

Louisiana  
Fur &  
Wildlife  
Festival  
Cookbook



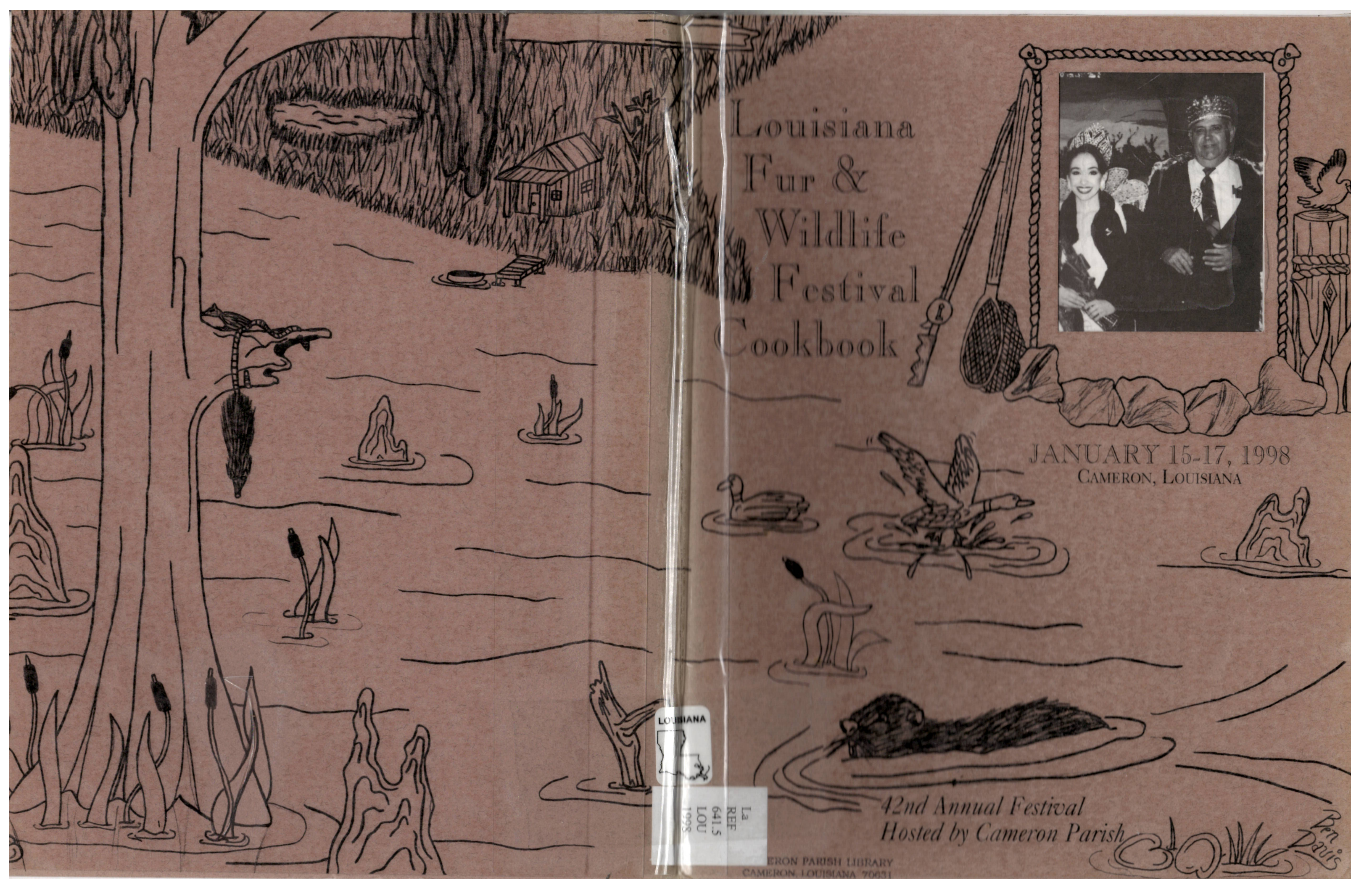
JANUARY 15-17, 1998  
CAMERON, LOUISIANA

*42nd Annual Festival  
Hosted by Cameron Parish*

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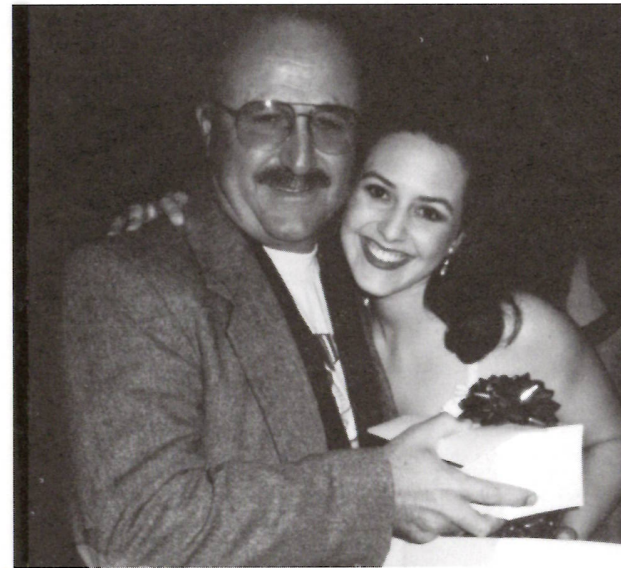
*COON*  
Ben Davis





REFERENCE

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# 1998 Fur & Wildlife Festival OFFICERS AND SUPERINTENDENTS

Hayes P. Picou, Jr. ....	President
Joe Soileau .....	Vice President, Festival Dances
Geneva Griffith .....	Vice President, Publicity and Photographer
Roberta Pinch .....	Vice President, Fur Queen Pageant Co-Coordinator
Dana Gauthier .....	Vice President, Fur Queen Pageant Co-Coordinator
Stephanie Rogers .....	Vice President, Jr. & Deb Fur Queen Pageant Co-Coordinator
Vickie Little .....	Vice President, Jr. & Deb Fur Queen Pageant Co-Coordinator
Angela Conner .....	Vice President, Miss Cameron Parish Pageant Coordinator
Brenda Boudreaux .....	Vice President, Friday Tea, Asst. Miss Cameron Parish Contest
Allyson Bourriaque .....	Vice President, Little Miss and Mr. Pageant Coordinator
Rosalie Perry .....	Vice President, Cookbook Advertising Coordinator
Blanc Bonsall .....	Vice President, Ticket Sales
Roland Primeaux .....	Vice President, Ticket Sales
Eddie Benoit .....	Vice President, Festival Results, Fairgrounds
Norma Jo Pinch .....	Vice President, Cookbook Editor
Billy & Denise Delany .....	Vice President, Coordinator Outdoor Activities
Oscar Reyes, II .....	Vice President, Parade Coordinator
Freddie Richard, Jr. ....	Vice President, Parade Asst. Coordinator
E. J. Dronet .....	Vice President
Bobbie Primeaux .....	Vice President, Cookbook Editor
Will Nidecker .....	Vice President, Publicity, Outdoor Activities
Mayola Wicke .....	Vice President
Buck Stevenson .....	Vice President, Trap Shooting Contest
Vernon Primeaux .....	Vice President, Duck and Goose Calling Contest
Stephanie Rodrigue .....	Vice President, Visiting Queens
Nicky Rodrigue .....	Vice President, Visiting Queens
Sue Mhire .....	Secretary
Peggy Benoit .....	Treasurer
Hadley Fontenot .....	President Emeritus
J. B. Jones, Jr. ....	President Emeritus
J. B. Blake, Jr. ....	President Emeritus
Oscar Reyes, Sr. ....	Nutria & Muskrat Skinning Contest
Kevin Savoie .....	Oyster Shucking Contest and Trap Setting Contest
Court Mary Olive, Catholic Daughters, Creole .....	Poster Contest
James Doxey .....	Retriever Dog Trials
Mike Johnson .....	Festival Grounds Technician
Brenda and Jeffery Boudreaux .....	Hostesses, Maryland Group
Sharon Campbell, Lisa Mullet and Agate Students .....	Stage Decorations
Cameron Volunteer Fire Department .....	Town Decorations & Parade
Dinah Billings and Linda Welch .....	Scrapbook
Carlton Styron .....	Archery Contest
Kristi Jo Dupuie .....	Asst. Photographer
Cameron KC's .....	Friday Dance
Clifton Hebert .....	Booth Coordinator
Phyllis Doxey .....	Arts & Crafts
Ben Davis .....	Cover Artist



# A Message From The President...

*Welcome to Cameron Parish! We are happy to invite you to share in the fun and excitement of this very special Festival!*

This year we are saluting the Cattle Industry. Pioneer settlers of Cameron Parish were principally cattlemen who were attracted by the lush growth of vegetation, which grew practically all year long. Some of the native brackish and salt-water marsh grasses remain green in winter and suffer little drought in summer. Cameron Parish soils have an abundance of calcium, salt and other minerals, producing large and strong-boned animals - truly a cattleman's paradise.



We are happy to share our fun, food, and the many festival activities with you.

Sincerely,

Hayes "Pete" Picou, Jr.  
Festival President



A. BRENT NUNEZ  
PRESIDENT  
DOUAIN CONNER  
VICE PRESIDENT  
EARNESTINE T. HORN  
ADMINISTRATOR  
BONNIE W. CONNER  
SECRETARY TREASURER

**POLICE JURY**  
**PARISH OF CAMERON**  
P. O. BOX 366  
**CAMERON, LOUISIANA 70631**  
318/775-5718

DISTRICT 1  
DUSTY SANDIFER  
DISTRICT 2  
GEORGE HICKS  
DISTRICT 3  
A. BRENT NUNEZ  
DISTRICT 4  
DOUAIN CONNER  
DISTRICT 5  
MALCOLM SAVOIE  
DISTRICT 6  
GEORGE LeBOUEF

October 7, 1997

TO: CAMERON PARISH RESIDENTS, FRIENDS & VISITORS

On behalf of the Cameron Parish Police Jury, I consider it a privilege to welcome our many residents, friends and visitors who will participate in our Louisiana Fur & Wildlife Festival in Cameron.

We are proud of the Festival and what it has done for our Parish. It is one of the outstanding achievements in our area and we are thrilled to be apart of it.

The Cameron Parish Police Jury pledges its full and continued support to the Festival. We congratulate all those who have contributed. A job well done!

Sincerely yours,

Allen Brent Nunez, President  
CAMERON PARISH POLICE JURY

ABN/tb



# 1997 Queen Fur XXVIII



*Alison Blanche  
Hotard*

On January 11, 1997 I was awarded an invaluable gift which I will cherish for a lifetime. Being crowned the Louisiana Fur and Wildlife Queen meant more than just a title to me. This meant an opportunity to experience the cultures and customs unique only to Louisiana. I have traveled to the different fairs and festivals throughout our state, broadening my horizons and meeting many wonderful people along the way.

To the Louisiana Fur and Wildlife Festival Board, Ms. Dana and Ms. Roberta, thank you for your continued support throughout my reign.

Mr. Dupont, it has been an honor to serve as your queen, for you are a great asset to this industry.

A very special thanks to my parents, family and friends for their love and encouragement.

It has been a great honor representing one of Louisiana's most well-known and well-respected festivals. As I carried this title I also carried with me a sense of pride for the people of Cameron Parish and the great industry the Louisiana Fur and Wildlife Festival represents.

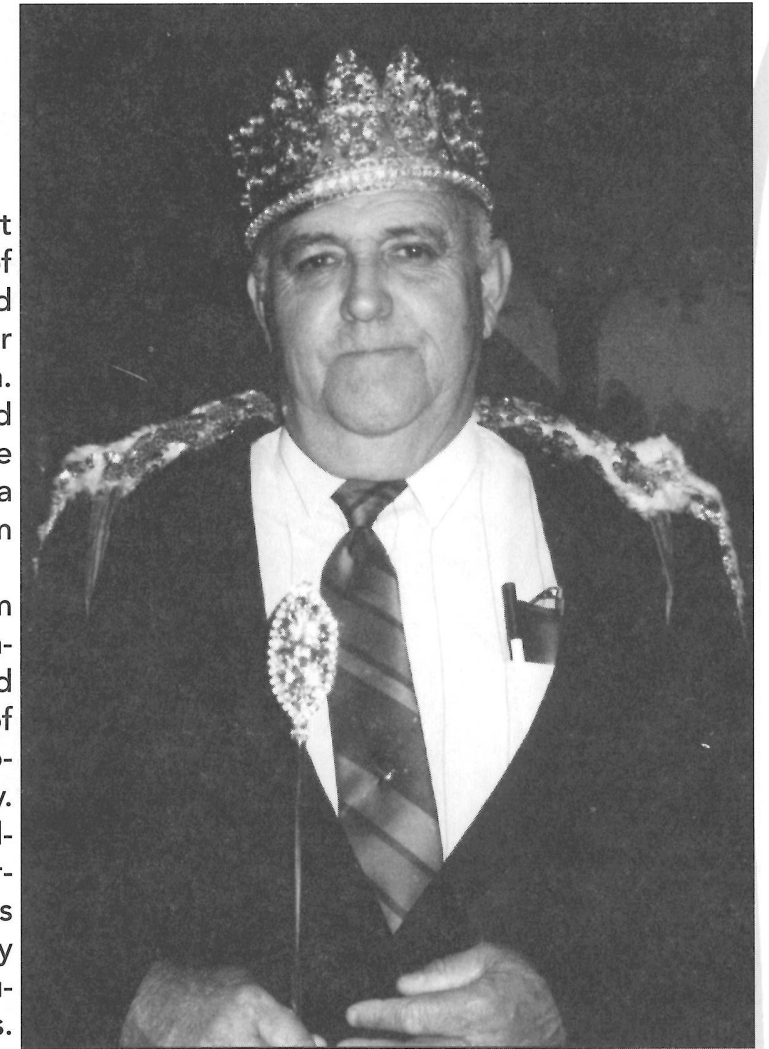
Alison Blanche Hotard

# 1997 King Fur XXVIII

*Darrell "Fats"  
Dupont*

One of the early pioneers in the nutria meat business, Mr. Dupont developed methods of handling and transporting nutria meat that led to the development of a multi-million dollar business for trappers in southwest Louisiana. Nutria meat has long been a favorite food used on mink ranches and also alligator farms. The federal government also used nutria meat as a media for the screw worm eradication program in west Texas.

While heading up the fur trapping program for Miami Corporation, the largest land company in southwest Louisiana, Mr. Dupont worked very closely with the Louisiana Department of Wildlife and Fisheries on many research projects aimed at improving the overall industry. Mr. Dupont was one of the first to test and evaluate the latest in trap design. Fats also encouraged his trappers to work closely with various research groups. By providing the necessary animal carcasses, Miami trappers made valuable contributions to many scientific studies. These studies helped contribute to a better understanding of the management requirements for the fur animals that occupy the coastal marsh zone.



Mr. Dupont has been a tremendous asset to Cameron Parish and our own Louisiana Fur and Wildlife Festival where he promotes our fur and alligator industry here in Cameron Parish and southwest Louisiana.

As Chairman of the Louisiana Fur and Alligator Council, Fats has been instrumental in having the Council provide nutria and muskrat coats to both the Louisiana Fur and Wildlife Festival Queen and Miss Cameron Parish. They have encouraged our youth to promote this great industry in Louisiana and keep such an important heritage alive for everyone.



# 1997 Miss Cameron Parish



## *Melissa Trahan*

January 10, 1997 will be a date that I will never forget; the night I was crowned Miss Cameron Parish. Ahead of me was to be an exciting and memorable year.

Upon winning this title, I was embarked on a whirlwind adventure of touring our wonderful state, and traveling to the National Outdoor Show in Maryland.

My trip to Maryland was absolutely awesome. The Fur Festival representatives, my family and I were treated with great respect. I was made to feel like true royalty. We had a great time.

While traveling around Louisiana, I have taken pride in introducing myself as the 1997 Miss Cameron Parish. I have met some wonderful people, and made many new friends.

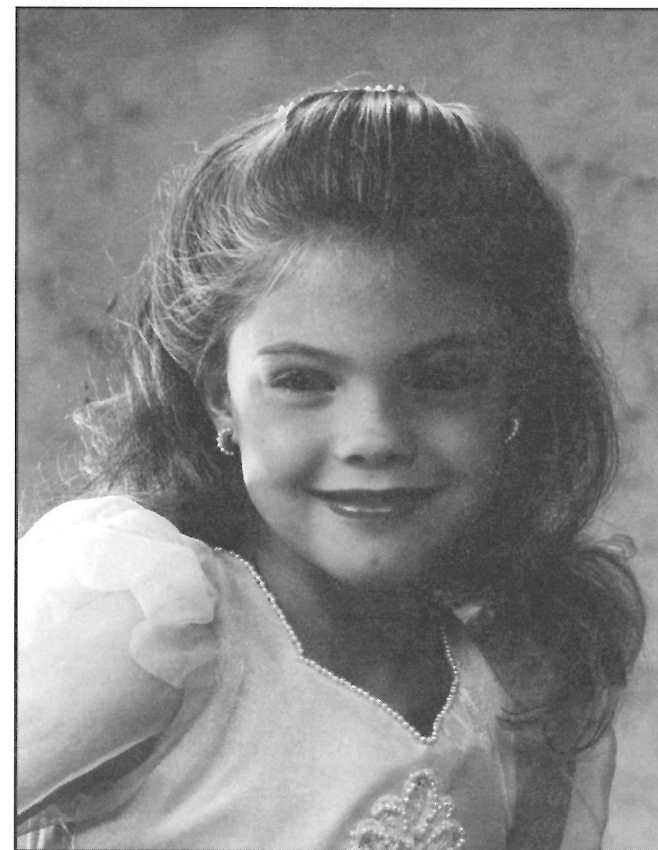
As I reflect on my experiences, I feel truly blessed to have had the opportunity to represent this fine parish.

Thank you for the memories.

Sincerely,  
Melissa Trahan



# 1997 Little Miss Cameron Parish



## *Erika Danielle Pickett*



I was honored to be chosen the 41st annual Little Miss Cameron Parish. My name is Erika Danielle Pickett, the seven year old daughter of Karen Wisby Pickett. I have two brothers, Jason and Gator, and one sister, Katrina Noel.

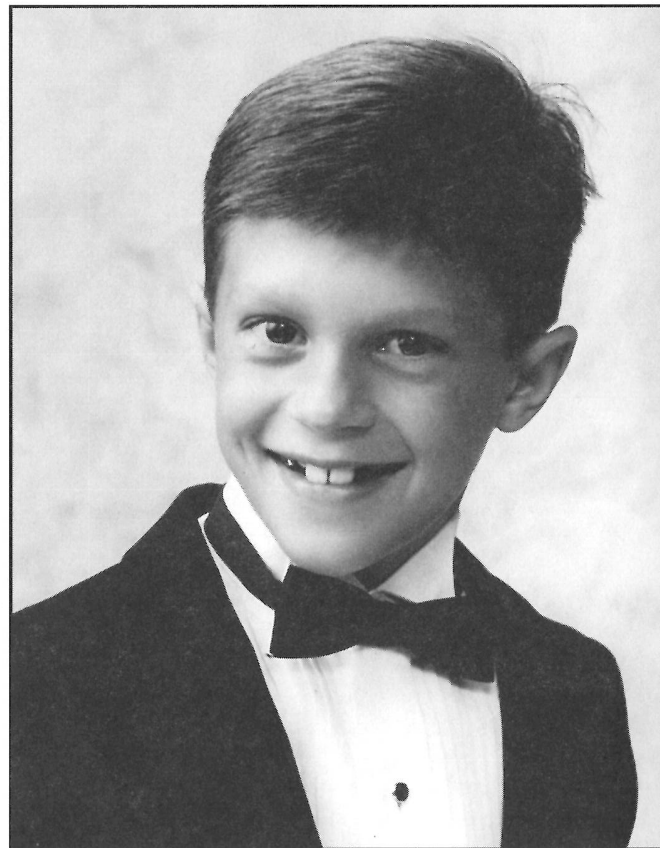
I am a second grade student at Cameron Elementary where I am a member of the pep squad and am a banner roll student. My interests include tumbling and cheerleading classes, swimming, talking to my friends on the phone, skating, and competing in pageants.

I am very proud to have represented the Fur and Wildlife Festival and my parish. I enjoyed the parades, the teas and buffets, the carnival, and meeting all of the beautiful queens. It will be kind of sad to pass on the beautiful fur cape and banner, but it will also be an honor. Thanks to everyone who helped make my year so wonderful. God bless.

Love,  
Erika  
*xoxo*



# 1997 Little Mister Cameron Parish



*Chance Savoie*

Chance is the eight year old son of Chucky and Tina Savoie of Cameron. He has one sister, Hope, who is ten years old.

Chance has brown hair and brown eyes. He is in the second grade class at Johnson Bayou High School. Chance is an honor roll student. He likes riding his bike, playing with his sister, and drawing.

Chance would like to thank Johnson Bayou High School for choosing him to represent their school. He would also like to thank those responsible at the Fur Festival for choosing him to represent our wonderful parish.

His reign as Little Mister Cameron Parish will be a memorable time. His most enjoyable experience is a tight race between the parade and enjoying seafood pistolettes at a buffet in the home of Ms. Jennifer Bercier.

# 1997 Jr. Miss Fur Queen

*Courtney Conner*

*"And your new 1997 Jr. Miss Louisiana Fur and Wildlife Festival Queen is...Courtney Conner."*

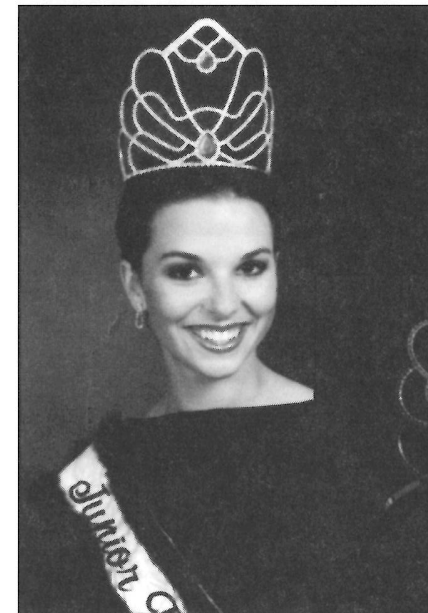
It was just like yesterday when my eyes were filled with warm tears and my body trembled with excitement as my name was announced to represent this wonderful parish as new royalty for the Louisiana Fur and Wildlife Festival. My reign has been one exciting dream. My dream year has been filled with traveling, laughter, and good old-fashioned Cajun fun. Throughout my reign of being your 1997 Jr. Fur Queen I have made a realm of true friendships that I will hold dear to my heart forever. My deepest and most heartfelt thanks go out to everyone who has made my reign so successful not to mention memorable. I also want to send a kiss of thanks to heaven to my creator, Jesus Christ, for his guiding hand and watchful eye.

Now as I reluctantly awake from my fantasy dream and reach reality, let me introduce myself for a final time.

*"Bonjour,*

*I'm Courtney Conner, the 16 year old daughter of Tammy and Eddie Conner and I welcome everyone to get "trapped" in the excitement of the "oldest and coldest festival with the warmest of hearts." Yeah, I'm talking about that Louisiana Fur and Wildlife Festival. So bundle up and come on down to experience the "wildest time of your 'life'". Once again, I'm Courtney Conner, your 1997 Jr. Miss Louisiana Fur and Wildlife Festival Queen. Thank You."*

*Love Forever,  
Courtney*





# 1997 Miss Teen Fur Queen

## *Stacy Ann Jefferson*

Last year I was "shocked" to be crowned Miss Teen Fur Queen of 1997 of the Fur and Wildlife Festival.

I am Stacy Ann Jefferson, the fourteen year old daughter of Mona Arceneaux. I also have one older sister named Tanya Reynolds.

I am attending South Cameron High School, where I am in the eighth grade. I am in 4-H, the Beta Club, basketball and will be joining other activities.

During my reign as Miss Teen Queen, I represented Cameron Parish in the Mardi Gras Parade, visiting queen of Cal-Cam Fair, and also attended the Queen of



Queens Pageant.

Special thanks to Ashley Conner, Mrs. Alice Faye LaBove and especially my older sister Tanya Reynolds for helping me with everything involving this past year.

My thanks to the people of Cameron Parish for letting me represent you.

Stacy Ann Jefferson

# 1997 Deb Fur Queen

## *Ashley Michelle Kelley*

Ashley Michelle Kelley is the twelve year old daughter of Mitchel and Pam Kelley of Grand Chenier. She is a 7th grade student at Cameron Elementary School and also a member of the AGATE program. She enjoys cheerleading, 4-H, drawing, designing dresses, painting and participating in pageants.

This year was a great honor for me because I was able to represent our great parish once again. In 1993 I was chosen Little Miss Cameron Parish.



The Fur and Wildlife

Festival weekend was filled with attending pageants, teas, the parade, and dance. I would like to thank Mr. Pete Picou for making me feel so welcome at the Queen's dance.

In February, I represented our Parish in the Children's Mardi Gras Parade in Lake Charles. I also attended the Queen of Queens Pageant in Alexandria, Louisiana with Mrs. Stephanie Rogers and Mrs. Vickie Little. I would like to thank them for a wonderful time.

Thanks to everyone who makes this festival such a big success. It was an honor and a privilege to represent this wonderful parish of Cameron as your 1997 Deb Fur Queen.

Ashley Kelley



*In Memory  
of*



**John Driscoll**

**Devoted Member of the Louisiana Fur and Wildlife Festival  
Official Judge for the Skinning Contests  
Good Friend and Great Co-Worker**

*He will be sadly missed by all.*



**Main Office**

P. O. Box 118  
Grand Chenier, Louisiana 70643

**(318) 538-2411**

**Beaumont Office**

Rt. 8, Box 44  
Beaumont, Texas 77705

**(409) 842-1174**

*Sponsor of the National Muskrat Skinning Contest  
Louisiana Fur and Wildlife Festival*



# A Message From The Editor...

Greetings!  
It is time once again to welcome all of our friends to the Louisiana Fur and Wildlife Festival.

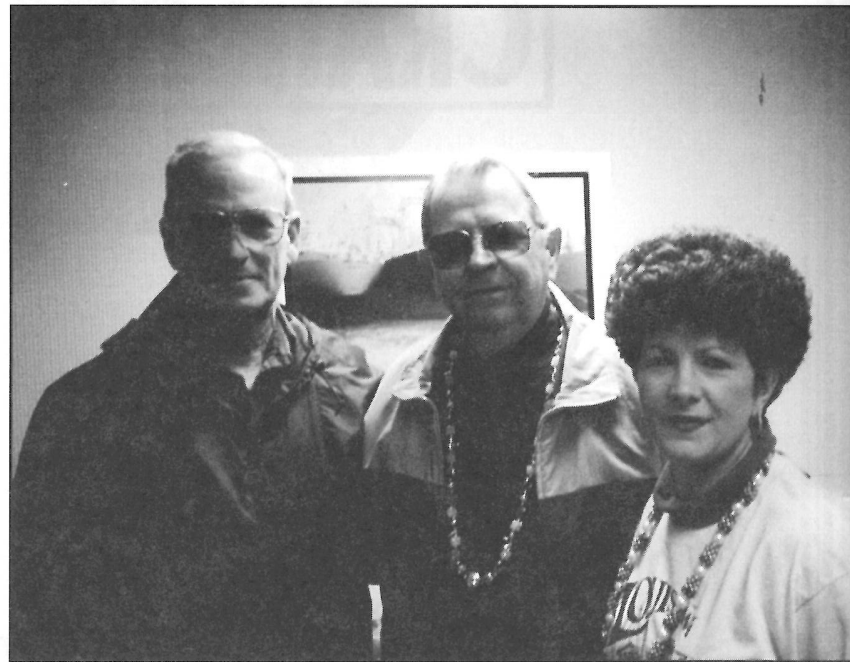
Each year we focus on a particular industry that has helped our community evolve into the parish as we know it today. This year we call our attention to the Cattle Industry.

