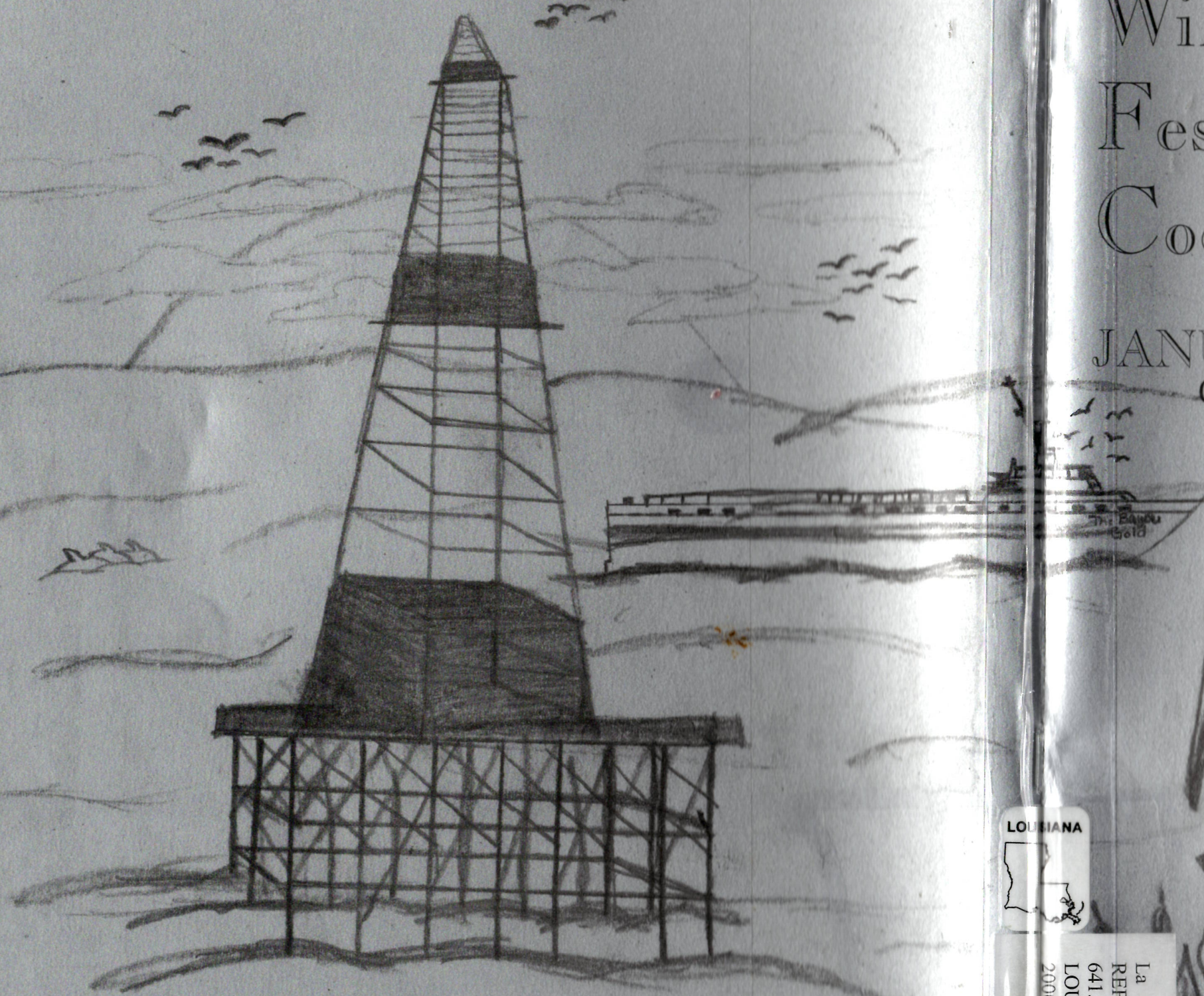


# LOUISIANA OIL



# Louisiana Fur & Wildlife Festival Cookbook

JANUARY 13-15, 2000  
CAMERON, LOUISIANA



*44th Annual Festival  
Hosted by  
Cameron Parish*



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Mandy with 1998 Miss Outdoors, Keri Jones, and the 1999 Miss Outdoors, Andrea Meekins.



