup granulated sugar  
¾ cup light brown sugar  
6 T. flour  
1 tsp. cinnamon  
½ tsp. nutmeg  
¼ tsp. salt

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3 T. butter  
Double crust

Peel, core and slice thin the apples and pears in a large bowl. Stir in lemon juice. Combine dry ingredients and stir into apple-pear mixture. Cut butter in small pieces and stir in. Line a 9 inch pie pan with pie crust and fill with apple-pear mixture. Cover with top crust and seal edges, flute, then prick top with fork generously. Bake at 425 degrees for 10 minutes, then lower temperature to 375 degrees and bake for 45 to 50 minutes.

*Mrs. H. T. Worthington, Sweet Lake, La.  
\* \* \**

## STRAWBERRY PIE

2 quarts berries  
1 cup sugar  
3 T. cornstarch  
¾ cup 7-up  
1 tsp. margarine  
1 baked pie shell

Combine sugar and cornstarch in small pan. Crush 1½ cups berries and add to sugar and corn starch, stir to blend, add 7-up to mixture. Cook over medium heat stirring constantly until mixture comes to a boil. Cook and stir for 2 more minutes on low heat. Remove, stir in margarine, cool. Place whole berries in pie shell, reserving a few choice ones for garnish. Pour cooled cooked mixture over berries in pie shell. Chill for 2 hours. Serve topped with whipped cream and garnish with berries.

### Pie Shell:

½ cup shortening  
¼ cup boiling water  
½ tsp. salt  
1½ cups flour

Sift flour and salt in small mixing bowl. Add shortening, cutting in flour then add boiling water mixing with a fork. Pat out in pie plate. (Bake 350°).

\* 1st Place Winner in the 1976 Favorite Foods Show.

*Mrs. Jo Ann Nunez, Creole, La.*

## BUTTER PIE

½ cup butter  
1¼ cup sugar  
3 egg yolks  
1 whole egg  
2 Tbsp. vanilla  
2/3 cup cream or Half and Half

1971 Sweepstakes  
winner in  
Favorite Food Show



Stir all ingredients together, do not overmix. Pour in unbaked crust, and put into previously heated 400 degree oven. Bake until brown and lower heat to 325 degrees. Bake until firm. Cool, while preparing meringue.

### Meringue

3 egg whites  
¼ tsp. cream of tartar  
1 tsp. vanilla  
6 Tbsp. sugar

Beat whites with cream of tartar and vanilla. Add sugar slowly, beating until stiff. Cover pie and bake till browned in 350 degree oven.

*(This recipe was given to me by my aunt, Mrs. T. O. Sweeney of Grand Chenier. She says the original recipe was given her by Mrs. Thompson McCall many years ago. Mrs. McCall used the whole eggs in the filling, and used no meringue on top.)*

*Mrs. Charles Rogers, Cameron, La.  
\* \* \**

## PEACH COBBLER

1 stick margarine  
1 c. sugar  
1 c. flour  
2 t. baking powder  
¾ c. milk  
1 No. 2½ can Freestone Peaches

Melt margarine in baking dishes. Stir in sugar, flour, baking powder, salt and milk until smooth. Pour canned peaches, including juice over mixture. Do not stir. Bake 40 minutes at 330° F.

*Mrs. Gladys McCall*

## PEACH CREAM PIE

### Crust

1/3 cup lard  
1 cup flour  
¼ tsp. salt  
2 T. cold water

### Filling:

½ cup sugar  
4 T. flour  
½ tsp. salt  
2 cups milk  
2 egg yolks  
2/3 cup peaches  
1 tsp. vanilla  
1 tsp. butter

Beat sugar and eggs and flour. Then put in boiler which contains the milk and cook until it boils. Put out fire and add butter, peaches, salt and vanilla.

### Meringue

2 egg whites  
4 T. sugar

(Original recipe from Mrs. H. A. Miller).

*Mrs. Avery "Tassie" Nunez, Creole, La.  
\* \* \**

## STRAWBERRY JELLO PIE

1 3-oz. pkg. strawberry Jello  
1 box frozen or fresh strawberries  
1 pkg. Dream Whip  
1 baked and cooled pie shell

Add 1 cup of boiling water to pkg. of Jello. Stir until dissolved. Then add 7 or 10 ice cubes and stir until slightly thick. Add fresh or frozen strawberries that have been sliced.

Pour into cool pie shell and set in refrigerator and chill until firm. When firm whip Dream Whip and spread on top of pie. Return pie to refrigerator and let set. Slice as you would another pie.

*Mrs. Nina Mae LeBoeuf*

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## PECAN PIE

1 c. sugar  
½ c. white Karo  
3 eggs, well beaten  
¼ c. melted butter  
1 c. shelled pecans (5-6 halves to garnish)  
1 unbaked 9" pie shell

Combine sugar, karo and melted butter. Add beaten eggs and pecans to syrup mixture, mixing thoroughly. Pour filling into pie shell, garnish with whole pecans. Bake at 375°, 40-45 minutes.

*Mrs. Nick Pichnic*

\* \* \*

## FRENCH SILK CHOCOLATE PIE

### Filling:

**Cream:** ½ c. butter or oleo adding gradually ¾ cup sugar, creaming well

**Blend well:** 1 square (1-oz.) chocolate melted and cooled, 1 teaspoon vanilla

**Add:** 2 eggs, 1 at a time beating 5 minutes after each addition (with electric mixer)

**Turn:** Into cooled baked pie shell

**Meringue:** use any whipped topping or a cheese topping. Use ¼ of a chocolate square for the filling and the other ¼ for the topping. Chill 1 to 2 hours very well until ready to serve.

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*Mrs. Edna Bertrand*

\* \* \*

## GERTRUDE'S SWEET DOUGH PIE

### Custard:

1 egg  
1/3 cup sugar  
1 Tbsp. flour  
1½ cups milk  
¾ cup pet cream  
nutmeg

Cream egg, sugar and flour. Combine milk and cream and scald (heat until almost at boiling point.) Gradually add hot milk mixture to egg mixture, stirring constantly. Return to fire after milk and egg mixtures are combined. Cook over medium heat, stirring constantly, until thick. Sprinkle in a little nutmeg. (Note: this custard is excellent for banana pudding, substituting vanilla for nutmeg, and make a little thinner.)

### Dough:

1 stick butter  
2 cups sugar  
2 eggs  
1 tsp. baking powder  
½ tsp. soda  
½ cup milk  
3½ cups flour  
Nutmeg

Cream butter and sugar; add eggs. Combine baking powder, soda with flour. Sprinkle in nutmeg. Alternate adding flour mixture and milk. (Dough will be stickier than regular pie dough.) When mixed, roll out about 3 Tbsp. dough at a time on heavily floured freezer paper. Place these pieces of rolled dough into pie pan, covering bottom and side high. Add cooked filling. Roll out more squares of dough to top pie with spaces between pieces. Fold edges of crust over filling at edge. Bake 350 degrees about 30 minutes or until brown.

*Mrs. J. Albert Colligan, Cameron, La.*

\* \* \*

## CHESS PIE

### Blend together:

2 T. Oleo, melted  
¼ cup lemon juice  
1 T. cornmeal  
1 T. flour

### Mix together:

1½ cups sugar  
4 eggs  
1 tsp. vanilla

Pour first mixture into second mixture and blend well. Bake in a 9 inch pie shell in 400° oven for 15 minutes. Then turn temperature down to 350° and bake until brown.

*Mrs. Raymond East, Cameron, La.*

## ORANGE-PUMPKIN CHIFFON PIE

### Pie Shell:

1 cup Gold Medal flour  
½ cup Crisco shortening  
1/3 cup orange juice or amount to mix flour and shortening well

Combine ingredients and place in pie tin. Bake at 450 degrees for 8 to 10 minutes and cool.

1 cup sugar  
1 envelope (1 tbsp.) unflavored gelatin  
1 tsp. cinnamon  
1 tsp. nutmeg  
½ tsp. salt  
1 tsp. ginger (ground)  
2 eggs, separated  
1½ tsp. grated orange rind  
1 cup evaporated milk  
2 cups cooked pumpkin  
Orange sections for garnish, if desired



2nd Place 1973  
Favorite Food Show

Combine ½ cup sugar, gelatin, spices and salt. Blend in egg yolks and grated orange rind. Add evaporated milk and blend thoroughly. Cook over low heat, stirring constantly, until thickened, 10-15 minutes. Chill until mixture just begins to set. Stir in cooked pumpkin and set aside. Beat egg whites until stiff. Gradually add ½ cup sugar, continuing to beat until stiff and glossy. Fold into pumpkin mixture. Turn into cooled pie shell. Chill until set, 2 to 3 hours, before serving. If desired, garnish with orange sections.

*Mrs. Vernon McCain, Grand Lake, La.*

\* \* \*

## DEE'S PECAN DELIGHT

3 egg whites  
1 cup sugar  
1 tsp. baking powder  
24 Ritz crackers  
1 cup chopped nuts  
1 pt. whipping cream  
1 tsp. vanilla

Beat egg whites until stiff. Fold in sugar, baking powder and crumbled Ritz crackers. Add nuts and vanilla. Place in pie tin and bake 25 to 30 minutes in 350 degree oven. Let cool. Spread with whipping cream, cut in pie slices and serve.

*Ms. Deanne Colligan, Cameron, La.*

\* \* \*

## OLD FASHIONED SYRUP PIE

4 eggs, beaten well  
1½ c. syrup (homemade or Steen Syrup)  
2 T. sugar  
Unbaked pie crust  
2 T. oleo or butter  
pecans (if desired) ½ c.

Mix beaten eggs, syrup and sugar. Beat good until mixture is well mixed. Pour in unbaked pie crust. Put about 2 t. of oleo or butter in filling. Then add pecans, if desired. Cook about 30-35 minutes or until filling looks jelly-like at 375°. You can also save 2 whites for top of pie. Beat well until firm. Add little sugar.

(This is an original recipe by grandmother Mrs. Eugene Miller and it is over 100 years old.)

*Mrs. Angeline Mhire*

\* \* \*

## CAL'S PECAN PIE

3 eggs  
1 cup sugar  
2 T. flour  
1 cup dark syrup or  
1 cup white Karo syrup  
1 tsp. vanilla flavoring  
2 T. butter  
2 cups pecans  
Pinch of salt  
1 unbaked pie shell

Mix eggs, sugar, flour, syrup, vanilla, butter and pecans in this order. Bake at 400° for 15 minutes, then lower heat to 300° and cook about 45 minutes to 1 hour, in an unbaked pie shell.

*Carolyn Ann Bargemen, Creole, La.*



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### SWEET CRUST FOR PIE

½ c. butter or lard  
1 c. sugar  
2 eggs  
½ c. milk  
1 t. soda  
1 t. baking powder

Flour 3 c., or a little over, until it forms a dough to roll. This crust can be used as a top crust, also, by adding fruits or custard between.

Mrs. Angeline Mhire

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### PUMPKIN PIE

1 cup cooked pumpkin  
1 stick melted butter  
1½ c. sugar  
3 T. flour  
2 eggs  
1 small can evaporated milk  
1 tsp. lemon extract  
1 tsp. butter flavor

Mix and pour in unbaked pie shell. Bake 1 hour at 350° F.

Mrs. Mayo Cain

\*\*\*

### BO'S CRAZY PIE CRUST

1 cup flour  
1 tsp. baking powder  
½ tsp. salt  
1 T. sugar  
1 egg  
2/3 cup shortening  
¾ cup water

In small mixer bowl, combine flour, baking powder, salt, sugar, egg, shortening and water. Blend, then beat for 2 minutes. Pour

batter into 9" pie pan. Pour filling in the center of batter. Do not stir.

**Filling:**  
1 can apple pie filling  
1 T. lemon juice  
½ tsp. apple pie spice

Blend ingredients and pour into crust. Bake 45 to 50 minutes. Serves 6. (Mincemeat pie filling may be substituted for apple if desired.)

Mrs. Edith "Bo" Alexander, Cameron, La.

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### MR. HARRY'S PECAN PIE

4 eggs  
1 cup sugar  
1 stick butter, melted  
1½ cups White Karo syrup  
1½ cups chopped pecans  
1 raw dough pastry crust

Beat eggs and mix all ingredients except pecans together. Spread evenly in an uncooked pie shell. Sprinkle pecans evenly over top. Bake 45 minutes at 375°. Watch closely and if it seems to be cooking too much on top, lower temperature to 350°. When pie filling starts to crack on top the pie is done.

Mr. Harry Cunningham, Cameron, La.

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### PINK LEMONADE PIE

1 can condensed milk  
1 can pink lemonade  
1 small carton Cool Whip  
1 graham cracker crust

Mix milk, lemonade and cool whip and pour into prepared crust. Refrigerate over night.

Evelyn Kelley, Cameron, La.

### OLD FASHIONED BLACKBERRY COBLER

1 quart blackberries  
1 1/3 cups sugar  
3 cups water  
½ pound butter

Heat the 3 cups water just to boiling point as this melts sugar and starts pie cooking quicker. Make up regular pie crust, roll out and cover bottom with part of dough. (Use deep pan so it will not boil over edges). Add half the berries, then add another layer of pie crust. Add rest of berries and juice. (If you think you will need more juice, add a little more water, for you don't want it dry). Now add top layer of crust which has been cut in strips. Dot with butter and sprinkle sugar over top. Bake in hot oven at 425 degrees for 10 minutes. Reduce heat to 350 degrees for 25 to 30 minutes. Crust will be a pretty golden brown. (This recipe is from my mother and delicious. So good served with cream, also ice cream.)

Mrs. John M. Vincent, Klondike, La.

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## COOKIES AND CANDIES



### FIG BARS

1 cup sugar  
½ cup butter or shortening  
1 egg  
½ cup milk  
½ tsp. baking powder  
½ tsp. lemon  
½ tsp. soda  
4 cups flour

Let dough chill for 1 hour. Cream sugar, butter and eggs. Add milk. Add flour, baking powder and soda. Divide dough in three parts. Roll dough out. Put in greased 9" x 12" pan. Bake in 350 oven. When cooked, take out of pan. Roll out another dough and place in same pan, then put drained figs over dough. Put a layer of cooked dough and fig over the top, then another layer of raw dough. Cook until light brown.