The Cattle Industry has been a constant reminder of old and new in Cameron Parish. Most cattlemen today are three, four or more generation cattlemen. While other industries have come and gone, the cattle ranchers are here to stay. The beef prices have been at a record low for the past few years, but the cattlemen have gritted their teeth, held on to the bulk of their herds, and have not given up.

We salute all the cattlemen for their pride and determination to keep a part of our heritage alive and well in Cameron. Because of their dedication, the Cattle Industry in our parish will continue to prosper.

As always, the 1998 cookbook is filled to the brim with recipes from friends, far and wide. It would not be possible without the help from many who give their time and energy toward this worthwhile project. I would like to extend my very special thanks to Mrs. Geneva Griffith and Rosalie Perry, and all who make our cookbook a success each year.

The Editors  
Norma Jo Pinch  
Bobbie Primeaux



# 1997 Festival Photos



Little Mr. & Miss 1997 Cameron Parish with 1st Runners-up.  
(L-R): Aaron Doxey, King Chance Savoie,  
Queen Erika Pickett and Meagan Trahan.



Queen Erika and King Chance enjoying the pageants.



Thursday Night Contestants



Is it King Fur? No, it's "Prince Pete!"



Queen Erika showing off her trophy!



# 1997 Festival Photos



*Miss Cameron Parish contestants and Queen  
L-R: Summer Hicks, Amanda Johnson, Miss Cameron Parish (99),  
Melissa Trahan and 1st Runner-up Heather Sturlese*



*Friday Narrator, Stephanie Rodrigue and visiting Queen and  
Past Miss Cameron Parish Jennifer Broadus.*

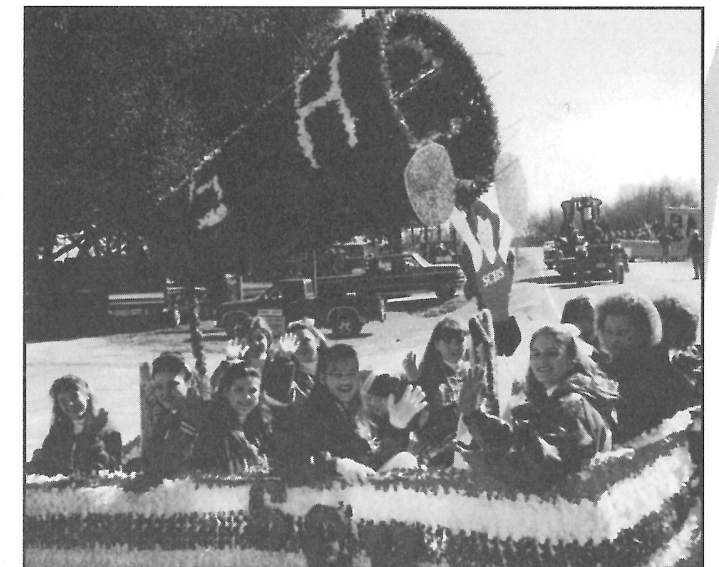


*1996 Miss Cameron Michelle Trosclair crowns new  
Miss Cameron Melissa Trahan.*



*1997 Visiting Queens at the Fur Festival on Friday night.*

# 1997 Parade Photos





# 1997 Parade Photos



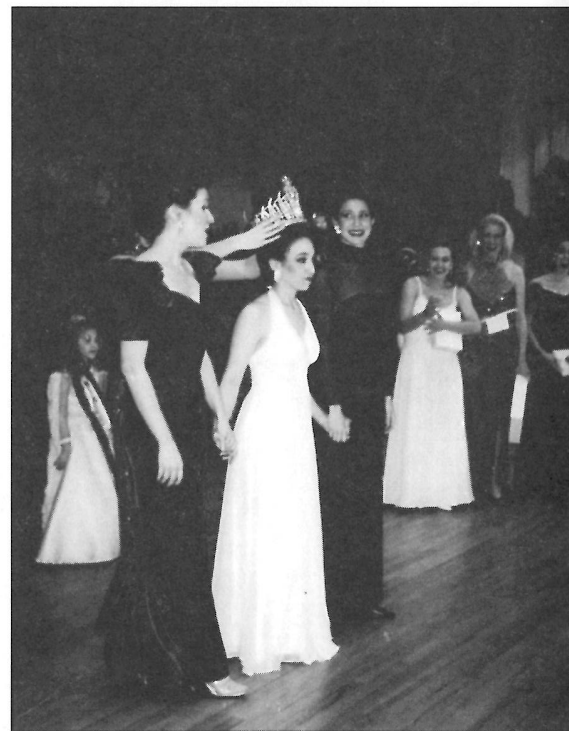
*Who is at this parade?*



*Jr. Fur Queen, Courtney Conner, Teen Fur, Stacey Jefferson and Deb Fur, Ashley Kelley*

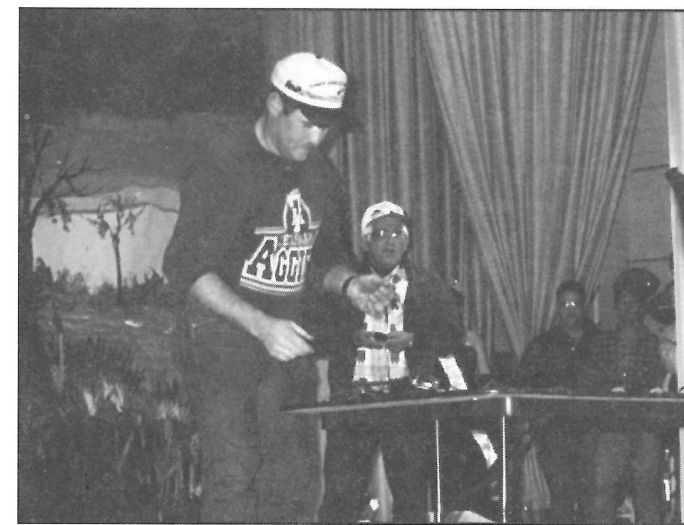


*Another great float full of participants at the parade.*



*Saturday Night Contestants and 1997 Fur Queen, Alison Hotard.*

# 1997 Festival Photos



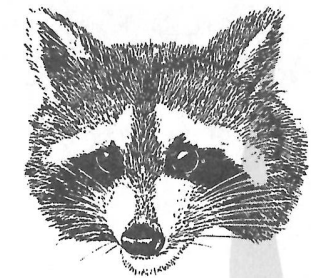
*Yancy Welch trap setting as usual.*



*1996 Fur Queen, Marie DesOrmeaux, crowning 1997 Fur Queen, Alison Hotard.*



*Fur skimmers at the Saturday Night Pageant.*



*Grand Chenier Elementary cheerleaders perform a tribute to the 96-97 South Cameron Tarpons for their accomplishments in football.*



*Johnson Bayou Fire Department Float*



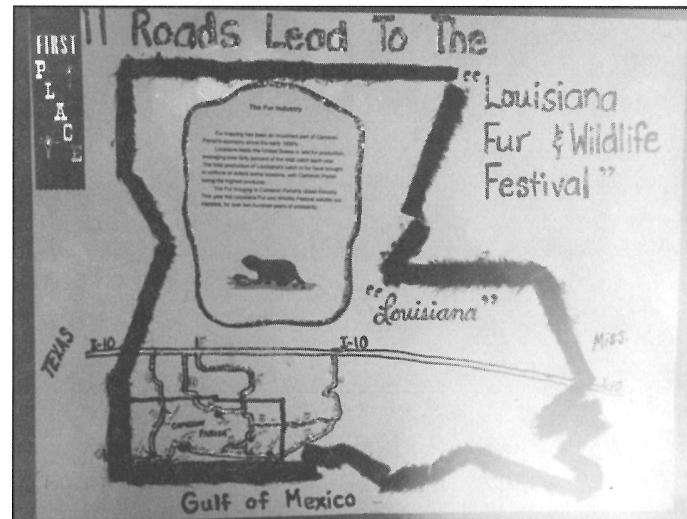
# 1997 Festival Photos



1997 Fur Queen Alison Hotard standing by one of the Judges for her contest. Miss Louisiana, Erika Schwarts, and 1st Runner-up in Miss America Pageant.



Saturday Night Contestants, Queen Alison, Fur King "Fats Dupont," President Pete Picou, and Little Mr. & Miss.



Poster winner for Fur Festival "overall" by Nicklaus Pinch of Grand Chenier.



Kevin Driscoll backstage with lights as always.



Another float for the parade!

# 1997 Festival Photos



Overall talent winners for Thursday, Justin Trahan and Dylan Conner.



Cameron State Bank float.



1996 Miss Cameron Michelle Trosclair was overall talent winner for Saturday night.



Michael Dowd in the trapsetting event.



Fur float at the Festival Parade (South Cameron Memorial Hospital).



# 1997 Group from Maryland



Charles Landrum, Miss Outdoors Queen, Renee Landrum, Linda Landrum, C.R. Landrum and Betty Landrum (family of Queen).  
Back row: Jeffrey and Brenda Boudreaux, Maryland escorts.



Renee being interviewed on stage.



1996 Miss Cameron, Michelle Trosclair presenting Renee with a present.  
No, Renee, Pete doesn't go with the package.



Outdoor Queen Renee Landrum singing a song next to Randy Roach.

# 1997 Festival Events Winners

## Event: DUCK & GOOSE CALLING

Adults  
Junior (17 & under)  
Intermediate Duck (13 & under)  
Senior Snow Goose  
Senior Speck  
Intermediate Speck (17 & under)  
Intermediate Snow Goose (17 & under)  
Snow Goose (13 & under)  
Junior Speck (13 & under)

### 1ST PLACE

James Doxey  
Nickolas Nunez  
Chance Doxey  
Ricky Canik  
Ricky Canik  
Cory Vincent  
Lannie Guilbeaux  
Justin Payne  
Chance Doxey

### 2ND PLACE

Tommy Talbot  
Eric Chauvin  
Chase Nunez  
Quentin LeBouef  
Jimmy Saltzman  
Eric Chauvin  
Eric Chauvin  
Chance Doxey  
Chase Nunez

### 3RD PLACE

Jimmy Saltzman  
David Landry  
Justin Payne  
Randall Hebert  
Cleve Vincent  
David Landry  
Chad Portie  
Cory Theriot  
Justin Payne

## Event: OYSTER SHUCKING

Men's  
Women's

### 1ST PLACE

Davy Doxey  
Bena Meaux

### 2ND PLACE

Richard Meaux  
Carrie Dowd

Paul Alexander  
Busie LeBlanc

## Event: NUTRIA SKINNING

Men's Senior  
Women's Senior  
Senior Youth (17 & under): girls  
boys

### 1ST PLACE

Yancy Welch  
Diane Oliver  
Bronwen LaLande  
Lannie Guilbeaux

### 2ND PLACE

Jerry Boudreaux  
Lana Boudreaux

Mark Miller

### 3RD PLACE

Ben Welch

## Event: MUSKRAT SKINNING

Men's Senior  
Women's Senior  
Senior Youth (17 & under): girls  
boys

### 1ST PLACE

Yancy Welch  
Alice Little  
Bronwen LaLande  
Lannie Guilbeaux

### 2ND PLACE

Ben Welch  
Shirley Guillory

### 3RD PLACE

Michael Dowd

## Event: TRAP SETTING

Men's  
Girls (17 & under)  
Women's  
Boys (17 & under)  
(13 & under)

### 1ST PLACE

Ben Welch  
Bronwen LaLande  
Diane Oliver  
Mark Miller  
Dusty Savoie

### 2ND PLACE

Yancy Welch

Lana Boudreaux

Michael Dowd, Jr.

### 3RD PLACE

Michael Dowd

J.R. Boudreaux

## Event: ARCHERY

Jr. Boy  
Youth  
Women's  
Men's Bow Hunter

### 1ST PLACE

Erick Burleigh  
Lucas Burleigh  
Gwen Hebert  
Mike Harbison

### 2ND PLACE

Cody Savoie

Julie Burleigh  
Owens Cannad

### 3RD PLACE

Cindy Savoie

Lonnie Leane

## Event: TRAP SHOOTING

Senior Women Parish  
Junior Women Parish  
Junior Men Parish  
Senior Men Parish  
Senior Women State  
Senior Men State  
Jr. State Boys  
Jr. State Girls  
Sub. Jr. Boys

### 1ST PLACE

Lana Boudreaux  
Amy Racca  
Doyle Weldon  
Jamey Carroll  
Diane Oliver  
Kurt Kallen  
Doyle Weldon  
Amy Racca  
J.R. Boudreaux

### 2ND PLACE

Diane Oliver  
Sarah Henry  
Rusty Byler  
B-Boy Conner  
Darlene Kelly  
B-Boy Conner  
Craig Domingue  
Sarah Henry  
Michael Boudreaux

### 3RD PLACE

Crystal Savoie  
Angie Oliver  
Derrick Vaughn  
Mike Mudd  
Lana Boudreaux  
Jamey Carroll  
Ryan Miller

Dusty Savoie

## Event: PARADE FLOATS

Senior Division: Most Original  
Junior Division: Most Original  
Senior Division: Most Beautiful  
Junior Division: Most Beautiful  
Edward Swindell Memorial Award

### 1ST PLACE

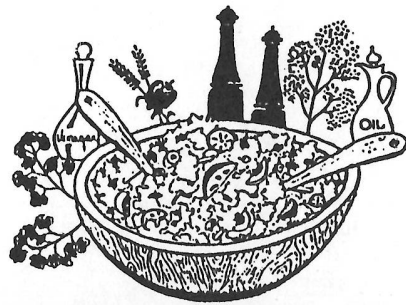
South Cameron Memorial Hospital  
Delaunay Health Mart  
South Cameron Memorial Hospital  
Boy Scout Troop 202  
Boy Scout Troop 202

### 2ND PLACE

Zapata  
Boy Scout Troop 202  
Zapata  
Delaunay Health Mart



# Opening Act



## Soups and Salads

### Alice's Mother-In-Law Soup

Judy Roundtree

- |                               |                                |
|-------------------------------|--------------------------------|
| 1/2 head cabbage              | 2 boxes cauliflower            |
| 2 small bellpeppers           | 3 chicken bouillon cubes       |
| 3 Tbsp. dehydrated onions     | 1 can French style green beans |
| 3 large ribs celery           | 2 1/2 c. tomato juice          |
| 1 box frozen chopped broccoli | Salt                           |

Cut cabbage into fourths; chop bellpeppers into large pieces. Cut celery into pieces. Combine these three with three tablespoons onions and boil in 1 1/2 quarts water in large pot until tender. Add broccoli and cauliflower, cooking 10 minutes more. Add three bouillon cubes, green beans, and tomato juice. Season to taste with salt, pepper, and season-all. Simmer until flavors are blended. This is a good low calorie soup and will keep well in refrigerator.

### Seasoned Oyster Crackers

Michelle Trosclair, 1996 Miss Cameron Parish

- |                         |                            |
|-------------------------|----------------------------|
| 2 boxes oyster crackers | 1 pkg. Hidden Valley Ranch |
| 1 tsp. dill weed        | 1 tsp. lemon pepper        |
| 1 cup oil               | 1 tsp. red pepper          |
| 1 tsp. garlic powder    |                            |

Mix well and pour over crackers.

### Corn and Cheese Chowder

Martha J. Jones

- |                       |                                                   |
|-----------------------|---------------------------------------------------|
| 2 c. water            | 17 oz. can creamed corn                           |
| 2 c. diced potatoes   | 2 c. milk                                         |
| 1/2 c. chopped celery | 1 c. canned tomatoes                              |
| 1/2 c. chopped onion  | 2 tsp. salt                                       |
| 1 diced carrot        | 1/7 tsp. pepper                                   |
| 2 Tbsp. margarine     | 1/2 c. (2 oz.) shredded Cheddar cheese (optional) |
| 1 bay leaf            |                                                   |

Combine first seven ingredients in kettle; bring to boil, cook ten minutes or until vegetables are tender. Discard bay leaf; add other ingredients. Heat thoroughly (do not boil). Add cheese if preferred. Serves 8 to 10.

### Clam Chowder

Doris Keene Lewis

- |                                |                          |
|--------------------------------|--------------------------|
| 1 qt. chowder clams chopped    | 1/2 tsp. salt            |
| 1/2 lb. salt pork, diced       | 1/4 tsp. black pepper    |
| 2 medium-sized onions, sliced  | 2. boiling water         |
| 1 qt. tomatoes or tomato juice | 1/2 tsp. thyme, optional |
|                                | 2 Tbsp. butter           |
|                                | 3 c. raw potatoes, diced |

Sauté the pork until crisp. Add onions and continue cooking for five minutes. Add potatoes, tomatoes, seasoning and water. Cover and simmer for ten minutes.

Add the clams with their liquor and continue cooking until the potatoes are tender and the clams well plumped, about ten minutes.

A little chopped celery or carrots may be substituted for an equal amount of potatoes.

Note: Soft clams (the Eastern Shore Mananose) may be used. If the soft clams are used, the firmer portions should be finely chopped and cooked with the potatoes. Recipe of Aunt Helen Keene Warburton, Elkton, MD

### Fruit Salad

Virginia Dupont

- |           |                                |
|-----------|--------------------------------|
| 4 apples  | 2 small jar cherries and juice |
| 4 oranges | 1 large can evaporated milk    |
| 6 bananas | Sugar to taste                 |

Cut fruit into small pieces and mix with milk and sugar.

### Cherry Chiffon Fruit Salad

Phyllis Doxey

- |                                                                                    |                                                          |
|------------------------------------------------------------------------------------|----------------------------------------------------------|
| 1 (21 oz.) can cherry pie filling or topping, chilled                              | 1 (14 oz.) can sweetened condensed milk (not evaporated) |
| 1 (15 1/4 oz.) can pineapple chunks or crushed pineapple, chilled and well drained | 1 (8 oz.) container Cool Whip                            |
|                                                                                    | 1 c. miniature marshmallows                              |

In a large bowl, combine all ingredients; mix well. Spoon into a large serving bowl. Chill at least 30 minutes. Refrigerate leftovers.

### Roasted Chicken Salad

Christa Richard

- |                                 |                                      |
|---------------------------------|--------------------------------------|
| 2 cups cooked chicken, chopped  | 1/2 cup seedless grapes, halved      |
| 1/2 cup chopped, toasted pecans | 1/4 cup mayonnaise or salad dressing |
| 2 tablespoons sour cream        | lettuce leaves                       |
| 1 tablespoon fresh lime juice   | Pita bread rounds                    |

Combine first three ingredients in a medium bowl. Combine mayonnaise, sour cream and lime juice; stir into chicken mixture. Serve on lettuce lined pita bread rounds.

### Ground Round Soup

Toni Kay Nunez

- |                                        |                                             |
|----------------------------------------|---------------------------------------------|
| 1 pound ground round, lean             | 1 cup bellpepper, chopped                   |
| 1-16 oz. pkg. mixed vegetables, frozen | 1 cup onion, chopped                        |
| 1-10 3/4 oz. can tomato soup           | 1/2 cups celery, chopped                    |
|                                        | 3 quarts water                              |
|                                        | 1-16 oz. can tomatoes, undrained an chopped |

Brown ground beef in dutch oven. Add chopped bellpeppers, onions and celery. Cook until slightly wilted. Add soup and tomatoes and water. Bring to a boil; cover, reduce heat and simmer 1 1/2 hours. Add mixed vegetables. Return to boil and cook twenty minutes adding water as needed. Serve with crackers.

### All American Clam Chowder

- |                                                  |                            |
|--------------------------------------------------|----------------------------|
| 3 slices bacon                                   | 1 c. cubed potatoes        |
| 1/2 c. minced onions                             | 1 can cream of celery soup |
| 1 (7 1/2 oz.) can minced clams, save clam liquor | 1 1/2 c. milk              |
|                                                  | Dash of pepper             |

Cook bacon in frying pan until crisp. Remove and break into one inch pieces. Brown onion in bacon fat. Add clam liquor and potatoes.

Cover and cook over low heat until potatoes are done, about fifteen minutes. Blend in bacon pieces, minced clams, and other ingredients.

Heat, but do not boil. Bacon may be used for garnish.

### Crab and Corn Chowder

Norma Jo Pinch

- |                                                                                                       |                                                   |
|-------------------------------------------------------------------------------------------------------|---------------------------------------------------|
| 1/4 cup of flower                                                                                     | 1 can beef or chicken broth                       |
| 1/4 cup of margarine                                                                                  | 1 can whole kernel corn with juice                |
| 1 medium onion, chopped                                                                               | 1 can cream style corn                            |
| 1 lb. crab meat, lump or dark                                                                         | 2 ears of corn on the cob into 1/2 inch thickness |
| 2 cups of whole milk or 1 carton of half/half or 1 lg. can of fat-free evaporated milk (use only one) | Onion tops, parsley, and seasoning to taste       |
|                                                                                                       | Additional water (2 cups)                         |

In a thick three quart sauce pot, cook flour and margarine on a medium heat for three to four minutes. Add onions and cook three minutes. Then add the broth and the juice from the whole kernel corn and cook until the flour thickens to a smooth consistency. Fold in the crab meat and blend into the flour mixture, cooking for two to three minutes. Add the two cans of corn and the milk of your choice. Add the additional water a little at a time until the right consistency is reached. Add the onion tops, parsley, seasoning and sugar. Cook while stirring for five minutes. Let the chowder cook for a few minutes before serving. \*depending which milk you use, this can be a very low-fat dish.

### Buttermilk Salad

Judy Roundtree

- |                                        |                            |
|----------------------------------------|----------------------------|
| 2 small boxes apricot Jell-O           | 2 c. buttermilk            |
| 1 large can crushed pineapple in juice | 1 medium Cool Whip         |
|                                        | 2 c. grated Cheddar cheese |

In 9x13 inch Pyrex dish, place can of pineapple and sprinkle with Jell-O. Heat in microwave until Jell-O is dissolved. Cool completely. Stir in buttermilk and refrigerate until mixture begins to gel. Fold in Cool Whip. Sprinkle grated cheese on top after salad is firm.



## Hamburger Soup

Roberta Rogers

- |                                |                               |
|--------------------------------|-------------------------------|
| 1 lb. hamburger, browned       | 1 big can V-8 vegetable juice |
| 1 pkg. mixed frozen vegetables | 1 pkg. frozen hash browns     |
| 1 pkg. onion soup mix          | 1 can tomatoes                |

Place all ingredients in a crock pot, fill with water to make 2 1/2 qts. Cook on slow all day.

## Heart Healthy Chicken or Shrimp Chowder

Sue Mhire

- |                                                                |                                            |
|----------------------------------------------------------------|--------------------------------------------|
| 4 large potatoes                                               | 1 can chopped stewed tomatoes              |
| 1 chopped onion                                                | 1 chopped bellpepper                       |
| 2 stalks of chopped celery                                     | 2 pkg. frozen Mckenzie chicken breasts     |
| 3-4 boneless, skinless chicken breasts chopped in small pieces | Gumbo Mixture (corn, okra and red peppers) |
| 1/4 tsp. garlic powder                                         | 2 cans chicken broth                       |
| Salt and pepper to taste                                       | 1/4 tsp. thyme                             |

Boil potatoes in three cups of water. When soft puree in blender. Put in large pot. Add rest of the ingredients and simmer covered about twenty minutes.

NOTE: This can be converted to Shrimp Chowder by substituting two cans cream of shrimp soup in place of the chicken broth and one quart of peeled shrimp in place of the chicken.

## Cheeseburger Soup

Micah Silver

- |                                  |                        |
|----------------------------------|------------------------|
| 1/2 cup shredded carrots         | 1/3 cup chopped celery |
| 1/4 cup chopped onion            | 3 cups chicken broth   |
| 1 lb. cooked ground beef         | 1 lb. Velveeta cheese  |
| 1-10 oz. can cheddar cheese soup | 2 soup cans of milk    |
| 1/2 cup chives, chopped          | 8 oz. sour cream       |

Simmer the first four ingredients for ten minutes. Add the remaining ingredients, except sour cream and chives, and cook until cheese is melted. Do not boil. Add sour cream and chives just before serving.

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## Stained Glass Fruit Salad

Bobbie Primeaux

- |                               |                                 |
|-------------------------------|---------------------------------|
| 1 c. miniature marshmallows   | 1 large can chunk pineapple     |
| 1 can sliced mandarin oranges | 1 small can frozen strawberries |
| 1 can peach pie filling       | 2 medium bananas                |

Drain pineapple and mandarin oranges. Slice bananas. Mix all together, except strawberries. While still slushy, place strawberries on top of salad and place in refrigerator. They will drip into the salad as they defrost. Will keep one week in covered Tupperware in refrigerator.

## Broccoli Salad

Jermayne Henry

- |                                   |                                           |
|-----------------------------------|-------------------------------------------|
| 1/2 lb. bacon, cooked and drained | 1 (8 oz.) pkg. shredded Mozzarella cheese |
| 1 small red onion                 | 1 small bunch broccoli                    |

### DRESSING:

- |                 |                 |
|-----------------|-----------------|
| 1 c. mayonnaise | 2 Tbsp. vinegar |
| 1/2 c. sugar    |                 |

## Layered Salad

Toni Kay Nunez

- |                                        |                                             |
|----------------------------------------|---------------------------------------------|
| 1 small head lettuce                   | 4 hard cooked eggs, sliced                  |
| 1 small pkg. frozen green peas, thawed | 1/2 lb. bacon, cooked, drained and crumbled |
| 1-8 oz. carton sour cream              | 1 cup grated cheddar cheese                 |
| 1 cup mayonnaise                       |                                             |
| Salt and pepper                        |                                             |

Tear lettuce into bite size pieces and place in the bottom of a large salad bowl. Top with peas and hard cooked eggs. Sprinkle salt and pepper as desired. Sprinkle with crumbled bacon. Combine mayonnaise and sour cream stirring well. Spread mayonnaise mixture over salad to seal tightly. Sprinkle cheddar cheese on top of mayonnaise mixture. Cover and chill eight hours or overnight.

## Noodle Salad

Toni Kay Nunez

- |                           |                         |
|---------------------------|-------------------------|
| 1 small bag curly noodles | 1/2 small bellpepper    |
| 3/4 cup Italian dressing  | 1/4 cup broccoli sprigs |
| 4 eggs                    | 1/3 cup cauliflower     |
| 1/2 small tomato          | 1 cup shrimp            |

Boil shrimp about ten minutes, drain and set aside. Boil noodles until tender, rinse and let drain, set aside in serving bowl. Cut up eggs, tomato, and bellpepper in cubes and put in noodles. Separate broccoli and cauliflower measuring about 1/3 cup of cauliflower and 1/4 cup broccoli and add to mixture. Add one cup of shrimp. Mix all together, add 3/4 cups of Italian dressing. Season to taste. Refrigerate then serve.

## Best Pineapple Salad

Roberta Rogers

- |                               |                                |
|-------------------------------|--------------------------------|
| 1-3 oz. raspberry Jell-O      | 1-3 oz. cherry Jell-O          |
| 1-3 oz. strawberry Jell-O     | 2 cups boiling water           |
| 1 cup thinly sliced cut beets | 1-15 oz. can crushed pineapple |

Add the three packages Jell-O to boiling water, stir to dissolve. Add beets, pineapple with its juice. Pour in 9x13 pyrex dish. Chill until ready to serve. Serves 24.