1999 Miss Cameron Parish Royalty.



Mr. Jeffrey Boudreaux decides to just take the whole bread basket so he can have some extra snacks later.



The whole Maryland Gang in front of the oldest church in the United States.



Mandy with Smokey the Bear at the Maryland Outdoors Festival.



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# Officers and Superintendents

## 2000 Fur & Wildlife Festival

Clifton Hebert .....	President, Booth Coordinator
Peggy Benoit .....	Vice President
Sue Mhire .....	Secretary
Stephanie Rodrigue .....	Treasurer
Geneva Griffith .....	Vice President, Publicity and Photographer
Hadley Fontenot .....	President Emeritus
J.B. Jones, Jr. ....	President Emeritus
J.B. Blake, Jr. ....	President Emeritus
Hayes "Pete" Picou, Jr. ....	President Emeritus
Brenda and Jeffery Boudreaux .....	Hostesses, Maryland Group
Eddie Benoit .....	Vice President, Festival Results, Fairgrounds
Telesha Bertrand .....	Vice President, Little Miss and Mr. Pageant Coordinator
Dinah Billings and Linda Welch .....	Scrapbook
Brenda Boudreaux .....	Vice President, Friday Tea, Asst. Miss Cameron Parish Contest
Cameron Volunteer Fire Department .....	Town Decorations and Parade
Sharon Campbell and Agate Students .....	Stage Decorations
Angela Conner .....	Vice President, Miss Cameron Parish Pageant Coordinator
James Doxey .....	Retriever Dog Trials
Debbie Duhon and Lena LaFosse .....	Visiting Queens
Mike Johnson .....	Festival Grounds Technician
Cameron KC's .....	Friday and Saturday Dances
Cann King and Rosalie Nunez .....	Ticket Sales
Johnny LeBlanc .....	Parade, Fairgrounds
Vickie Little .....	Vice President, Jr. and Deb Fur Queen Pageant Coordinator
Court Mary Olive, Catholic Daughters, Creole .....	Poster Contest
Rosalie Perry .....	Vice President, Cookbook Advertising Coordinator
Norma Jo Pinch .....	Vice President, Cookbook Editor
Bobbie Primeaux .....	Vice President, Cookbook Editor
Roland Primeaux .....	Vice President, Ticket Sales
Vernon Primeaux .....	Vice President, Duck and Goose Calling Contest
Oscar Reyes, Sr. ....	Nutria and Muskrat Skinning Contest
Oscar Reyes, II .....	Vice President, Parade Coordinator
Freddie Richard, Jr. ....	Vice President, Parade Coordinator
Penelope Richard .....	Miss Cameron Pageant Coordinator
Nicky Rodrigue .....	Vice President, Computer Assistance
Stephanie Rogers .....	Vice President, Jr. Deb Fur Queen Pageant Coordinator
Kevin Savoie .....	Outdoor Events
Latt Soileau .....	Vice President, Festival Dances
Buck Stevenson .....	Vice President, Trap Shooting Contest
Carlton Styron .....	Archery Contest
Mayola Wicke .....	Vice President
Amanda Venable .....	Cover Artist



# A Message from the President

Dear Friends,

Welcome to the 44th Annual Louisiana Fur & Wildlife Festival. This year we salute the Shrimp Industry. As we approach the new millennium we all realize more than ever the importance of our natural resources.

The Shrimp Industry has always been a major part of our history in Cameron Parish. Our people have proven year after year, their determination to keep it a part of our heritage. Cameron parish has for many years ranked top in the seafood producing ports in the Country. We are proud to honor the men and women of the Shrimp Industry in our parish.

As the tradition of our festival continues I would like to personally thank the Community and Businesses that give of their time and resources year round to help this festival continue to grow and prosper into the new millennium.