Mrs. Margie Savoie, Grand Lake, La.

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### GURU GOODIES

1 6-oz. pkg. butterscotch chips  
½ c. peanut butter  
1½ c. corn flakes  
1 c. miniature marshmallows

Melts chips and peanut butter on low heat. Stir until smooth. Add corn flakes and marshmallows. Mix until well coated. Drop by well-rounded teaspoon measurements onto waxed paper lined cookie sheets. Chill until set. Makes about 3 dozen candies.

Dani Sheffield

\*\*\*

### FRESH APPLE BARS

1¼ cups sugar  
1½ cups flour  
1 tsp. cinnamon  
1 tsp. soda  
¼ cup cooking oil  
2 eggs  
1 tsp. vanilla  
1 cup chopped nuts  
2 cups chopped apples

Into a large bowl sift sugar, flour, cinnamon and soda. Stir in cooking oil, eggs, vanilla and mix well. Stir in nuts and apples. Pour mixture into greased and floured 9" x 13" pan. Bake at 350 degrees about 50 minutes. When slightly cool, cut into bars.

Mrs. Joe LeBouef, Sweet Lake, La.

### PECAN TEA COOKIES

1 cup butter or oleo  
½ cup sugar  
2 tsp. vanilla  
2 cups flour  
½ tsp. salt  
2 cups chopped nuts

Cream butter, sugar and vanilla until fluffy. Add dry ingredients and pecans. dough should be consistency to roll in hand as big as little finger. Place on greased cookie sheet and bake at 325 degrees for 20 minutes. Put on rack to cool, then roll in sifted confectioners sugar. Makes 6 dozen.

Mrs. Watkin Miller, Grand Chenier, La.

\*\*\*

### LEMON COOKIES

¾ cup shortening  
1 cup sugar  
3 eggs  
2 packs instant pudding (lemon)  
2 cups flour  
¾ tsp. soda  
Dash of salt

Mix all ingredients real well and drop by teaspoon on ungreased baking sheet. Bake at 325° for 8 to 10 minutes.

Mrs. Bessie Boudreaux, Creole, La.

\*\*\*

### FRUIT CAKE COOKIES

¼ tsp. salt  
1 cup brown sugar  
½ cup oleo  
4 eggs lightly beaten  
3 T. milk  
3 cups flour sifted (reserve 1 cup for fruit)  
3 scant tsp. soda  
1 tsp. cinnamon  
1 tsp. nutmeg  
1 tsp. cloves  
1 jigger whiskey  
1 lb. half pecans  
½ lb. broken pecan pieces  
½ lb. candied cherries  
½ lb. candied pineapple  
½ pkg. raisins

Cream oleo and sugar well. Beat eggs separately and add milk and whiskey. Then add dry ingredients to two cups flour. Blend fruit and 1 cup flour and mix. Drop by teaspoon. Bake in slow oven (250-275 degrees) 25 to 30 minutes.

(Original recipe by Mrs. Eva Murphy, Lake Charles, La.)

Susan Woodgett, Cameron, La.

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### BROWNIES

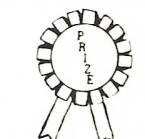
½ cup butter  
½ cup sugar  
1 tsp. vanilla  
2 eggs  
6 Tbsp. Nestle's Quik Chocolate  
½ cup sifted all-purpose flour  
½ cup chopped walnuts

Cream butter, sugar, and vanilla; beat in eggs. Blend in chocolate. Stir in flour and nuts. Bake in greased 8 x 8 x 2 inch pan at 325 degrees 30 to 35 minutes. Cool; cut in 16 squares.

**Frosting**  
1 lb. confectioners sugar  
½ cup cocoa  
¼ tsp. salt  
¼ lb. butter  
6 Tbsp. milk  
1 tsp. vanilla extract  
1 cup chopped pecans

Combine all ingredients, stir frequently until spreading consistency is reached. Spread over brownies and spread some chopped pecans over the frosting.

Mrs. Charlotte LaBove, Cameron, La.



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## CHOCOLATE CHIP BLONDE BROWNIES

1 cup flour  
 ½ tsp. baking powder  
 ½ tsp. baking soda  
 ½ tsp. salt  
 ½ cup chopped nuts  
 1/3 cup butter or other shortening  
 1 cup firmly packed light brown sugar  
 1 slightly beaten egg  
 1 tsp. vanilla  
 1 (6-oz.) pkg. semi-sweet chocolate chips



Sift together flour, baking powder, soda and salt; add nuts and mix well. Set aside. Melt butter or other shortening in saucepan. Remove from heat and add light brown sugar and mix well. If some other shortening is used (Crisco for instance), add 1 T. hot water). Cool slightly; then add egg and vanilla, blending well. Add flour mixture a small amount at a time, mixing well after each addition. Spread in greased 9 x 10 x 2 pan. Sprinkle chocolate chips over top and bake at 350° for 25 to 30 minutes. Cool in pan, then cut in squares. Makes about 2 dozen 1½ inch squares.  
 \* Second place winner in the 1977 Favorite Foods Show, 4-H Club Boys Division.

Warren Felio, Grand Chenier, La.

\* \* \*

## MOCK PRALINE COOKIES

1 cup butter  
 do not substitute  
 1 cup brown sugar  
 1 cup chopped pecans  
 Honey Graham crackers

Bring butter, brown sugar and nuts to a boil. Cook 5 to 10 minutes. Spoon over 8" x 10" cookie sheet which has been filled with graham crackers. Cook in 350° oven for 5 minutes. Cool slightly and cut into squares.

Charla Jo Blake, Cameron, La.

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## CHOCOLATE COVERED COCONUT BALLS

2 boxes powdered sugar  
 21-oz. coconut  
 1 can condensed milk  
 1 bar paraffin wax  
 1 pk. 12-oz. chocolate chips

Mix powdered sugar and coconut in large pan, add milk, using hands. Mix until well blended. Roll into marble size pieces. Refrigerate for one day. Place paraffin wax and chocolate chips in double boiler, stir until chips are melted. Insert toothpick into balls, dip in warm mixture to coat. Place on waxed paper to cool. Makes 180 balls.

Renee Reina

\* \* \*

## CHOCOLATE BALLS

2 sticks of oleo  
 1½ c. graham cracker crumbs  
 ½ c. chopped pecans  
 1 c. coconut  
 1 box powdered sugar (sifted)  
 1 T. vanilla  
 1 (12-oz. jar) crunchy peanut butter  
 1 pkg. of chocolate bits  
 1/3 cake of wax (½ of ¼ lb.)

Melt oleo, add cracker crumbs, pecans, coconut, sugar, vanilla and peanut butter. Mix well, use your hands if you have to. This mixture will be very stiff. Form in ¾ inch balls. Melt chocolate bits and wax together, drop each ball in mixture. Use two forks to take balls out and put on wax paper to set. Makes plenty.

Mrs. Mary Savoie

\* \* \*

## AUNT ALEX'S OLD FASHIONED SYRUP PRALINES

2 c. syrup  
 ½ c. sugar  
 2 T. karo (white)  
 6 c. pecans or peanuts (parched)  
 ball of butter

Boil until syrup threads like for popcorn balls. Add pecans to boiling syrup; remove from fire and beat; then drop by spoonfuls on buttered deep freezer paper.  
 (YOU CAN ASK AUNT ALEX ABOUT THIS CANDY.)

Mrs. Ramie Broussard

\* \* \*

## DATE LOAF

5 cups sugar  
 2 cups milk  
 1 lb. dates, chopped up  
 2 cups pecans  
 2 T. butter

Cook sugar, milk, dates and pecans together until soft ball stage (237° on candy thermometer). Add butter; cook on slow fire about 6 minutes longer. Cream until almost hard. On wet towel form into 3 rolls, wrap in wax paper or foil and store in icebox.

Rita Badon, Johnson Bayou, La.

\* \* \*

## PATSY'S FAVORITE FUDGE RECIPE

4½ cups sugar  
 1 large can evaporated milk  
 1 stick butter  
 Pinch of salt

Let the above ingredients come to a boil and cook from 8 to 9 minutes. Remove from fire and add the following and stir.

3 pkg. chocolate chips  
 4 cups nuts  
 1 pt. marshmallow cream  
 1 tsp. vanilla

Pour into greased pans and let cool, then cut, or drop by spoonfuls onto a greased surface. (Try using foil lined paper plates and storing in freezer.) Makes 5 lbs. of candy.

Patsy Granger, Cameron, La.

## BUTTERSCOTCH CHIP COOKIES

¼ cup margarine  
 1 cup sugar  
 2 eggs  
 1 tsp. vanilla  
 ¼ tsp. nutmeg  
 2 cups unsifted flour  
 2 tsp. baking powder  
 3 Tbsp. canned milk  
 3-oz. butterscotch chips  
 ¼ cup chopped pecans

Cream margarine and sugar, add eggs, vanilla, spices, milk, flour and baking powder. Add chips and pecans. Drop cookies by teaspoon on greased baking sheet. Bake at 375 degrees for 12 minutes or until cookies begin to turn light golden. Makes 3 dozen.

Mrs. Elaine Hebert, Sweet Lake, La.

\* \* \*

## HEY! DOLLIE COOKIES

1 block margarine. Melt in 9" x 12" pan.

Arrange following in layers:  
 1 cup crushed graham crackers  
 1 cup chopped pecans (desired type)  
 1 cup flake coconut  
 1 cup chocolate chips

Pour over top 1 can condensed milk. Bake in 375 degree oven 20 -25 minutes or until chewy.

Barbara Boudoin, Cameron, La.

\* \* \*

## CHOCOLATE CHIP FOOD SHOW COOKIES

2 cups cooking oil  
 1½ cups white sugar  
 1½ cups dark brown sugar  
 3 eggs  
 5 cups flour  
 1½ tsp. soda  
 1½ tsp. salt  
 1½ cups chopped nuts  
 2 6-oz. bags milk chocolate chips  
 1 6-oz. bag semi-sweet chocolate chips

Mix together cooking oil, white sugar, brown sugar, eggs and vanilla. Stir until mixed well. Sift in flour, soda, and salt. Mix well again. Then add nuts and chips. Drop by big tablespoons. Bake at 375° for 8-15 minutes on greased sheet.

Mrs. Glenn Duddleston, Cameron, La.

\* \* \*

## NO BAKE PEANUT BUTTER COOKIES

¼ lb. paraffin wax  
 1 cup peanut butter  
 1 cup powdered sugar  
 2 Tbsp. butter  
 1½ cups Rice Krispies  
 1 pkg. chocolate chips

Combine peanut butter, powdered sugar and butter. Mix well. Add rice krispies and mix with hand and shape into balls. Melt chocolate and wax in double boiler and dip balls into this. Cool on wax paper.

Lisa C. Murphy, Grand Chenier, La.

\* \* \*

## HAWAIIAN FUDGE

2½ cups sugar  
 1 cup rich milk or cream  
 1 small can crushed pineapple drained  
 1 cup pecans  
 Few drops green food coloring

In large saucepan combine sugar, milk or cream and pineapple. Bring to a boil over medium heat and cook until mixture reaches the soft ball stage. Remove from heat and add pecans and coloring. Let cool slightly, then beat until creamy. Pour into greased loaf pan. Cool and cut into squares.

Mrs. Martin Hebert, Grand Lake, La.

## FIG PINWHEELS

1 qt. fig preserves  
 1 cup chopped nuts  
 1 cup shortening  
 2 cups brown sugar, firmly packed  
 3 eggs  
 1½ tsp. grated orange rind  
 ¼ tsp. grated lemon rind  
 4 cups sifted flour  
 ½ tsp. salt  
 ½ tsp. baking powder

Cook fig preserves and nuts over low heat until thick. Cool, then blend shortening, brown sugar and eggs until creamy. Stir in orange and lemon rind. Sift together flour, salt and baking powder and add to sugar mixture. Mix well. Chill dough thoroughly. Divide dough into two parts. Roll each into a rectangle ¼ inch thick. Spread with fig filling and roll up as for jelly roll. Chill until firm. To freeze - wrap in freezer paper. To bake - remove from freezer and let stand about 5 minutes. Slice ¼ inch thick, place on greased baking sheet and bake at 400° for 10-12 minutes. Makes about 5 dozen.

For Date Pinwheels use the following instead of figs.

Combine:  
 2½ cups pitted dates,  
 cut in pieces  
 1 cup granulated sugar  
 1 cup water  
 1 cup chopped nuts

Cook over low heat until thick, about 10 minutes and cool.

Mrs. Lee Nunez, Grand Chenier, La.

\* \* \*

## TEA CAKES

2 cups sugar  
 1½ cups shortening  
 4 eggs  
 ¼ cup milk  
 1 T. vanilla  
 5½ cups flour  
 2 tsp. baking powder

Cream sugar and shortening; add other ingredients and mix well. Roll dough on floured board and cut with 2 inch cookie cutter. Bake on ungreased cookie sheet for 10 minutes at 350 degrees. (This is a 100 year old recipe that has been handed down in our family.)

Faye Billiot, Johnson Bayou, La.

\* \* \*

## CHEESY CHOCOLATE FUDGE BROWNIES

**Cream Cheese Filling**  
 1 8-oz. pkg. cream cheese  
 1 egg  
 ¼ cup sugar  
 1½ tsp. vanilla  
 1 tsp. cinnamon

Mix all ingredients and beat about 12 minutes until smooth. Set aside.

**Brownies:**  
 1 cup butter or oleo  
 4 squares (1-oz. each) unsweetened chocolate  
 2 cups sugar  
 4 eggs  
 2 tps. vanilla  
 1½ cups self-rising flour (if you prefer all purpose flour, add ½ tsp. salt and 1½ tps. baking powder)  
 1 cup chopped nuts

Heat oven to 350°. Grease oblong pan (13 x 9 x 2"). Heat butter and chocolate in small saucepan over low heat, stirring occasionally, until melted; cool. Beat chocolate mixture, sugar, eggs and vanilla in large mixing bowl, on medium speed, scraping bowl occasionally, for about 1 minute. Add flour and beat on low speed for 1 minute, then turn to medium speed and mix about 1½ minutes. Stir in nuts. Spread half the dough in pan; layer cream cheese filling over this and gently spread remaining dough over this. Bake until wooden pick in center comes out clean, about 40 to 45 minutes. Cool and cut into ½ inch squares.