## Layered Crab Salad

Sue Mhire

- |                                                  |                           |
|--------------------------------------------------|---------------------------|
| 1 pkg. romaine lettuce or lettuce of your choice | 1/2 cup raisins           |
| 1/2 cup chopped pecans, optional                 | 1/2 cup sunflower seeds   |
| 1/2 cup chopped red and green bellpepper         | 1/2 cup chopped celery    |
|                                                  | 1/2 cup chopped red onion |
|                                                  | 1 lb. crabmeat            |

Layer in in a clear glass bowl in the order above.

Mix 1 cup mayonnaise, 1/2 cup sugar and 1/2 cup vinegar, 1/2 tsp. salt, and 1/2 tsp. pepper together. Pour over the above ingredients.

Put one pound white cooked crab meat over mayonnaise with chopped tomatoes and parsley (optional) on top. Mix together just before serving. Serves 5-6.

## Creole Salad Bowl

Floyd Kelley and Sing Faulk  
Submitted by Roberta Pinch

- |                                |                                 |
|--------------------------------|---------------------------------|
| 1/2 c. salad oil               | 1/2 c. vinegar                  |
| 1/2 tsp. sugar                 | 1 chopped boil eggs             |
| 3 Tbsp. minced parsley         | 1/2 head lettuce, cut in wedges |
| 3 tomatoes, cut in wedges      |                                 |
| 2 cucumbers, peeled and sliced | 1 onion, sliced thin            |
| 2 green onions, cut in rings   | 1 c. chopped celery             |

Make the dressing for 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.

## Orange Gelatin Sherbet Salad

Marie Kelley

- |                                 |                                        |
|---------------------------------|----------------------------------------|
| 2-3 oz. pkgs. orange gelatin    | 1/2 pkg. miniature marshmallows        |
| 1 c. boiling water              | 1/2 c. chopped nuts                    |
| 1 pt. orange sherbet            | 1 c. Cool Whip                         |
| 1 can mandarin oranges, drained | 1 small can crushed pineapple, drained |

Dissolve gelatin in boiling water. Add sherbet, beating with electric mixer. When partially set, add oranges, pineapple, marshmallows, and nuts. Add whipped topping, folding in. Pour into lightly oiled square 9 inch dish and chill until firm. Makes 8 servings.

## Millionaire Salad

Candace Olivier

- |                                      |                                 |
|--------------------------------------|---------------------------------|
| 1 can pineapple or lemon pie filling | 1 can mandarin oranges, drained |
| 1 can condensed milk                 | 1 can pears, drained            |
| 1 pt. sour cream                     | 1 large Cool Whip               |
| 1 can pineapple chunks, drained      | 2 c. small marshmallows         |

Mix thoroughly and chill.

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## Black Eyed Salad (Texas Caviar)

Pat Caldwell

- |                                                    |                                              |
|----------------------------------------------------|----------------------------------------------|
| 1 lb. black eyed peas or<br>2 cans black eyed peas | 2 c. diced bellpepper<br>2 c. diced onions   |
| 1 small jar diced pimento                          | 2 oz. chopped garlic                         |
| 1 c. finely chopped<br>green onions                | 1/2 qt. (16 oz.) Italian<br>or Roma dressing |

Soak black eyes peas in water for six hours or overnight. Strain water off peas and boil peas in water until just tender. Do not overcook. Strain most liquid off peas and add Italian or Roma dressing. Return to stove, continue cooking until peas have cooked down. Remove from stove and add all other ingredients. Add salt to taste. Enjoy!

## Corn and Tomato Soup

Tonia Watkins

- |                                                 |                                                       |
|-------------------------------------------------|-------------------------------------------------------|
| 1 Tbsp. butter or corn<br>oil margarine         | 1/2 small onion,<br>chopped fine                      |
| 1-12 oz. can evaporated<br>skim milk            | 1 garlic clove, minced or<br>pressed                  |
| 2 Tbsp. cool water                              | 1/4 t. black pepper                                   |
| 1 Tbsp. corn starch                             | 1 Tbsp. chopped fresh<br>sage leaves or 1 t.<br>dried |
| 1 cup fat-free chicken broth                    | Fresh sage leaves for<br>garnish                      |
| 1 c. frozen or canned corn                      |                                                       |
| 1-14 1/2 oz. can chopped<br>tomatoes, undrained |                                                       |

Melt butter or margarine in a heavy sauce pan. Add onion and garlic and cook covered, over low heat until onion is soft and translucent, about five minutes. Add peppers, sage, stock and milk and bring to a boil. Reduce heat to low and simmer, uncovered, ten more minutes.

Dissolve cornstarch in water and add it to soup, mixing well. Stir soup until thickened. Remove from heat and stir in tomatoes. To serve, spoon 3/4 cup soup into six bowls and garnish with fresh sage leaves.

NOTE: For an entree, great served with pizza.

## Fruit Salad

Tonia Watkins

- |                                        |                                         |
|----------------------------------------|-----------------------------------------|
| 8 oz. Cool Whip                        | 1 qt. buttermilk                        |
| 2 lg. boxes Vanilla Instant<br>Pudding | 30 oz. can fruit cocktail,<br>drain     |
| 20 oz. can chunk pineapple,<br>drain   | 2 small cans mandarin<br>oranges, drain |
| 1 cup pecans, optional,<br>chopped     |                                         |

Blend all ingredients above and let set overnight and serve.

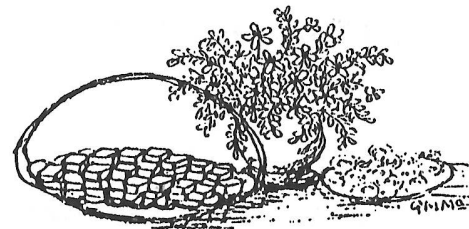
## Million Dollar Rice Salad

Tonia Watkins

- |                                                                                                |                                                                          |
|------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|
| 1-8 oz. pkg. miniature<br>marshmallows                                                         | 3 tbsp. sugar<br>1 1/2 tbsp. mayonnaise                                  |
| 1-8 oz. pkg. cream cheese,<br>softened                                                         | 2 c. cooked rice, chilled<br>12 or more maraschino<br>cherries (chopped) |
| 1 c. whipping cream,<br>whipped (see note),<br>or equal amts. frozen<br>whipped topping thawed | Chopped pecans (optional)                                                |

Combine marshmallows and drained pineapple. Beat cream cheese with sugar and mayonnaise till smooth. Add cream cheese mixture, rice and cherries to marshmallow mixture. Fold in whipped cream and nuts. Chill. Serves 6.

Note: Chill cream, bowl and beaters thoroughly before beating.



## Party Foods and Appetizers

### Seafood Dip

Sue Mhire

- |                                    |                                |
|------------------------------------|--------------------------------|
| 4-8 oz. pkgs. Phil Cream<br>Cheese | 2 cans drained minced<br>clams |
| 3 Tbsp. minced onion               | 3 Tbsp. minced bellpepper      |
| 3 Tbsp. minced celery              | 1 Tbsp. lemon juice            |
| 2 Tbsp. Worcestershire<br>sauce    | 1 tsp. hot sauce, optional     |
| 1 lb. shrimp                       | Salt and pepper to taste       |

Mix above ingredients and spread in a 13 inch in diameter plate at least one inch deep. Spread one bottle of golden dip cocktail sauce (extra hot) over this. Spread one pound chopped boiled shrimp over this. I boil shrimp in liquid crab boil. Put four ounces on Monterey Jack Jalapeno Cheese grated over this. Put three chopped onions, chopped black olives and chopped cherry tomatoes (optional) over this.

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## South of the Border Dip

Charla Blake

2-16 oz. cans refried beans    1-25 oz. pkg. taco seasoning mix  
1-16 oz. carton sour cream  
2 c. shredded cheddar cheese

Combine refried beans and taco seasoning mix; spoon into 12x8x2 inch baking dish. Spread sour cream over bean mixture, sprinkle with cheese. Bake at 350° for thirty minutes. Serve hot with corn or tortilla chips.

## Horseradish Mustard Sauce

Roberta Pinch

3/4 c. sour cream                      1/2 tsp. prepared horseradish  
1 1/2 tsp. prepared mustard        Paprika  
Dash of salt

Combine ingredients except paprika in a small saucepan; heat thoroughly, stirring constantly. Spoon sauce over steamed vegetables, sprinkle with paprika. Great over broccoli!

## Whitnie's Deviled Eggs

Whitnie Pinch

6 hard cooked eggs                      1/4 c. mayonnaise  
1 Tbsp. pickle relish                      1/2 tsp. Worcestershire sauce  
1 tsp. Dijonaise mustard blend                      Tony's seasoning to taste

Peel eggs, slice in half lengthwise, remove yolks (my Mom does this part). Mash yolks with mayonnaise, add remaining ingredients. Mix well. Stuff egg whites with mixture.

## Tuna Dip

Toni K. Nunez

1-8 oz. pkg. cream cheese              1 Tbsp. sweet pickle relish  
Fresh tuna, cooked  
1/2 cup cream                              1/2 tsp. salt  
1 tsp. Worcestershire sauce              Dash of pepper

Soften cream cheese with mixer. Blend in other ingredients. Chill. Serve with crackers or melba toast or any assortment of crackers.

## Frontier Breakfast

Roberta Pinch

2 pie crusts	1 lb. bulk sausage, browned, drained,
1/4 c. green onions, chopped	1/2 c. picante sauce
10 large eggs	1/2 c. milk
1 cup cheddar cheese, grated	1 cup Monterey Jack with jalapeno cheese, grated
1/4 c. canned green chilies, chopped	1/4 c. canned black olives, drained and sliced

Lightly grease a 9x13x2 inch pan. Line the bottom of pan with the two pie crusts. In a large skillet, brown sausage and onions. Drain excess fat. Pour sausage mixture on top of pie crusts. Pour picante sauce over this. In another bowl, beat eggs until frothy. Add milk and beat again. Stir in cheeses, olives, and chilies, mixing well. Pour over sausage. Bake in preheated 350° oven until center is set, about one hour.

## Holiday Brunch Quiche

Roberta Rogers

1 deep-dish pie crust	1 can deviled ham
2 boiled eggs, chopped	1 cup shredded swiss cheese
1 cup shredded cheddar cheese	3 eggs, beaten
1 cup cream or Half & Half	1/8 tsp. black pepper
1 Tbsp. chopped green peppers	1 Tbsp. chopped red peppers

Prebake crust on preheated cookie sheet in 450° oven for six minutes. Remove crust from oven, reduce temperature to 350°. Combine ham, boiled eggs, cheeses, beaten eggs, cream and pepper; pour into crust. Sprinkle chopped peppers on top. Bake for 35-40 minutes or until knife inserted in center comes out clean. Let stand ten minutes before serving. Serves 6.

## Crawfish Dip

Toni K. Nunez

2-8 oz. pkgs. cream cheese              1/2 cup mayonnaise  
1 pt. sour cream                              1 lb. raw crawfish, peeled

Cook raw crawfish seven minutes over low heat, stirring frequently. Mix together sour cream, mayonnaise and cream cheese with mixer in bowl. Add crawfish (cooked). Mix until thoroughly blended. Serve with chips or crackers.

## Fruit Dip

Serena Richard

1-8 oz. Cool Whip	Apples, bananas, oranges, grapes or any fruit you want to use with dip.
1-14 oz. condensed sweetened milk	
1-8 oz. Philadelphia Cream Cheese	

Mix cream cheese, condensed milk; then add Cool Whip. Chill and use to dip different kinds of fruit.

## Shrimp Curried Eggs

Amber Trahan

8 hard boiled eggs, halved	SAUCE
1/3 cup mayonnaise	2 Tbsp. margarine
1/2 tsp. salt	2 Tbsp. flour
1/3 tsp. curry powder	1-10 oz. cream of shrimp soup
1/2 tsp. paprika	1 soup can of milk
1/4 tsp. dry mustard	1 c. small cooked shrimp
TOPPING	1/2 c. shredded sharp cheese
1 cup bread crumbs	
1 Tbsp. margarine	

Mash egg yolks and mix with next five ingredients. Fill egg whites with yolk mixture and arrange eggs in a rectangular baking dish.

SAUCE: Melt margarine and add flour gradually. Slowly add soup and milk and cook until thick. Add cheese and stir until melted. Add shrimp. Pour sauce over eggs in baking dish. TOPPING: Sauté bread crumbs in margarine. Sprinkle over top of casserole. Bake in a 350°F oven until thoroughly heated, about twenty-five minutes. Serve hot.

## Snackmaster Pizza

Scott Savoie

4 slices of bread	Pepperoni
Butter	Mozzarella Cheese
Pizza Sauce	

First, butter two slices of bread. Put butter side down in the snackmaster grill. Spread the pizza sauce on the bread and the pepperoni and the mozzarella cheese. Last, you butter the other two slices of bread and put them butter side up. Plug in the snackmaster and cook for about a minute or two. Take them out and you have your afternoon snack.

## Norma's Shrimp Dip

Norma Jo Pinch

1 small bag of shrimp (2 lbs.) cleaned, boiled, and chopped fine	1-8 oz. cream cheese, softened
1/4 cup of catsup	1-8 oz. Borden French Onion Dip or sour cream
1/4 cup of chopped onion	
2 Tbsp. Worcestershire sauce	Tony's seasoning (to taste)
*4 Tbsp. mayonnaise, optional	1 tsp. garlic powder
2 drops of Crab Boil	1/3 cup of milk, or pet milk, or Half & Half
	*1/4 cup of onion tops (chopped, optional)

Clean shrimp and boil them for three to four minutes or until they are fully pink all over. Drain them and chop or food process them in a large bowl. Soften cream cheese and mix together with processed shrimp. Add all other ingredients and blend well. The milk is used to loosen the dip up for the chips. Chill in refrigerator.

The dip has more flavor if prepared one day ahead of time. Any milk product can be used to loosen the dip. I prefer the Borden French Onion dip to the sour cream, but I've used either depending on what is available. I will add more chopped onions to the recipe if I had to use sour cream.

Additional seasoning can be added to your preference. I also double or triple all ingredients depending on the amount of people I'm serving.

## Bacon/Waterchestnut Wraps

Norma Jo Pinch

2 cans water chestnuts, whole and drained	1 lb. bacon, thick sliced
Toothpicks	Sweet-n-Sour sauce

In a 9x13 inch pan you will place the wraps. Preheat oven to 400°. Line pan with two layers of aluminum foil. Press the salad down to stretch it out one to two inches more than it was packaged. Cut the bacon into three equal parts. Place one chestnut on each slice of bacon and roll them up. Place them lip down in the pan and poke each with a toothpick. Bake at 400° for twenty-five to thirty minutes or until the bacon clings to the chestnut and begins to look done. Drain off excess bacon fat and coat each of the wraps with the Sweet-n-Sour sauce. Bake wraps for an additional twenty to twenty-five minutes or until the sauce thickens and sticks to the wrap. Cool for ten minutes.



## Homemade Sweet-N-Sour Sauce

Norma Jo Pinch

1 jar (12 oz.) peach or apricot preserve  
1/4 cup vinegar  
1/2 cup sugar  
2 Tbsp. water  
3 Tbsp. catsup

In a thick, small sauce pot, combine all of the above ingredients and stir constantly while cooking on a medium heat. When the mixture becomes blended and bubbly, remove from heat and pour sauce over wraps. You may reserve the sauce in the same jar and refrigerate it for later use.

## Crab Melt-Aways

Lois Cartright

8 Thomas English muffins, sliced in half, cut each half into fourths  
2-6 oz. jars Kraft Old English Sharp Cheddar cheese  
1 lb. crab meat  
1 stick butter (1/4 lb.)  
Salt to taste

Arrange muffins on cookie sheet. Mix ingredients well in small bowl after melting butter and cheese. Spread on muffin quarters and freeze at least one hour. Broil until they puff up and are bubbly and lightly browned. Can be frozen for weeks.

## Spanish Eggs

Ruben Bryan Morales

1 large potato  
2 Tbsp. cooking oil  
1 small onion  
4 eggs  
2 Tbsp. of salsa  
4 flour tortillas

Cut potato in bite size pieces. Cook in one tablespoon of cooking oil until brown and tender. Add onion and eggs when the potato is almost cooked. Fill flour tortilla with cooked mixture. Heat and add salsa for taste.

## Stuffed Eggs

Tiffany R. Richard

8 hard boiled eggs  
1/4 cup chopped sweet pickles  
1/4 cup chopped celery  
4 Tbsp. salad dressing  
Salt and pepper to taste  
1/4 tsp. prepared mustard  
1 cup chopped shrimp

Boil eggs, peel and cut lengthwise. Take yolk out and mash with a fork, put aside. Add chopped pickles, celery and shrimp, then add salad dressing and salt and pepper to taste. Stuff in boiled egg whites.

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## Baked Deviled Eggs

Mandi Richard

12 hard boiled eggs  
1 can tomato soup  
1 small can deviled ham  
1 small can mushroom pieces  
1/2 cup butter  
Salt and pepper to taste  
Lea & Perrins  
Chili sauce to taste  
Garlic salt to taste  
1 cup sharp cheddar cheese, grated  
Cornstarch

Peel and half eggs and place in baking dish. Mix all other ingredients, except cheese, in saucepan and thicken with a little cornstarch. Cook until thick. Pour over eggs, then sprinkle with cheese. Bake uncovered at 350°F for five minutes, or until cheese is bubbly

## Shrimp Dip

Mary Phillips

1-8 oz. cream cheese, room temperature  
1 can shrimp, drained, save juice  
4 Tbsp. mayonnaise  
2 tsp. ketchup  
2 tsp. onion, chopped fine  
2 drops Worcestershire sauce

Drain shrimp, tear apart. Cream, the cheese, mayonnaise, onions, ketchup, Worcestershire sauce. Add shrimp. Now add juice from shrimp to this dip. Blend all together. Serve with crackers, chips, Fritos.

## Shrimp Dip

Lahoma Jones

1 can tomato soup  
3 (3 oz.) pkgs. cream cheese  
1 pkg. gelatin  
1/4 c. cold water  
3/4 c. celery, finely chopped  
2 small onion, grated  
2 c. boiled shrimp, chopped  
1 c. mayonnaise  
1 Tbsp. fresh lemon juice

Heat tomato soup with cream cheese, dissolving gelatin in 1/4 cup water and mix in soup. Cool, add remaining ingredients. Pour into salad mold, or loaf pan. Refrigerate until firm, at least two hours. Good with crackers or chips.

## Shrimp Dip

Michael Savoie

5-3 oz. cream cheeses  
2 bunches green onion tops  
1 clove garlic  
5 whole jalapeno peppers,  
2 tsp. Tony Chachere's seasoning  
1 lb. shrimp  
Paprika

Combine all ingredients in a bowl.

## Crab Dip (cold)

Ella Mae Little

1-8 oz. cream cheese  
1 cup crab meat  
1/4 cup chopped onion  
1/4 tsp. salt  
Garlic powder (dash)  
2 Tbsp. mayonnaise  
1/4 cup bellpepper  
1/4 cup chopped celery  
1/4 tsp. black pepper  
2 sweet pickles, chopped optional

Soften cream cheese and mayonnaise. Add all other ingredients and mix well. Chill and serve.

## Ham-Deviled Eggs

Michael L. Boudreaux

6 eggs  
1/4 cup mayonnaise  
1 tsp. prepared mustard  
1/2 tsp. vinegar  
1/4 tsp. salt  
White pepper as desired  
Paprika  
1 can (2 1/2 oz.) deviled ham

Hard cook eggs, let cool. Peel shell from eggs. Cut eggs in half lengthwise. Mash yolks with remaining ingredients except paprika until mixture is smooth. Fill whites with mixture, sprinkle with paprika. Hard Cooked Eggs: Bring water to simmering and simmer twenty to twenty-five minutes. Do not let the water boil.

## Eggs Champignon

Sarah Richard

6 hard cooked eggs  
1/4 cup dry bread crumbs  
1/4 cup (1 oz.) blue cheese  
2 Tbsp. green onions, thinly sliced  
2 Tbsp. dry white wine  
Paprika  
2 Tbsp. butter, melted  
1 Tbsp. chopped fresh parsley  
1/2 tsp. garlic salt  
24 large fresh mushroom caps  
Green onions and tomato slices for garnish

Preheat oven to 450°F. Lightly grease baking sheet, set aside. Combine eggs, bread crumbs, blue cheese, green onions, wine, butter, parsley and garlic salt in a medium bowl. Fill each mushroom cap with one rounded tablespoonful of egg mixture. Place filled mushroom caps on a prepared baking sheet. Bake eight to ten minutes. Sprinkle with paprika and garnish if desired.

## Hunter's Breakfast

Braxton Blake

1/2 lb. lean bacon, cut in one inch pieces  
1/4 cup chopped green onion tops  
1 cup diced cheddar cheese  
1 bellpepper, chopped  
1 large onion, chopped  
1/4 cup chopped parsley  
6 eggs, beaten

Sauté bacon pieces until almost done. Pour off drippings, reserving 4 Tbsp. Add chopped vegetables and sauté until transparent, on very low fire so bacon does not burn. Pour in beaten eggs and cook, stirring constantly, until almost done. Then pour in diced cheese and finish cooking, cheese should completely melt.

## White Wine Punch

Roberta Pinch

1 1/2 gal. white wine  
2 qts. soda water  
Whole strawberries  
2 qts. 7-Up  
2 qts. Ginger Ale  
Sliced oranges

Combine chilled ingredients and pour in a punch bowl. Garnish with floating whole strawberries and orange slices.

## Orange-Banana Pops

Whitnie Pinch

3 medium bananas, mashed (about 2 cups)  
1/4 cup water  
1 tsp. lime or lemon juice  
1 cup unsweetened orange juice  
2 Tbsp. sugar

Combine all ingredients, mixing well. Pour mixture into 6 (5 oz.) paper drink cups. Partially freeze, then insert wooden popsicle sticks into center of each cup and freeze until firm. To serve, let pop stand at room temperature five minutes, tear off cups and eat.

37.



## Avocado Rice

Tonia Watkins

1 Tbsp. each butter or margarine and olive oil	1 small onion, finely chopped
1 garlic clove, minced	1-14 1/2 oz. can chicken broth
1 c. regular uncooked rice	1/4 tsp. salt.
1/4 tsp. dried oregano	1/4 tsp. ground cumin
1/4 tsp. turmeric	1 avocado

Place butter and oil in 2 quart pan over medium heat. When butter is melted, add onion and garlic; cook until onion is tender. Add rice; cook, stirring constantly, three minutes or until rice looks milky and opaque. Add salt, oregano, cumin, turmeric and broth. Bring to a boil. Cover, reduce heat and simmer twenty to twenty-five minutes or until rice is tender and all liquid is absorbed. Peel and pit avocado; dice. Fluff up rice with fork; add avocado and toss gently. Turn off heat, let stand five minutes before serving. 4 to 6 servings.

## Main Attractions

## Meats

### Hamburger Squash

Juanita Surles

1 lb. ground meat	2 lb. tender green squash
1/2 cup cooking oil	4 slices bread
4 cloves garlic, mashed	2 large onions, chopped
1 cup fine bread crumbs	Salt and pepper to taste

Brown meat and onions in oil. Wash, slice and boil squash until tender (save one cup liquid). Add to meat and cook ten minutes. Soak bread in water until soft - squeeze out all water and mix with meat mixture. Add garlic, salt and pepper. Place in a shallow baking dish, cover with bread and crumbs dotted with oleo. Bake at 350° for thirty minutes.

## Hamburger Steak Surprise

Terri Conner

1 lb. lean hamburger meat	1/2 cup chopped celery
1/4 cup chopped bellpepper	1 tsp. minced garlic
1/2 cup chopped onion	1 Tbsp. Creole seasoning
1 egg	1 tsp. tabasco sauce
1 Tbsp. Worcestershire sauce	1/4 cup bread crumbs

Mix all ingredients in a bowl. Heat skillet with about two or three teaspoons of cooking oil on a low heat. Make an oval shaped pattie using half of mixture. Making two patties place them in the heated skillet. Place a lid on top of the burgers, turning them over often until they are done. After removing burgers, add one thinly sliced onion in extra grease and sauté until done. Then place on top of burgers.

## South of the Border Lasagna

Julie Trahan

1 lb. ground beef	1/2 cup picante sauce
1/2 cup celery, chopped	1 can enchilada sauce
1/2 cup onion, chopped	1 cup shredded Mozzarella cheese
1/4 green pepper, chopped	1/2 cup shredded Cheddar cheese
1 tsp. minced garlic	6-8 flour tortillas
1 can stewed tomatoes	Salt and pepper to taste

Brown ground beef. Drain, then add vegetables and cook five minutes more. Add picante, tomatoes, and enchilada sauce. Bring to a boil and simmer five to ten minutes. While this is simmering, combine cheeses and set aside. Spoon 1/3 of meat mixture in oblong baking dish. Top with half the tortillas then cheese. Repeat layers ending with meat. Cover with foil and bake twenty minutes at 350°F. Let stand a few minutes before cutting.

## Broccoli and Ground Meat Pistolettes

1 onion	1 can Rotel
1 stalk celery	1 small jar of Cheez Whiz
1/2 stick butter	1 pkg. frozen broccoli, cooked
1 lb. ground meat	Pistolettes
1 can Cream of Mushroom soup	

Sauté onion and celery in butter, brown ground meat. In separate pot, cook until heated cream of mushroom soup, rotel, cheez whiz, pre-cooked broccoli. Pluck out pistolettes and put mixture inside. Bake for fifteen minutes until brown.

## Bar-B-Que Meatballs

Shannon Day

<b>MEATBALLS</b>	<b>SAUCE</b>
2 lbs. ground beef	1 can tomato soup
1/2 tsp. salt	1/4 cup brown sugar
1/2 cup bread crumbs	1 Tbsp. mustard
1/4-1/2 cup milk	2 Tbsp. vinegar
2 eggs beaten	1 1/2 cups catsup
1/4 tsp. pepper	2 Tbsp. Worcestershire sauce
1 Tbsp. Worcestershire sauce	2-3 dashes pepper sauce
1/2 cup onion chopped	
1/4 cup chopped green peppers, optional	
1 Tbsp. chopped parsley	

**MEATBALLS:** Combine all ingredients and form small meatballs. Bake at 400°F for fifteen to twenty minutes and drain well.

**SAUCE:** Combine all ingredients and mix well. Bring to a boil. Add meatballs and simmer thirty minutes or more. Makes good appetizers or main meat dish.

## Bacon Deviled Eggs

Kayla V. Kelley

12 hard boiled eggs	2 tsp. mustard
2 Tbsp. cooking oil	1/3 cup Miracle Whip
1/3 cup bacon bits	Salt and pepper
1/4 cup sweet relish	Paprika, optional

Cut eggs in half lengthwise. Remove yolks. Place whites to the side. In a separate bowl, mash yolks with fork. Preferable in a black iron skillet cook your bacon bits in the 2 tablespoons of cooking oil for about three to five minutes or until crisp. Cook on a low to medium fire. Pour grease and bacon bits over mashed egg yolks and stir well. Add remaining ingredients and stir well again. Season with salt and pepper to taste. Top with paprika (optional). TIP: Make sure you season with salt and pepper after you put in the bacon bits. You might want to taste before you add the salt. The bacon bits and grease will add a salt taste.