I wish you and your family a happy, safe and fun-filled Louisiana Fur and Wildlife Festival weekend.

*Clifton Hebert*  
Clifton Hebert  
Festival President 1999-2000

GEORGE LEBOUF  
PRESIDENT

GEORGE HICKS  
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

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DISTRICT 2  
GEORGE HICKS

DISTRICT 3  
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DISTRICT 4  
DOUAINE CONNER

DISTRICT 5  
MALCOLM SAVOIE

DISTRICT 6  
GEORGE LEBOUF

November 5, 1999

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 to the Louisiana Fur & Wildlife Festival.

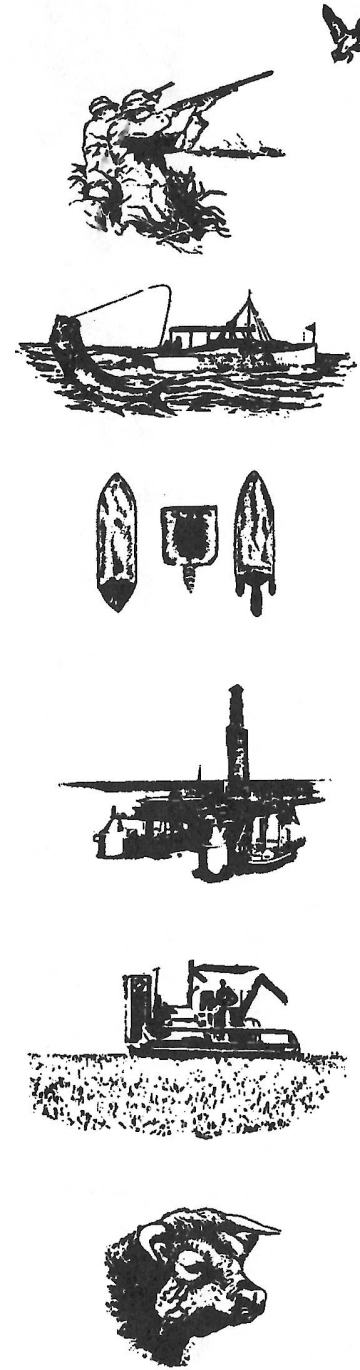
I wish to take this opportunity to commend each and everyone who had volunteered their time and worked so effortlessly to make the Louisiana Fur & Wildlife Festival the success it is today.

The Cameron Parish Police Jury is proud to be a part of this tremendous success and pledge our full and continued support of the Louisiana Fur & Wildlife Festival.