Miss Mary Diane McCall  
 1979 Miss Cameron Parish  
 Grand Chenier, La.

## CRISP COCONUT OATMEAL PECAN COOKIES

½ cup shortening  
½ cup brown sugar  
½ cup white sugar  
1 egg  
1 tbsp. vanilla  
1 cup flour  
½ tsp. baking powder  
½ tsp. salt  
½ tsp. soda  
1 tsp. almond flavoring  
¼ cup coconut  
1 cup oatmeal  
Pecans - whatever amount you wish

Use electric mixer to cream shortening and sugars. Add eggs and flavoring, mix well. Add sifted dry ingredients in a large container. Mix the oatmeal, coconut and pecans in another container. Add this mixture to the other mixture, mixing well. Drop by teaspoon on a greased cookie sheet and inch or so apart. Flatten slightly with the back of a tablespoon. Bake at 375 for 12 to 15 minutes. Remove from oven and place on rack to cool. After 5 minutes, carefully remove cookies from the baking sheet with spatula. After they are cool, store in cookie jars or closed container. Yield: 24. We use to enjoy these cookies Mom made from Mrs. P. G. Williams' recipe.

Mrs. Arceneau January, Jr., Cameron, La.

\* \* \*

## DATE COOKIES

½ cup margarine  
½ cup brown sugar  
1 egg  
½ tsp. vanilla  
1 tsp. soda  
1 cup chopped nuts  
1¼ cups flour

### Filling

Cook until mushy:

1 pound dates  
½ cup water  
½ cup sugar

Cream margarine; add brown sugar and egg, cream together. Add vanilla. Add soda and flour. Add nuts. This is a very stiff dough. Divide dough in half and roll each portion out. Chill dough slightly and roll out like jelly roll. Put filling on dough and roll like jelly roll. Chill or freeze before slicing. Bake on ungreased cookie sheet at 400 until brown. Figs may be substituted for dates.

Mrs. Nathan Demarest, Grand Lake, La.

\* \* \*

## CRISP COOKIES

1 cup shortening  
1½ cups sugar  
2 eggs  
1 tsp. lemon extract or vanilla or almond  
¾ cups flour  
2 Tbsp. milk  
1½ tsp. cream of tartar  
1½ tsp. soda  
½ tsp. salt

Combine all ingredients, knead, work into a ball and pinch off about a teaspoon, place on your cookie sheet and press down with a fork. Bake about 15 minutes at 400 degrees.

Mrs. Violet Murphy, Cameron, La.

\* \* \*

## FIG COOKIES

1 stick oleo  
2 eggs, beaten  
1½ c. sugar  
3 c. flour  
1 t. soda  
½ t. cinnamon  
1¼ c. fig preserves  
½ c. chopped pecans

Mix all ingredients well. Drop on greased cookie sheet. Bake at 375° for 10-15 minutes.

Mrs. Dora Mae Pinch

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## 200 YEAR OLD BENNY SEED PRALINES

2 cups cane syrup  
½ cup sugar  
2 T. white Karo  
2 T. butter  
6 cups benny seeds (Indian Sesame)

Combine first three ingredients and boil until syrup threads. Add the butter and benny seeds to boiling syrup. Remove from fire and beat. Drop by spoonfuls on dry corn shucks.

Mrs. Leo P. Folse, Cameron, La.

\* \* \*

## PECAN PRALINES

3 cups pecans  
1 cup white sugar  
1 cup light brown sugar  
¼ cup water  
¼ cup white Karo  
1 tsp. vanilla  
2 T. butter

Cook altogether until it forms a soft ball in water. Add vanilla and butter. Stir until starts to stick together. Drop by spoonfuls on waxed paper.

Ruby Mhire, Grand Chenier, La.

\* \* \*

## CHOCOLATE COVERED CANDY

1 box powdered sugar  
1 stick butter  
1 can (Eagle Brand) condensed milk  
1 qt. chopped pecans

Mix first four ingredients well, and form into little balls and chill overnight. Melt 2 packages chocolate chips and ¼ lb. sealing wax over boiling water; dip balls on toothpicks in chocolate mixture. Cool on cookie sheets.

Mabel Lacomb, Klondike, La.

## PECAN NUT STICKS

½ cup butter or oleo  
2 cups dark brown sugar  
2 eggs, slightly beaten  
2 cups flour  
2 tsps. baking powder  
1 tsp. salt  
2 cups chopped pecans  
2 tsps. vanilla

Mix thoroughly all ingredients and spread in shallow baking pan at least two inches thick. Bake at 325° for 30 to 45 minutes until done. Cut into oblong pieces when nearly cool.

Mary E. Driscoll, Creole, La.

\* \* \*

## PECAN DROP COOKIES

1¼ cups all-purpose flour  
¼ tsp. baking soda  
¼ tsp. salt  
1/3 cup shortening  
1¼ cups brown sugar,  
firmly packed  
1 egg  
1 cup coarsely broken pecans

Sift flour, measure, resift 3 times with soda and salt. Cream shortening and sugar. Add egg, mix thoroughly. Stir in flour mixture in 2 or 3 portions, mixing each portion until smooth. Stir in nuts. Drop by tablespoonfuls, 2" apart, onto lightly greased cookie sheet. Bake in moderate oven 375° F. 10-12 minutes. Cool on cookie sheet about 5 minutes. Yield: 3½ dozen 2½" cookies.

Catherine Helen Perkins

"Little Miss Cameron Parish 1975"

\* \* \*

## WINTER STRAWBERRIES

1½ cups grated pecans  
1½ cups grated coconut  
3 pkgs. (3-oz.) strawberry gelatin  
1 tsp. vanilla extract  
1/3 cup red-colored sugar  
Green spearmint candy leaves  
1 can (14-oz.) condensed milk,  
sweetened

Combine nuts, coconut, gelatin, milk and vanilla in bowl. Knead until smooth. Form into balls and chill for 1 hour. Shape chilled mixture into strawberries. Chill again. Roll strawberries in red sugar. Cut stems from spearmint leaves. Insert into each strawberry. Refrigerate in airtight container. (Note: Use electric blender or chop very fine.)

Charlotte LaBauve, Hackberry, La.

\* \* \*

## NAPOLEONS

1½ cup margarine  
¼ cup sugar  
¼ cup cocoa  
1 tsp. vanilla  
1 egg (slightly beaten)  
2 cups graham cracker crumbs  
1 cup coconut  
3 T. milk  
1¾ oz. Vanilla Instant Pudding Mix  
2 cups powdered sugar  
1 6-oz. package chocolate chips  
1 T. paraffin wax

1. Combine ½ cup margarine, sugar, cocoa, and vanilla in top of double boiler. Boil and cook until butter melts, stir in egg quickly. Stir about 3 minutes till thick. Stir in graham cracker crumbs and coconut, then press mixture into 9 inch greased pan.  
2. Cream ½ cup margarine in bowl, stir in milk, dry pudding mix and powdered sugar. Beat till light and fluffy. Spread over graham cracker mixture and chill till firm.  
3. Melt chocolate chips and remainder of margarine in pan. Add paraffin wax. Stir till melted. Cool, then spread over mixture. Chill again. Cut into squares. Yield: about 70 squares. Freezes well.

Bonnie Conner, Grand Chenier, La.

Lillian Lupton, Cameron, La.

## PERSIMMON COOKIES

½ cup shortening  
1 cup sugar  
1 cup Persimmon pulp  
(mushy ripe)  
2 cups flour  
1 tsp. baking powder  
½ tsp. soda  
½ tsp. salt  
1 tsp. cinnamon  
½ tsp. allspice  
½ tsp. nutmeg  
1 cup raisins  
1 cup chopped pecans

Mix ingredients in the order they are listed. Drop by teaspoonful onto a teflon cookie sheet. Bake at 350° for 15 to 20 minutes.

Mrs. Mae Cox, Sweetlake, La.

\* \* \*

## KEVIN'S HAND COOKIES

½ cup shortening  
1 cup sugar  
1 egg  
1 tsp. vanilla  
2 2/3 cups all-purpose flour  
1 tsp. baking powder  
½ tsp. soda  
½ tsp. salt  
¼ tsp. nutmeg  
½ cup dairy sour cream

Heat oven to 425°. Mix shortening, sugar, egg, and vanilla. Blend in remaining ingredients. Divide dough into 3 parts. Roll each part ¼" thick on floured board. Trace around child's hand with pastry wheel. Cut remaining dough into desired shapes. Bake 6-8 minutes. Cool. Decorate as desired with decorator frosting. Yield: 6 Hand cookies and 1 dozen 2" cookies.

Charles Kevin Perkins, Cameron, La.

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### CHOCOLATE COVERED CHERRIES

½ c. softened butter or margarine  
1 c. sugar  
1 egg  
1½ t. vanilla  
1½ c. all purpose flour  
½ c. unsweetened cocoa (not instant)  
¼ t. salt  
½ t. baking soda

Mix as any cookie recipe (dough will be stiff). Shape chocolate dough into 1 inch balls, using a heaping teaspoon for each. Place 2 inches apart on cookie sheet (ungreased). Push one Maraschino cherry (well drained) half-way in each ball. When all cookies are molded and cherries are pushed in, prepare frosting and use immediately. Frost each cherry by spreading ½ teaspoon frosting over cherry (frosting will spread over cookie during baking). Bake frosted cookies at 350° for 8-10 minutes, until puffy. Store tightly covered.

#### Frosting:

In small heavy saucepan, over low heat melt chocolate pieces with condensed milk, stirring constantly; remove from heat. Add remaining ingredients until smooth and spread on each cherry: 1 cup 6-oz. pkg. semi-sweet chocolate; ½ cup sweetened condensed milk; ¼ teaspoon salt; 1-1½ teaspoons Maraschino cherry juice.

*RoRisa Reina*

\* \* \*

### SNICKERDOODLES

1 cup shortening  
1½ cups sugar  
2 eggs  
2¾ cups flour  
2 tsp. cream of tartar  
1 tsp. soda  
½ tsp. salt  
2 T. sugar  
2 T. cinnamon

Heat oven to 400 degrees. Mix shortening, sugar and eggs

thoroughly. Measure flour by dipping method or by sifting. Blend together flour, cream of tartar, soda and salt; stir in. Shape dough in 1 inch balls. Roll in a mixture of 2 T. sugar and 2 T. cinnamon. You may need more than this. Place 2 inches apart on ungreased baking sheet and bake 8 to 10 minutes. These cookies puff up at first, then flatten out. Makes 6 dozen cookies.

*Lori Sue Jones, Cameron, La.*

\* \* \*

### MARTHA WASHINGTON CANDY

2 sticks melted butter  
2 boxes powdered sugar  
1 can condensed milk  
2 cups chopped pecans  
2 cups coconut  
1 (12-oz.) chocolate chips (sweet)  
1 small cake paraffin wax

Melt margarine, mix in powdered sugar, add condensed milk and other ingredients. Roll in small balls. Freeze for 10-15 minutes. Melt chocolate chips and paraffin wax and dip balls using toothpicks to swish in icing.

*Mrs. Benny Welch, Oak Grove, La.*

\* \* \*

### DIVINITY

2½ cups sugar  
½ cup white corn syrup  
½ cup water  
2 eggs whites, beaten stiff  
1 tsp. vanilla  
1 cup coconut or nuts

Cook sugar, syrup and water until it spins a thread. Then pour one-half of mixture into the beaten egg whites. Cook remainder of mixture until it hardens in water. Mix the two portions together. Beat until smooth and creamy. Pour into buttered dish or drop from spoon.

*Mrs. Jerry Schaller, Johnson Bayou, La.*

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## DESSERTS



### OLD FASHIONED GINGER BREAD

3 eggs  
1 c. sugar  
1 c. syrup  
1 c. hot water  
2 t. soda in hot water  
2 c. flour  
1 c. oil

Beat eggs, Add sugar, syrup, and soda in hot water. Add oil and flour. Bake in oven at 350° until done.  
(Original recipe by Mrs. Ida "Chinks" Washington)

Mrs. Corrine Canik

### PETE'S FAVORITE ICE CREAM ORIGINAL

1 pt. half and half  
1 pt. whipping cream  
2 can Pet milk  
12 cups whole milk  
8 eggs  
1 T. vanilla  
5 cups sugar (more if desired)

Beat eggs until light and fluffy. Gradually add sugar, beating until mixture is lemon colored and thick. Beat in remaining ingredients. Pour into chilled ice-cream freezer and freeze. Yield: 1 gallon.

Mrs. Diane McCall, Grand Chenier, La.

### FRAN'S CHEESE CAKE

1½ cups graham cracker crumbs  
1 stick melted oleo  
3 T. sugar

Mix crumbs, butter, sugar, reserving ½ cup of crumb mixture for topping. Press remaining crumbs on bottom of 13 x 9 x 2 inch pan.

1 3-oz. pkg. lemon jello  
1 cup boiling water  
2 8-oz. pkgs. cream cheese  
1 cup sugar  
1 tsp. vanilla  
1 large size cool whip

Add jello to boiling water and put in refrigerator until slightly set. Beat softened cream cheese and sugar until light and fluffy. When jello is partially set, add to cool whip and beat until well blended. Stir into creamed mixture; add vanilla. Top with ½ cup of reserved crumb mixture.

Mrs. Fran Ball, Rocksprings, Texas

### VERA'S BANANA PUDDING

4 eggs  
1 qt. milk  
2 cups sugar  
½ cup flour  
½ tsp. salt  
1 lb. bananas, sliced  
1 box vanilla wafers

In sauce pan, beat eggs; add milk. Stir in 1½ cups sugar and salt. When mixture is hot, add remaining sugar which has been combined with flour. Cook until thickened. Place half of mixture in bowl lined with vanilla wafers, top with sliced bananas. Repeat this process until all is used. Serves 6 to 8.

Vera Melissa Harmon, Cameron, La.