## Oriental Beef and Noodle Toss

Michael L. Boudreaux

1 lb. lean ground beef	2 cups frozen oriental vegetable mixture
2 pkgs. (3 ozs. each) Oriental flavor instant Raman noodles	1/8 tsp. ground ginger
2 cups water	2 Tbsp. thinly sliced green onions

In a large non stick skillet, brown ground beef over medium heat eight to ten minutes or until beef is no longer pink, breaking up into 3/4 inch crumbles. Remove with slotted spoon, pour off drippings. Season beef with one seasoning packet from noodles; set aside. In same skillet, combine water, vegetables, noodles (broken into several pieces), ginger and remaining seasoning packet. Bring to a boil; reduce heat. Cover, simmer three minutes or until noodles are tender, stirring occasionally. Return beef to skillet; heat thoroughly. Stir in green onion before serving.

## Breakfast Burrito "Cajon Way"

Casey Caudill

2 eggs	Pace Picante sauce
Bellpepper	Turkey sandwich way
2 slices cheese	Pepper
1 Burrito shell	

Microwave first. Two eggs in a microwavable bowl. Mix them up, put them on for thirty seconds. Next, stir a little, put a little pepper in. Put in microwave for another thirty seconds. Next, put in two tablespoons sauce and the diced bellpepper and put in slice of turkey meat. Put in for thirty seconds or until eggs are all the way cooked. Then put on shell.

Cook two eggs in a skillet. Cook until scrambled, then add diced bellpepper, turkey meat, Pace Picante sauce and mix. Then warm up the burrito shell and when warm put the eggs on the shell.

## Manhattan Meatballs

Amanda Conner

1 lb. ground beef	2 tsp. salt
2 cups soft bread crumbs	2 Tbsp. butter
1/2 cup chopped onions	1-10 oz. jar peach preserves
2 eggs	1/2 cup barbecue sauce
2 Tbsp. chopped parsley	

Combine meat, bread crumbs, onion, eggs, parsley and salt; mix lightly and shape into one inch meatballs. Brown in butter; drain and place in two quart casserole. Combine preserves and barbecue sauce; pour over meatballs. Bake covered at 350°F for thirty minutes, stirring occasionally.



## El Pronto Tortilla Casserole

Tonia Watkins

- |                                         |                                   |
|-----------------------------------------|-----------------------------------|
| 1 lb. ground beef                       | 1-10 oz. can mild                 |
| 1 large onion, chopped,<br>(2 cups)     | enchilada sauce                   |
| 1-15 oz. can cream-style<br>corn        | 1-14.5 oz. can stewed<br>tomatoes |
| 2 c. shredded Cheddar<br>cheese (8 oz.) | 12-6" corn tortillas              |

Crumble ground beef into a hard plastic colander. Set in a three quart casserole; sprinkle onion on top. Microwave on high six to seven minutes. Stir midway through cooking. Discard grease and transfer mixture into same casserole. Add corn, tomatoes (including liquid) and enchilada sauce; stir well. Tear four tortillas into one inch pieces, and place on bottom of a two quart rectangular dish. Pour one-third of meat mixture over tortillas evenly and sprinkle with one-third of cheese. Repeat with two more layers, reserving final layer of cheese. Cover with vented plastic wrap. Rotating dish midway through cooking, microwave on high ten minutes. Sprinkle reserved cheese on top of casserole and microwave uncovered on high one minute or until cheese melts. Serves 8.

## Rice Ole

Helen Diller

- |                                     |                      |
|-------------------------------------|----------------------|
| 1/2 c. uncooked rice                | 1 beef bouillon cube |
| 1 lb. ground beef                   | 1/4 c. tomato paste  |
| 1 medium onion, chopped             | 1 1/2 tsp. salt      |
| 1 Tbsp. butter or meat<br>drippings | 1/8 tsp. pepper      |
| 1/2 lb. cheddar cheese,<br>cubed    | 2 1/4 c. water       |
|                                     | 1 tsp. chili powder  |

Brown meat and onion in fat, stirring to break meat apart. Stir in rice, water, bouillon cube and tomato paste. Add seasonings. Heat to boiling, stir well; cover. Lower heat and simmer for twenty-five minutes, add cheese cubes and toss lightly. Serves 6.

## Spinach and Sausage Stuffed Mushrooms

Tonia Watkins

- |                                                                    |                                                                          |
|--------------------------------------------------------------------|--------------------------------------------------------------------------|
| 1-12 oz. pkg. Stouffer's<br>Spinach Soufflé,<br>defrosted          | 2 1/2 to 3 lbs. whole<br>white mushrooms,<br>cleaned and remove<br>stems |
| 1/2 lb. Italian style<br>sausage, thoroughly<br>cooked and drained | 2 Tbsp. butter                                                           |
| 3/4 c. water                                                       | 3 Tbsp. chopped onion                                                    |
| 1/4 c. Parmesan cheese,<br>plus additional<br>for garnish          | 2 1/2 c. herb seasoning,<br>(not crouton style)                          |

Preheat oven to 400°. In medium sauce pan melt butter. Add onion and cook until opaque. Add water and heat to boiling. Turn off heat. Add herb stuffing and stir until moistened. Add spinach soufflé, cooked sausage, and 1/4 c. Parmesan cheese. Stir well. Place mushrooms on baking sheet and fill with spinach mixture, mounding slightly. Sprinkle with Parmesan cheese. Bake ten to fifteen minutes or until cheese and mushrooms are lightly browned.



## Poultry

### White Wine Worcestershire Chicken

Mandi Richard

- |                                          |                                    |
|------------------------------------------|------------------------------------|
| 1 stick butter                           | Salt and pepper to taste           |
| 1 lb. deboned chicken<br>breasts, sliced | Creole seasoning to taste          |
|                                          | 1 cup White Wine<br>Worcestershire |

In large skillet, melt butter. Season chicken then place in bowl, cover with white wine worcestershire. Add mixture to skillet. Cook until golden brown.

## Plum Ginger Chicken Salad

Tonia Watkins

- |                                              |                                                                               |
|----------------------------------------------|-------------------------------------------------------------------------------|
| 1 (4-6 oz.) pkg. long<br>grain and wild rice | 2 c. cubed boneless<br>chicken breasts,<br>or prepared chicken<br>fajita meat |
| 1/2 c. sliced green onions                   | 2 Tbsp. lemon juice                                                           |
| 4 plums, pitted and sliced                   | 1 tsp. ginger                                                                 |
| 2 Tbsp. vegetable oil                        |                                                                               |
| 1 Tbsp. lite soy sauce                       |                                                                               |
| 2 Tbsp. Thai peanut sauce,<br>optional       |                                                                               |

Prepare rice mix as directed, cool to room temperature, combine rice, chicken, green onions and plum slices in mixing bowl. For dressing combine oil, lemon juice, soy sauce, ginger and peanut sauce; pour over rice mixture toss lightly. Chill until served. Serves 6.

## Chicken Manicotto

Tonia Watkins

- |                         |                                 |
|-------------------------|---------------------------------|
| 1 fryer                 | 1-8 oz. box Italian cheese      |
| 2 tsp. vegetable oil    | 1-8 oz. container sour<br>cream |
| 1 onion, cut into rings | 1 can Italian tomato paste      |
| 1 onion, chopped        | 1 large can tomato sauce        |
| 1 rib celery, chopped   | 1/4 tsp. garlic salt            |
| 1 bellpepper, chopped   | 1 tsp. Parmesan cheese          |
| 2 tsp. olive oil        | 1 tsp. Italian blend cheese     |
| 1 can Cream of Chicken  |                                 |

Boil fryer. Debone and place in skillet with vegetable oil. Add onion rings and sauté until tender. Boil manicotti shells according to package instructions. Drain and place individually on foil until dry. Over low heat, combine cream of chicken, Italian cheese and sour cream. Cook until well blended. Add sautéed chicken and onions and let simmer for five minutes. Fill manicotti shells and place into greased dish. In medium sauce pan, sauté chopped seasonings in olive oil until tender. Add tomato sauce and paste and simmer on low heat. Add garlic powder, parmesan and Italian blend cheeses to tomato mixture and let cook until thick. Spoon sauce over center of chicken filled manicotti shells. Bake at 350°F for fifteen minutes.

## Southern Fried Chicken and Rice Salad with Honey Mustard Dressing

Tonia Watkins

- |                                                                        |                                                                 |
|------------------------------------------------------------------------|-----------------------------------------------------------------|
| Fry your own chicken chunks or substitute 3/4 to 1 lb. chicken nuggets |                                                                 |
| Crumbled bacon, optional                                               | 2/3 c. vegetable oil                                            |
| 1/2 c. yellow cornmeal                                                 | 1/3 c. all-purpose flour                                        |
| 1 lb. boneless, skinless<br>chicken breasts or<br>thighs, cut up       | 2 c. hot cooked rice                                            |
| 1/8 tsp. red pepper                                                    | 1/2 tsp. salt                                                   |
| 1/2 head lettuce, torn<br>bite size                                    | 1/4 tsp. pepper                                                 |
|                                                                        | 1/2 c. buttermilk                                               |
|                                                                        | 1/4 c. each diced red and<br>green bellpeppers and<br>red onion |

Reserve bacon for salad. Combine cornmeal, flour, salt and peppers in small dish. Pour buttermilk in another dish. Heat oil in a large skillet over medium-high heat. Meanwhile, dip chicken in milk, then meal mixture, coat lightly. Cook chicken in hot oil until crispy and golden brown, about three minutes. Drain on paper towels. Keep warm. Combine peppers, rice and onion along with chicken in medium bowl. Place lettuce on bottom, top with chicken and rice on four plates and top with crumbled bacon.

### HONEY MUSTARD DRESSING

- |                 |                                         |
|-----------------|-----------------------------------------|
| 5 slices bacon  | 3 Tbsp. cider vinegar                   |
| 1 Tbsp. honey   | 1/2 tsp. each Dijon<br>mustard and salt |
| 1/4 tsp. pepper |                                         |

Cook bacon until crisp. Crumble and set aside. To the two tablespoons drippings, add two tablespoons water, vinegar, honey, mustard, salt and pepper; heat just to boiling. Serve warm.

## Oven Fried Chicken

T. Mae Booth

- |                             |                             |
|-----------------------------|-----------------------------|
| 1/2 cup skim milk           | 1/4 tsp. salt               |
| 2-3 drops red pepper sauce  | 1/4 tsp. black pepper       |
| 3/4 oz. cornflakes, crushed | 1 lb. skinned chicken       |
| 3 Tbsp. flour               | 1 Tbsp. & 1 tsp. canola oil |

Preheat oven to 400°. Spray pan with Pam. Mix all ingredients and dip chicken in mixture. Arrange chicken on pan. Bake thirty minutes, turn pieces and bake twenty minutes longer until cooked through.



## Paella a la Valerciana (Chicken and Seafood Rice)

Tonia Watkins

6 cups chicken broth	1 lb. baby shrimp
1/2 tsp. saffron	10 clams, chopped
1 small whole onion	3 c. uncooked short grain rice such as Valencia from Spain
4 (6 oz.) skinless, boneless chicken breasts	5 Tbsp. chopped parsley
Salt and pepper to taste	2 bay leaves, crumbled
1/2 lb. boneless pork loin, diced	1/2 c. white wine
1/4 lb. each: chorizo, cut in 1/4" pieces and diced ham	1 Tbsp. lemon juice
8 mussels in the shell	1 1/2 c. green peas
24 thin asparagus spears	1 medium onion, chopped
4 each: green onions and minced garlic	1 red pepper (pimento or bell pepper), seeded and diced

Preheat oven to 350°. Heat broth on stove with saffron and whole onion. Bring to a boil, cover, reduce heat and simmer fifteen minutes. Remove onion and measure broth - you need 5 1/2 cup. Discard onion, or reserve for another use. Cut chicken into small strips; sprinkle with salt and set aside. Heat oil in large deep skillet or wok...with about fifteen inch base. Add pork and fry over high heat until golden brown. Add chorizo, ham and chicken strips, and stir fry about ten minutes. Add chopped onion, green onions, garlic and red pepper. Sauté until onion is wilted. Add shrimp and chopped clams. Add rice and stir to coat well with oil. Sprinkle with parsley and bay leaves. Heat broth to boiling and stir in, along with wine, lemon juice and peas. Season with salt and pepper. Bring to a boil uncovered, and continue to boil seven minutes. Bury mussels in rice mixture. Transfer the mixture to casserole dish if using a skillet. In over and bake, covered with foil at 350° for twenty minutes. Blanch asparagus spears (plunge briefly into boiling water), drain and fan out four spears on each of six plates. Scoop rice mixture onto each plate...so tips of asparagus show. Place mussels to the side. Makes 6 servings.

## Chicken Angel Hair Pasta Stir Fry

Valerie Precht

Boneless skinless chicken breast, cut in strips	Fresh or dried basil leaves
Green onions, chopped	1/2 cup white wine
1 small white onion, cut in long, thin strips	1 can chicken broth
Parmesan cheese	1 lg. pkg. angel hair pasta, boiled and drained
Cooking oil	Soy sauce
	Salt and pepper

Marinate chicken breasts (cut) in 1/2 cup wine and 1/4 cup soy sauce. Season with black pepper. In large skillet or wok, heat about 1/2 c. cooking oil. When sizzling hot, stir fry white onions until wilted. Drain chicken and throw in with onions and oil. Stir fry until chicken is white and done. Add basil, green onions, two tablespoons soy sauce, chicken broth, salt and pepper to taste. Cook on medium until broth reduces by about one half. Pour this mixture over large bowl of pasta and sprinkle generously with more basil and parmesan cheese. Enjoy!

## Chicken Stroganoff

Roberta Rogers

1 fryer, cooked and boned, chopped not too small	1 cup chopped onion, sautéd
1 Tbsp. oleo	1 cup chopped green pepper, sautéd
2 cans cream of mushroom soup	1/2 tsp. thyme
16 oz. sour cream	1/2 tsp. rosemary, crushed
12 oz. noodles, cooked	

To the chicken, add oleo sauted onion and green pepper. Add soup, seasoning and sour cream. Mix with cooked noodles. Pour in two quart casserole dish. Bake at 350° for forty-five minutes. Serves 6.

## Sweet and Sour Chicken Breasts

Trisha Silver

8 chicken breasts, halved	1/4 cup corn oil
1-8 oz. bottle Russian salad dressing	1-1 3/8 oz. envelope dry onion soup mix
1-10 oz. jar apricot preserves	

Mix together all ingredients, except chicken. Place chicken in single layer, skin side up, in large shallow baking pan. Pour other ingredients over chicken. Bake in a 350° oven for one hour or until chicken is tender, basting a time or two. Serve with rice. Makes 8 servings.

## Chicken Enchilada Casserole

Bethany Richard

8 corn tortillas	2 cups cubed, cooked chicken
1 cup grated Monterey Jack or other yellow cheese	2 Tbsp. chopped green chilies
1 bunch green onions, chopped	1-20 oz. can mild enchilada sauce
1-8 oz. container non-fat plain yogurt	

Preheat oven to 350°. Spray a 8x8 inch casserole dish with nonstick spray. Cover bottom of the dish with four corn tortillas, overlapping them if necessary. Sprinkle half the chicken, half the cheese, half the green chilies, and half the green onions on the tortillas. In a medium-size bowl or large measuring cup, stir together the enchilada sauce and the yogurt until smooth. Pour half of this mixture over the layers in the casserole dish. Then layer on the remaining four tortillas, the chicken and the chilies. Sprinkle with half the remaining cheese. Pour the rest of the sauce over the dish. Sprinkle with the rest of the cheese and the remaining green onion. Bake uncovered, for thirty minutes.

## White Chili

Bethany Richard

1 lb. small dried white beans	2 Tbsp. cooking oil
1 Tbsp. minced garlic	1 onion, chopped
1/2 tsp. oregano	1-4 oz. can chopped green chilies
1/2 tsp. cumin	1 lb. ground turkey
1-18 oz. jar salsa	4 cups chicken broth

Optional: Chili may be served with salsa, chopped green onions or grated Mexican cheese. Clean beans, cover with water, boil three minutes, cover, and let sit one hour. Drain, then cover with fresh water and cook until tender, at least one hour. In a large pot, heat the oil and sauté onion, garlic and chopped green onions or grated Mexican cheese.

## Honey and Orange Glazed Chicken

Amber Trahan

1-1 1/2 lb. chicken breasts, cut into strips	1/4 cup honey
1 medium onion, sliced	2 Tbsp. red wine vinegar
1/2 bellpepper, sliced	1 Tbsp. Dijon mustard
1 tsp. minced garlic	1 tsp. ground ginger
1/2 orange juice	Salt to taste
	1 Tbsp. oil

Brown chicken strips in oil in non-stick skillet on medium-high heat. Remove chicken from skillet and place in a 9x13 baking dish. Drain all but one tablespoon of fat from skillet. Reduce heat and add onion, garlic and bellpepper. Sauté, stirring frequently for three minutes. Stir in all remaining ingredients except salt. Mix well. Pour over chicken and bake in a 350°F oven uncovered for thirty-five minutes or until chicken is done. Baste occasionally during cooking with sauce. Remove chicken to serving plate. Season with salt. Pour vegetables over chicken. Reduce sauce in skillet and pour over chicken to serve.

## Cornish Game Hens

Ashley Picou

2 game hens	3 Tbsp. butter
Favorite stuffing mix	Tony's seasoning
1 cup chicken broth	Cooked rice
1 onion	

Preheat oven to 350°F. Wash and dry the hens. Make favorite stuffing mix according to package. Stuff the hens with the stuffing mix. Melt butter in pan you plan to cook hens in; add chopped onion and sauté. Place hens in pan and pour broth over top. Season stuffed hens. Bake breast side up for forty-five to fifty minutes. To make a gravy, take hens out of pan, cook broth over medium heat until it boils. Turn down the heat and add two tablespoons of flour mixed into 1/4 cup water. Stir until thickened. Serve gravy over rice with hens.



## Chicken Noodle Parmesan

Ashley Kelley

3 cups medium egg noodles	1/4 cup grated Parmesan cheese
1 can cream of mushroom soup	1 lb. boneless chicken breast
1/2 cup milk	Chopped parsley and grated parmesan
1/8 tsp. black pepper	
Cheese for garnish	

Boil and cube chicken breast. In quart sauce pan prepare noodles according to package directions. Drain in colander. In same sauce pan combine soup, milk, parmesan cheese and black pepper; add noodles and chicken. Over low heat, heat thorough, stirring occasionally. Sprinkle with parsley and parmesan cheese.

## Mexican Chicken

Jacqui Kirkpatrick

1-2 1/2 lb. fryer or equivalent fryer breasts	1 stick oleo
1 large can Pet milk	1 onion, chopped
1 1/2 rolls Jalapeno cheese	2 cans cream of chicken soup
1 (59¢) size Taco Doritos	

Sauté onion in oleo. Add milk and soup, stir to mix. Add 1/2 roll cheese and stir to melt. Cook chicken in a little water until tender. Remove skin and bones and cut in large pieces. Add to soup mixture. Place in 8x13 baking dish a layer of Doritos, layer of chicken mixture and 1/4 inch slices of cheese - repeat topping with Doritos. Bake at 350° for thirty minutes. Very, Very Good!

## SAVOIE LUMBER AND HARDWARE, INC.

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Clifford J. Conner, Owner

## Hot Chicken Supreme

Charla Blake

3 whole chicken breasts, cooked and diced	1 1/2 c. chopped celery
1 cup mayonnaise	1 cup (4 oz.) shredded Sharp Cheddar cheese
1/4 cup milk	1/4 cup slivered almonds, toasted
1/4 cup chopped pimento	2 tsp. chopped onion
2 Tbsp. dry Sherry	1/2 tsp. grated lemon rind
1/2 tsp. poultry seasoning	
1-3 oz. can chinese noodles	

Combine all ingredients except noodles; stir well. Spoon chicken mixture into greased 1 1/2 quart casserole and top with noodles. Bake at 350° for thirty minutes. 6-8 servings.

## Chicken Rice Manifique

Norma Blake

6 chicken breasts	6 Tbsp. butter
1 cup shredded carrot	1/2 cup chopped green onion
1/2 cup chopped parsley	1/2 tsp. salt
3 cups chicken broth	6 drops Tabasco
Dash pepper	3 slices bacon, halved
1 cup long grain rice	

In skillet, brown chicken breasts which have been seasoned with salt and pepper in butter. Remove and set aside. In same skillet, sauté carrot, onion and parsley until tender, stirring frequently. Add chicken broth, salt, pepper and Tabasco. Put rice in large casserole (15x2x9), 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° oven for approximately one hour or until liquid is absorbed by rice. Remove bacon slices to serve. Serves 6.

TOASTED PEANUTS  
PEANUT BUTTER SANDWICHES  
DELICIOUS CANDIES  
POTATO CHIPS



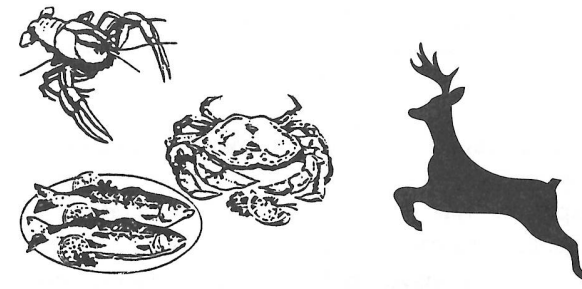
## CREDEUR DISTRIBUTING CO., INC.

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## Seafood and Wildlife

### Crab Stuffed Mushrooms

Linda Fowkes

12 lg. mushrooms	1 tsp. lemon juice
1/4 c. salad oil	1/2 c. softened bread crumbs
1 can (7 1/2 oz.) crabmeat, flaked	2 Tbsp. mayonnaise
1 egg, lightly beaten	2 Tbsp. onion, chopped

Remove stems from mushrooms. Brush caps with oil and place in buttered baking dish. In a mixing bowl, combine crabmeat, egg, mayonnaise, onion, lemon juice and 1/4 cup bread crumbs. Fill mushroom caps with mixture. Combine remaining 1/4 cup bread crumbs with melted butter and sprinkle over crab mixture. Bake at 375° for fifteen minutes.

### Shrimp Destin

Charla Blake

1/4 c. chopped green onions	2 tsp. minced garlic
2 lbs. large shrimp, peeled and deveined	1 c. butter
1/2 tsp. salt	1 tsp. lemon juice
1 tsp. dried whole dillweed	1 Tbsp. white wine
1 tsp. chopped fresh parsley	Coarsely ground black pepper
	3 French rolls, split lengthwise and toasted

Sauté green onions and garlic in butter until tender. Add shrimp, lemon juice, white wine, salt and pepper. Cook over medium heat about five minutes, stirring occasionally. Stir in dillweed and parsley. Spoon shrimp mixture over the toasted rolls and serve immediately. 6 servings.

## Barbecued Crabs

Sarah Richard

1 stick oleo	1/2 cup lemon juice
1 clove garlic, minced	2 Tbsp. Worcestershire sauce
1 onion, chopped	1 tsp. Tabasco
2 Tbsp. celery, chopped	4 Tbsp. brown sugar
2 whole cloves	2 doz. cleaned crabs and claws
Salt and pepper to taste	

Sauté vegetables in oleo, add remaining ingredients and simmer twenty minutes. Place in a shallow baking dish, 2 dozen cleaned crab bodies and claws. Dot with oleo. Bake at 300° for thirty minutes. Begin basting with sauce and bake another thirty minutes. Serve hot.

## Crawfish Gumbo

Bonnie D. Miller

3 lb. peeled crawfish	2 c. chopped green onions
2 Tbsp. cooking oil	Tony's seasoning
3 Tbsp. roux	Filé

Use a big pot; put oil, peeled crawfish, and green onions. Cook until crawfish are tender, then put lots of water. Add roux and seasonings. Let this cook until the roux has mixed well with the other ingredients. (The amount of roux depends on how thick or thin you like the gumbo.) Add very little filé, according to how you like it.

## Crab Imperial

Sarah Richard

1 lb. crab meat	Juice of 1/2 lemon
1 egg	1 heaping Tbsp. each of: capers, parsley, scraped onion
Mayonnaise	
1/2 cup bread crumbs	Salt and pepper to taste
2 Tbsp. butter	

Mix together crab meat, lemon juice, beaten egg, capers, parsley and onion. Add salt and pepper to taste and enough mayonnaise to bind mixture. Put in a baking dish and sprinkle with bread crumbs, dot with butter and broil under low fire until hot, about ten minutes. This may be cooked in individual crab shells.



## Crawfish Etouffee

Joshua Hebert

- |                                |                                       |
|--------------------------------|---------------------------------------|
| 1/2 stick oleo                 | 1 medium size onion,<br>chopped small |
| 2 lb. crawfish tails           | 2 tsp. Cajun seasoning                |
| 1 tsp. minced garlic           | 1/4 cup very warm water               |
| 2 boiled egg yolks,<br>smashed | 2 cups cooked rice                    |

Melt oleo in skillet (low to medium heat), add onions; sauté until clear. Add crawfish tails, garlic and seasonings and cook on low to medium heat for fifteen minutes (stirring occasionally). In a small bowl, smash the egg yolks and add the water; stir until smooth. Pour this mixture into the skillet and stir, mixing well. Season to taste. Let this cook for five to ten minutes, until thickened. Serve over cooked rice.

## Oyster Gravy

David Richard

- |                                    |                           |
|------------------------------------|---------------------------|
| 3 Tbsp. flour                      | 3 Tbsp. oil               |
| 5 onion tops and bulbs,<br>chopped | 1 quart oysters and juice |

Make a roux with the flour and oil. Mix in the green onions and sauté about five minutes. Add enough water to make a gooey paste. Add the oysters and juice. Cook slowly about eight minutes. Serve over cornbread dressing or rice dressing. Salt and pepper to taste. This is a holiday tradition of the Dolands and Richards.

## Stuffed Oysters

Joshua Hebert

- |                                |                                |
|--------------------------------|--------------------------------|
| 6 Tbsp. butter                 | 1 clove garlic, minced         |
| 1/4 cup flour                  | 1 quart oysters                |
| 1/2 cup parsley, chopped       | 1 Tbsp. Lea and Perrins        |
| 1 cup green onions,<br>chopped | 2 tsp. Tabasco                 |
| 1 medium onion, chopped        | Salt, pepper and red<br>pepper |
| 1 cup celery, chopped          | 2 cups toasted bread<br>crumbs |

Melt butter, add flour and cook, stirring to make a roux. Add parsley, onions, celery and garlic and cook until wilted. Add oysters and seasonings. Stir in 1 1/2 cups bread crumbs - reserving 1/2 cup for top. Pour into a greased casserole and top with 1/2 cup bread crumbs. Bake at 350° for thirty minutes. Serves 6 to 8.

## Oysters a la Lake Charles

Elizabeth Richard

- |                       |                        |
|-----------------------|------------------------|
| 1 pint oysters        | 1 Tbsp. Worcestershire |
| 2 Tbsp. butter        | 2 Tbsp. grated cheese  |
| 2 Tbsp. flour         | 1 Tbsp. minced parsley |
| 1 Tbsp. tomato catsup |                        |

Make a roux with butter and flour. Add catsup, Worcestershire sauce and stir well. Add oysters, parsley. Salt and pepper to taste. Cook slowly for ten minutes. Add grated cheese and stir long enough to melt. Serve on buttered toast. Serves 4.