Sincerely yours,

*George LeBouef*  
George LeBouef, President  
CAMERON PARISH POLICE JURY

GL/sj





# 1999 Fur Queen Fur XXX

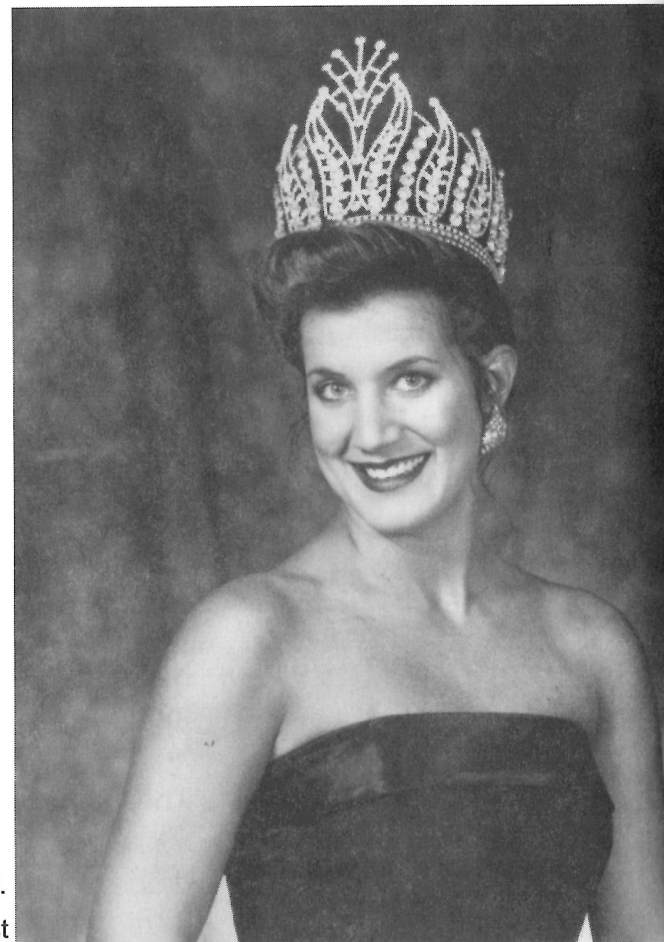
## Heather Michelle Sturlese

The night the lights went out in Cameron my childhood dream finally became a reality. I was crowned the Louisiana Fur and Wildlife Festival Queen XLIII and began my yearlong journey. As the official ambassador of the festival, I spent most of my weekends on the road from Buras for the Orange Festival to Morgan City for the Shrimp and Petroleum Festival and back home again for the Alligator Festival in Grand Chenier. Each weekend I was greeted with open arms and plenty of delicious cajun cuisine, but most importantly weekend sisters I will never forget. Although this year has been a short one, I have experienced a very successful one, filled with laughter, excitement, and the good old-fashioned fun that Louisiana is known for.

Traveling through our great state of Louisiana has afforded me the opportunity to learn more about the culture, customs, and traditions that make our state so unique among others in the world. I enjoyed combining the lessons in Louisiana heritage with my state wide publicity campaign for our upcoming festival. Each weekend I personally extended an invitation to the coldest festival with the warmest hearts and guaranteed them a un"fur"gettable time. Each time the words departed from my lips my heart filled with pride, for I knew I represented not only the Louisiana Fur and Wildlife Festival, but the Fur Industry in Louisiana, the preservation of beautiful wildlife, and the warm friendly people of Cameron Parish, who make this annual celebration so special. All of these reasons combined are what holding the title of Louisiana Fur and Wildlife Festival Queen is all about.

I would like to extend my appreciation to the Fur Festival board members, the wonderful people of Cameron, my family, and God for allowing me a wonderful year. My scrapbook may contain pictures and souvenirs of my year, but my memories will always be engraved in my heart. Thanks again for an un"fur"gettable year. I will always remain the Louisiana Fur and Wildlife Festival Queen XLIII.

Heather M. Sturlese.



# 1999 King Fur XXX

## Norman Francis McCall

Norman Francis McCall was born in Grand Chenier in 1924. His great-great grandfather, Millidge William McCall was one of the area's first settlers when he moved his family to Grand Chenier in 1837. Norman graduated from Grand Chenier High School in 1941 and attended LA Tech in Ruston for one year. In 1942, he enlisted in the US Navy and volunteered for submarine duty. He served on the USS Jack in the South Pacific and South China Sea until 1945.

Norman began his career in the oil industry as a captain for Pure Oil Company. In 1957, he was hired as port captain for La-Tex Marine, a subsidiary of Brown & Root, Inc. based in Cameron. In 1967, he formed Cameron Crew Boats, Inc. which owned and operated vessels in the offshore oil industry. In 1996, he merged his family owned companies with Seacor Marine and remains active in the industry as a manager of the McCall Boat Rentals office in Cameron.

As a pioneer in marine transportation serving in the oil industry, Norman has been instrumental in much of the

progress made in the size and capabilities of the vessels utilized in today's market. He built the first 4 engine 110' crew boat in 1970; the first 5 engine 145' crew boat in 1984; and the first 160' six engine vessel in 1989. He was also instrumental in the delivery of the first 185' six engine crew/utility vessel in 1998.

Norman actively participates in the US Sub Vets WWII and Offshore Marine Service Association. He serves on the Board of Election Supervisors for Cameron Parish and is a member of the LA Wildlife & Fisheries Commission, appointed first by Gov. Roemer and presently serving under Gov. Foster.