### HOMEMADE ICE CREAM

8 eggs  
1½ cups sugar  
(2½ cups if using Evap. milk)  
2 cans condensed milk (or-evap. milk)  
½ tsp. salt  
1½ T. vanilla  
Homogenized milk  
1 can fruit, drained or fresh fruit  
(optional)

Beat the eggs in large bowl. Add sugar, condensed milk (or evap. milk), salt, vanilla. Mix. Add 1 qt. homogenized milk and cook over low fire until mixture will coat a spoon, stirring often. Chill in refrigerator ½ hour. Pour in ice-cream maker can and add fruit. Add more milk if necessary to bring level up to 2½" from top. Turn and freeze.

Yvonne, Stevens, Cameron, La.

### CHERRY KOLACHE

1 (¾-oz.) box vanilla pudding  
1½ cup milk  
½ cup butter  
2 envelopes yeast  
½ cup warm water  
2 eggs  
2 tsp. salt  
5 - 5½ cups flour  
1 (21-oz.) can cherry pie filling

Prepare pudding according to package directions; using only 1½ cups milk. Remove from heat; stir in butter. Cool to lukewarm, stirring occasionally. Dissolve yeast in warm water; stir into pudding. Beat in eggs and salt. Add flour to make moderately soft dough. Turn out onto floured surface. Knead 5-10 minutes. Place in bowl turning once to grease surface. Cover, let rise until doubled in bulk, punch down. Form into walnut size balls; arrange on greased cookie sheet 1½" apart. Punch down center of each ball, fill with cherry pie filling, using 2 or 3 cherries in each cavity. Let rise until almost doubled in bulk. Bake at 375° for 15 minutes. Cool on rack. Yield: 4 dozen.

Becky Trahan, Cameron, La.

### STRAWBERRY ICE CREAM

6 egg yolks  
2 cups sugar  
½ tsp. salt  
3 cups milk, scalded  
1 T. vanilla extract  
¾ cups heavy cream  
2 pints fresh strawberries,  
pureed (2 cups)  
1 tsp. ascorbic acid powder  
(Fresh Fruit)  
12 drops red food coloring

Make custard base by beating together egg yolks, 1 cup of sugar and ½ tsp. salt. Slowly stir in scalded milk. Pour into medium saucepan and stir over medium heat until mixture coats a metal spoon. Remove from heat. Add vanilla and refrigerate until cool. Stir in heavy cream and refrigerate until very cold. Puree strawberries in electric blender. Stir in remaining cup of sugar and 1 tsp. Fruit Fresh. Let stand for several hours or until sugar is completely dissolved. Combine strawberry mixture with chilled custard. Pour into container of churn type freezer and freeze. Makes 4 quarts.

Mrs. Leroy Dyson, Grand Chenier, La.

### BASIC DESSERT CREPES

4 eggs  
1 cup flour  
½ cup milk  
½ cup water  
½ tsp. salt  
2 T. melted margarine  
2 tsp. sugar  
1 tsp. vanilla

Measure all ingredients except flour into large mixing bowl. Beat with electric mixer on medium speed gradually adding flour until all ingredients are combined. If small lumps are present, pour batter through a strainer. Pour 2 or 3 T. batter into 9 inch pie pan and quickly tilt pan to cover bottom. Cook about 1 minute and flip crepe to cook the other side. Makes 12 to 14 crepes.

Tina Hebert, Grand Chenier, La.

### STRAWBERRY DESSERT (ORIGINAL)

5 cups boiling water  
2 6-oz. pkg. strawberry gelatin  
1 quart strawberry ice cream  
2 10-oz. cartons sliced frozen strawberries in syrup  
1 or 2 4" x 10" angel food cakes  
Cool Whip

In large bowl pour boiling water over gelatin. Stir to dissolve. Immediately add ice cream to hot gelatin. Stir occasionally until melted. Add thawed strawberries and mix well. Refrigerate until thick but not set. Slice angel food cake into ½ inch thick slices. Place a layer of cake to cover bottom of buttered 9" x 13½" baking pan. Stir thickened gelatin well and pour a layer of mix over cake, add another layer of cake and another of gelatin mix. Refrigerate until jelled very firm. Loosen sides of cake from pan. Turn over carefully on hard cardboard covered with foil or freezer paper. Generously ice with cool whip. Garnish with a few strawberries. Slice and serve. Very attractive and light.

Lula I. Stanley, Lake Charles, La.

### BANANA SPLIT DESSERT

Arrange the following layers in a 13 x 9 x 2 pan or in dessert glasses.

**1st layer** - 1 stick melted oleo, ½ cup powdered sugar and 2 cups graham cracker crumbs. (Mixed together)

**2nd layer** - 2 egg whites, 1 stick soft oleo and 2 cups powdered sugar. (Beat 10 minutes with mixer).

**3rd layer** - 1 large can (drained well) crushed pineapple.

**4th layer** - Slice 4 bananas lengthwise and cover 3rd layer. Bananas should be sliced thin.

**5th layer** - Spread 1 Cool Whip (9-oz.) over bananas. Sprinkle with 1 cup chopped pecans.

Refrigerate until serving time. Can be served in 15 minutes. Serves 8 to 10 persons.

Mrs. Wayne Wood, Hackberry, La.

### RUDOLPH'S CHERRY SURPRISE

½ box of graham crackers  
¼ cup sugar  
¼ cup butter or margarine

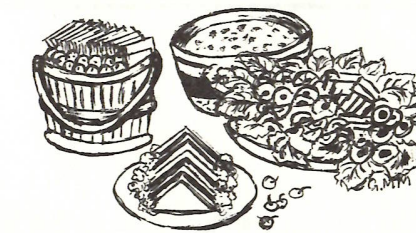
Roll graham crackers to fine even crumbs. Pour crumbs into bowl. Add sugar and softened butter or oleo. Blend well. Pour crumb mixture into 9" pie plate. Distribute mixture evenly. Press firmly to make an even layer on bottom and sides of pie plate. Bake in moderate oven (375 degrees) 8 minutes. Set aside to cool.

1 8-oz. pkg. cream cheese  
1 envelope Dream Whip  
2 cups powdered sugar  
1 cup chopped pecans  
1 can cherry pie filling

Mix softened cheese with 1 cup powdered sugar until smooth and creamy. Spread mixture evenly over prepared crust. Mix Dream Whip according to directions adding final cup of powdered sugar. Spread evenly over cream cheese mixture. Sprinkle chopped pecans over this. Add cherry pie filling to 1 inch of sides of pie.

Sylvia Aplin, Grand Chenier, La.

## PARTY FOODS AND BEVERAGES



### ANGELS ON HORSEBACK (An Appetizer)

1 pint oysters  
Bacon strips cut in half  
Favorite smoked sausage, sliced about 1 inch  
Salt and pepper to taste  
Worcestershire sauce

Rinse oysters and drain. Wrap ½ slice bacon around each oyster. Put each wrapped oyster on top of a slice of sausage, inserting a toothpick to hold together. Place all in a shallow baking pan, season and shake worcestershire sauce on top. Bake at 350° for 10-15 minutes until bacon cooks. Serve warm.

Angela "Angie" Touchet, Holly Beach, La.

### TUNA DIP

¾ stick oleo  
1 medium onion, chopped  
1 bell pepper, chopped  
1 can Golden Mushroom soup  
1 (7-oz.) can white tuna packed  
in spring water  
Salt and cayenne pepper to taste

Saute oleo, onion and bell pepper until tender; add soup and tuna and cook half hour. Serve in chafing dish with crackers or chips.

Mrs. Burt Angell, Breaux Bridge, La.  
Submitted By: Mrs. Ruby Mhire, Grand Chenier, La.

## MEXICAN EGG SNACKS

6 large eggs  
4 T. finely chopped celery  
2 T. canned, diced jalapeno peppers  
4 T. mayonnaise or sour cream  
½ tsp. salt  
¼ tsp. pepper  
1 5¼-oz. pkg. plain or cheese flavored tortilla chips  
Pitted or pimento-stuffed olives, sliced

Boil eggs until hard-boiled. Finely chop eggs; add celery and jalapeno peppers, mixing well. Stir in mayonnaise or sour cream and season to taste with salt and pepper. Spoon mixture on chips and top each with an olive slice.

Mary Boudreaux, Creole, La.

\* \* \*

## CRAB DIP

1 stick oleo, melted  
2 stems celery, chopped  
5 or 6 green onions (save tops) chopped real fine  
2 (8-oz.) pkgs. cream cheese  
2 cans minced clams, reserve juice  
2 tsp. lemon juice  
½ tsp. Worcestershire sauce  
Salt & pepper to taste  
2 T. parsley chopped real fine  
2 or 3 drops Tabasco  
1 lb. crab meat (fresh, frozen or canned)



Mix together melted oleo, celery and green onion bottoms. Do not cook. Add cream cheese, clams and clam juice plus water to make one can of liquid. Add lemon juice, Worcestershire sauce, salt, pepper, parsley, green onion tops and Tabasco. Stir in gently the crabmeat. Pour into chafing dish. NOTE: Onions will cook slightly and cheese will melt while in chafing dish, but you do not want to actually cook any of the ingredients, because you want it to be crunchy.

\* This was the Sweepstakes winner in the Jr. 4-H Club division of the 1977 Favorite Foods Show.

Caroline Wilkerson, Cameron, La.

## DILL DIP

2/3 c. commercial sour cream  
2/3 c. mayonnaise  
1 T. finely chopped parsley  
1 T. instant minced onion  
1 T. dried dill weed  
¼ tsp. dry mustard

Combine all ingredients; mix well. Chill. Serve as a vegetable dip with assorted fresh vegetables. Yields about 1½ cups.

Mrs. Hayes Picou Jr., Grand Chenier, La.

\* \* \*

## CHEESE PUFFS

2 cups grated sharp cheese  
1 stick oleo  
1 cup flour  
½ tsp. salt  
1 tsp. paprika  
stuffed olives

Mix cheese, oleo, flour, salt and paprika until a ball of soft dough is formed. Wrap 1 teaspoon of this mixture around each olive and freeze. At serving time, bake 15 minutes in 400° oven.

Mary, Clark, Lawrence, Kansas  
(former Cameron Parish resident)  
Mary Lou Eagleson Guillory, Welsh, La.

\* \* \*

## GARLIC DIP

2 8-oz. cream cheese  
7 to 8 cloves garlic (put through garlic press)  
Red pepper (for color and taste)  
Table cream (enough to soften dip)

Put ingredients in blender and blend until well creamed.

Mrs. Margaret Doland, Grand Chenier, La.

## SPICED MEAT BALLS

1. Combine  
1 lb. ground beef  
¼ c. seasoned bread crumbs  
2 t. finely chopped onions  
1 t. finely chopped shallots  
1 t. catsup  
Few drops tabasco  
½ t. horseradish  
2 well-beaten eggs  
½ t. salt  
½ t. black pepper  
½ t. accent  
1 t. Parmesan cheese

Shape into meat balls about ½ to ¾ inches in diameter. This should make about 40 balls. Brown them in butter until they are done through.

### 2. Make a sauce by combining:

½ c. catsup  
¼ c. chili sauce  
¼ c. cider vinegar  
½ c. brown sugar  
2 t. finely chopped onions  
1 t. Worcestershire sauce  
1 t. accent  
dash tabasco  
½ t. dry mustard  
3 drops angostura bitters  
1 t. salt  
¼ t. pepper

Cook this mixture slowly for about 15 min. until well blended. After the first five min. add the meatballs. Serve in chafing dish using toothpicks to eat.

Twila Savoie

\* \* \*

## CREAM CHEESE MINTS

3-oz. pkg. cream cheese  
(room temperature)  
Food coloring as desired  
¼ - 1 tsp. flavoring  
(mint, butter, or cinnamon, etc.)  
2½ cups confectioner's sugar

Beat cream cheese until soft. Add coloring and flavoring. Gradually add sugar. Knead until consistency is like pie dough. (For firmer mix, add sugar). Roll into marble-sized balls. Dip one side into granulated or colored crystal sugar. Place, sugar side down, into cavity of plastic mold, pressing from edge to center. Unmold at once onto wax paper. Store in metal tins after they are hard. Do not store in tupperware as it keeps them too moist. Makes about 90 pieces (small). Plastic pop out molds may be purchased at finer kitchen shops.

Susan K. Watts, Cameron, La.

\* \* \*

## CHEESE WAFERS

2 cups shredded sharp cheese  
2 sticks oleo  
2 cups flour  
1 tsp. salt  
1 tsp. black pepper  
1 or 2 tsps. red pepper  
2 cups Rice Krispies

Cream cheese and oleo until smooth. Add flour, seasonings, and lastly rice krispies. Make tiny balls, press each with fork and cook on ungreased cookie sheet for 10 minutes at 375°. Do not overbake.

Mrs. Bud Broussard, Grand Chenier, La.

\* \* \*

## HOME-MADE INSTANT COCOA MIX

10 cups powdered dry milk  
1 lb. Nestle's Quik Cocoa  
8 ounce jar Creamora  
¼ cup white powdered sugar

Combine all ingredients in large mixing bowl and stir until well mixed. Store in covered containers in refrigerator until needed. For hot cocoa, use 3 heaping tablespoons of the mixture to each cup of boiling water.

Carolyn Harper, Grand Chenier, La.

## EGG ROLLS

1 lb. ground pork  
1 lb. shrimp - finely chopped  
Seasonings to taste

Cook on stove until done, strain

2 heads cabbage, shredded  
½ lb. celery, shredded  
½ lb. onion, shredded

Boil till transparent, strain Add:

1 can bean sprouts  
1 can Water chestnuts  
finely chopped

After both mixtures are cool, combine meat and vegetable mixture. Season with red pepper. Fill egg rolls (approximately 2 T. each) with combined mixture and roll up (from end to end). Then fold ends inward to close ends and place on sheet folded seam on bottom. Refrigerate overnight. When ready to fry brush egg rolls with egg whites. Fry in deep fat for 3-4 minutes or until golden brown. These may be served as appetizers with sweet-n-sour sauce.

Mrs. Marie Venable, Cameron, La.