## Sue's Shrimp Rotini

Sue Mhire

- |                                                               |                                                    |
|---------------------------------------------------------------|----------------------------------------------------|
| 1/2 stick diet oleo                                           | 1/2 cup chopped red<br>pepper                      |
| 1/2 cup chopped green<br>pepper                               | 1/2 cup celery                                     |
| 1 chopped onion                                               | 1-12 oz. pkg. rainbow<br>Rotini                    |
| 1 qt. shrimp                                                  | 1 can Healthy Request<br>Cream of Mushroom<br>soup |
| 1 cup chopped fresh<br>mushrooms or 1 can<br>sliced mushrooms | 3 Tbsp. fat-free Italian<br>dressing               |
| 8 oz. Lite Velveeta Cheese                                    |                                                    |
| 3 Tbsp. parsley                                               |                                                    |

Sauté peppers, celery and onions in oleo (cook rotini, drain and set aside). Add shrimp and mushrooms and sauté until pink. Add soup, chopped cheese and Italian dressing and stir until smooth. Add cooked rotini and parsley. Serves 4-5. If you like it cheesier, you can reduce the amount of rotini you put.

## Creamy Shrimp Fettucini

Julie Trahan

- |                           |                                 |
|---------------------------|---------------------------------|
| 2 1/2 lbs. cleaned shrimp | 1 can Rotel tomatoes            |
| 1 medium onion, chopped   | 1 small can tomato sauce        |
| 2 ribs celery, chopped    | 3/4 cup green onions            |
| 1 bellpepper, chopped     | 1 1/2 lbs. Velveeta cheese      |
| 2 tsp. minced garlic      | 1 1/2 pkg. fettucini<br>noodles |
| 1 stick margarine         |                                 |
| Salt and pepper to taste  |                                 |

Sauté onions, celery, and bellpepper in melted margarine until soft. Add garlic, Rotel tomatoes and tomato sauce. Simmer thirty minutes or until most of juice is cooked out. Add shrimp and season to taste with salt and pepper. Cook about ten minutes or until most juices are cooked out and shrimp are pink. Add cheese. Cook on low until cheese is all melted. Add green onions. Boil fettucini noodle and add to shrimp sauce.

## Oyster Pie

Lynn Jones

- |                                         |                                 |
|-----------------------------------------|---------------------------------|
| 1/3 cup bacon drippings                 | 1/3 cup flour                   |
| 1 cup onion, finely<br>chopped          | 1 cup celery, finely<br>chopped |
| 1 cup green onions and<br>tops, chopped | 2 garlic cloves, minced         |
| 2 Tbsp. Lea & Perrins                   | 1 qt. oysters                   |
| 3 or 4 shakes Tabasco                   | Salt and pepper to taste        |
|                                         | 1 double recipe pie crust       |

Make a dark roux with the drippings and flour. Add onion, celery and green onion and sauté five minutes. Add garlic and oysters. Cook until oysters curl at the edges. Add seasonings. (you may add as much seasonings as your family likes.) Make up a double pie crust. Roll 3/4 out on a floured board and arrange in a 1 1/2 qt. baking dish. Pour in the oyster mixture. Roll out remaining crust and put on top, cutting a few slits for steam to escape. Bake at 350° for thirty to thirty-five minutes or until nicely browned. Very good!

## Oyster Rice Dressing

Heather Taylor

- |                                |                                            |
|--------------------------------|--------------------------------------------|
| 1 lb. lean ground beef         | 1-10 3/4 oz. can cream of<br>mushroom soup |
| 1 cup onion, chopped           | 1-10 3/4 oz. can french<br>onion soup      |
| 1 cup celery, chopped          | 3 cups water                               |
| 1/4 cup bellpepper,<br>chopped | 1 cup raw oyster                           |
| 1 tsp. garlic, minced          | 2 cups long grain rice,                    |
| 2 tsp. salt                    | 1/2 cup green onion,<br>chopped            |
| 1/2 tsp. red pepper            |                                            |

Brown ground beef in a medium size pot. Drain off any excess oil. Add onion, celery, bellpepper, salt and pepper. Cook until vegetables are tender. Add french onion soup and cream of mushroom soup, water and oysters, and cook for approximately twenty minutes. Add raw rice and stir well. Continue to cook until rice grains are cooked. Stir occasionally being careful not to mash rice grain. Add green onions. Serve hot.

## Shrimp Salad

Kim Fluharty

- |                        |                          |
|------------------------|--------------------------|
| 1/2 box elbow macaroni | Old Bay to taste         |
| 1 stalk celery         | 2 cans shrimp pieces     |
| 2 1/2 Tbsp. mayonnaise | Salt and pepper to taste |

Cook and drain macaroni. Combine celery, mayonnaise, shrimp and seasoning. Mix well and toss over macaroni.

## Seafood Enchiladas

Rica R. Canik

- |                                           |                                               |
|-------------------------------------------|-----------------------------------------------|
| 1/2 stick real unsalted<br>butter         | 1/2 stick real unsalted<br>butter             |
| 1/4 cup all purpose flour                 | 1 lb. cleaned shrimp                          |
| 1 cup chicken stock                       | 1 lb. crawfish tails                          |
| 1 tsp. shrimp base (Cream<br>of Shrimp)   | Tony's Seasoning                              |
| 1 tsp. chicken base (Cream<br>of Chicken) | 2 small pkgs. corn tortilla<br>shells         |
| 2 cups heavy whipping<br>cream            | 1-8 oz. pkg. Monterey<br>Jack shredded cheese |
| 1/2 tsp. white pepper                     | 1-8 oz. pkg. mild cheddar<br>cheese           |
| 1 tsp. cumin                              | 1 medium pack American<br>sliced cheese       |
| Oil, just to fry                          |                                               |

SAUCE: Make roux by melting 1/2 stick butter with 1/4 cup flour. Cook two minutes mixing with a wire whip. Add stock, shrimp base, cream chicken base and whip into roux until smooth. Add whipping cream and rest of seasonings. Cover over low heat until sauce thickens.

SEAFOOD: Sauté seafood in 1/2 stick of butter and add a dash of Tony's seasoning. Add seafood to sauce and mix well. Set aside.

ENCHILADAS: Cut each American cheese slice into thirds and stagger each slice vertically one on top of the other. Heat grease in skillet till hot. Fry corn tortillas about a minutes or less on each side. Drain on paper towel. Place cut cheese slices in middle of shell and fold. Place tortillas in a pan or shallow dish. Pour seafood and cream sauce mixture over tortillas, then sprinkle remaining cheeses and bake until cheese melts.

## Shrimp Pie

Ashley Picou

- |                                         |                                |
|-----------------------------------------|--------------------------------|
| 3 cups hot mashed<br>potatoes           | 1/4 cup milk                   |
| 1 jar (8 oz.) Jalapeno<br>Cheeze Whiz   | 1/2 tsp. ground mustard        |
| 1 1/2 cups Durke French<br>Fried Onions | 1/4 tsp. garlic powder         |
| 1 1/2 cups boiled shrimp,<br>peeled     | 1/4 tsp. black pepper          |
| 1 can Cream of Mushroom<br>soup         | 1 can water chestnuts          |
|                                         | 1 can chow noodles             |
|                                         | 1 pkg. (10 oz.) frozen<br>peas |

In bowl, combine mashed potatoes and 1/2 cup of cheese. Spoon into quart casserole dish and sprinkle 1/2 cup of fried onions. Using back of spoon, spread potatoes across bottom and up sides of the dish to form a shell. In a large bowl combine shrimp, peas, soup, milk, water chestnuts, chow noodles, and 1/2 cup fried onions; add seasonings, pour into potato shell. Bake at 375°F for thirty minutes. Top with cheese and 1/2 cup fried onions. Bake for three to five minutes or until onions are golden brown in color. Let stand for three to five minutes before serving.



## Oysters Rockefeller Casserole

Brandi L. Hebert

3/4 cup butter	2 cups cooked rice
1/2 cup green onion, chopped	1/2 cup parsley, chopped
1 cup celery, chopped	1 lb. frozen broccoli spears
1 clove garlic, crushed	1/2 tsp. salt
1 medium onion	1/4 tsp. pepper
1 Tbsp. Worcestershire sauce	1/4 tsp. cayenne pepper
1 qt. oysters, drained, reserve 1/2 cup liquid	1 1/4 cups seasoned bread crumbs

Melt butter in a large skillet over medium heat. Add green onions, celery, garlic and onion and sauté until tender. Add the Worcestershire sauce and bread crumbs; stir well for several minutes until crumbs are toasted. While this is cooking, steam broccoli spears until tender. Gently stir in oysters, 1/2 cup oyster liquid, parsley, American cheese. Cook several minutes until oysters curl. Puree broccoli in blender, and add broccoli and rice to mixture. Season with salt and pepper and cayenne. Place in three quart dish, sprinkle bread crumbs on top, and bake at 350°F for thirty to forty-five minutes.

## Casserole De Cajun

Ryan J. Bourriaque

3 slices bacon, diced	1 cup rice, uncooked
3 cups shrimp, peeled and deveined	2 cups chicken broth
2 tsp. vegetable oil	1 can diced tomatoes
3 cups okra, thinly sliced	1 tsp. salt
1 bellpepper, chopped	Pepper to taste
	1 onion, chopped

Cook bacon on medium heat in dutch oven. Add shrimp and cook for ten minutes. Add oil and okra and cook until lightly brown. Add chopped seasonings and simmer until tender. Add broth, tomatoes, rice, salt and pepper to shrimp and vegetable mixture. Bring to a boil. Cover and let simmer until rice is fully cooked. Water may need to be added to fully cook rice.

## Bar-B-Que Shrimp

Michael L. Boudreaux

1 1/2 cups Italian salad dressing or Catalina dressing	1/2 tsp. cayenne Tabasco to taste
2 Tbsp. Worcestershire sauce	1/2 cup melted butter
1 lemon, thinly sliced	1 clove garlic, pressed
	3 lbs. shrimp

Mix first seven ingredients and pour over raw shrimp. Refrigerate two to three hours. Place shrimp with marinade in oven; add butter. Stir and bake at 400°F for twenty minutes. If shrimp are very large, bake for twenty-five minutes, but don't over cook. Serve in soup bowls with sauce from pan, or remove shrimp to large platter and serve in individual bowls for dunking bread.

## Crab Meat Dumpling Casserole

Lillybelle Twigg

1/2 c. butter	1 c. shredded cheese
1/2 c. chopped green peppers	1 lb. crab meat
1/2 c. chopped onion	1 1/2 c. tomatoes, undrained
1 c. milk	1 tsp. salt
1 tsp. dry mustard	2 tsp. Worcestershire sauce
1/2 c. flour	

Melt butter; add onions and pepper. Blend in flour, mustard, milk and cheese. Stir until very thick. Add crab meat, tomatoes, and salt and Worcestershire sauce. Toss very lightly so most crab meat remains near top. Place in casserole and top with (mix in bowl first):

1 c. flour	1/4 c. Velveeta cheese
2 tsp. baking powder	2 tsp. Crisco
1/2 tsp. salt	1/2 c. milk

Mix flour, baking powder, salt, cheese, stir in milk. Drop by spoonfuls on top of crab meat mixture. Bake at 450° for fifteen to twenty minutes in two quart casserole.

## Crawfish Etouffee

Julie Trahan

1 stick butter	1 can Rotel tomatoes
1 onion	1 lb. crawfish
1/4 cup celery	Salt
1/4 cup bellpepper	Tony's Creole seasoning
2 cans Cream of mushroom soup	

Sauté onion, celery and bellpepper in butter, add mushroom soup, and rotel. Cook on low fire about fifteen minutes then add crawfish. Cook until done.

## Shrimp Victoria

Claudia Dupuie

1 lb. raw shrimp	1-4 oz. can mushrooms
1 cup sour cream	1 Tbsp. flour
1/4 cup margarine	1/2 tsp. salt
1 large onion, chopped	Pepper

Sauté onions in margarine, stir often. Add shrimp. Sauté for three minutes. Add mushrooms and juice. Cook three minutes. Sprinkle in flour, salt and pepper. Stir in sour cream and cook slowly. Do not boil mixture. Serve over hot noodles or rice.

## Crawfish Au Gratin

Kimdell "Scott" Savoie

8 oz. cheddar cheese, shredded	2 ribs celery, chopped
1/2 cup onion	1/4 cup bellpepper
2 hot peppers	3 cloves garlic, minced
1/2 cup green onions, chopped	1 small can mushrooms
2 Tbsp. butter or margarine	2 Tbsp. flour
1 lb. crawfish, peeled	2 medium cans evaporated milk
8 slices toast, crumbled	Season to taste

Sauté onion, celery, bellpepper, hot pepper, garlic, green onions, and mushrooms in butter. When wilted, stir in flour, cheese and milk. Mix well, add toast, crawfish, salt, pepper, mixing well. Pour into a greased casserole dish and bake thirty to forty minutes at 350°F.

## Shrimp Stuffed Eggs

Christa Richard

4 hard boiled eggs, peeled	Salt, red pepper and lemon juice to taste
1/4 cup mayonnaise	Lettuce leaves, to serve
2 oz. shelled cooked shrimp, chopped	Whole shrimp, paprika and fresh parsley sprigs, to garnish

With a sharp knife, slice eggs in half lengthwise. Using a teaspoon, scoop the yolks into a bowl, reserving the whites. Add mayonnaise to yolks, and using a fork mash with the yolks and shrimp. Add salt, cayenne and lemon juice. Divide shrimp mixture among egg whites. Arrange on lettuce leaves and garnish with whole shrimp, paprika, and parsley sprigs.

## Shrimp Scampi

Pettie McGlaughlin

1 lb. shrimp	1/2 c. dry white wine, optional*
2 Tbsp. butter or oleo	Pinch chopped parsley
Salt, pepper, paprika	1/4 c. chicken or fish stock, or 1 chicken bouillon cube
1/4 tsp. minced garlic	
1 tsp. minced shallot or green onions	
1 tsp. butter	

Put peeled and deveined shrimp in heat-proof pan. Dot with 2 tablespoons butter, salt, pepper and paprika. Place under broiler and 400° or oven until shrimp begins to color. Place on range over high heat and add all other ingredients except 1 teaspoon butter, then turn to simmer until shrimp are done. Add 1 teaspoon butter. Place shrimp on serving dish; pour sauce over. Makes 2 or 3 servings. \*Or 1 teaspoon New Lite Worcestershire or dash of original Worcestershire sauce.

## Crawfish Pie

Brandi L. Hebert

1 lb. crawfish tails and fat	1 can cream of mushroom soup
2 medium onions, chopped fine	1 Tbsp. cornstarch, dissolved in water
2 large ribs celery, chopped fine	8-6 oz. tart pie shells
1/2 stick oleo	Seasonings to taste

Sauté onions, celery and oleo until it forms a paste. Then add crawfish fat and cook on low fire until it has a red color. Add cream of mushroom soup. Add cornstarch with water and bring to a boil; then add tails (they will throw their own water), and cook until done. The tails will be tender but not soft. The liquid will have a pretty orange-red color. Crawfish should be cooked in a stainless steel pot. If none is available, they should be removed immediately when cooked as the crawfish have a tendency to darken in aluminum or an iron pot. Fill tart shells with crawfish mixture. Bake on a cookie sheet at 375°F in a preheated oven until shell is light brown. NOTE: These pies can be frozen immediately after making and when removed to cook, do not thaw out. Just cook in oven that has not been pre-heated, as it takes less time to brown and cook.



## Gourmet Crab Ring

Alice Wilson

- |                            |                               |
|----------------------------|-------------------------------|
| 1 tsp. unflavored gelatin  | 1 small jar chopped pimentos  |
| 1/4 c. cold water          |                               |
| 2-8 oz. pkgs. cream cheese | 6 oz. crab meat               |
| 2 Tbsp. cooking sherry     | 1/8 tsp. ground pepper        |
| 3/4 tsp. seasoned salt     | 1/4 c. finely chopped parsley |

Sprinkle gelatin over water to soften. Stir over hot water to completely dissolve. Beat into cream cheese until very smooth. Stir in other ingredients. Mix well. Pour into three-cup ring mold. Refrigerate at least four hours. Unmold on serving plate and garnish with parsley. Serve with your favorite crackers.

## Golden Mushroom Oyster Bisque

Priscilla Phillips Khweis

- |                                               |                                      |
|-----------------------------------------------|--------------------------------------|
| 1 pt. shucked oysters with liquor             | 1 small can sliced mushrooms, or use |
| 1/4 c. margarine or butter                    | 1/4 c. parsley                       |
| 1 Tbsp. flour                                 | 1/4 tsp. dehydrated shallots         |
| 1 qt. milk                                    | Dash season salt                     |
| 1 (10 1/2 oz.) condensed golden mushroom soup | Fresh ground pepper, to taste        |
| 1/4 tsp. instant minced onion                 |                                      |

Put oysters with liquor in pan and bring to boil; remove from heat. In 4-quart pan, melt butter. Blend in flour, slowly add milk and heat just to boiling. Reduce heat and blend in soup. Add oysters and liquor and balance of ingredients. Heat but do not boil. Serves 6.

## Shrimp Mold

Trista Racca

- |                            |                    |
|----------------------------|--------------------|
| 1 can tomato soup          | 1/2 cup celery     |
| 3 small packs cream cheese | 1/2 cup bellpepper |
|                            | 1 cup mayonnaise   |
| 2 Tbsp. unflavored gelatin | 1/2 lb. shrimp     |
| 1/2 cup minced onions      | 1/4 cup cold water |

Boil shrimp in crab boil. Combine soup and cream cheese; heat until smooth. Let cool. Then add remaining ingredients. Put into mold. Spray mold with Pam.

## Crawfish Pistolettes

Dustin R. Savoie

- |                                 |                              |
|---------------------------------|------------------------------|
| 2 large onions, chopped fine    | 1/4 bellpepper, chopped fine |
| 1/2 stalks celery, chopped fine | 3 Tbsp. chopped parsley      |
|                                 | 2 Hearth Farm Pistolettes    |
| 1 bunch green onions, chopped   | 3 Tbsp. flour                |
| 1 stick butter                  | 1 1/2-2 lbs. crawfish        |
| 1 can cream of mushroom soup    | 4 Tbsp. minced garlic        |
|                                 | 1 lg. jar Cheez Whiz         |

Sauté vegetables in butter until tender. Add flour and cook about three minutes. Add seafood and simmer until crawfish are almost cooked. Add soup and simmer until crawfish are done. Add cheese; simmer until melted. Bakepistolettes according to directions. Slice ends and fill with crawfish mixture.

## Blend of the Bayou Seafood Casserole

John Paul Trosclair

- |                              |                                 |
|------------------------------|---------------------------------|
| 1 pkg. (8 oz.) cream cheese  | 1 can sliced mushrooms, drained |
| 1 stick margarine or butter  |                                 |
| 1 lb. shrimp, peeled         | 1 Tbsp. tabasco                 |
| 1 large onion, chopped       | 1/2 tsp. red pepper             |
| 1 bellpepper, chopped        | 1 pint crabmeat                 |
| 2 ribs celery, chopped       | 3/4 cup cooked rice             |
| 2 Tbsp. butter               | Sharp cheese, grated            |
| 1 can cream of mushroom soup | Cracker crumbs                  |

Melt cream cheese and butter using double boiler. Sauté shrimp, onion, pepper and celery in two tablespoons butter. Add this to the first mixture. Add soup, mushrooms, seasonings, crabmeat, and rice. Mix well, place in two quart casserole and top with cheese and cracker crumbs. Bake at 350°F for about twenty to thirty minutes until bubbly. This dish freezes well.

## Shrimp Jambalaya

Joby Richard

- |                                    |                          |
|------------------------------------|--------------------------|
| 3 cups shrimp, peeled and deveined | 1 cup uncooked rice      |
| 1 Tbsp. oil                        | 2 Tbsp. parsley          |
| 2 Tbsp. flour                      | 1 cup green onion        |
| 1 large onion                      | 1 can tomatoes           |
| 1 clove garlic                     | Salt and pepper to taste |

Make a roux with oil and flour. Add onion and cook until clear. Add tomatoes and two cups water; let cook for about ten minutes. Add remaining ingredients, salt and pepper to taste. Cover and cook over low fire until rice is done.

## Stuffed Crabs

Amanda K. Conner

- |                          |                          |
|--------------------------|--------------------------|
| 3 slices of bread        | 2 bunches of onion tops  |
| 4 irish potatoes         | 2 qts. crabmeat          |
| 2 onion heads            | 1-2 jalapeno peppers     |
| 2 stalks celery          | Salt and pepper to taste |
| 1 clove garlic           | Italian bread crumbs     |
| 1 large bunch of parsley | Crabshells               |

First put the slices of bread soaking in a little milk and set aside. Peel and dish irish potatoes and fry in a small amount of cooking oil; then set aside. Remove part of the oil and sauté onions, celery and chopped onion tops cooking for about five minutes. In a large mixing bowl, mix all above ingredients to the crabmeat adding salt, pepper and water to make it a little moist. Then fill crabshells and sprinkle with Italian bread crumbs. Place on a cookie sheet and cook in oven until golden brown.

## Trish's Oyster Stuffed Peppers

Trisha Silver

- |                                        |                             |
|----------------------------------------|-----------------------------|
| 1 lb. ground beef                      | 1 Tbsp. red pepper          |
| 1 cup chopped onions                   | 2 cups cooked rice          |
| 1 cup chopped bellpepper               | 1 cup oyster, chopped up    |
| 1-10 1/2 oz. can cream of chicken soup | 1-4 oz. jar sliced pimentos |
| 1 tsp. creole seasoning                | 6 large bellpeppers, cored  |

Mix beef, onion, bellpepper, seasoning and red pepper in a skillet. Brown meat; drain well. Add cream of chicken soup. Mix with cooked rice, pimentos and oysters. Stuff cored bellpeppers. Bake in a 350°F oven for thirty to forty minutes in a two quart corelle dish.

## Deer Meatball Surprise

Alison B. Hotard

- |                                              |                               |
|----------------------------------------------|-------------------------------|
| 2 lbs. seasoned ground deer meat             | 1 egg per pound ground meat   |
| 1/2 cup bread crumbs                         | 2-3 cans golden mushroom soup |
| 1 can diced rotel tomatoes and green peppers | 1 can cream of mushroom soup  |
| 1 can mushrooms, pieces and stems            | 1 onion, chopped              |
| 1 bellpepper, chopped                        | 2 cloves garlic, chopped      |

Make roux, 1/2 cup oil and 1/2 cup flour. Sauté seasoning in roux until tender. Add golden mushroom soup, rotel tomato, cream of mushroom soup and mushrooms. Add four cups of hot water, cook mixture for forty-five minutes over medium fire. While cooking mix meatballs, add one egg per pound of ground meat and bread crumbs. Roll into meatballs, after cooking gravy for forty-five minutes. Put the raw meatballs into gravy and cook for one hour. Add seasoning to taste. Serve over rice or pasta as desired. It's a great SURPRISE!!! (May be served as cocktail dish also!)

## Venison Stew - Brady Style

C. A. "Buster" Rogers

- |                                               |                                  |
|-----------------------------------------------|----------------------------------|
| 2 lbs. venison, cut in 2" squares, 1/4" thick | Salt                             |
| Flour                                         | Pepper                           |
| 1/2 c. chopped bellpepper                     | 1/4 c. melted butter             |
| 1 can cream of mushroom soup                  | 1 can sliced mushrooms, (2 oz.)  |
| Minced parsley                                | 1 small can brown mushroom gravy |

Salt and pepper venison squares and cover with seasoned flour. Fry quickly in melted butter. Remove venison and set aside. In drippings, sauté bellpepper and celery; then add venison, mushrooms, soup and gravy. Season to taste, using red and black pepper, and salt. If color not as dark as you like, add a dash of Kitchen Bouquet. Sprinkle with minced parsley before serving over hot rice.



## My Deer Chili

Roberta Pinch

- |                              |                           |
|------------------------------|---------------------------|
| 1 lb. ground venison         | 1 large onion, chopped    |
| 2-10 oz. cans rotel tomatoes | 2 small cans kidney beans |
| 2 Tbsp. vinegar              | 5 Tbsp. chili powder      |
| 3 Tbsp. honey                | Salt and pepper to taste  |
| 1 jalapeno pepper, chopped   | 2 tsp. minced garlic      |

Brown meat and onion in heavy skillet. Drain off excess fat. Add rest of the ingredients, stir and cook over low heat two to three hours, stirring occasionally. The combination of honey and garlic take away the wild taste of venison. If you prefer, you may omit the honey and garlic.

## Muskrat Cakes

Dr. A. J. Calabro

- |                                   |                           |
|-----------------------------------|---------------------------|
| 2 small muskrats                  | 1 large onion, if desired |
| 6 large potatoes, or 8 small ones | 3 Tbsp. rubbed sage       |
|                                   | Salt and pepper to taste  |

Boil muskrats after being cleaned, cut up and musk taken out, until very done. Cool. Take all meat off bones. Mash potatoes, while still hot, will make ingredient mix better, add muskrat meat, add salt, pepper, sage and onions, chopped fine. Mix all thoroughly and put in cakes, like hack fish cakes and fry in oil or Crisco. Fry until brown on both sides.

## Barbecued Duck

Brett Baccigalopi

- |                                |                              |
|--------------------------------|------------------------------|
| 2 whole large ducks or 4 teals | 1/2 tsp. tabasco sauce       |
| 1/2 lb. butter                 | 1 Tbsp. Worcestershire sauce |
| 1/2 cup catsup                 | Ground pepper to taste       |
| 1 Tbsp. sugar                  | 1 tsp. salt                  |
| 1 1/2 tsp. lemon juice         | 1 clove pressed garlic       |
| 1 chopped onion                |                              |

Split whole ducks in halves and flatted with sides of cleaver. Place on rack in flat baking pan and bake at 375°F for one hour. Baste every ten minutes with barbecue sauce made by combining remaining ingredients and simmering, covered for five minutes. Makes sauce for four halves.

## Pot Roasted Duck

Mandy Broussard

- |                                  |                         |
|----------------------------------|-------------------------|
| 1 duck                           | 2 small pieces of onion |
| 1 hot pepper cut in half         | 2 Tbsp. of oil          |
| 1 small clove of garlic, minced  | Seasoning               |
| 1 small piece of celery, in half | Water                   |

Stuff breasts with garlic, onion, and hot pepper and seasoning. Place duck, breast down, in oil. Brown on each side using small amounts of water each time you turn to keep from scorching. Cook for about 1 1/2 hours. Serve with rice and vegetables.

# WENDELL'S ELECTRIC & HARDWARE

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## Co-Starring



## Breads

### Coconut Bread

Carol Willey

- |                                   |                        |
|-----------------------------------|------------------------|
| 2 3/4 c. all-purpose flour        | 1 tsp. salt            |
| 1 1/4 c. flaked coconut           | 1 1/2 c. milk          |
| 1 c. sugar                        | 2 Tbsp. vegetable oil  |
| 1 Tbsp. plus 1 tsp. baking powder | 1 egg                  |
|                                   | 1 tsp. coconut extract |

Combine first five ingredients in a large bowl; make a well in the center of mixture. Combine remaining ingredients, add to dry ingredients, stirring until moistened. Spoon into a greased and floured 9x5x3 inch loaf pan. Bake at 350° for one hour, or until wooden pick inserted in center comes out clean. Cool bread in pan for about ten minutes. Remove from pan; cool completely on a wire rack. Yield: 1 loaf.

### Fran's Easy Sticky Buns

Fran Waldron

- |                   |                                     |
|-------------------|-------------------------------------|
| 1 cup brown sugar | 2 cans Hungry Jack biscuits         |
| 1 stick butter    |                                     |
| 2 Tbsp. water     | Pecans or walnuts (I prefer pecans) |

Grease bundt pan with a little melted butter, then sprinkle bottom with nuts. Bring sugar, butter and water to boil. Cut biscuits in half and place one package around Bundt pan. Pour half of sugar mixture over biscuits. Repeat with second layer. Bake at 375° for twenty-five minutes, then turn out immediately on plate.