Norman is married to Joyce Colligan. They have three children; Alan, a practicing attorney in Lake Charles; Phyllis, married to William Johnston, Personnel Manager for McCall Boat Rentals, Inc.; Joseph, Supervisor of repair and new construction for McCall Boat Rentals; and nine grandchildren.



# 1999 Miss Cameron Parish

## Mandy Lee Broussard

Every young girl dreams of being a beauty queen, and every young girl that lives in the south western most corner of Louisiana dreams of becoming Miss Cameron Parish. One year ago, this Cajun girl's dream came true. Much to my surprise, I was crowned as the 1999 Miss Cameron Parish. Receiving this title also had much sentimental meaning to my dad, who works in the oil industry, which was the honored industry last year.

I have had a very memorable year; from squeezing eleven people with their week's luggage into a fifteen-passenger van to drive to Maryland, to getting lost in Erath, which is something only I could do. It's hard to believe that a year has already passed. It seems like just yesterday when that crown was placed on my head. I could have never done this without the help of many, many people; the three most important were God, my mom, and dad.

Many days have come and gone, and now is the time to pass it on. I will never forget my experiences this past year. I have been proud to represent the great parish of Cameron, and I hope that I have represented you all well. Thank you and farewell!

Sincerely,  
Mandy Lee Broussard



# 1999 Little Miss Cameron Parish

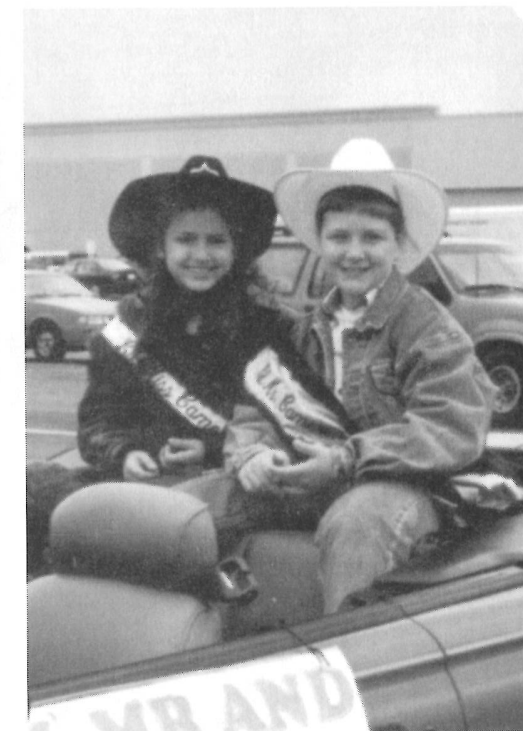
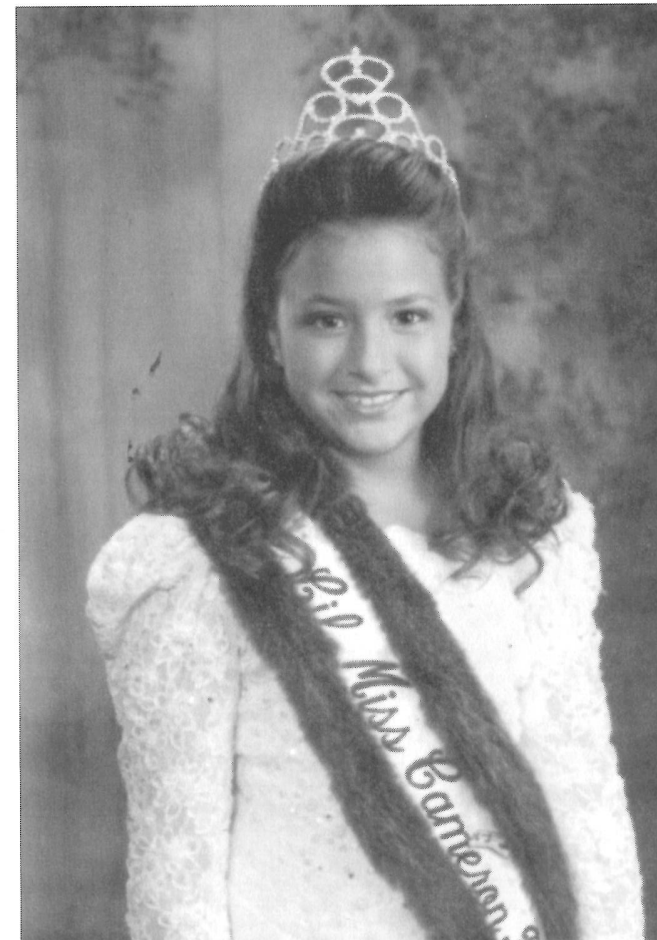
## Kami Danielle Savoie