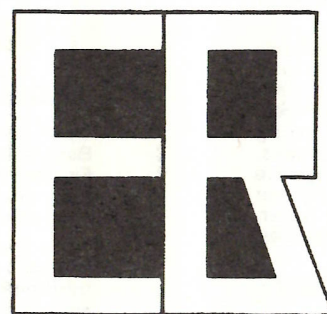
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## SHRIMP - AVOCADO ROLLS

1/3 c. boiled, chopped, shrimp  
2 t. lemon juice  
2 T. mayonnaise  
2 T. minced avocado  
speck of dry mustard  
salt to taste  
pepper to taste  
about 12 slices white bread  
parsley to garnish

Combine shrimp, lemon juice, mayonnaise, avocado, mustard, and seasonings. Refrigerate until ready to serve. Trim crusts from each bread slice. Spread with filling. Roll up each bread slice. Cut into thirds. Tuck sprig of parsley in both ends of each roll. (Makes about 36).

Cynthia Primeaux



# EQUIPMENT RENTALS, INC.

(318) 775-5770 CAMERON, LA.

COMPLIMENTS OF TOMMY WATTS & EMPLOYEES

### PICKLED SHRIMP

1 small box pickling spice  
5 lbs. cleaned shrimp  
4 large onions  
10 bay leaves  
2 cups salad oil  
2 cups vinegar  
3 tsp. celery seed

Tie in cheese cloth pickling spices. Add this to pot of boiling water which you have seasoned with salt and pepper. Boil 10 minutes. Add shrimp, bring back to boil and cook five minutes. Let shrimp set in water five more minutes after fire is off. Drain and cool. Slice onions in rings. Arrange onions and shrimp and bay leaves alternately in bowl or jug. Mix together salad oil and vinegar and celery seed. Pour over shrimp and onions. More oil and vinegar may be added if needed to cover shrimp. Cover and chill. Keeps well under refrigeration.

Mrs. Hadley Fontenot, Jennings, La.  
\* \* \*

### HOT OLIVE DIP

1 pt. heavy cream  
¼ cup butter or oleo  
1 clove garlic (finely chopped)  
1/3 cup chopped stuffed olives

Bring cream to boil and simmer, stirring frequently for about 20 minutes or until reduced to 1 cup. Place butter in 1 quart flame proof casserole over low heat. When butter is melted stir in garlic, chopped olives and reduced cream, bring dip to simmer, stirring constantly, (do not allow to boil). Serve dip warm over candle warmer with such vegetables as celery strips, radishes sliced, scallions, cherry tomatoes, cucumber slices, bell pepper strips.

Mrs. Ruth Derouen, Cameron, La.  
\* \* \*

### BROILED SHRIMP

1 pint vegetable oil  
1 T. salt  
4 T. Catsup  
1 t. paprika  
4 cloves finely chopped garlic  
2 lbs. raw shrimp

Mix vegetable oil, salt, catsup, paprika, and garlic. Let shrimp marinate for 2 hours in the mixture. Arrange shrimp in a shallow pan. Pour some of the sauce over them, but do not cover with sauce. Broil at 350 degrees until lightly brown. Turn and broil other side. Serve on crisp crackers. (6 servings).

Joelle Primeaux  
\* \* \*

### LOBSTER, SHRIMP AND CRAB MOLD

1 can tomato soup  
1 pkg. gelatin dissolved in ¼ cup cold water  
1 8-oz. pkg. cream cheese  
1 cup mayonnaise  
½ cup chopped onion  
½ cup chopped celery  
½ cup chopped green pepper  
1 can each of shrimp, crab and lobster (shredded)

Heat soup to boiling point in saucepan. Add gelatin and cool. Mix cheese and mayonnaise; add to soup, beating until smooth. Stir in vegetables and seafood. Pour into greased mold and refrigerator. Serve with crackers.

Mrs. Gladys Shelton, Spring Branch, Texas  
\* \* \*

### PARTY PUNCH

2 pkgs. grape Kool Aid  
4 qts. water  
3 cups sugar  
1 1-qt. (14-oz.) Hawaiian Punch (grape)  
1 1-qt. (14-oz.) Pineapple juice  
Juice of 2 lemons  
1 quart ginger ale

Mix all ingredients except ginger ale and chill. Add ginger ale before serving. Frozen fruit rings add party touch.

Peggy Mhire & Friends, Grand Chenier, La.

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Betty Savoy  
Gis & Kathy Guilbeau

### SAUSAGE BALLS

1 lb. sharp cheddar cheese, shredded  
1 lb. uncooked hot bulk pork sausage  
3 cups dry biscuit mix

Heat together shredded cheese and sausage in a large saucepan. Stir until cheese has melted; use wooden spoon. Stir in 3 cups biscuit mix until smooth. Cool, then chill for about 1 hour, for easier handling. Form into balls about size of small walnut. Place on ungreased baking sheet; bake 400 degrees for 8 to 10 minutes. Drain on paper towels, serve warm. These sausage balls freeze beautifully after baking. To heat, place in slow oven. Yield: 4 dozen or more

Jeanine Jones, Cameron, La.  
\* \* \*

### LAGNIAPPE



### OLD TIME HINT

One of the oldest citizens in lower Cameron Parish, Mrs. August Baccigalopi, aged 91, gave us a good hint on how to prevent a good deal of "ropiness" when adding file' to gumbo. After she finishes cooking the gumbo, she cuts off the burner, waits about 5 minutes, then adds a cup of cold water to the gumbo before adding the file'.



## Get the buttoned-down look.

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home or office. And remember, every pushbutton phone from the telephone company is backed by reliable telephone company service.

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**Cameron Telephone**

# Cameron Food Mart Inc.

Mr. & Mrs. Alvin I. Murphy

## HUNTER'S BREAKFAST

½ lb. lean bacon, cut in 1 inch pieces  
1 bell pepper, chopped  
1 large onion, chopped  
¼ cup chopped green onion tops  
¼ cup chopped parsley  
6 eggs, beaten  
1 cup diced Cheddar cheese

Saute bacon pieces until almost done. Pour off drippings, reserving 4 tbsp. Add chopped vegetables and saute until transparent (over very low fire, so as not to burn the bacon). Pour in beaten eggs and cook, stirring constantly, until almost done. Then pour in diced cheese and finish cooking. (Cheese completely melts).

Braxton Blake, Cameron, La.

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## EGG CROQUETTE

1 can cream of chicken soup  
1 med. minced or grated bell pepper  
8 hard-cooked eggs, grated  
2 T. minced onion tops  
2 T. minced parsley  
3 cups bread crumbs  
½ tsp. Worcestershire sauce  
1 tsp. creole seasoning  
Tabasco sauce to taste  
Red and black pepper to taste  
Bread crumbs  
2 eggs, beaten

Mix soup, bell pepper, grated eggs, onion tops, parsley, bread crumbs, Worcestershire sauce, creole seasoning, Tabasco sauce, red, black pepper in a mixing bowl. Shape the mixture into croquettes. Roll croquettes in bread crumbs, dip in beaten eggs and then again in bread crumbs. Place on a platter and chill until firm. Reshape croquettes and fry in very hot fat until golden brown, approximately 2-5 minutes. Makes approximately 8 croquettes.



State Winner  
4-H Egg Cookery Contest

Suzanne Lognon

## CREAMED EGGS

¼ cup margarine  
3 T. flour  
½ cup milk  
½ tsp. salt  
¼ tsp. paprika  
½ tsp. tabasco sauce  
1 tsp. finely grated onion  
6 hard-cooked eggs, coarsely cut  
1 can mixed vegetables

Melt margarine over low heat. Add flour and stir until bubbly. Do not let brown. Add milk, cook, stirring constantly, until mixture thickens. Add remaining ingredients. Heat thoroughly. Serve over split hot biscuits, toast, rice, baked potato, broccoli or asparagus. Serves 4 to 6 servings.

Carla Reyes, Cameron, La.

\*\*\*

## HOG HEAD CHEESE

1 large hog head  
5 pounds pork shoulder  
4 large onions  
4 large bell peppers  
5 or 6 cloves garlic  
Salt, pepper and red pepper to taste

Boil all this in enough water to cook tender enough for the meat to leave the bone. Trim all excess fat. Grind the meat in food grinder with large blade.

3 cups green onions  
1 cup parsley  
stock

Chop onions and parsley and cook down in a small amount of stock. Combine this with meat mixture, adding additional stock so this will jell. Pour into pans and refrigerate until firm. This makes about 12 pounds.

Mrs. Nita E. Goodman, Lake Charles, La.

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## COCKTAIL SAUCE

3 tbsp. mayonnaise  
2 tbsp. catsup  
1 tsp. mustard  
Dash of pepper

Combine all ingredients and mix well. Serve with boiled crabs, shrimp or crawfish.

Cheryl Miller, Grand Chenier, La.

\*\*\*

## JELLO FIG JAM

6 cups figs (wash, drain and  
grind in blender)  
6 cups sugar  
4 small boxes of jello (any flavor)

Mix all together and bring to a rolling boil. Boil for 8 minutes, pour in sterilized jars and seal.

Mrs. Clifford Myers, Creole, La.

\*\*\*

## PICKLED WATERMELON RIND

Watermelon rind  
½ cup salt  
2½ quarts water  
2 cups vinegar  
1 lemon, sliced thinly  
4 cups sugar  
1 tsp. whole allspice  
1 tsp. cinnamon  
1 tsp. whole cloves

Pare outside green skin from rind and remove any pink portions. Use 2 lbs. prepared rind. Cut into small pieces. Soak overnight in mixture of salt and water. Drain rind and wash well with fresh water. Boil rind in fresh water until tender. Combine remaining 2 cups water with remaining ingredients and boil 5 minutes. Add rind and boil rapidly until rind is clear. Pack in sterile jars, cover with boiling vinegar syrup and seal. Makes about 4 pints.

Laura Hebert, Cameron La.

## TOMATO SAUCE

8 lbs. (25) medium tomatoes  
1 cup chopped green pepper  
1 medium onion, chopped  
1 tsp. celery seed  
¼ tsp. cayenne  
2 tbsp. white vinegar  
1 tbsp. sugar  
1 tsp. salt

Cut out stem ends and quarter tomatoes into colander, let stand to drain. In large saucepan, combine tomatoes, green pepper, onion, celery seed, and cayenne. Bring to boiling; simmer 40 to 45 minutes, stirring occasionally. Put tomato mixture through food mill or coarse sieve. Add vinegar, sugar, and salt. Return to boiling, simmer 30 minutes or till desired consistency, stirring often. Ladle into hot pint jars, leaving ½ inch headspace. Adjust lids. Process in boiling water bath 10 minutes (start counting time when water boils.) Make 2 pints.

Mrs. Marianna Tanner, Cameron, La.

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## BAR-B-QUE SAUCE

6 lbs. onions  
1 bulb of garlic  
2 bell peppers  
3 cans tomato paste  
3 bottles catsup  
1 small jar mustard  
1 small bottle L. & P. Sauce  
1 gallon cooking oil

Grind onions, garlic, bell peppers in a food chopper. Put in large pot, add cooking oil, put on low fire, add catsup, tomato paste, L. & P. Sauce and mustard, add salt, black pepper, red pepper and La. Red Hot. Let cook on simmer fire for 6 to 8 hours, stir often. When cooked, draw off all oil and use to baste with. Reseason to taste.

James L. Derouen

\*\*\*

## EGGS LAGNIAPPE

12 thin slices bacon  
1 (5.5-oz.) box of pre-packaged  
Hash Brown with onions  
¾ cups water  
1 tsp. salt  
12 eggs  
1 tsp. onion salt  
1 tsp. monosodium glutamate  
1 tsp. cream style horseradish  
½ tsp. hot pepper sauce  
½ tsp. black pepper  
¼ cup milk  
1 cup grated American Cheese

In 10 or 12 inch skillet, cook bacon until crisp. Remove bacon and crumble. Leave about 4 tbsp. of bacon drippings in skillet. Place contents of has brown potato package in skillet. Add water and salt. Cook over low heat until the underside is lightly brown. Do not cover or stir. Blend eggs, onion salt, monosodium glutamate, horseradish, hot pepper sauce, black pepper and milk. Pour egg mixture over lightly browned potatoes. Top with crumbled bacon and grated cheese. Cover. Cook over low heat until eggs are set. Serves 6. May be garnished with parsley and radish roses. Use as a Main Dish with crisp green salad, hot buttered rolls and milk.

Mary Ellen Crador

\*\*\*

## GREEN - PEPPER JELLY

¼ cup ground hot green peppers  
¾ cup ground bell peppers  
1½ cups apple cider vinegar  
6½ cups sugar  
1 bottle certo

Mix peppers, vinegar, sugar and boil for 10 minutes. Remove from heat; add certo. Stir well; cool. Put in hot, sterilized jars.

Mrs. Earl K. "T-Mae" Booth, Grand Chenier, La.

\*\*\*

# Steed's Shrimp Company Inc.

Established  
in  
1903

## ALL PURPOSE SEASONING

1 box salt  
1½-oz. black pepper  
2-oz. red pepper  
1-oz. garlic powder  
1-oz. chili powder  
1-oz. Accent (M.S.G.)

Mix in quart jar and use like salt.

*Mrs. Robert Ortego, Creole, La.*

## COUNTRY STYLE CREPES

1 cup flour  
¼ tsp. salt  
2 eggs  
½ cup milk  
½ cup water  
2 T. butter or margarine, or melted vegetable oil



Country style Scrambled Eggs  
Easy Cheese Sauce  
½ lb. Rat Trap Cheddar Cheese, coarsley grated

Combine flour, salt and eggs; mix well. Add milk, water and butter, beating until smooth. Refrigerate batter at least 2 hours. (This allows flour particles to swell and soften so the crepes are light in texture.) Brush the bottom of a 6 or 7 inch crepe pan or heavy skillet with vegetable oil; place pan over medium heat until oil is just hot, not smoking. Pour 2 or 3 T. batter into pan, quickly til pan in all directions so batter covers the pan in a thin film. Cook about 1 minute. Lift edges of crepe to test for doneness. Crepe is ready for flipping when it can be shaken loose from pan. Flip the crepe and cook about 30 seconds on the other side. (This side is rarely more than spotty brown and is the side on which the filling is placed.) When the crepes are done, place on a towel to cool. Stack them between layers of waxed paper to prevent sticking. Spoon ¼ cup Country Style Scrambled Eggs in the center of each crepe; do not spread. Roll up crepes, leaving ends open, place crepes seam side down in a 7½ x 12 x 2 inch serving dish. Spoon Easy Cheese Sauce over crepes. Top with cheese. Bake in 350° oven just until cheese melts. Serve immediately. Serves 8.