## Cocktail Crab Muffins

Roberta Pinch

- |                                           |                         |
|-------------------------------------------|-------------------------|
| 1 c. fresh white crabmeat                 | 1/4 c. butter, softened |
| 1-3 1/4 oz. jar Old English cheese spread | 1/2 tsp. garlic salt    |
| Cayenne pepper to taste                   | 1 1/2 tsp. mayonnaise   |
| 4 English Muffins, split                  | Paprika                 |

Drain crabmeat, and remove any cartilage. Combine crabmeat, butter, cheese, garlic, and mayonnaise. Mix thoroughly using a mixer or food processor. Add cayenne pepper to taste. Spread mixture on muffin halves and cut into sixths. Place muffin pieces on cookie sheet. Sprinkle with paprika. Broil until lightly brown. NOTE: Can be frozen after spreading, when ready to serve cut into sixths and pop into broiler.

## Pumpkin Bread

Roberta Pinch

- |                 |                     |
|-----------------|---------------------|
| 3 c. sugar      | 4 eggs, beaten      |
| 1 c. salad oil  | 1 1/2 tsp. salt     |
| 1 tsp. cinnamon | 1 tsp. nutmeg       |
| 2/3 c. water    | 2 c. canned pumpkin |
| 3 1/2 c. flour  | 2 tsp. soda         |

Mix sugar, eggs, oil, salt, cinnamon, nutmeg and water in a bowl. Add the pumpkin and mix well. Stir in flour and soda. Pour into two well greased loaf pans. Bake at 350° for one hour.

## Yeast Rolls

Bea Brottinghaus

- |                       |                     |
|-----------------------|---------------------|
| 2 c. warm water       | 1 pkg. yeast        |
| 2 Tbsp. (heaping) oil | Flour, about 5 cups |
| 3/4 c. sugar          | Pinch of salt       |

Mix first four ingredients; add flour to make soft dough. Let rise until dough doubles in size. Punch dough down and make into roll pans. Let dough rise in greased pans until double in size. Bake at 400° until done. While hot, grease top of rolls with butter.



## Crawfish Cornbread

Norma Pinch

- |                                |                                                                |
|--------------------------------|----------------------------------------------------------------|
| 2 lbs. crawfish tails          | 2 sticks margarine                                             |
| 2 medium onions,<br>chopped    | 1 can cream of mushroom                                        |
| 1 small bellpepper,<br>chopped | 1 & 1/2 cups water                                             |
| 1 cup of onion tops            | Salt, pepper (red and<br>black), and garlic<br>powder to taste |
| 1/2 cup parsley                |                                                                |

In a large, thick sauce pot, sauté onions, bellpepper, onion tops and parsley. Add crawfish tails and cook on a medium heat for seven to ten minutes. Add water and soup and cook for an additional five to seven minutes. Set aside and prepare the cornbread mixture.

### CORNBREAD MIXTURE:

- |                           |                     |
|---------------------------|---------------------|
| 1 cup of cornmeal, yellow | 2 eggs              |
| 1 cup of flour            | 1/2 cup oil         |
| 1/4 cup sugar             | 1/2 tsp. salt       |
| 3 tsp. baking powder      | 1 can chicken broth |

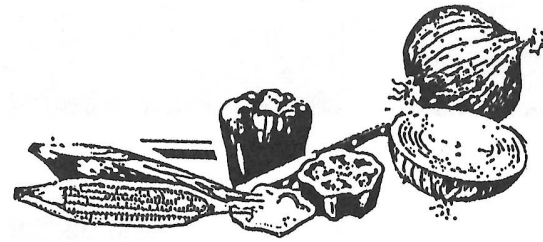
Mix all the above ingredients starting with the dry and then adding the liquid ingredients in a large bowl. Add the cornbread mixture to the crawfish mixture and stir both until it is blended well. Pour into a 9x13 greased pan. Bake at 375° until it is golden in color and crispy on top.

## Applesauce Muffins

Roberta Rogers

- |                      |                        |
|----------------------|------------------------|
| 1 1/2 cups guar      | 1/2 cup butter or oleo |
| 2 eggs               | 2 cups flour           |
| 1 tsp. baking powder | 1 tsp. cinnamon        |
| 1/2 tsp. soda        | 1/2 tsp. cloves        |
| 1/4 tsp. salt        | 1 cup applesauce       |

Cream sugar and butter - add eggs one at a time, beating well. Add flour, baking powder, spices, salt, and applesauce. Mix just until combined. Fill muffin cups 2/3 full. Bake at 350° for twenty to twenty-five minutes. Cool.



## Vegetables

### Sweet Potato Biscuits

Martha J. Jones

- |                                      |                                       |
|--------------------------------------|---------------------------------------|
| 1 c. sifted flour                    | 1/4 c. water                          |
| 3 tsp. baking powder                 | 1 c. cooked, mashed<br>sweet potatoes |
| 1/2 tsp. salt                        | 2 Tbsp. milk                          |
| 1/3 c. melted butter or<br>margarine |                                       |

In bowl, combine flour, baking powder and salt. Blend in butter. Add sweet potatoes and milk. Beat until mixture is coarse in consistency. Gradually add water. Place on floured board. Knead until smooth. Roll out to 1/2 inch thickness. Cut with biscuit cutter. Place on greased cookie sheet. Bake at 400° for fifteen to twenty minutes, until brown. Use spatula to remove from pan. Serves 6.

### Sweet Potato Biscuits

Alan Ruark

- |                               |                          |
|-------------------------------|--------------------------|
| 2 c. flour                    | 2/3 c. sugar             |
| 2 c. mashed sweet<br>potatoes | 1 1/2 tsp. baking powder |
| 1/2 c. Crisco                 | 1 tsp. salt              |

Mix dry ingredients together. Work in shortening. Add sweet potatoes to make soft dough. Pat and cut. Bake at 425° for 10 to 12 minutes.

## Cabbage Roll

Brittney Mudd

- |                                  |                                      |
|----------------------------------|--------------------------------------|
| 1 1/2 pound lean ground<br>beef  | 1-8 ounce can Hunt's<br>tomato sauce |
| 1 cup chopped onions             | 1 cup raw rice                       |
| 1 medium bell pepper,<br>chopped | 3 cups grated raw<br>cabbage         |
| 1-10 oz. can Rotel tomatoes      |                                      |

Brown ground beef until it loses red color. Add onions and bell pepper, and cook until vegetables are tender. Wash rice (leave no water). Grate cabbage, ground beef and rice. Place in buttered casserole dish. Season with salt. Pour tomato sauce and rotel tomatoes on top. Bake for 1 hour or until rice is tender at 350°F.

## Spinach Balls

Margie Ruark

- |                                                                                        |                                                                |
|----------------------------------------------------------------------------------------|----------------------------------------------------------------|
| 3 boxes frozen, chopped<br>spinach, cooked,<br>slightly drained,<br>water squeezed out | 1/4 c. melted margarine<br>3/4 c. Parmesan cheese,<br>grated   |
| 3 c. Pepperidge Farm<br>stuffing mix                                                   | 2 Tbsp. garlic powder<br>1 Tbsp. thyme<br>1 Tbsp. black pepper |
| 2 large onions,<br>chopped fine                                                        | 5 eggs, beaten                                                 |

Mix by hand and form small balls. Bake on a cookie sheet at 350° for 20 minutes, or until light brown. Can also freeze in ball shape, and, to serve, thaw 20 minutes, then bake as above. Microwave instructions: Thaw spinach by placing unopened boxes on high for 6 minutes, then let stand 4 minutes and drain as regular instructions. Melt butter in a 1 cup measure on high for 30 seconds. Combine all ingredients. Shape into balls. Place balls around edge of a serving dish. Microwave for 3 to 4 minutes on high. Makes 80+.

## Oven Parmesan Chips

Margie Ruark

- |                                   |                                                          |
|-----------------------------------|----------------------------------------------------------|
| 4 medium potatoes,<br>about 1 3/4 | 1 tsp. grated onion<br>2 tbsp. grated<br>Parmesan cheese |
| 1/4 c. butter                     |                                                          |
| Salt, pepper, dash paprika        |                                                          |

Preheat oven to 425°. Cut washed, unpeeled potatoes into 1/8-inch thick slices and place in a single layer on lightly buttered baking sheet. Melt butter in a small saucepan; add onion, salt and pepper to taste. Add paprika. Brush butter mixture on potatoes and bake for 15 to 20 minutes, or until potatoes are crisp and golden. Sprinkle with Parmesan cheese and serve at once. Serves 4 to 6.

## Mexican Pinwheels

Roberta Pinch

- |                                       |                                                     |
|---------------------------------------|-----------------------------------------------------|
| 3-8oz. pkg. cream<br>cheese, softened | 1-8 oz. carton sour cream<br>1/2 tsp. garlic powder |
| 1-4oz. can green chilies<br>chopped   | 1-4oz. can black olives,<br>drained and chopped     |
| 1/2 c. chives, chopped                | 1/4 c. picante sauce                                |
| Juice of one lime                     | 36 taco size flour tortillas                        |

In a medium bowl, combine first 8 ingredients. Divide among 36 tortillas and spread out. Roll tortillas into logs and refrigerate overnight, covered. To serve, slice logs into bite size pieces. These freeze well. Serve with picante sauce for dipping.

## Marinated Carrots

Laura Doxey

- |                                                          |                                                                    |
|----------------------------------------------------------|--------------------------------------------------------------------|
| 2 cans sliced carrots,<br>1 medium onion,<br>sliced fine | 3/4 c. vinegar<br>1 tsp. mustard<br>1 tsp. Worcestershire<br>sauce |
| 1 can tomato soup<br>1/2 c. oil                          | 1 tsp. black pepper                                                |

Combine the carrots, onions, and bell pepper. Place in a bowl. Mix the other ingredients. Heat, then cool. Pour over the vegetables. Cover and marinate in the refrigerator for 12 hours before serving. This will keep in the refrigerator up to 2 weeks.



## Norma Jo's Carrot Soufflé

1 lb. bag of baby carrots or 2 cups of fresh, boiled, drained, and mashed carrots	2 Eggs, beaten 2 Tbs. vanilla 1/4 Cup evap. milk 1/2 Tsp. soda
1/2 cup flour	Nutmeg, or cinnamon, optional
1-1 1/4 cup w. sugar	Dash of salt
4 Tbs. margarine	

Boil carrots till tender and drain juice. In the same pot, mash carrots to a smooth consistency. Add all other ingredients, blending well. Set aside in a small bowl, 8 oz. of this mixture and reserve the rest also. Using the 8 oz. mixture, add to it, 3 tbs. flour, 1/3 cup brown sugar, and 2 tbs. margarine and blend well. Reserve this mixture again. Grease a 2 qt. baking dish or bundt pan and pour 1st mixture into it. Top the above mixture with the reserved 8 oz mixture, spreading it evenly on the top to serve as a light crust. Place the dish or bundt pan in a larger pan with about 1 inch of water. Bake at 350° for 55 minutes to 1 hour. Let it cool for 15 minutes and top it with powdered sugar. Please note that you may use fat free evaporated milk, reduce the margarine to 3 tbs. and only use 1 egg to reduce the fat and cholesterol in this recipe. It will still be good, just not as rich.

## Creamed Cabbage

Elizabeth Richard

SAUCE:

3/4 Stick oleo	1 Small bell pepper, chopped
1 Small onion, chopped	3 Cups milk
2 Tbsp. flour	
Salt and pepper to taste	

Wash cabbage and cut in 8 wedges. Cook in small amount of salted water until tender - taking care not to tear apart. Sauté onion and bell pepper in oleo until tender and clear. Add flour, salt and pepper and stir until mixed. Slowly add the milk and cook over medium heat until thickened. Arrange cooked cabbage in pyrex or corning ware serving dish. Pour over cabbage. Bake in 375° oven for 20 minutes. Serve hot.

## Pearl's Creamy Onions

Janie Fulton Turnbull

4 large onions, cleaned and quartered	1 can cream of mushroom soup
8 oz. shredded cheddar cheese	

Put onions in a casserole dish. Pour soup over onions. Bake at 350° for 1 hour. Sprinkle cheese over top and put in the oven (broil) until cheese is melted.

## Broccoli with Macaroni and Cheese

Regina Phillips

1-7 1/4 oz. pkg. macaroni and cheese	1-10 oz. pkg. frozen broccoli
2 Tbsp. pimento, chopped	1/2 teaspoon salt 2 Tbsp. sliced toasted almonds

Cook macaroni and cheese according to box directions. (I always add more butter). Steam broccoli until almost fork tender. Cut in 1" pieces. Add to macaroni and cheese along with pimento adding a little more salt and pepper to taste. Pour into a serving dish and sprinkle top with almonds. Serve 6.

## Garlic Mashed Potatoes

T. Mae Booth

8 garlic cloves	1 lb. potatoes, pared, sliced
1 bay leaf	3 tbsp. skim milk
1/2 tsp. salt	

Preheat oven 375°-wrap garlic in foil bake 30 minutes, boil potatoes until water with bay leaf. 1/4 tsp. salt. Cook 10 minutes until potatoes are tender. Mash potatoes, garlic and buttermilk.

## Stir Fried Cabbage

T. Mae Booth

1 Tbsp. oleo	1/2 cup chopped, bell peppers
2/3 cup sliced celery	1 Tbsp. soy sauce
2 cups shredded cabbage	

Dash pepper or Tony's seasoning in skillet, heat oleo till hot, add celery and cook, stirring for 1 minute. Add cabbage, bell peppers and onions until tender crisp, 2 to 3 minutes. Add soy sauce, pepper, stir well and cook 1 minute longer.

## Stuffed Bell Peppers

Christi Canik

5 medium bell peppers	2 tbsp. Lea and Perrins
1 pound ground meat	5 tsp. Picante Con Queso
1 can Rotel	1 cup raw rice
1 can tomato sauce	1 small onion
1 can tomato paste	1/2 small bell pepper
1 tbsp. mustard	1 can chicken broth
2 tbsp. ketchup	seasoning to taste

In boiling pot, boil peppers until tender. Set aside. In saucepan add tomato, Lea and Perrin, mustard, and ketchup. Cook on low heat for 1 1/2 hour. Set aside. Brown ground meat, onion, and bell pepper until brown. Add can of broth and let boil, add raw rice, cook still tender. Stuff bell peppers top with teaspoon of cheese and add 1 tablespoon tomato sauce on each. Put in oven and bake 15 minutes.

## Crescent Chicken Rolls

Trisha Silver

3 ounces cream cheese	2 tbsp. margarine
2 cups cooked and cubed chicken	1/4 teaspoon salt
1 tbsp. milk	1 teaspoon pepper
1 tbsp. chopped pimento	1 tbsp. chopped green onion
8 oz. can crescent rolls	1/4 cup Italian bread crumbs

Blend cream cheese and 2 tablespoons margarine. Add chicken, salt, pepper, milk, green onion and pimento. Mix well. Separate crescent rolls into 4 rectangles, sealing the perforations. Spoon chicken mixture into center of each rectangle. Pull edges (corners) together and seal all edges. Brush with melted butter and dip or sprinkle bread crumbs on top. Bake at 350° on ungreased cookie sheet for 20-25 minutes or until deep golden brown.

## Colonial Yam Bars

Micah Silver

CRUST

1 package dry yellow cake mix less one cup	1/2 cup melted margarine 1 egg
-----------------------------------------------	-----------------------------------

FILLING

3 cups mashed yams	1 tbsp. pumpkin pie spice
1/2 cup brown sugar	2 eggs
2/3 cup milk	

TOPPING

1 cup dry cake mix	1/4 cup sugar
1 tsp. cinnamon	1/2 cup margarine
1 cup pecans	

Grease bottom of 9"X 13" pan. Reserve one cup cake mix. Combine remaining cake mix, margarine and egg. Press into pan. Prepare filling by combining all ingredients until smooth. Pour over crust. For topping, combine all ingredients. Sprinkle over filling. Bake 350° for 55-60 minutes until knife inserted near center comes out clean. COOL; cut in squares. Can be served with whipped cream.

# Casseroles

## Shrimp and Eggplant Casserole

Micah Silver

1 pound ground meat	1/2 can cream of mushroom soup
1/2 package bacon	2 pounds raw shrimp (set 10 aside for decoration)
1 large onion (chopped)	1 bell pepper sliced into thin rings Tony's Creole Seasoning
1 large bell pepper (chopped)	1 package shredded cheddar cheese
1/2 cup celery (chopped)	
2 medium size eggplants peeled and cubed	
1 can rotel diced tomatoes	

Brown bacon and ground meat. Add onions, bell pepper and celery. Sauté 10 minutes. Add 1/2 can mushroom soup, 1 can rotel diced tomatoes and eggplant. Simmer on low for 15 minutes. Add shrimp, cook until shrimp are tender. Stir in rice and pour into casserole dish. Sprinkle with cheese. Arrange bell pepper rings and shrimp on top. Then bake for 25 minutes at 350°F. Season with Tony's seasoning as needed.



## Shrimp-Crabmeat Casserole

Roberta Rogers

1 cup soft bread crumbs	1 Tbsp. butter
1 cup crabmeat	1 cup cooked shrimp, sliced lengthwise
1 cup diced celery	1/2 tsp. salt
2 Tbsp. chopped onion	1 tsp. Worcestershire sauce
Dash pepper	
3/4 cup mayonnaise	

Mix crumbs and butter. Combine all other ingredients. Pour in casserole dish, sprinkle with crumb-butter mixture. Bake at 350° for thirty to thirty-five minutes.

## Cabbage Casserole

Vickie Kiffe

1 medium head of cabbage	1/2 cup boiled rice
1 lb. lean ground beef	1 medium onion
1/4 cup green onion tops	1/4 cup bread crumbs
2 cloves chopped garlic	1/2 stick butter
1-10 1/2 oz. can cream of mushroom	Tony's seasoning to taste

Cut cabbage as you would to smother. Boil cabbage in salted water until tender but still green. Drain and reserve liquid. Melt margarine in deep skillet; add ground beef and fry down with onions and garlic; season to taste. Fry until brown. Mix cabbage with meat; add cream of mushroom soup, green onions and boiled rice. Pour into greased baking dish; top with bread crumbs. Bake twenty to thirty minutes at 300°F. TIP: Before baking, if mixture looks too dry, add water from boiled cabbage or another can of soup.

## Tex-Mex Casserole

Amber Trahan

1 lb. ground beef	1 Tbsp. garlic, minced
1 can enchilada sauce	1 onion, chopped
1 can mushroom soup	1/2 cup picante sauce
1 can green chilies	2 cups grated cheese
1 can Ranch style bean	Salt and pepper to taste
1 can whole kernel corn	1-9 oz. bag tortilla chips
1 tsp. tabasco	

Brown ground beef. Add garlic and onion and continue browning. Add to meat, enchilada sauce, soup, salt and pepper, tabasco, chilies, corn, picante and beans. Spray casserole dish with Pam. Put 1/2 of chips as bottom layer; then layer with 1/2 of meat mixture. Repeat layers. Top with cheese and bake at 375°F for forty-five minutes.

## Micah's Mexican Casserole

Micah Silver

1 onion, finely chopped	1-10 oz. can cream of mushroom soup
1 bellpepper, chopped	1-10 oz. can cream of cheddar cheese soup
3 Tbsp. margarine	1-10 oz. can evaporated milk
1 lb. ground beef	10 flour tortillas
1-10 oz. can seasoned stewed tomatoes	
1-16 oz. can chili	
8 oz. grated Mozzarella cheese	

Sauté onions and bellpepper in margarine. Add ground beef, brown and drain. Blend in stewed tomatoes and chili. In another pan, heat both soups and milk until creamy. In a baking dish, place five tortillas. Pour a layer of ground mixture, then a layer of soup mixture. Repeat step and then cover with the grated cheese. Bake at 350°F for twenty minutes. A 9x11 inch baking dish is used in this recipe. Total time for preparation of this dish is fifty-five minutes.

## Mexican Casserole

Ashley Kelley

1 1/2-2 lbs. ground beef	1-12 oz. can evaporated milk
1 large onion, diced	6-8 sliced jalapeno peppers
1 can cream of mushroom soup	1-16 oz. block Velveeta cheese
1 can cream of chicken soup	1-9 oz. or larger bag of nacho cheese flavored Dorito chips
1-8 oz. jar of taco sauce	

Brown ground beef and onion together in large pot and drain off any fat. In another pan, heat cream of mushroom, cream of chicken soups, evaporated milk, taco sauce, peppers and velveta cheese (diced to melt better). Cook until cheese is melted. Mix soup mixture with ground beef and blend well. In 9x13 glass pan starting with dorito chips, layer chips and ground beef mixture ending with meat mixture. Bake at 350°F for twenty minutes.

## Shrimp Casserole

Ashley Kelley

1 lb. boiled shrimp, peeled	2 chopped jalapeno peppers
1 stick of margarine	2 cups cooked rice
1 onion, chopped	1 tsp. salt
1 cup chopped celery	1 tsp. black pepper
1/2 cup chopped bellpepper	1 can cheddar cheese soup
1/3 cup chopped parsley	
1 cup sliced onion tops	
1/3 cup Italian bread crumbs	

Sauté onions, celery and bellpeppers in margarine until tender. Add shrimp, onion tops, parsley, salt and pepper. Cook on low heat for about five minutes. Add cream of mushroom soup, cheddar cheese soup and jalapeno pepper. Continue cooking until mixed well. Remove from heat and add rice, mix together well. Pour in casserole dish and top with bread crumbs. Bake at 350°F for thirty minutes.

## Crawfish-Broccoli Casserole

Jana Ortego

1lb crawfish	1 pk. broccoli chopped
1 onion	1 jar jalapeno cheese whiz
1/2 bell pepper	1-1/2 c-cooked rice
1 stick margarine	bread crumbs

Saute onions and bell pepper in margarine. Add crawfish, broccoli and cheese. Cook until well mixed. Add rice. Put in 13 x 9 pan. top with bread crumbs and bake for forty-five minutes at 350°. Serves 4-6.

## Macaroni and Cheese

Kami Savoie

1pkg. elbow macaroni	1/2 cup butter
1 cup velveta cheese	1 can cream of mushroom soup

Cook macaroni according to pkg. Melt butter and cheese on low heat, add mushroom soup. Cook on low heat till warm. Add drained macaroni. Season to taste. Eat and enjoy.

## Chicken Almond Casserole

Kathleen Dagleish

1 whole chicken or 2 pounds chicken breasts	1 cup celery, chopped fine
1 can cream of chicken soup	1 Tbsp. onion, chopped fine
1 1/2 cups cooked rice	1/2 cup slivered almonds
1/2 tsp. each salt and pepper	1 teaspoon lemon juice
1/2 cup water	1/2 cup mayonnaise (sour cream may be substituted)
3 hard boiled eggs, chopped	1 can fried onion rings

Boil chicken till tender and debone. Mix soup with water, blend in mayonnaise. Add other ingredients except onion rings. Put in greased cassole and refrigerate over night. Bake next day until bubbly in 350° (about thirty minutes) Cover with onion rings - return to oven for additional ten minutes. Option: Thinly sliced water chestnuts.

## Chicken Casserole

Kathleen Dagleish

1 cup raw rice	1 can or cup diced chicken
1 can chicken broth	2 tbsp. finely chopped onions
1/2 cup cheddar cheese	

Mix together - put in greased casserole and bake for 30-35 min. in 350°. (until rice is done) Cut 2 or 3 fryers at a time; arrange pieces in desirable amounts for several meals in foil pie pans. Use one pan per meal - freeze flat and chicken will thaw quicker. All boney pieces should be in one bag for boiling to make stock.

## Company Eggs and Cheese Casserole

Charles Blake

8 slices white bread crust removed	1 lb. sharp cheese, grated
3 cups milk	6 eggs
1/8 tsp. cayenne pepper	1/2 tsp. salt

Butter bread thickly and cut into 1/2" cubes. Lay side by side in a buttered 9" x 13" dish. Cover heavily with cheese Beat eggs well; add milk, salt and pepper. Beat again and pour over cheese and bread. Cover with plastic wrap and refrigerate overnight, but preferably two nights. Remove from refrigerator and let warm tp room temperature. Bake at 375° for thirty-five minutes. You may top caserole with scrambled bacon, shrimp, ham or chicken cubes.



## Rice Cooker Cabbage Casserole

Candace Oliver

5 c. cabbage	3/4 chopped onions
2 c. cooked ground beef	1/2 chopped celery
2 Tbsp. oil from meat	1 can Rotel tomatoes,
1 c. uncooked rice	chopped
1 small can tomato sauce	2 tsp. sugar
Salt to taste	

Cut cabbage in 2 inch strips. Put in bottom of rice cooker. Put all ingredients in rice cooker, except Rotel. Stir and mix, then pour can of Rotel on top of ingredients and cook as you would a pot of rice.

## Angie's Chicken Spaghetti Casserole

Candace Oliver

1 large fryer	1/2 tsp. black pepper
1/2 c. chopped celery	1/4 tsp. red pepper
1/2 c. chopped bell pepper	1 can cream of mushroom soup
1/2 c. chopped onion	1 (8 oz. ) pkg. spaghetti
1 tsp. salt	2 c. grated cheddar cheese

Boil fryer, debone, and cut up in small pieces. Reserve 1 quart of broth. Add bell pepper, onion, celery, and seasonings. Simmer until vegetables are soft. Add soup. Blend well. Add spaghetti and cook until done. Spread 1 layer of spaghetti in the bottom of a 9 x 13 inch casserole dish. Add a layer of cheese and a layer of chicken. Repeat layers. Bake at 350° for thirty minutes.

## Broccoli-Almond Casserole

Regina Phillips

1 stick butter or oleo	1 cup celery, chopped
1 cup slivered almonds	1 cup mushrooms
3 pkg. frozen broccoli	1 cup cheese, grated
Salt and pepper to taste	

Put butter in a heavy skillet or saucepan with a lid. Sauté celery, almonds and mushrooms until almonds are beginning to toast and celery is amber. Add broccoli which has been cleaned of dark leaves and cut in 1" pieces. Season and steam, stirring occasionally, until broccoli is done. Stir in cheese and serve hot. May be cooked, put in a buttered casserole, and heated when ready to serve

## Crabmeat Casserole

Mary Belle Cagle

1 lb. fresh crabmeat	1/2 lb. grated cheese
2 cups white sauce	1 medium onion, chopped
1 (5 oz.) pkg. flat noodles	fine shrimp broth
salt, pepper and seasonings to taste	

Mix crabmeat, white sauce, cheese, onion and seasonings of your choice together. Cook the noodles in shrimp or any fish stock until tender. Fold into the crab mixture. Put into buttered casserole and bake at 350° until hot - about thirty minutes.

## Crab Casserole

Elizabeth Richard

2 cups crab meat	2 cups hot white sauce
1 cup grated cheese	
2 egg yolks, beaten	

Mix together until well blended. Season to your taste with salt, pepper, etc. Pour into a greased casserole. Top with 1/2 cup Ritz Cracker crumbs - dot with butter and bake at 350° until hot. About thirty minutes.

## One and One Casserole

Jared Cogar

1 pound lean ground beef	1 can cream of mushroom soup
1 cup uncooked rice	1 cup water
1 package dry onion soup mix	1 cup sliced green onion tops

Crumble ground meat in buttered 2-1/2 quart casserole. Sprinkle with rice and soup mix. Blend mushroom soup and water. Pour over rice. Spread onion tops over mixture. Cover and bake at 350°F for one hour. Stir with fork.