The 1999 Little Miss Cameron Parish is Kami Danielle Savoie. Kami is the 10 year old daughter of Daniel and Lisa Savoie of Creole. She is a fourth grade Banner Roll student in Ms. Eva January's class at Cameron Elementary School, where she also participates in the talented art program. Kami is a Student Council representative, secretary of the 4-H Club, a cheerleader, and a Cameron Parish livestock exhibitor. She is a seven year member of the Cathy Kurth Dance Studio and is competitive in the sport of rodeo. Kami also actively participates in activities of Sacred Heart Church.

I was very honored to have the opportunity to represent all of Cameron Parish at fairs and festival throughout Louisiana, at the National Outdoor Show in Cambridge, Maryland, and in Washington, DC. It has been exciting and I learned new things and made new friends. Thank you to all of the people in Cameron Parish who gave me opportunities that I will always remember. And extra special thanks to my parents and grandparents who always

support me in everything I do... whether I'm running barrels in blue jeans or walking down a runway in pearls and lace. And, as I wish good luck to this year's winner...

I am for one last time proudly representing Cameron Parish,  
Kami Danielle Savoie  
Little Miss Cameorn Parish 1999





# 1999 Little Mister Cameron Parish

## Thomas Lee Trosclair

Bonjour, I am Thomas Lee Trosclair, the nine year old son of Roland and Sethie Trosclair of Cameron. I have four brothers, John Paul, Stevie, Benjie, and Joey.

I attend Cameron Elementary School, and was a member of Mrs. Vickie Robert's third grade class when I was crowned. I am presently in Ms. Eva January's fourth grade class.

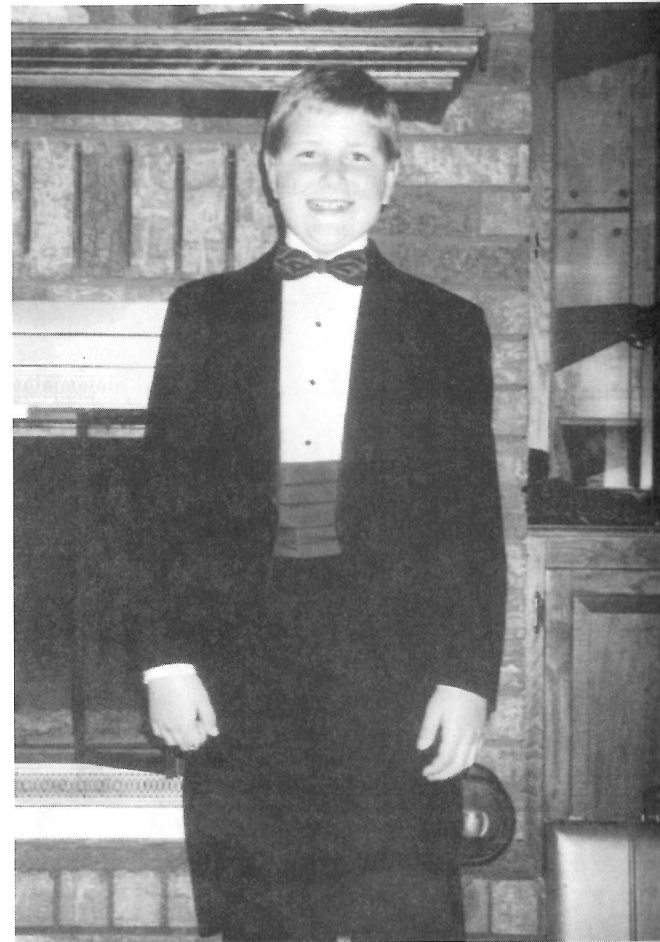
I enjoy hunting, fishing, football, wrestling, and softball. I am currently President of the Cameron Elementary 4-H Club, and a fourth grade representative of the Student Council. I am a Banner Roll student, and enjoy French and Reading.