### Country Style Scrambled Eggs

2 T. butter or margarine melted  
¼ lb. ground meat  
1 large onion, finely chopped  
1 tsp. salt  
½ tsp. pepper  
1 1.5-oz. pkg. chili seasoning mix  
10 eggs  
¼ cup chopped green onion tops

Brown meat and onion in butter or margarine. Season with salt, pepper and ½ package chili seasoning mix. Beat eggs slightly; and other ½ of chili seasoning mix and beat until frothy. Stir eggs and green onion tops into meat mixture; cook over low heat until eggs are set, but still moist. Yield: about 5 cups.

### Easy Cheese Sauce

1 11-oz. can Cheddar Cheese soup, undiluted  
2/3 cups milk  
½ lb. Rat Trap Cheddar Cheese, coarsely grated

Heat soup with milk over low heat. Add cheese and cook just until cheese melts.

★ District 4-H Egg Cookery winner for Eastern Central-Southwest, La.

*Trip Glenn, Bell City, La.*

## POPCORN TREAT

2 cups brown sugar  
2 sticks butter  
½ cup Dark Karo syrup  
1 tsp. vanilla  
½ tsp. soda  
5 quarts popped popcorn  
1 cup peanuts  
1 cup cashews  
1 cup pecans

Start to boil, boil for 5 minutes without stirring, add vanilla, soda and mix. Pour over popcorn, then add nuts. Spread onto 2 or 3 cookie sheets. Bake in 250° oven for 1 hour. Break into pieces when taken out of oven. Keeps very well in large Tupperware containers.

*By: Mrs. Edward Hebert, Holly Beach La.*

*Adapted By: Penny R. Simmons, Lake Charles, La.*

Compliments  
of

## Fredman's Liquor Store

Mr. & Mrs. Fredman Theriot  
Owners

## SWEET PICKLED PEACHES OR PEARS

6 lbs. either fruit  
6 c. water  
2 c. vinegar  
6 c. sugar  
4 oz. cinnamon sticks  
2 oz. whole cloves  
Ginger Root

Select firm fruit, peel and drop in syrup of sugar, water, and vinegar. Add spices and cook until tender and syrup is done. Pack into jars while hot and seal. (If pears are very hard, preboil for 10 minutes before adding to pickling solution).

*Mrs. Mona Rae Theriot*

## OLD FASHIONED CHOW CHOW

Chop or grind coarse, 2 gallons cucumbers (after grind measure) 3 doz. green and red sweet peppers, 1 quart onion, mix together, but do not drain, add 1 pint water and 1 cup salt, let stand for 2 hours. Drain, well, then soak in ice water for 30 minutes, drain well again.

Mix 1 cup flour with 5 lbs. sugar real well. Add ½ gallon of vinegar and 2 tablespoons tumeric. Cook this mixture until it thickens. Put in jars at once and cap. Yields about 18 pints.

*Mrs. Mildredge Broussard*

## PA'S SAUCE

2 cups mustard  
1½ tsp. salt  
2¼ cups catsup  
¾ cup vinegar  
2 tsp. horseradish  
1 medium onion, chopped lengthways very thin  
3 cloves garlic, chopped lengthways very thin

Combine all ingredients and put in jar or bottle and store in refrigerator. (My father H. A. Miller worked up this recipe himself and called it "his sauce". It is equally good on fish or meat.)

*Mrs. Corrine M. Canik, Grand Chenier, La.*

# MENU AND RECIPES FROM THURSDAY NIGHT BUFFET

Mr. & Mrs. J. B. Jones, Sr.  
Sweet Lake Community

## SMOKED RIB-EYE ROAST BAKED WILD DUCKS

## RICE DRESSING SWEET POTATO DELIGHT

## BROCCOLI SUPREME MAKE-AHEAD SALAD

## LEMON WONDER CAKE APRICOT NECTAR CAKE PATSY'S MAGIC COOKIE BARS

\*\*\*\*\*

## BROCCOLI SUPREME

1 20-oz. pkg. frozen broccoli, thawed slightly  
3 T. Parmesan cheese  
1 can Cream of Mushroom Soup  
1 cup sour cream  
2 T. butter

Combine all ingredients and bake uncovered at 350° about 30-35 minutes, or until mixture is bubbly.

*Mrs. J. B. Jones, Jr.*

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## SWEET POTATO DELIGHT

3 cups mashed potatoes  
1 cup sugar  
½ tsp. salt  
1/3 cup melted oleo  
2 eggs  
½ cup milk  
1 tsp. vanilla

Combine the above ingredients and put in greased casserole dish. Then mix the following ingredients and put on top.

1/3 stick of melted oleo  
1 cup chopped nuts  
1 cup coconut  
1 cup brown sugar  
1/3 cup flour

Bake at 375° until knife (cut in center) is clean. It should have consistency of pumpkin pie.

*Mrs. J. B. Jones, Jr.*

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## MAKE-AHEAD SALAD

1 head lettuce, chopped and drained  
1 cup onions, thinly sliced  
1 cup celery, sliced  
1 green pepper, chopped  
1 can water chestnuts, chopped  
1 pkg. frozen green peas, drained (do not cook)  
2 cups mayonnaise  
½ tsp. salt, sugar and pepper  
2 cups shredded mozzarella cheese  
½ cup parmesan cheese

Spread lettuce in oblong dish. Make a second layer of the remaining vegetables. Sprinkle seasonings. Cover completely with mayonnaise. Top with mozzarella and parmesan cheeses. Garnish with bacon bits and tomatoes, if desired. Refrigerate

24 hours. Do not stir salad before serving.

(I got this recipe from Margaret Doland several years ago. It is a popular dish in the Grand Chenier area).

*Mrs. J. B. Jones, Jr.*

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## LEMON WONDER CAKE

1 pkg. yellow cake mix  
4 eggs  
½ cup Mazola oil  
½ cup water  
2 T. lemon juice  
1 3½-oz. pkg. lemon instant pudding  
2 tsps. lemon peel

Blend all ingredients; then beat 4 minutes at medium speed. Bake in greased and floured bundt cake pan at 350° for 45-55 minutes. Dust with powdered sugar.

*Mrs. J. B. Jones, Jr.*

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## APRICOT NECTAR CAKE

1 box Duncan Hines Orange Supreme Cake mix  
1 12-oz. can apricot nectar  
¾ cup Crisco oil  
½ cup sugar  
4 eggs

Mix well all ingredients. Pour into greased and floured bundt cake pan and bake at 350° for 45-55 minutes. Sprinkle with powdered sugar or glaze with a favorite topping.

*Mrs. J. B. Jones, Jr.*

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## PATSY'S MAGIC COOKIE BARS

1 stick oleo  
1 cup graham cracker crumbs  
1 small can Angel Flake coconut  
1 small pkg. semi-sweet chocolate morsels  
1 cup chopped pecans  
1 can condensed milk

Melt oleo in 9 x 13 inch pan; then layer the remainder of the ingredients. Bake at 350° for 30 minutes. Let cool before cutting into bars.

*Mrs. David Willis*



Mr. and Mrs. J. B. Jones, Jr., host and hostess for Thursday Night Buffet Supper, and Mr. and Mrs. J. B. Blake, Jr., President and Vice-President, respectively of the festival.



The Cambridge, Maryland delegation and their escorts. Warner Daigle and Edith Griffith and Linda Welch.

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# MENU AND RECIPES FROM FRIDAY'S TEA AND BUFFET SUPPER

## MISS CAMERON PARISH TEA

Mrs. Mayola Wicke  
Creole

- |                               |                                  |
|-------------------------------|----------------------------------|
| JO'S CHICKEN SALAD            | HAM AND CHEESE PINWHEELS         |
| TUNA-ONION DIP                | BROCCOMOLE                       |
| CREAMY SHRIMP DIP             | HOT CHEESE DIP                   |
| W/ASSORTED CHIPS AND CRACKERS |                                  |
| BUTTERMILK CHOCOLATE CAKE     | SWEDISH CHRISTMAS COOKIES        |
| APRICOT BALLS                 | ELEANOR'S DANISH PASTRY COOKIES  |
| FRUIT CAKE COOKIES            | PEANUT BUTTER COOKIES            |
| CHOCOLATE BROWNIES            | CHOCOLATE COVERED PECAN FRITTERS |
| LITE PARTY PUNCH              |                                  |
| COFFEE                        |                                  |

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### JO'S CHICKEN SALAD

- 1 5 lb. hen
- 2 onions
- 2 or 3 stalks celery

Cover hen with water, add onions and celery quartered and boil until meat is tender. When cool, debone and grind.

- 8 boiled eggs, chopped
- 1 12-oz. bottle sweet pickle relish
- 1 or 2 stalks celery, finely chopped
- 1 onion, finely chopped
- Tony's Creole Seasoning to taste
- Salt and pepper to taste
- Mayonnaise (enough to make salad moist and easily spreadable)

Combine above ingredients with ground chicken and mix well. Chill. Serve in lettuce lined crystal plate or bowl with assorted crackers.

Mrs. Jo Boudreau

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### HAM AND CHEESE PINWHEELS

- Fresh bread
- Ham slices
- Cheese slices
- Pimento stuffed olives

Decrust bread and with hand, flatten bread thin. Place one slice ham, one slice cheese and one row olives across bread. Roll bread to one side, making it round. Put toothpicks in bread to hold in place; freeze. With electric knife, slice frozen bread rolls into one inch pieces. One loaf bread makes about 70 to 90 pinwheels.

Mrs. Brenda Boudreaux

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### PARSLIED CHEESE BALL

- 1 8-oz. pkg. cream cheese
- ¼ lb. bleu cheese, crumbled
- 1 cup shredded sharp cheddar cheese

- 1 small onion, finely chopped
- 1 T. worcestershire sauce
- ½ cup chopped pecans
- Finely snipped parsley

Whip cheeses until fluffy; add onion and worcestershire sauce. Stir in pecans. Cover and chill 3 to 4 hours. Mold cheese mixture into one large ball, then roll in parsley. Place on serving plate, cover and chill until firm about 2 hours. Arrange a variety of crackers on plate around cheese ball.

Mrs. Bobbie Primeaux

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### TUNA-ONION DIP

- 1 6½-oz. can tuna packed in spring water
- 1 envelope dry onion soup mix
- 1 8-oz. carton sour cream
- 1 8-oz. pkg. cream cheese

Whip cream cheese and add all other ingredients, mixing well. Chill to allow flavors to mingle. Serve with ruffle potatoes chips.

Ms. Mary Jane Guidry

\*\*\*

### BROCCOMOLE

- 2 cups raw broccoli pieces (½ lb.) or 1 10-oz. pkg. frozen broccoli cuts or spears
- ¼ cup sour cream
- 1 T. mayonnaise
- 2 T. finely chopped onion
- 2 tsps. lemon juice
- ¼ tsp. curry powder
- Salt and pepper to taste

In a medium saucepan, bring about 1 inch water to a boil over moderately high heat. Add 2 teaspoons salt and the broccoli; cover and cook until tender, about 10 minutes, drain well. Combine broccoli with remaining ingredients in electric blender and blend to a puree. Makes about 1¼ cups. Serve with Nacho chips.

Ms. Mary Jane Guidry

### CREAMY SHRIMP DIP

- 1 8-oz. pkg. cream cheese
- 3 T. mayonnaise
- 1 quart cleaned boiled shrimp
- 3 sweet pickles
- ¼ cup chopped bell peppers
- 1 small clove garlic
- ¼ tsp. salt
- ¼ tsp. black pepper

Allow cream cheese to soften; then cream the cream cheese with mayonnaise. Grind shrimp, pickles, bell pepper, garlic; then add seasonings. Combine all ingredients and mix well; chill. Serve with Fritos.

Mrs. Myrna Conner

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### HOT CHEESE DIP

- 1 T. butter or oleo
- 1 T. flour
- 1 can Rotel tomatoes
- 2 cups grated cheddar cheese
- 2 T. chili pepper
- Pinch of salt

Saute butter, then stir in flour. Add remaining ingredients and simmer 20-25 minutes. Serve in chafing dish with plenty of crispy chips.

Mrs. Myrna Conner

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### ELEANOR'S DANISH PASTRY COOKIES

- 2 sticks butter
- ¼ cup sugar
- 2 tsps. almond extract
- 2½ cups flour
- 1 cup finely chopped pecans
- Red plum jelly or Red plum jam

## Rogers' Grocery of Cameron, Inc.

P.U. & Bruce Broussard, Owners

P.O. Box 429

Cameron, Louisiana 70631

Powdered sugar

Cream butter and sugar; add flavoring, then flour - enough to make a soft ball from the dough. Add pecans and mix well. Roll into small balls (about ¼ inch in diameter). Press each ball of dough with finger and place on heavy cookie sheet. Add a "dot" of jelly or jam (about ¼ teaspoon) in each indentation on top of each ball. Bake about 30 minutes at 350° until light brown. Let cookies cool in pan and sprinkle with powdered sugar, when cool.

Mrs. Eleanor R. West

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### PEANUT BUTTER COOKIES

- ½ cup Crisco or oleo
- ½ cup white sugar
- ½ cup brown sugar
- 1 egg
- ½ cup peanut butter
- 1¼ cups flour
- ½ tsp. soda or ¼ tsp. baking powder and ¼ tsp. soda
- ½ tsp. salt

Cream Crisco and sugars; then peanut butter. Combine flour, soda and salt and add to creamed mixture, stirring until well blended. Form tiny balls, press with fork and bake on ungreased cookie sheet for about 15 minutes at 375°.