## Brunch Casserole

Jonathon Cogar

6 eggs	2 cups grated cheese
6 slices of bread cubed	1 teaspoon dry mustard
1 pound sausage (cooked)	Dash of Worcestershire Sauce

Mix all ingredients together and let set in refrigerator overnight. Bake one hour at 350°F.

## Cajun Seafood Casserole

John Paul Trosclair

1 stick margarine	1/2 pound Velveeta
1/2 cup chopped celery	1 can evaporated milk
1/2 cup chopped bell pepper	1 tsp. cornstarch
Salt and pepper to taste	1/2 cup chopped onion
1/2 cup bread crumbs	1 tbsp. parsley flakes
1/2 pound crab meat	1 pound shrimp, peeled and deveined
1 tbsp. margarine	

In saucepan, combine margarine, onion, celery, bell pepper, and parsley on low heat. Cook until vegetables are clear. Add seafood. Cook about ten minutes more. Over low heat combine milk, cheese; add cornstarch mixed with 1/4 cup water. Let cook about 5 minutes. Pour seafood mixture into the cheese mixture. Pour in casserole and top with bread crumbs mixed with margarine. Bake at 350°F for ten to fifteen minutes. Serve hot.

## Pizza Casserole

Bethany Richard

1 pound loaf Italian bread cut into 1-inch slices	4 eggs
1 1/4 cups water	1 (15-ounce) can tomato
1 (3-ounce) package sliced pepperoni	1 1/2 teaspoons Italian
	1 (8 ounce) package shredded mozzarella cheese

In greased 13 x 9 inch baking dish, arrange bread slices. In large bowl, beat eggs; mix in tomato sauce, water and Italian seasoning. Pour evenly over bread, moistening completely. Top with pepperoni and shredded cheese. Cover; refrigerate 4 hours or overnight. Bake in preheated 350° oven for thirty minutes or until hot. Refrigerate leftovers. Makes 8 to 10 servings.

## Corn Casserole

Robert Rogers

1 lg. onion	Sauté until tender.
1 lg. bell pepper	
1 stick margarine	
Then add these ingredients:	
2 cans cream corn	1 1/2 c. frozen corn
2 tsp. sugar	1 egg
1-1/3 cup (Instant) Minute Rice (uncooked)	1 c. grated cheese
salt and pepper	1 small jar pimento (optional)

Mix well and pour into 2 quart buttered casserole 350° thirty to thirty-five minutes.

## Chicken and Dumpling Casserole

Micah Silver

1/2 cup chopped onions	1/2 cup chopped celery
2 garlic cloves, minced	1/4 butter or margarine
1/2 cup flour	2 teaspoon sugar
1 teaspoon sugar	1 teaspoon pepper
4 cups chicken broth	1-10 ounce frozen green peas
4 cups cubed cooked chicken	
DUMPLINGS:	
2 cups buttermilk biscuit mix	2/3 cup milk

In a large saucepan, saute onion, celery and garlic in butter until tender. Add flour, sugar, salt, pepper and broth; bring to a boil. Cook and stir for 1 minute; reduce heat. Add peas and cook for 5 minutes, stirring constantly. Stir in chicken. Pour into a greased 13" x 9" baking dish. For dumplings, stir milk into biscuit mix with a fork until moistened. Drop by tablespoonfuls onto casserole (12 dumplings). Bake, uncovered, at 350° for 30 minutes. Cover and bake ten minutes more or until dumplings are done. Serve 6 to 8 people.



# Home Town Banking is Like Home Cooking . . . It's Just Better!

MAIN ENTREE

## HOME TOWN BANKING

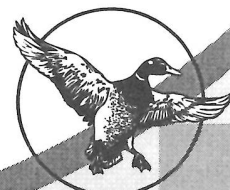
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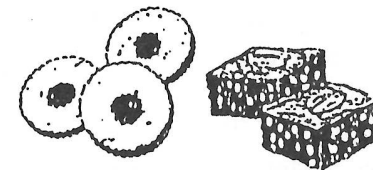
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## The End



## Cookies and Candy

### Cherry Cream Cheese Cookies

Michelle Trosclair

1 cup lord	1-3 oz. pkg. cream cheese (softened)
1 cup sugar	1 tsp. almond extract
1 egg	1/2 tsp. salt
2 1/2 cups flour	1 cup chopped nuts
1/4 tsp. baking soda	

Cream lord and cream cheese together. Add sugar, eggs and extract. Sift dry ingredients together and stir into creamed mixture. Chill dough. Form into 1" balls. Dip balls in nuts. Place on greased cookie sheet. Press a cherry into center of each. Bake 350° until lightly browned.

### Melting Moments

Elizabeth Richard

1/3 cup powdered sugar	1 cup flour
2/3 cup corn starch	1 cup butter

Sift dry ingredients together. Cream butter and sugar. Mix together. Drop by teaspoonfuls on an ungreased cookie sheet. Bake at 325° for 12-15 minutes. DO NOT BROWN. Top with the following.

#### TOPPING:

1/4 cup butter	2 tbsp. lemon juice
3/4 cup powdered sugar	

Mix together until smooth. Frost tops of cookies when cool.

### Melt In Your Mouth Cookies

Sarah Richard

2 cups crisco	2 cups white sugar
2 cups salad oil	2 cups powdered sugar
4 eggs	2 teaspoons salt
2 teaspoons soda	2 teaspoons cream of tarter
1 tbsp. vanilla	

Cream crisco, sugars and oil. Add well beaten eggs. Sift dry ingredients together and add to creamed mixture. Stir in vanilla. Chill dough at least 3 hours or overnight. Shape into balls and place on a lightly greased cookie sheet. Press down with a glass bottom dipped in granulated sugar. Bake at 350° until the edges are light brown - depending on the size of the cookie - from 15 minutes to 18.

### Ultimate Chocolate Chip Cookies

Mandi Richard

3/4 cup butter Crisco	1 3/4 cups all-purpose flour
1 1/4 cups light brown sugar	1 tsp. salt
2 tsp. milk	3/4 tsp. baking soda
1 tsp. vanilla	1 1/2 cups semi-sweet chocolate chips
1 egg	

Heat oven to 375° F. Combine crisco, brown sugar, milk and vanilla in large bowl. Mix well, add egg into creamed mixture; blend. In large bowl combine flour, salt, and baking soda. Mix into creamed mixture until blended. Stir in chocolate chips. Drop by rounded tablespoonfuls on ungreased cookie sheet. Bake 8 to 10 minutes.

### New Orleans Pralines

Ruby Kelley

1 c. light brown sugar	2 tbsp. white karo
1 c. sugar	1 (6 oz.) can evaporated milk
2 1/2 c. pecans	1 tsp. vanilla
2 1/2 tbsp. butter	

Cook sugar, Karo and evaporated milk until it forms a soft ball when tested in water. Add butter and vanilla. Beat until creamy. Add pecans. Drop by spoonful on waxed paper.

## Treasure Cookies

Jutta Kaye Antill

1 1/2 cups Graham Cracker crumbs  
2 tsp. baking powder  
1/2 cup margarine  
12 ozs. semi-sweet chocolate chips

1/2 cup flour  
1 can condensed milk  
1 1/2 cup coconut flakes  
1 cup pecans, chopped

Preheat oven at 375°. In a bowl, add graham cracker crumbs, flour and baking powder. Stir in the remaining ingredients and mix well. Drop spoon full onto an ungreased cookie sheet. Bake in the oven for nine to ten minutes. Store loose. Makes 3 dozen.

## Syrup Cookies

Merillia L. Theriot

2 sticks margarine, preferably Parkay  
1 egg  
1/2 cup sour cream or buttermilk  
1 tsp. ginger

1 cup granulated sugar  
1 cup dark brown sugar  
1 cup C.S. Steen syrup  
2 tsp. soda  
1/4 tsp. cinnamon  
4 cups flour

Mix all together and drop on to a greased cookie sheet. Bake at 350° until slightly brown. I never time them. I just watch them closely.

## Tea Cake Cookies

Michael Savoie

2 eggs  
1 cup Crisco butter shortening  
4 cups flour  
1 tsp. baking soda

2 cups sugar  
1-8 oz. cream cheese  
1 tsp. vanilla  
3 tsp. baking powder

Combine all ingredients in a bowl. Drop by teaspoonful or tablespoonful on a greased cookie sheet. Bake at 375° for fifteen minutes.

## Microwave Fudge

Amber Trahan

2 1/2 cups sugar  
2 tbsp. cocoa  
1 stick margarine  
1 small can pet milk

4 heaping tbsp. peanut butter  
1 small bag marshmallows  
1 tsp. vanilla

Mix cocoa and sugar and place in a microwave safe bowl. Place stick of margarine on top of this. Pour can milk on top. Microwave three minutes and stir. Microwave three minutes and stir. Microwave three minutes and stir. Microwave one minute and stir. Add peanut butter, marshmallows and vanilla. Mix well and pour into buttered pan. Let cool and cut into squares.

## Pecan Pie Bars

Trisha Silver

**CRUST:**  
2 1/2 cups flour  
1/2 cup sugar

1 cup cold butter  
1/2 tsp. salt

**FILLING:**  
4 eggs  
1 1/2 cups sugar  
3 tbsp. butter, melted  
2 1/2 cup pecans, halved or chopped

1 1/2 cup white Karo syrup  
1 1/2 tsp. vanilla

Beat together all ingredients for the crust until mixture resembles fine crumbs. Press firmly in greased 15 x 10 inch pan. Bake twenty to twenty-three minutes at 350°, or until golden brown. To make filling, beat eggs, syrup, butter and vanilla until well blended. Stir in pecans and pour over hot crust. Bake twenty-five minutes or until filling is firm around edges and slightly firm in center. Cool. Cut in bar size pieces.

## Chocolate Surprise

Brittany Sedlock

**CRUST:**  
1 cup flour  
1 cup chopped pecans  
Bake twenty-five minutes at 350°.

1 stick margarine

**FILLING:**  
8 oz. cream cheese  
1 cup Cool Whip

16 oz. powdered sugar

Mix and spread on cool crust:  
2 small boxes Instant Chocolate Pudding  
3 cups cold milk

Spread on filling. Spread Cool Whip on top and sprinkle some chopped pecans.

## Martha Washington Candy

Candace Olivier

2 sticks butter  
2 boxes powdered sugar  
1 can condensed milk

2 c. chopped pecans  
2 c. coconut

**ICING:**  
1 (12 oz.) chocolate chips  
1 small cake paraffin wax

Melt margarine; mix in powdered sugar. Add condensed milk and other ingredients. Blend. Roll in small balls. Freeze for ten to fifteen minutes. Melt chocolate chips and paraffin wax and dip balls using toothpicks to swish in icing. Place on waxed paper until firm.

## Dutch Chocolate Brownies

Shannon Day

**BROWNIES:**  
2 sticks margarine  
2 cups sugar  
4 slightly beaten eggs  
2 tsp. vanilla  
6 tbsp. cocoa  
1 1/2 cups plain flour  
1 tsp. salt

**ICING:**  
1/3 stick margarine  
1 cup sugar  
1/2 cup cream  
6 ozs. chocolate chips  
Nuts, if desired

**BROWNIES:** Cream margarine, sugar and eggs. Add vanilla and cocoa. Mix well by hand. Stir in dry ingredients. Pour in 9 x 13 inch pan which has been greased and bake at 350°F for about twenty-five to thirty minutes. Do not over bake.

**ICING:** Boil margarine, sugar and cream together for three minutes. Add chocolate chips and nuts. Spread on brownie while warm.

## Easy Fudge

Louise Dillard

1 box pudding/pie filling, NOT INSTANT  
1/4 c. milk or cream  
1 c. sugar

Cook over medium heat until it comes to a rolling boil - that cannot be stirred down. Continue cooking for two minutes. Remove from heat, add 1 tablespoon oleo. Stir until it starts to thicken; pour into greased plate. For chocolate fudge use chocolate pudding - for peanut butter fudge use vanilla - when you add the butter add four heaping tablespoons peanut butter - continue as above. Option: chopped nuts, marshmallows.

## Pecan Delight Pie

Louise Dillard

4 eggs whites, at room temperature  
1 tsp. baking powder  
3/4 c. pecans, chopped  
1 1/2-2 cups Cool Whip

1 c. sugar  
2 c. saltine crackers, coarsely broken  
1/4 tsp. vanilla

Whip egg whites until soft peaks form. Continue whipping on medium speed while slowly adding sugar and baking powder. Continue to whip until very stiff peaks form and all sugar is dissolved. Add vanilla and mix thoroughly. Add saltine crackers and 3/4 c. pecans. Gently fold in hand. Pour into greased nine inch pie pan and bake at 300° for thirty minutes until center is almost firm. Remove from oven and cool upside down. When completely cooked, top with Cool Whip and sprinkle with chopped pecans.

## Peanut-Butter Chocolate Brickle

Elizabeth Hebert

1 cup butter  
1 sleeve soda crackers  
1-12 oz. pkg. chocolate chips

1 cup sugar  
1-12 oz. pkg. peanut butter chips

Preheat oven to 450°. Melt butter; add sugar and cook until dissolved and boiling. Line cookie sheet and sides with aluminum foil. Arrange soda crackers in single layer to cover foil, making sure there is no space between crackers. Pour sugar and butter mixture over soda crackers, spreading evenly. Bake seven minutes. Remove from oven, immediately spread peanut butter chips with rubber spatula until creamy and smooth; do the same with chocolate chips. Place in refrigerator to chill for two hours, or in freezer for one hour. Break pieces up in bowl and serve.

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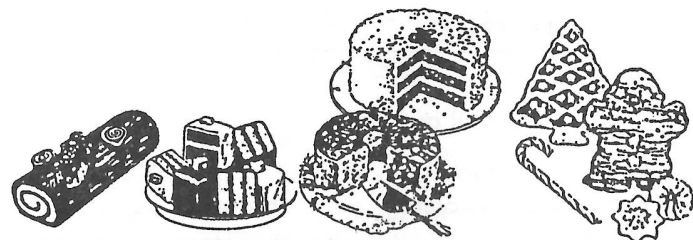
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## Cakes, Pies and Desserts

### Heavenly Chocolate Cake

Roberta Rogers

- |                                             |                                                                      |
|---------------------------------------------|----------------------------------------------------------------------|
| 1 (2 layer size) box<br>chocolate cake mix  | 1 (14 oz.) can sweetened<br>condensed milk (not<br>evaporated milk)  |
| 1 (12 oz.) jar caramel<br>ice cream topping | 1 (8 oz.) container<br>frozen nondairy<br>whipped topping,<br>thawed |
| 2 Heath candy bars                          |                                                                      |

For best results, prepare cake 1 day ahead:

Bake cake in a 9x13 inch cake pan according to package directions. Let cool completely. With end of wooden spoon, poke holes in cake. Pour sweetened condensed milk over top of cake; let soak in for five minutes. Pour ice cream topping over cake; let soak in for five minutes. Ice cake with whipped topping. Sprinkle crushed candy over top. Chill overnight. Yield: 16 (very rich) servings.

*Tester's Note: We used Betty Crocker's Sweet Rewards fat-free devil's foodcake mix; Eagle Brand fat-free sweetened condensed milk; Smucker's Lite fat-free caramel topping; and Cool Whip Lite. The result was so heavenly it was sinful.*

### Angel Cheesecake Fluff

Christina Lindsay

- |                                 |                                       |
|---------------------------------|---------------------------------------|
| 1 prepared angel food cake      | 1 can cherry pie filling              |
| 1-8 oz. container sour<br>cream | 2 boxes of instant vanilla<br>pudding |

First prepare vanilla pudding (as directed on box) and set aside. Break up angel food cake into half inch chunks in bowl, pour in vanilla pudding and sour cream, mix well. Top with cherry pie filling and chill for two hours.

### Della's Fresh Pear Cake

Trisha Silver

- |                                    |                     |
|------------------------------------|---------------------|
| 2 cups pears, peeled and<br>sliced | 1 cup sugar         |
| 1 tsp. salt                        | 1 tsp. baking soda  |
| 1 tsp. vanilla                     | 1 tsp. cinnamon     |
| 1 egg                              | 1 1/2 cups flour    |
| 1/2 cup pecans, chopped            | 1/2 cup cooking oil |

Peel and slice pears. In bowl, soak pears in 1 cup sugar for one hour. Add all of the remaining ingredients to the pear and sugar mixture. Mix well by hand. Pour into greased loaf pan and bake at 350° for one hour.

### Rice Griddle Cakes

Elizabeth Hebert

- |                      |                        |
|----------------------|------------------------|
| 2 eggs               | 3/4 cup flour          |
| 1/2 tsp. salt        | 2 Tbsp. butter, melted |
| 1 cup milk           | 1 cup cooked rice      |
| 2 tsp. baking powder |                        |

Beat eggs thoroughly. Add salt and milk. Mix baking powder with flour. Add to first mixture. Add butter and rice. Mix until smooth. Bake on hot griddle, browning on each side.

### Low-Fat and Sugar-Free Ice Cream Pie

Elizabeth Hebert

- |                                                   |                                                                                |
|---------------------------------------------------|--------------------------------------------------------------------------------|
| 1 pt. low-fat sugar-free<br>ice cream, any flavor | 1 cup skim milk                                                                |
| 1 (9 inch) baked pie<br>shell or crumb crust      | 1 pkg. fat-free and sugar-<br>free instant pudding,<br>any flavor (small size) |

Blend ice cream and milk lightly in bowl, add instant pudding. Beat until just mixed, about one minutes. Pour into pie shell. Let chill in refrigerator at least one hour before serving. Serves 6.

### Turtle Cake

Ethelyn Kebodeaux

- |                                    |                           |
|------------------------------------|---------------------------|
| 1 box German chocolate<br>cake mix | 1/2 c. evaporated milk    |
| 14 oz. Kraft caramels              | 1 c. dark chocolate chips |
| 1/2 c. margarine or butter         | 1 c. chopped pecans       |

Mix cake batter; our 1/2 in floured 13x9 inch cake pan. Bake at 350° for fifteen to twenty minutes. Melt caramels, margarine, and milk in saucepan or microwave; pour over cake. Sprinkle chocolate chips and pecans over this; pour remaining batter and bake fifteen to twenty minutes at 350°.

### Country Butter Cream Ribbon Chocolate Fudge Cake

Mary D. Henry

- |                                          |                                         |
|------------------------------------------|-----------------------------------------|
| 1 (8 oz.) pkg. cream cheese,<br>softened | 1/2 c. butter or margarine,<br>softened |
| 1 egg                                    | 2 c. sugar                              |
| 1/4 c. sugar                             | 2 eggs                                  |
| 3 Tbsp. milk                             | 2 c. all purpose flour                  |
| 2 Tbsp. butter or<br>margarine, softened | 1 tsp. baking powder                    |
| 1 Tbsp. cornstarch                       | 1/2 tsp. baking soda                    |
| 1/2 tsp. vanilla extract                 | 1/4 tsp. salt                           |
| 4 (1 oz.) sq. unsweetened<br>chocolate   | 1 1/3 c. milk                           |
|                                          | 1 tsp. vanilla extract                  |
|                                          | Fudge Frosting                          |

Combine cream cheese, 1 egg, and 1/4 cup sugar in a medium mixing bowl; beat at high speed of an electric mixer until smooth. Gradually add three tablespoons milk and next three ingredients, beating well. Set aside. Place chocolate squares in top of a double boiler; bring water to a boil. Reduce heat to low; cook until chocolate melts, stirring occasionally. Remove from heat and let cool. Cream 1/2 cup butter; gradually add 2 cups sugar, beating well at medium speed. Add 2 eggs, one at a time, beating well after each addition. Combine flour, baking powder, soda, and salt; stir well. Add flour mixture to creamed mixture alternating with 1 1/3 cups milk, beginning and ending with flour mixture. Mix after each addition. Stir in melted chocolate and one teaspoon vanilla. Spread half of chocolate batter in a greased and floured 13x9x2 inch baking pan. Spoon reserved cream cheese mixture evenly over chocolate batter; top with remaining half of chocolate batter. Bake at 350° for fifty-five to sixty minutes or until a wooden pick inserted in center comes out clean. Let cool completely in pan on a wire rack. Spread frosting over cake. Yield: 15 servings.

#### FUDGE FROSTING:

- |                                        |                                   |
|----------------------------------------|-----------------------------------|
| 2 (1 oz.) sq. unsweetened<br>chocolate | 1/3 c. milk                       |
| 1/4 c. butter or margarine             | 1 tsp. vanilla extract            |
|                                        | 3 1/2 c. sifted powdered<br>sugar |

Combine chocolate and butter in top of a double boiler; bring water to a boil. Reduce heat to low; cook until chocolate and butter melt, stirring occasionally. Remove mixture from heat and let cool. Add powdered sugar and milk to chocolate mixture, beating at medium speed of an electric mixer until smooth. Stir in vanilla. Yield: 2 cups.

### Strawberry Tunnel Cream Cake

Bethany Richard

- |                                                       |                                                                          |
|-------------------------------------------------------|--------------------------------------------------------------------------|
| 1 (10 inch) angel food cake                           | 1 (8 oz.) pkg. light cream<br>cheese, softened                           |
| 1 (14 oz.) can low-fat<br>sweetened condensed<br>milk | 1/4 cup lemon juice                                                      |
| 2 cups sliced fresh<br>strawberries                   | 1 tsp. almond extract                                                    |
|                                                       | 1 (12 oz.) container<br>reduced-fat frozen<br>whipped topping,<br>thawed |

Cut a 1 inch layer from top of cake; set aside. Hollow out center of cake, leaving a 1 inch shell; tear remaining cake into bite-size pieces. Place shell on serving platter, and set aside. Beat cream cheese at medium speed with an electric mixer until fluffy. Add condensed milk; beat until blended. Stir in lemon juice and extract. Fold in cake pieces and strawberries. Spoon into cake shell; replace top layer. Cover and chill three hours or until set. Spread whipped topping on top and sides of cake; garnish, if desired. Chill.

### Applesauce Fruit Cake

Nellie Flowers

- |                    |                       |
|--------------------|-----------------------|
| 2/3 c. sugar       | 1 small can pineapple |
| 1/2 c. butter      | 1 bottle cherries     |
| 2 c. applesauce    | 4 c. flour            |
| 1 c. fig preserves | 1 tsp. salt           |
| 1 c. nuts          | 2 tsp. soda           |
| 1 box raisins      | 1 Tbsp. cinnamon      |
| 1 jar mixed fruit  |                       |

Mix all above ingredients. Bake in tube pan at 325° for about one hour, or until done.

### Ol' Syrup Cake

Riley V. Richard

- |                            |                      |
|----------------------------|----------------------|
| 1 1/2 cups pure cane syrup | 1 1/2 cups hot water |
| 1 1/2 cups cooking oil     | 1 1/2 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°. Grease and flour one large cake pan or two small ones. Cook for approximately one hour. Test for doneness with toothpick. (This is my favorite syrup cake recipe, easy, and makes a large cake!)

## Old Timey Jelly Cake

Mrs. Lillian "Dink" Lupton

2 1/2 c. flour  
2 tsp. baking soda  
1 cup milk  
2 tsp. vanilla  
1 lb. old timey tub jelly

1 3/4 c. sugar  
1/2 tsp. salt  
2/3 c. butter or oleo  
3 eggs

Preheat oven to 350°. Grease and flour pans. In large bowl, combine all ingredients, except jelly, beat one minute at low speed to mix ingredients, then beat three minutes at high speed. Put 1 1/2 large mixing spoons of batter in each prepared cake pan (make thin layers). Bake at 350° for twenty to twenty-five minutes until a toothpick inserted in middle comes out clean. Cool layers in pans or racks for five to ten minutes. Remove from pans and cool top side up on racks. When cool, spread jelly in layers and stack five to seven layers high. Add more jelly down sides, and decorate with sprigs of mint.

## Mini Cheesecakes

Mary D. Henry

1 1/2 c. graham cracker crumbs  
1/4 c. sugar  
1/4 c. margarine or butter, melted  
3 (8 oz.) pkg. cream cheese, softened

3 eggs  
2 tsp. vanilla extract  
1 (21 oz.) can Comstock filling or topping (any flavor), chilled  
1 (14 oz.) Eagle Brand sweetened condensed milk

Preheat oven to 300°. Combine crumbs, sugar, and margarine; press equal portions onto bottoms of 24 lightly greased or paper cup-lined muffin cups. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and vanilla; mix well. Spoon equal amounts of mixture (about three tablespoons) into prepared cups. Bake twenty minutes or until set. Cool. Chill. Top with filling. If greased muffin cups are used, cook baked cheesecakes. Freeze fifteen minutes; remove with narrow spatula. For chocolate cheesecakes, melt one cup semi-sweet chocolate chips; add to batter.

## Chocolate Chip Cheesecake

Phyllis Doxey

1 graham cracker pie crust  
1 (8 oz.) pkg. cream cheese, softened  
1/3 c. sugar  
1 c. (6 oz.) mini chocolate chips

1 c. sour cream  
2 tsp. vanilla  
1 (8 oz.) container Cool Whip

Beat cream cheese until smooth; gradually beat in sugar. Blend in sour cream and vanilla. Fold in whipped topping; blend well. Stir in mini chocolate chips. Spoon into crust. Chill until set; at least four hours. Garnish with whipped topping, chocolate shavings or fruit if desired.

## Fig Cake

Charles A. Rogers

2 cups sifted all purpose flour  
1 tsp. cinnamon  
1/2 tsp. clove  
1 cup buttery vegetable oil  
1 cup buttermilk

1 1/2 cups sugar  
1 tsp. soda  
1 tsp. nutmeg  
1 tsp. salt  
3 large eggs  
1 tbsp. vanilla  
1 cup fig preserves, if whole, cut in 3 or 4 pieces

Preheat oven to 325°. Sift in 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 three minutes at medium speed of mixer. Add buttermilk and beat three minutes at medium. Add figs beating two more minutes. Pour in ungreased 9x13 inch pan. Bake at forty-five minutes or until tests done with a straw. Serve from pan.

### TOPPING:

2 sticks margarine  
2 cups sugar  
2 tbsp. white corn syrup

1 cup buttermilk  
2 tbsp. vanilla  
1 tsp. soda

While cake is cooling, bring all ingredients to a boil in deep sauce pan. Boil three minutes, and pour some of the mixture over the cake. Reserve rest to pour on cake when cut and served. Be sure to heat sauce before pouring on cooled cake when serving.

## \$100 Chocolate Cake

Judy Phillips

2 c. sugar  
1/2 c. butter or margarine  
2 eggs  
2 c. all purpose flour  
2 tsp. baking powder  
1/2 tsp. salt

1 tsp. vanilla  
4 (1 oz.) squares chocolate, melted and cooled  
1 1/2 c. milk  
3/4 c. nut meats

Cream sugar and butter; add beaten eggs and chocolate. Sift together flour, baking powder and salt. Add alternately with milk. Add chopped nuts and vanilla. Bake in 2 (9 inch) layer pans at 350° for about twenty to twenty-five minutes.

### ICING:

1 1/2 (1 oz.) squares chocolate, melted  
1/4 c. butter or margarine  
1 tsp. salt

1 lb. box conf. sugar  
1 Tbsp. vanilla  
1 Tbsp. lemon juice  
1 egg

Combine butter with melted chocolate, then add egg; beat until smooth. Add vanilla, lemon juice and conf. sugar. Put cake in refrigerator overnight, much better.

## Butterscotch Pecan Pound Cake

Julie Trahan

1 cup butter or margarine  
1 (8 oz.) pkg. cream cheese, softened  
2 1/4 cups sugar  
6 large eggs  
2 2/3 cups all purpose flour  
1 tsp. almond flavoring  
1 tsp. vanilla extract  
1 cup powdered sugar

1 tsp. each: butter and nut flavoring  
1 cup chopped pecans, toasted  
1/2 cup butterscotch morsels  
1 tbsp. milk  
3 oz. cream cheese

Beat butter and cream cheese at medium speed for about two minutes or until soft and creamy. Gradually add sugar beating all the while. Add eggs one at a time, beating just until yellow disappears. Gradually add flour mixing at lowest speed just until blended after each addition. Stir in flavoring, pecans, and morsels. Spoon batter into a 12 cup bundt pan. Bake at 325°F for one hour and twenty minutes or until wooden pick inserted comes out clean. Cool in pan on a wire rack ten minutes. Remove from pan and let cool completely on a wire rack. Make a glaze with cream cheese, powdered sugar and milk. Add flavorings. Pour over cake while warm.

## Pecan Cake with Praline Glaze

Audrey Harding

1 c. raisins  
1/2 c. orange juice  
1 c. butter or margarine  
2 1/4 c. sugar  
5 eggs  
3 1/4 c. sugar

1 tsp. baking powder  
1/2 tsp. baking soda  
1 1/2 tsp. nutmeg  
1 c. buttermilk  
2 c. coarsely chopped pecans

Combine raisins and orange juice, stir well. Refrigerate at least one hour. Cream butter, gradually add sugar, beating well. Add eggs, one at a time, beating well after each one. Combine flour, baking powder, soda and nutmeg. Add to cream mixture alternately with buttermilk, beginning and ending with flour mixture. Fold in pecans and raisins. Pour batter into greased and floured 10 inch tube pan. Bake in 325° oven for one hour and thirty minutes, or until wooden pick comes out clean. Cool in pan ten minutes. Remove to plate. Drizzle with praline glaze. Cool completely.

## Cookies 'N Cream Cheesecake

Lauren Sanders

2 2/3 cups chocolate sandwich cookies crumbs  
1/3 cup butter or margarine, melted  
3 (8 oz.) pkgs. cream cheese, softened  
4 eggs

1 tbsp. vanilla extract  
16 chocolate sandwich cookies coarsely crumbled  
1 1/2 cups sour cream  
1/2 tsp. vanilla  
1 (14 oz.) can condensed milk

Combine cookie crumbs and butter, mixing well. Press firmly on bottom and halfway up sides of a 9 inch spring form pan. Chill. Beat cream cheese until fluffy in a large mixing bowl; gradually beat in condensed milk until smooth. Stir in eggs, mixing well. Add one tablespoon vanilla. Fold crumbled cookies into cream cheese mixture. Pour into prepared pan. Bake at 400°F for five minutes; reduce oven temperature to 325°F, and continue baking fifty-five to sixty minutes. (Top will be set and center may be soft but will firm when chilled.) Combine sour cream, sugar and remaining 1/2 teaspoon vanilla, stir well. Gently spoon sour cream mixture evenly over cheesecake, and spread evenly to edges of pan. Bake an additional ten minutes. Cool to room temperature, cover and chill overnight.



## Heavenly Hash Cake

Brett Baccigalopi

4 eggs, well beaten  
2 sticks oleo, melted  
2 cups sugar  
4 tbsp. cocoa  
1 1/2 cups self-rising flour  
1 cup chopped pecans  
1 tbsp. vanilla  
1 bag marshmallows

ICING:  
2 squares chocolate  
4 tbsp. oleo  
1 bx. powdered sugar  
5-7 tbsp. milk  
1 egg

Mix above cake ingredients. Pour into greased and floured pan, 9x13 inches. Bake at 350°F for fifty-five to sixty minutes or until well done. While hot, cover with sliced or small marshmallows. Let stand about five minutes or return to warm oven until marshmallows are slightly melted. ICING: To make icing, melt oleo and chocolate squares in saucepan until bubbly. Add powdered sugar and egg. Mix well, adding milk to spreading consistency. Pour over top of cake using knife to marblize marshmallows and icing.

## Vanilla Wafer Cake

Brandi R. Arrant

1 stick butter  
1 stick oleo  
2 cups sugar  
6 eggs  
12 oz. mashed vanilla wafers  
1 can coconut  
1 cup pecans  
1/2 cup milk

Dash of salt  
1 tsp. vanilla  
CREAM CHEESE ICING:  
1 stick oleo  
8 oz. cream cheese  
1 box Confectioner's sugar  
1-2 tsp. milk  
1 tsp. vanilla

Cream butters, sugar and add eggs. Add remaining ingredients and spoon into a well greased and floured bundt pan. Cook in 350°F oven for one hour. Invert and remove when cooled. CREAM CHEESE ICING: Blend until smooth and spread over cooled cake. Garnish with pecans.

## Cookie Cake

Kami Savoie

1 yellow cake mix  
2 eggs  
1 stick margarine  
12 oz. chocolate chips or vanilla chips

Mix dry cake mix, margarine, and eggs. Add chips and blend. Put in pizza pan or jelly roll pan that has been sprayed with Pam. Butter hands and spread dough evenly in pan. Bake for fifteen minutes at 350°. Eat and enjoy!!

70.

## Diana McCall's Key Lime Pie

Diane McCall

4 eggs, separated  
1 can sweetened condensed milk  
1/3 cup lime juice  
1 pie crust, baked

MERINGUE:  
6 tbsp. sugar  
1 tsp. lime juice

In a bowl, beat all yolks with one egg white until thick. Add condensed milk and beat again. Add lime juice and beat until it thickens. Pour into cooked, baked crust. Beat remaining eggs until peak is formed. Add 6 tablespoons of sugar and lime juice, optional, or vanilla. Bake until golden brown at 350° for twelve to fifteen minutes. May use lemons if desired for Dime Brand Pie (1/2 cup lemon juice).

## Traditional Pumpkin Pie

Mikey Bercier

1 (9 inch) unbaked pastry shell  
1 (16 oz.) can pumpkin  
1 (14 oz.) can Eagle Brand Sweetened Condensed milk  
1 tsp. ground cinnamon  
1/2 tsp. ground ginger  
1/2 tsp. ground nutmeg  
1/2 tsp. salt  
2 eggs

Preheat oven to 425°F. In large mixer bowl, combine all ingredients except pastry shell; mix well. Pour into pastry shell. Bake fifteen minutes. Reduce oven temperature to 350°F; bake thirty-five to forty minutes longer or until knife inserted one inch from edge comes out clean. Cool. Refrigerate leftovers.

## Quick Cherry Dessert

Ashley Picou

1 cup (2 sticks) butter or margarine  
1 1/2 cups granulated sugar  
4 eggs  
1 tsp. almond extract  
2 cups all purpose flour  
2 tsp. baking powder  
1 can (21 oz.) cherry pie filling  
Powdered sugar to dust over top, optional

In large mixing bowl, cream together the butter and sugar. Add the eggs. Beat until light and fluffy. Add the almond extract. Stir in the flour and baking powder. Mix until smooth. Butter a 9x13 inch cake pan. Turn the mixture into the pan. Spoon the pie filling into the cake, in 16 spots, spacing 4 spoonfuls evenly in one direction. Bake at 350°F for forty-five to fifty minutes or until golden and cake tests done. Filling will sink into the cake while baking. To serve, cut into 16 pieces. Place bottom side up on serving plate. Dust with powdered sugar. Spoon slightly sweetened whipped cream over each serving, if desired. This is great served warm.

## Orange Pecan Pie

Loretta Lynn

1 (9 inch) pie

PASTRY:  
1 1/3 c. all purpose flour, sifted  
1/2 tsp. salt  
1/2 c. Criscoe  
2 to 3 Tbsp. water

FILLING:  
1 c. white corn syrup  
1/4 c. Crisco, melted  
1/4 c. brown sugar, firmly packed  
1 c. pecans, broken  
3 eggs, slightly beaten  
3/4 tsp. salt  
1 Tbsp. orange juice  
1 Tbsp. orange rind, shredded  
1/2 tsp. vanilla

Preheat oven to 350°. Combine flour and salt; cut in Crisco with pastry blender or two knives until mixture is uniform (mixture should be fairly coarse). Sprinkle with water, a tablespoon at a time, toss lightly with fork. Work dough into firm ball. Roll out on floured surface to a circle 1/8 inch thick and about 1 1/2 inches larger than inverted pie plate. Ease dough into pie plate. Fold under rim to make double thickness. Trim and flute edge. For filling: Combine all ingredients in order given. Pour into pastry-lined pie plate. Bake at 350° for forty-five minutes. Garnish with orange slices if desired.

## Butter Pie

Mrs. Charles Rogers

1/2 cup butter  
3 egg yolks  
2 T. vanilla  
1 1/4 cup sugar  
1 whole egg  
2/3 cup cream or Half and Half

Stir all ingredients together, do not overmix. Pour in unbaked crust, and put into preheated 400° oven. Bake until brown and lower heat to 325°. Bake until firm. Cool, while preparing meringue.

MERINGUE:  
3 eggs whites  
1 tsp. vanilla  
1/8 tsp. cream of tartar  
6 T. sugar

Beat whites with cream of tartar and vanilla. Add sugar slowly, beating until stiff. Cover pie and bake until browned in 350° oven. (This recipe given to me by my Aunt, Mrs. T. O. Sweeney of Grand Chenier. She says the original recipe was given to her by Mrs. Thompson McCall many years ago. Mrs. McCall used whole eggs in the filling and no meringue on top!)

## Chocolate Lovers Cream Puffs

Rusty Taylor

CREAM PUFFS  
1 cup water  
1/2 cup margarine  
1 cup all purpose flour  
4 eggs  
CHOCOLATE FILLING  
1 1/2 cups sugar  
1/3 cup cornstarch  
1/2 tsp. salt  
3 cups milk  
4 egg yolks, slightly beaten  
1 tbsp. vanilla  
2 oz. melted unsweetened chocolate

CHOCOLATE ICING  
1 oz. unsweetened chocolate  
1 tsp. margarine  
1 cup Confectioner's sugar  
2 tbsp. hot water

CREAM PUFFS: Heat oven to 400°F. Heat water and margarine to rolling boil. Stir in flour. Stir vigorously over low heat about one minutes or until mixture forms a ball. Remove from heat. Beat in eggs, all at one time, continue beating until smooth. Drop dough by rounded tablespoons onto ungreased baking sheet. Bake thirty-five to forty minutes or until puffed and golden. Cool away from draft. CHOCOLATE FILLING: Stir together sugar, cornstarch and salt in saucepan. Blend milk and egg yolks, gradually stir into sugar mixture. Cook over medium heat, blend in melted chocolate and vanilla. Cool, then place filling in a large pastry bag with a cream puff tip. Carefully fill the cream puffs with the filling. CHOCOLATE ICING: Melt the unsweetened chocolate and margarine over low heat. Remove from heat; stir in confectioner's sugar and about 2 tablespoons hot water. Beat until smooth. Spoon warm icing on top of cream puffs.

## Cherries and Cream

Candace Olivier

1 stick butter, melted  
2 c. graham cracker crumbs  
1 c. chopped nuts  
Mix the above ingredients and pat in a 9x13 inch pan. Prepare the second layer.

3/4 tsp. cinnamon  
1 c. powdered sugar

1 (8 oz.) soft cream cheese  
1 c. sugar  
1 tsp. vanilla  
Mix these ingredients until fluffy and pour over the first layer. Bake at 350° for twenty minutes. Let cool completely.

Top these layers with the following:  
2 cans cherry pie filling  
Cool Whip

Chill.

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## Lemon-Hazelnut Cake

Tonia Watkins

### LEMON FILLING:

1 1/2 c. sugar  
1/3 c. cornstarch  
3/4 t. salt  
1 1/2 c. boiling water  
3/4 c. lemon juice  
2 Tbsp. grated lemon zest  
1/4 c. melted butter

### FROSTING:

1 1/2 c. heavy cream  
Whole, skinned hazelnuts  
and chocolate shavings,  
optional

### CAKE:

1 c. cake flour  
8 eggs, separated  
2/3 c. finely ground semi-  
sweet or bitter-sweet  
chocolate, finely  
grated  
2/3 c. toasted, skinned  
hazelnuts ground fine,  
(1/2 cup)

For filling, in pot combine sugar, cornstarch and salt. Stir in water, juice, butter and zest. Place over medium-high heat. Bring to a boil, stirring constantly; cook until the mixture thickens, one to two minutes. Transfer to bowl; cover surface of filling directly with plastic wrap. Chill at least two hours or overnight. Meanwhile, for cake, pre-heat oven to 350°. Butter bottoms of 3 9" round cake pans. Line bottoms with parchment paper, butter paper. In bowl, combine flour, hazelnuts and chocolate, set aside. In bowl with mixer at high speed beat yolks with egg until combined, about one minutes. Beat in 1 cup sugar, 1 Tbsp. at a time, until pale yellow, four to five minutes. Reduce speed to low. Beat in juice, zest and vanilla. Increase speed to high, beat one minute. In clean bowl with clean beaters at high speed beat egg whites until frothy. Add salt and cream of tartar, beat until soft peaks form. Beat in remaining sugar, 2 Tbsp. at a time, until stiff peak forms. Fold 1/3 meringue into yolk mixture; fold in remaining meringue until combined. In three additions, sprinkle flour mixture over batter, gently folding in between each addition; do not overmix. Divide batter evenly among pans, gently level with spatula. Bake twenty-five to thirty minutes or until tops spring back and cake pulls from side of pans. Cool in pans ten minutes. For frosting in bowl with mixer at high speed beat cream until stiff peaks form; fold in 1 1/3 c. cooled lemon filling until just combined. If desired, transfer about 1/2 c. frosting to pastry bag fitted with star tip. To assemble, place 1 cake layer on serving plate; spread with 2/3 c. lemon filling. Repeat with other layers and frost. Garnish with hazelnuts and chocolate.

## Plantation Cake

Tonia Watkins

Butter and flour for greasing and flouring pan  
1 1/2 c. all purpose flour  
1/2 ts. salt  
1 stick unsalted butter,  
softened (1/2 c.)  
1/4 c. Jack Daniels  
Whiskey mixed with  
1/2 c. water  
2 c. whipping cream,  
divided  
2 t. vanilla, divided  
1 t. unsweetened cocoa  
powder

1 t. baking powder  
1 1/2 c. finely chopped  
pecans (about 5 oz.)  
1 3/4 c. plus 2 Tbsp. sugar,  
divided  
1 oz. unsweetened  
chocolate, coarsely  
chopped  
1/4 c. powdered sugar,  
sifted

Preheat oven to 375°. Grease 2 (8 inch) round cake pans; line bottoms with wax paper. Grease the paper and lightly flour the pans; tap out any excess. Sift flour, baking powder and salt together in a medium bowl. Add pecans, mix well. Cream butter and 1 1/2 c. sugar in large electric mixer bowl until lite and fluffy. Add flour mixture 1/4 at a time, alternately with diluted whiskey beginning and ending with flour. Mix well after each addition. Beat egg whites in large bowl until stiff but not dry. Gently fold egg whites into batter, 1/3 c. at a time. Pour into prepared pans. Bake twenty to twenty-five minutes until tester inserted comes out clean. Cool ten minutes, and run knife around edges to unmold. Cool. In small heavy saucepan, combine chocolate, 1/4 c. of the remaining sugar and 2 Tbsp. cream. Cook over moderate heat, stirring until chocolate melts and mixture is smooth. Remove from heat; whisk until cooled. Add powdered sugar to remaining cream. Beat until fairly stiff. Divide into 2 parts. Place 1/2 cream mixture in a separate bowl. Fold cooled chocolate mixture and 1 t. vanilla into one bowl of cream mixture until blended. Whisk remaining 2 Tbsp. sugar and remaining 1 t. vanilla into the other bowl. Cover both bowls and refrigerate until ready to use. Pile chocolate whipped cream onto one layer of cake and top with second layer. Frost top and sides with vanilla cream. Sprinkle cocoa over top. Refrigerate lightly covered with wax paper, as long as one day before serving. 8-10 servings.

### BEAT-N-EAT FROSTING:

1 egg white  
1 t. vanilla  
1/4 c. boiling water

2/3 c. sugar  
1/4 t. cream of tartar

Place egg white, sugar, cream of tartar and vanilla in a small bowl; mix well. Add boiling water and beat at high speed to stiff peaks, four to five minutes. Fills and frosts 2 (8 inch) cake layers. Resembles 7-Minute Frosting, for coconut frosting, sprinkle with 1 c. flaked coconut. When it sits overnight it will form a crust.

### NO COOK ICING:

2 egg whites  
1/4 c. sugar  
1/4 t. salt

3/4 c. light corn syrup  
1 1/4 t. vanilla

Beat egg whites in mixing bowl on high speed. After they fluff up, slowly add sugar, syrup and vanilla and salt and beat on high speed ten minutes, or until very stiff. Frost cooled cake layers and sprinkle with coconut or miniature chocolate chips if desired.

## Pink Lemonade Surprise

Nell Thornton

2 c. graham cracker  
crumbs  
6 T. margarine, melted

1 (12 oz.) can frozen pink  
lemonade  
1 1/2 gal. carton vanilla  
ice cream

Set aside 1/2 c. graham cracker crumbs for topping. Combine melted butter and remaining crumbs in medium bowl and mix well. Press into bottom of 9x13 inch baking dish. Mix ice cream and lemonade thoroughly in large bowl. Pour evenly into prepared crust. Sprinkle with remaining crumbs. Freeze until firm, at least two hours or overnight. Let stand at room temperature five to ten minutes before serving.

## Frozen Lemonade Pie

Robert Rogers

2 store bought graham  
cracker crusts  
1 small can frozen lemonade

1 can sweetened  
condensed milk  
9 oz. Cool Whip

Chill milk. Beat well, add frozen lemonade right from the freezer. Beat until thick. Fold in Cool Whip. Pour into crusts, refrigerate an hour. Will keep for a week. Recipe makes 2 small pies or 1 large.

## Sugar and Spice Pecans

Phyllis Doxey

3/4 c. sugar  
1 egg white  
2 1/2 Tbsp. water  
1 tsp. cinnamon  
1/2 tsp. salt

1/4 tsp. allspice  
1/4 tsp. ground cloves  
1/4 tsp. ground nutmeg  
6 c. pecan halves

Mix the first eight ingredients in a large bowl. Add pecans, stir until evenly coated. Spread in a greased pan. Bake at 275° for fifty to fifty-five minutes. Remove to wax paper while still warm. Cool. Store in an airtight container.

## Granny's Pecan Pie

Terri L. Conner

5 eggs  
1 cup Karo Syrup  
1 cup sugar  
1 tsp. vanilla  
1 9-10 inch uncooked pie  
shell

2 tbsp. butter  
1 heaping tbsp. flour  
1-1 1/2 cups chopped  
pecans

First preheat your oven to 375°F. Next, you beat the eggs until they are well mixed. Then you add syrup, vanilla and melted butter and mix. Then add the flour and sugar and mix thoroughly. Last add the chopped pecans and mix and then bake it in the oven for thirty to forty-five minutes.

## Pumpkin Pecan Pie

Nancy Reagan

4 slightly beaten eggs  
2 c. canned or mashed  
cooked pumpkin  
1 c. sugar  
1/2 c. dark corn syrup

1 tsp. vanilla  
1/2 tsp. cinnamon  
1/4 tsp. salt  
1 unbaked 9 inch pie shell  
1 c. chopped pecans

Combine ingredients except pecans. Pour into pie shell. Top with pecans. Bake at 350° for forty minutes, or until set.



## Tar Heel Pie

Bronwen LaLande

1 c. chocolate chips	1/2 c. white sugar
1 stick butter, melted	1/2 c. brown sugar
1 c. chopped pecans	2 eggs, beaten
1 tsp. vanilla	1 unbaked pie shell
1/2 c. plain flour	

Pour warm butter over the chocolate chips and stir. Blend all remaining ingredients and stir into chocolate chip mixture. Pour into the unbaked pie shell. Bake in 350° oven for thirty to forty minutes.

## Cheese Tart with Apples

Roberta Pinch

24 oz. cream cheese, softened	2 T. sour cream
4 oz. blue cheese	4 oz. Camembert
5 oz. pecans, chopped	4 oz. Gruyere

In mixer, blend together 16 oz. cream cheese and sour cream. In a separate bowl, combine remaining cream cheese with camembert, blue cheese and gruyere. Line

two 8" pie pans with foil. Layer sour cream mixture, pecans, and cream cheese mixture in each pan. Refrigerate at least two days and up to three weeks. Serve surrounded by fresh apple slices, sprinkled with lemon juice to keep from turning brown. May be frozen up to six months. Also good with pears.

## Bread and Butter Pudding

Micah Silver

1/2 cup golden raisins	5 slices day old white bread
3 tbsp. butter or margarine, softened	2 cups milk
1/2 cup sugar	1 tsp. vanilla
3 eggs	

Soak raisins in one cup hot water for five minutes. Trim crust from bread, spread one side of each slice with butter, and cut slices in half. Place bread buttered side up in greased 8 inch square baking dish. Drain raisins, and sprinkle over bread. Heat milk and sugar until steaming. Remove from heat, stir in vanilla. In mixing bowl, beat eggs lightly, then gradually stir in hot milk. Pour mixture over bread. Bake uncovered for thirty minutes in 300° oven until golden brown or until knife inserted in center comes out clean. Serves 4.

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## Maple Chocolate Walnut Bars

Tonia Watkins

1 1/2 c. unsifted flour	2/3 c. sugar
1/2 t. salt	3/4 c. margarine or butter
2 eggs	1 (14 oz.) Eagle Brand
1 1/2 t. maple flavoring	condensed milk (not evaporated)
2 c. chopped walnuts	
1 c. semi-sweet chocolate chips	

Preheat oven to 350°. In large bowl, combine flour, sugar and salt; cut in margarine until crumbly. Stir in one beaten egg. Press evenly into 13x9 inch baking pan. Bake twenty-five minutes. Meanwhile, in medium bowl, beat Eagle Brand, remaining egg and flavoring, stir in walnuts. Sprinkle chips evenly over prepared crust. Top with walnut mixture; bake twenty minutes longer or until golden brown. Cool. Cut into bars.

## Walnut Pumpkin Pie

Tonia Watkins

1 (6 oz.) Keebler Ready Crust (graham cracker) pie crust	1 (15 oz.) can pumpkin
1 1/4 t. cinnamon	1 egg
1/2 t. each ginger, nutmeg, and salt	1 (14 oz.) can sweetened condensed milk (Eagle Brand)
2 Tbsp. cold butter or margarine	2 Tbsp. unsifted flour
	3/4 c. chopped walnuts
	1/4 c. firm packed brown sugar

Preheat oven to 425°. In large bowl, combine pumpkin, Eagle Brand, egg, 3/4 t. cinnamon, ginger, nutmeg, and salt; mix well. Turn into pie crust. Bake fifteen minutes. Meanwhile, in small bowl, combine sugar, flour and remaining 1/2 t. cinnamon, cut in margarine until crumbly. Stir in walnuts. Reduce oven temperature to 350°. Sprinkle with walnut mixture evenly over pie. Bake forty minutes, or when knife inserted comes out clean.

## German Sweet Chocolate Pie

Tonia Watkins

1 pkg. (4 oz.) Baker's German Sweet Chocolate	1/3 c. milk, divided
1 tub (8 oz.) Cool Whip	2 Tbsp. sugar
1 Keebler Graham Cracker Crust (6 oz.)	4 oz. cream cheese, softened

Microwave chocolate and 2 Tbsp. milk in large microwavable bowl on high for 1 1/2 to 2 minutes, or until chocolate is almost melted, stirring halfway through heating time. Stir until chocolate is completely melted. Beat in cream cheese, sugar and remaining milk until well blended. Stir in whipped topping until smooth. Spoon into crust. Freeze four hours or until firm. Let stand at room temperature for fifteen minutes or until pie cuts easily. 8 servings.

## Ambrosia Fruit Custard

Tonia Watkins

1 pkg. (4 serving size) sugar-free instant vanilla pudding	1 Tbsp. lemon juice
1 can (8 oz.) Dole pineapple tidbits, drained	1 t. grated lemon peel
	1/2 t. coconut or almond extract
	1 cup assorted sliced fruit, such as kiwi, strawberries and oranges

Make pudding according to directions. Stir in lemon juice, peel and extract. Reserve 1/4 cup for topping. Spoon remaining pudding in four bowls. Toss remaining ingredients. Spoon on top of pudding. Serves 4.

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## Friday Night Buffet

*The Friday Night Buffet was held once more at the home of Jennifer Bercier. Hostesses left to right: Norma Jo Pinch, Darilyn Canik, Jennifer, Mike Bercier, Susan Johnson, Bobbie Primeaux and host Bobby Pinch.*



## Jr., Teen and Deb Tea



*Other hostesses were Darilyn Canik, LeAnn Stewart, Debbie Joe Doxey, Tiny Murphy, Kim Murphy, Sethie Trosclair and Kathy Rowland. 1996 Jr. Fur Queen Bronwen LaLande.*



*Held at the home of Tom and Kathy Rowland. The two hosts were (left to right) Thomas Lee Trosclair and Ross Lowland.*

## Saturday Brunch



*Saturday Brunch was held again at the home of Greg and Wendy Wicke. Left to right: Hostesses Jendy Trahan, Elizabeth Brasseaux, Sheila Miller and Wendy.*

## Friday Tea



*At the home of Sterling and Della Vaughan. Left to right: Sarah Vaughan, Gaylin Richard, Merinda Morales, Debbie Rutherford, Della Vaughan and Mayola Wicke.*

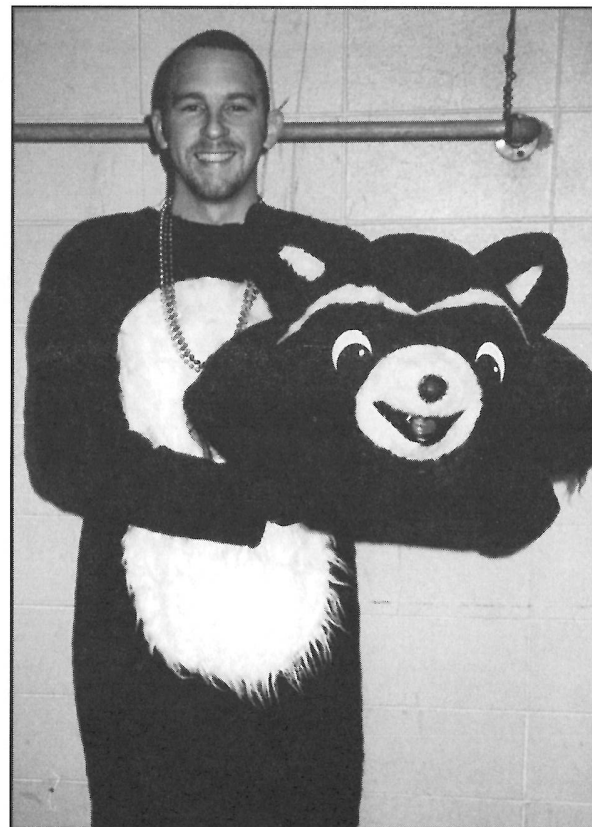


# Deb Teen and Jr. Miss Fur



Tea was held at the home of Kathy Rowland.

David Skidmore as "Sha-oui!"



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