Mrs. Flora J. Semien

\*\*\*

### CHOCOLATE BROWNIES

- 4 squares unsweetened chocolate (4-ozs.)
- 2/3 cup cooking oil
- 2 cups sugar
- 4 eggs
- 1½ cups flour
- 1 tsp. baking powder
- 1 tsp. salt
- 1 cup chopped pecans

Preheat oven at 350° and grease a 9x13 inch pan. Melt chocolate and oil over hot water. Beat in the sugar and eggs. Sift dry ingredients together and add to the mixture; combining well. Add pecans. Spread in pan and bake 35 to 40 minutes at 350°. Cool and cut into squares.

Mrs. Harold Carter

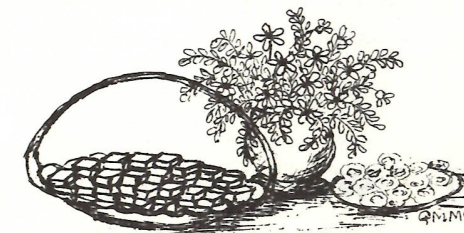
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### CHOCOLATE COVERED PECAN FRITTERS

- 2 6¼-oz. pkgs. vanilla caramels
- 2 T. evaporated milk
- 2 cups pecan halves
- 1 8-oz. bar milk chocolate, broken into squares
- 1/3 bar paraffin, broken into pieces

Combine caramels and milk in top of double boiler, heating until caramels melt, stirring occasionally. Beat with wooden spoon until creamy; stir in pecans. Drop by teaspoonfuls onto buttered waxed paper; let stand 15 minutes. Combine chocolate and paraffin in top of double boiler; heat until melted and smooth, stirring occasionally. Using a toothpick, dip each fritter in chocolate-paraffin mixture. Place on waxed paper to cool. Yield: 4 dozen.

Mrs. Jo Boudreaux





## BUTTERMILK CHOCOLATE CAKE

2 cups all purpose flour  
2 cups sugar  
1 tsp. soda  
1 cup water  
½ cup butter or oleo  
¼ cup cocoa  
2 eggs  
½ cup buttermilk

Sift together flour, sugar and soda into a large mixing bowl. Combine water, butter and cocoa in a small saucepan and cook over low heat until mixture comes to a boil. Remove from heat and pour over dry ingredients, mixing well. Stir in eggs and buttermilk, beating well. Spoon batter into a well greased 13 x 9 x 2 pan. Bake at 350° for 30 minutes or until tests done. Cool and frost.

### Coconut-Chocolate Frosting

1 16-oz. pkg. powdered sugar  
1 cup chopped pecans  
1 cup shredded coconut  
1/3 cup + 2 T. milk  
½ cup butter or oleo  
3 T. cocoa

Combine powdered sugar, pecans and coconut in a large mixing bowl; set aside. Combine milk, butter and cocoa in a small saucepan and cook over low heat until mixture comes to a boil. Add chocolate mixture to sugar mixture; beat with electric mixer until frosting is fluffy, then spread on cooled cake.

Mrs. Jo Boudreaux

\*\*\*

## SWEDISH CHRISTMAS COOKIES

1 cup butter, softened  
½ cup sugar  
2 eggs, separated  
2 T. grated orange rind  
2 T. lemon juice  
4 T. vanilla extract  
½ tsp. salt  
2 cups cake flour  
2 cups chopped walnuts

36 candied cherries, halved

Combine butter and sugar, creaming until light and fluffy. Add egg yolks and beat 1 minute. Add orange rinds, lemon juice, vanilla extract and salt; beat thoroughly. Stir in flour, mixing well. Chill dough two hours. Beat egg whites slightly. Shaped chilled dough into ¾ inch balls, dip each in egg white and roll in walnuts. Place 2 inches apart on greased cookie sheet and flatten slightly. Place cherry half on each cookie and bake at 325° for 20 minutes. Yield: about 6 dozen.

Mrs. Jo Boudreaux

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## APRICOT BALLS

3 6-oz. pkg. dried apricots, diced  
1 14-oz. pkg. flaked coconut  
1 cup chopped nuts  
1 14-oz. can condensed milk  
¼ cup powdered sugar

Combine apricots, coconut and nuts in a large bowl; add condensed milk, mixing well. Shape into 1 inch balls and roll each in powdered sugar. Yield: about 9 dozen.

Mrs. Jo Boudreaux

\*\*\*

## FRUIT CAKE COOKIES

1 lb. mixed candied fruit  
½ cup flour  
Pinch salt  
1 can condensed milk  
1 3½-oz. can coconut  
2 cups chopped pecans

Drop fruit in flour and salt mixture. Add milk, mixing thoroughly; then stir in coconut and pecans. Drop by spoonfuls on greased cookie sheet. Bake at 275° for 25 to 30 minutes. Store cooled cookies in an air tight container. This recipe can be doubled. Yield: about 4 dozen.

Mrs. Mayola Wicke

## LITE PARTY PUNCH

1 jar Apple juice  
1 large can Pineapple juice  
2 2-liter size Fresca (sugar free)

Freeze apple juice and pineapple juice for 6 hours—the juices will be slushy. Pour into punch bowl and mix with Fresca. (This punch is very low in calories.)

Mrs. Debbie LeBoeuf



Mr. and Mrs. J. B. Blake, Jr.; Coach and Mrs. Ernie Duplechin, judges for the Miss Cameron Parish contest; Mrs. Robert Ortego, Miss Cameron Parish Chairman; and Mrs. Flora Semien, one of the tea hostesses.



Mrs. Debbie LeBoeuf serves punch to Fur Queen.

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Miss Cameron Parish Tea hostesses (from left to right): Mrs. Brenda Boudreaux, Mrs. Debbie LeBoeuf, Mrs. Myrna Conner, Mrs. Bootsie Carter, Mrs. Flora Semien, Mrs. Bobbie Primeaux, Mrs. Jo Boudreaux, Mrs. Mayola Wicke and Ms. Mary Jane Guidry.

# FRIDAY NIGHT BUFFET SUPPER

Mr. and Mrs. Scott Henry  
Cameron

- |                                    |                                  |                                    |
|------------------------------------|----------------------------------|------------------------------------|
| <b>CHEESE RING W/CRACKERS</b>      | <b>MIXED NUTS</b>                | <b>HIDDEN VALLEY VEGETABLE DIP</b> |
| <b>FRIED ALLIGATOR TAIL</b>        | <b>SHRIMP AND CRAB JAMBALAYA</b> | <b>FRIED SHRIMP</b>                |
| <b>RICE-CRAB BALLS</b>             | <b>OYSTER REMOULADE</b>          | <b>BAKED DUCKS</b>                 |
| <b>GERMAN POTATO SALAD</b>         | <b>GREEN BEAN CASSEROLE</b>      | <b>TOSSED GREEN SALAD</b>          |
| <b>MARINATED VEGETABLES</b>        | <b>DINNER ROLLS</b>              | <b>BROWNIES</b>                    |
| <b>OLD FASHIONED BREAD PUDDING</b> | <b>ITALIAN CREAM CAKE</b>        |                                    |

\*\*\*\*\*

## CHEESE RING

- 10-oz. grated cheddar cheese
- 6-oz. grated jalapeno cheese
- 1 small onion, grated
- 1 cup chopped pecans
- Salt & pepper to taste
- Dash of Cayenne
- 1 cup mayonnaise
- Strawberry Preserves

Combine all ingredients except preserves and mix well. Mold with hands or put into a greased ring mold. Chill. When ready to serve, unmold and fill center of ring with strawberry preserves.

Mrs. Mary A. Henry

\*\*\*

## HIDDEN VALLEY VEGETABLE DIP

- 1 pkg. Hidden Valley Ranch Party dip
- 1 pint sour cream
- Raw broccoli, cauliflower, celery, carrots, radishes

Mix contents of package with sour cream. Mix gently with wire whip—do not use blender. To make thicker and also enhance flavor, let stand uncovered in refrigerator for one hour. Serve with assorted raw vegetables.

Mrs. Dela T. Guthrie

\*\*\*

## SHRIMP AND CRAB JAMBALAYA

- 1 large onion, chopped
- 1 small bell pepper, chopped
- 1 stalk celery, chopped
- 1 tsp. salt
- ¼ tsp. red pepper
- 1 tsp. black pepper
- ½ tsp. garlic powder
- ½ tsp. Accent
- 2 T. roux
- 2½ cups water
- 1 lb. shrimp, peeled and deveined
- 1 lb. crabmeat
- 1 full cup chopped onion tops
- 2 T. parsley flakes
- 1½ cups raw rice

Season onions, bell peppers and celery with salt, red and black peppers, garlic powder and accent. Brown seasoned vegetables in black iron pot until a deep brown, using enough grease to coat them. Add roux; then water, along with shrimp, crabmeat, onion tops and parsley. Bring to boil. Before adding rice, taste for

correct seasoning. Then add rice and stir to distribute. Turn on low fire, cover and simmer until rice is done.

Mrs. Anne S. Henry

\*\*\*

## FRIED ALLIGATOR TAIL

- 5-6 lbs. alligator meat, cut in 1" cubes
- 1 T. salt
- 1 T. black pepper
- 2 tsps. red pepper
- ½ cup mustard
- 14-oz. Wishbone Italian Dressing

Marinate alligator cubes in the above ingredients two days prior to cooking. Roll in flour that has been seasoned with salt, red and black peppers and garlic powder. Fry in hot oil until golden brown. Serve with seafood cocktail sauce.

Mrs. Deala T. Guthrie  
Mrs. Anne S. Henry

\*\*\*

## RICE-CRAB BALLS

- Saute in 3 T. oil
  - ¼ cup chopped celery
  - ½ cup chopped bell pepper
  - ½ cup chopped onions
- Mix together with:
  - ½ lb. crabmeat
  - ½ lb. shrimp, boiled and chopped
  - 1 cup rice
  - ½ cup bread crumbs
  - ½ cup onion tops
  - ½ tsp. garlic powder
  - 1 egg

Salt and pepper to taste. Roll in 1 inch diameter balls; then fry until golden brown. Yield: 5 dozen.

Mrs. James R. Savoie

\*\*\*

## GREEN BEAN CASSEROLE

- 1 can french-style green beans, drained
- 1 can sweet peas, drained
- 1 can cream of mushroom soup

Place green beans, then sweet peas in casserole. Spread soup over the sweet peas. Bake at 350° for about one hour.

Mrs. Gail M. Troclair

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## BAKED DUCKS

- 3 cups chopped onions
- 1½ cups chopped celery
- 1 cup chopped bell pepper
- 1 pod garlic, minced
- Salt, garlic powder, red & black pepper to taste
- 14 ducks
- 4 lemons, quartered
- 4 apples, quartered
- 7 slices bacon, cut in half

Combine onions, celery, bell pepper and garlic in mixing bowl. Season to taste with salt, garlic powder, red and black pepper. Season ducks inside and out well with same seasonings. Split the breast of each duck and stuff with seasoned onion mixture. In the duck cavity, stuff with lemon and apple slices; then onion mixture. Repeat the same process with each duck. Cover each duck breast with bacon strip, using toothpick to hold in place. Bake in covered magnalite pot for 2-2½ hours. Then remove cover and cook for a few minutes more, until deep brown and tender.

Mrs. Sheila M. Savoie

\*\*\*

## GERMAN POTATO SALAD

- 4 large potatoes, diced
- 6 slices Kraft singles processed cheese or ¼ lb. Kraft Velveeta Cheese
- ¼ cup onion tops
- ¼ cup real bacon bits
- ¼ cup margarine (more if desired)

Boil potatoes in salted water; drain. Add half of cheese and bacon bits, then margarine. Whip potatoes with electric mixer; stir in onion tops. Pour into casserole dish and top with remaining cheese and bacon bits. Bake at 350° until cheese is melted.

Mrs. Gail M. Troclair

\*\*\*

## OYSTER REMOULADE

- ¼ cup catsup

- ¼ cup V-8 Seafood Sauce
- 2 tsps. horseradish
- 2 T. lemon juice
- 2 tsps. Tabasco sauce
- 1 T. worcestershire sauce
- 1 tsp. black pepper
- Chilled, shucked raw oysters

Combine above ingredients, except oysters, and mix thoroughly; chill. When ready to serve pour mixture over raw oysters.

Mrs. Mary A. Henry

\*\*\*

## MARINATED VEGETABLES

- Marinate:**
  - 6 T. lemon juice
  - 6 T. vinegar
  - 6 T. olive oil
  - ¼ cup garlic salt
  - 2/3 cup salad oil
  - 2 tsps. salt
  - 1 tsp. sugar
  - Dash of pepper

Combine the above ingredients.

- Vegetables:**
  - Sliced carrots
  - Sliced cucumbers
  - Sliced bell pepper
  - Sliced onions
  - Celery sticks
  - Cherry tomatoes
  - Cauliflower

Place vegetables in a large tupperware container. Pour marinade over the vegetables, cover and shake to coat. Refrigerate for 2 days prior to serving, shaking container several times during that time to assure all vegetables are being coated evenly.

Gary Dimas

\*\*\*

## OLD FASHIONED BREAD PUDDING

- 20 stale slices bread
- 2½ cups evaporated milk
- 4 eggs, beaten
- ¼ tsp. cinnamon
- ½ tsp. nutmeg
- ½ tsp. ground cloves
- ½ cup butter or oleo

Crumble bread; pour milk over it and allow it to soak. Add beaten eggs to mixture, then spices. Melt butter in large baking pan. Pour melted butter in pudding mixture, leaving enough to coat baking pan. Bake at 350° for 30 to 35 minutes or until golden brown.

Mrs. Amatile B. Richard

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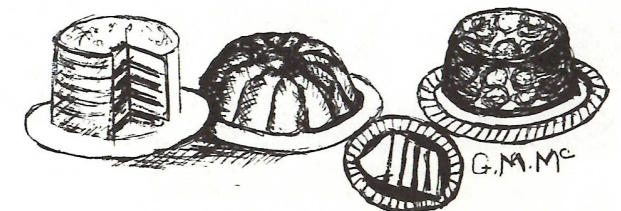
## BROWNIES

Prepare on box Duncan Hines Brownie mix according to package directions. While brownies are cooling, prepare the following frosting:

- ½ cup margarine
- 3½ tsp. cocoa
- 1/3 cup milk
- 1 box powdered sugar, sifted
- 1 tsp. vanilla
- 1 cup chopped pecans

Heat slowly, margarine and cocoa, bringing to a boil. Add remaining ingredients and when mixture comes to a boil again, remove from heat and pour over warm brownies.

Mrs. Deala T. Guthrie



# MENU AND RECIPES FROM SATURDAY'S BRUNCH AND BUFFET SUPPER

## QUEEN FUR BRUNCH

Mr. and Mrs. Gilbert Mudd  
Cameron

- CHILLED ORANGE JUICE
- SCRAMBLED EGGS WITH SHRIMP
- FRUIT SALAD
- HAM AND MUSHROOM SUPREME CREPES
- TINY CINNAMON ROLLS
- BITE-SIZE BRUNCH BISCUITS
- COFFEE

\*\*\*\*\*

### SCRAMBLED EGGS WITH SHRIMP

- 1 qt. peeled & deveined shrimp
- 12 eggs
- 1 cup milk
- Salt & pepper to taste
- 1/2 cup finely chopped onions
- 1/4 cup finely chopped bell peppers
- 1/4 stick oleo

Pre-boil shrimp until pink. Combine eggs, milk, seasonings and shrimp, mixing well. Saute onion and bell pepper in oleo; add egg mixture and stir constantly until done.

Mrs. Nevia Murphy  
Mrs. Ruby Dupuis

\*\*\*

### HERB CREPES

- 1 1/2 cups milk
- 1 1/2 cups all purpose flour
- 2 T. vegetable oil
- 3 eggs
- 1/4 tsp. salt
- 1 tsp. oregano or thyme or
- 3 sprigs minced fresh parsley

**Blender Method:** Put all ingredients into blender container in order listed. Cover and process at **Blend (Hi)** until smooth.

**Electric Mixer Method:** In a large mixer bowl beat eggs on medium speed. Gradually add dry ingredients alternately with milk and oil. Beat until smooth. Batter may be prepared immediately or held covered in the refrigerator until ready to use up to 3 days. Just stir before using. Yield: 20 to 24 crepes.

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### HAM AND MUSHROOM SUPREME CREPES

- 9 prepared Herb Crepes
- 1/4 cup butter or oleo
- 1/2 cup sliced fresh mushrooms
- 2 green onions including tops, sliced
- 2 T. chopped green peppers
- 3 T. flour
- 2 tsps. prepared mustard or
- 1/2 tsp. curry powder
- 1/4 tsp. salt
- Dash pepper
- 1 cup milk
- 1 cup cooked ham cubes
- 1 cup cooked peas
- 2 hard boiled eggs, cut into eighths
- Chopped fresh parsley

In a skillet melt butter on medium heat. Saute mushrooms, onions and green pepper until tender. Add flour and seasonings, stirring quickly. Add milk gradually. Stir and cook until thickened. Fold in ham, peas and eggs. Fill each crepe with 1/3 cup mixture; fold two sides over filling. Top with remaining filling and chopped parsley. Note: cooked chicken can be substituted for ham.

Mrs. Nancy Cronin

\*\*\*

### FRUIT SALAD

- 1 medium can crushed pineapple, drained
- 1 7-oz. pkg. coconut
- 1 can mandarin oranges
- 1 cup chopped pecans
- 1 cup miniature marshmallows
- 1 cup sour cream

Combine all ingredients and chill overnight for best results. Serves 6 to 8.

Mrs. Corrine Griffith

\*\*\*

### TINY CINNAMON ROLLS

- 1 loaf frozen bread dough
- 1/2 cup melted butter
- 1/4 cup sugar
- 1 tsp. cinnamon
- Confectionery sugar
- Butter
- Water

Let dough rise; then roll out flat. Spread with melted butter. Mix sugar and cinnamon and sprinkle over melted butter. Roll jellyroll fashion and then cut into 1/2 inch slices. Let rise in greased pan and bake at 375° until brown. Glaze by combining confectionery sugar, butter and water until spreading consistency and spread on cinnamon rolls. Makes 24 to 30 small rolls.

Mrs. Louise Skidmore

\*\*\*

### BITE-SIZE BRUNCH BISCUITS

- 2 cups flour
- 1 tsp. salt
- 3 tsps. baking powder
- 6 T. shortening
- 2/3 cup buttermilk

Mix dry ingredients, cut in shortening, then add buttermilk. Roll on floured surface and cut into fifty cents size circles and bake at 400° until golden. Makes 30 to 40, depending on size.

Mrs. Ruby Dupuis



Friday Night Buffet Supper hostesses (from left to right): Mrs. Gail Trosclair, Mrs. Deala Guthrie, Mrs. Kathy Guthrie, Mrs. Anne Savoie, Mrs. Hazel Savoie, Mrs. Sheila Savoie and Mrs. Mary Henry.



Sheriff Sono Savoie chatting with Queen Fur "Duck" Guthrie in the background, looking around.



Mrs. Hazel Savoie with a plate of good "Old Fashioned Bread Pudding".



Gary Dimas frying jumbo shrimp—absolutely delicious!



Guests at the Saturday morning brunch: Rep. Conway Lebleu; U.S. Senator Bennett Johnson, parade marshal; Queen Fur and Mr. E. J. Dronet, President of Cameron State Bank.



Mrs. Nancy Cronin with a tray of her delicious "Ham and Mushroom Supreme Crepes".



Mrs. Ruby Dupuie preparing "Scrambled Eggs with Shrimp" for Saturday's brunch.

## SATURDAY NIGHT BUFFET DINNER

The Lynn R. Jones Family  
Grand Chenier

- |                             |   |                    |
|-----------------------------|---|--------------------|
| TOASTED MUSHROOM SANDWICHES | OYSTER PIE                              | SAUSAGE PINWHEELS  |
|                             | MARYLAND PUNCH                          |                    |
|                             | PRIME RIB                               |                    |
| RICE REGINA                 | SHRIMP REMOULADE                        | CONFETTI PEA SALAD |
|                             | SWEET AND SOUR BROCCOLI AND CAULIFLOWER |                    |
| SPINACH DORINE              |   | GLAZED CARROTS     |
| DINNER ROLLS                |   | BUTTER             |
|                             | RELISH TRAY                             | MINTS              |
|                             |   | NUTS               |
|                             | AMARETTA CHEESECAKE WITH ALMOND CRUST   |                    |

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### OYSTER PIE (An original recipe)

**Double crust pie:**  
3 cups flour  
2 tsps. salt  
¼ cup oil  
6 T. cold milk

Stir all ingredients until well mixed. Roll ¼ths dough between two sheets of wax paper. Peel off paper and place in 9 x 13 inch pan. Roll out remaining dough for top crust.

**Oyster filling:**  
1/3 cup oil  
1/3 cup flour  
1 cup finely chopped onions  
1 cup finely chopped celery  
1 cup chopped green onions  
¼ cup chopped parsley  
2 cloves garlic, minced  
1 qt. oysters  
Salt, pepper and Tex Joy steak seasoning to taste  
2 T. worcestershire sauce  
Dash Tabasco

Make a dark roux with oil and flour. Add chopped vegetables and saute 5 minutes. Stir in garlic and oysters, cooking until oysters curl at edges. Season to taste. Pour oyster mixture in crust lined pan, cover with top crust, cutting slits for steam to escape. Bake at 350° for 30 to 35 minutes or until nicely browned. Allow to rest for six hours, then cut in squares.

Rex A. "Bugs" Blasingame

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### TOASTED MUSHROOM SANDWICHES

1 large can (bits and pieces) mushrooms  
½ cup butter  
3 T. flour  
¼ tsp. salt  
¼ tsp. Accent  
1 cup light cream  
2 T. chopped chives  
1 tsp. lemon juice  
Bread

Saute mushrooms in butter for five minutes. Blend in flour, salt, Accent and cream; cook until thick. Add chives and lemon juice; cool. Prepare bread by trimming crusts, putting slice of bread between wax paper and rolling until thin. Spread with the mushroom filling. Roll as for jelly roll. Fasten with a toothpick and refrigerate until cool. Slice ½" thick, place on baking sheet, dot with a bit of oleo and heat until warmed through. These may be

made ahead and frozen. Remove rolls from freezer, slice and proceed. An electric knife does a good job of slicing these.

Mrs. Elizabeth Richard

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### SAUSAGE PINWHEELS

2 pkgs. crescent rolls  
1 - 1 lb. pkg. Jimmy Dean sausage

Unroll dough squares and pinch together along serated lines. Divide sausage evenly over the square of dough, spread evenly and smoothly. Roll up as for a jelly roll. Chill or freeze. Slice ½" thick (or a little less) and bake on ungreased cookie sheet at 350° for 10-15 minutes. They should be nicely browned and sausage done.

Mrs. Elizabeth Richard

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### RICE REGINA

1 cup chopped onion  
1½ cups sliced celery  
1 cup sliced green onions  
½ stick oleo  
1 can onion soup  
1 beef boullion cube, dissolved  
1 can mushroom stems and pieces  
Seasonings  
1½ cups raw rice  
1 cup roast drippings or broth  
1 can broth  
½ cup snipped parsley  
1 small pkg. slivered almonds

Cook onion, celery and green onions bottoms in oleo till lightly brown. Add soup, boullion, mushrooms, seasonings, rice and meat broth gradually. Cook slowly, stirring often to prevent sticking. Add a little broth as needed till rice is done. Just before serving, stir in green onion tops, parsley and almonds. (Use seasonings like Trappey's Spice-Up, Tabasco, worcestershire sauce, salt, pepper and pinch of basil).

**Variations:** Add cooked cubed meat, cooked shrimp or cubed eggplant.

**Cornbread Dressing:** You may substitute cornbread for rice. Cook all vegetables till tender. Add crumbled cornbread and two or three pieces white bread torn up. Add 4 to 6 beaten eggs and bake in skillet or pan till done.

Mrs. Elizabeth Richard

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## CONFETTI PEA SALAD

2 10-oz. pkgs. frozen tiny green peas, thawed  
1 8-oz. container sour cream  
6 slices bacon, cooked and crumbled  
6 green onions, sliced  
1 2-oz. jar chopped pimento, well drained  
1 tsp. Tex Joy steak seasoning  
lettuce leaves

In large bowl, combine ingredients; chill 2 or 3 hours to blend flavors. Stir before serving on lettuce.

*Mrs. Lynn R. Jones*

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## SHRIMP REMOULADE (An original recipe)

1 pint homemade mayonnaise  
1 T. horseradish  
2 T. sugar  
3 T. white wine (and a tall glass for the cook)  
2 T. creole mustard  
2 cloves garlic, pressed  
3 T. paprika  
1 small white onion, grated  
½ cup chopped parsley  
½ heart celery, minced  
Tex Joy steak seasoning to taste  
Tabasco to taste  
1 T. worcestershire sauce

Combine the above ingredients and allow flavors to mingle for 2 days. Add 3 pounds cooked deveined shrimp to sauce. Chill overnight. Serve on bed of lettuce with Ritz crackers.

*Mrs. Lynn R. Jones*

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## GLAZED CARROTS

6 large carrots  
1 T. lemon juice  
½ cup sugar (brown sugar or maple syrup substitute)  
½ cup water  
1 tsp. salt  
2 T. butter

Scrape carrots and cut into fourths lengthwise. Put in heavy skillet with the rest of ingredients. Cook, turning frequently, until carrots are glazed and tender.

*Mrs. Elizabeth Richard*

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## SPINACH DORINE

2 pkgs. frozen chopped spinach  
4 T. butter  
2 T. flour  
2 T. chopped onions  
½ cup vegetable liquor  
½ cup evaporated milk  
½ tsp. salt  
½ tsp. black pepper  
¾ tsp. celery salt  
¾ tsp. garlic salt  
1 tsp. Worcestershire sauce  
Red pepper to taste  
6-oz. roll Kraft Jalapeno cheese

Cook spinach according to directions; drain and reserve liquor. Melt butter in saucepan over low heat. Add flour, stirring until smooth, but not brown. Add onions and cook until soft, but not brown. Add liquor slowly, stirring constantly to avoid lumps. Slowly add milk and cook until thick and smooth. Stir in seasonings and cheese which has been cut in small pieces, until melted. Combine with cooked spinach. Put in casserole, top with buttered bread crumbs and heat at 350° until bubbly.

*Mrs. Elizabeth Richard*

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## SWEET AND SOUR BROCCOLI AND CAULIFLOWER (An original recipe)

**Dressing:**  
Make white roux by cooking:  
4 T. butter

4 T. flour

**Add:**  
1 cup vinegar  
½ to ¾ cup brown sugar  
½ cup honey  
½ cup oil  
3 T. slivered white onion  
2 cloves garlic, pressed  
1 tsp. salt, red and black pepper

Cook, stirring constantly, until thick

1 large head broccoli  
1 medium head cauliflower

Wash vegetables, break into flowerets—reserve stems and shred in food processor. Add flowerets, shredded stems and dressing. Allow the flavors to mingle at least 12 hours before serving.

*Mrs. Lynn R. Jones*

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## AMARETTO CHEESECAKES

**Crust:**

1 cup powdered sugar  
1 stick oleo  
½ cup finely chopped or ground almonds

In mixing bowl, pour sugar; cut in oleo with pastry blender. Stir in almonds. Press into small muffin tins. Bake until lightly brown. Cool.

**Filling:**

2 8-oz. pkgs. cream cheese  
¼ tsp. vanilla  
¾ tsp. grated lemon peel  
1¼ cups sugar  
3 T. flour  
¼ tsp. salt  
5 eggs  
2 egg yolks  
¼ cup heavy cream  
3 ozs. Amaretto  
1 T. almond extract

Stir cream cheese and soften; beat. Add vanilla and peel. Mix sugar, flour and salt; gradually blend into cheese. Add eggs to yolks, one at a time. Gently blend in cream, Amaretto and almond extract. Turn into crust lined tins and bake in very hot oven (400°) for 5 to 8 minutes, reduce heat to 200° and bake one hour longer. Remove and cool.

*Miss Mary Beck*

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## MARYLAND PUNCH

1 large can crushed pineapple  
8-oz. Amaretto  
1 bottle champagne  
24-oz. 7-Up

Blend and serve over cracked ice.

*Mrs. Lynn R. Jones*

## NOTES