During my reign as Little Mister Cameron Parish, I represented the parish in the Southwest District Livestock Parade and the Cambridge Maryland Outdoor Show.

I would like to thank everyone involved in making each Fur Festival a success. It was an honor to be chosen to represent Cameron Parish in 1999. Riding in the Fur Festival Parade was a memorable experience. Visiting Washington DC, the White House, Smithsonian Institute, and riding the subway were do educational. Representing Cameron Parish at the Outdoor Festival in Maryland was an honor I will always remember.

Cameron Parish, you are my home. I am proud to live here, and be a part of this wonderful place. Cameron is a dream come true for any young boy. No young boy would want to trade the hunting, fishing, beaches, and organized sports for the city life. This is truly a paradise that only a few have had the chance to experience. Who knows, maybe one day, I will follow in my dad's footsteps and be a Fur Festival King representing the Shrimp Industry.

Aurevoir!



# 1999 Jr. Fur Queen

## Terri Lynn Conner

It is hard to believe that it has already been a year since I was crowned Jr. Fur Festival Queen. It was definitely a dream come true. I will never forget how I felt that day my name was called and I would like to share with you a little about the impact this honor had had on me.

First, I have to thank God for giving me the faith, the strength and the persistence. It took four long, but grateful years, to get here. As I visited various festivals around the state, I learned so much about how to represent my title and I also learned that Cameron Parish has made an impression on others. I learned much about Louisiana culture and customs. Each time I said that I was Cameron Parish Jr. Fur Festival Queen, someone had something great to say about the festival and parish. They talk about how unique and fun-filled our festival is and they look forward to attending. My reply is that you cannot experience all of these qualities in just one weekend.

I would like to acknowledge the people who have helped in so many ways to make our Fur Festival so wonderful. They are the ones who make it so memorable. I am extremely proud to have been able to represent the absolute best parish and festival in our state. I felt pride sweep over me each time I announced my title. I was told repeatedly that I live in a place with the warmest people and the greatest hospitality and they wish to visit our festival. These experiences have taught me a few things about life and how to cherish every moment. I just wish everyone could have this experience as I did.



I want to thank my parents for allowing me their time, money and support because I know I would not be here without them. I also remember and thank my family and friends for their belief in me. Last but not least, I want to thank the Louisiana Fur and Wildlife Festival Association, my sponsors, and you the people of Cameron Parish for making my year a remarkable and memorable one. I will always remember how much fun you can have in a great place. I have learned new traditions and how much we really stick to our cultures and traditions. I felt that I left a little curiosity in the hearts of everyone I spoke with. I was quick to tell them that, no matter how much you hear or see, you will never know how unique we are until you let your hair down, take your shoes off and have a good time with the people who know how to have a good time. I feel that the most important thing I learned is that I am proud to say that I am from Cameron Parish. I only wish many others could have the feeling I get when I say that. God bless all of you!

For the last time, I extend a "Good Evening" to everyone. Join me every second weekend of January in Cameron, Louisiana to celebrate one of the most prestigious festivals in our state, where I FUR-mly promise you will have the WILD-est time. Proudly representing Cameron Parish, I am your 1999 Jr. Fur Queen, Terri Lynn Conner. Thank you!



# 1999 Teen Fur Queen

## Ashley Michelle Kelley

It has been a great honor for me to represent Cameron Parish as your 1999 Teen Fur Queen.

The Fur Festival weekend was filled with excitement for me, such as attending teas, brunches, pageants, the parade, also the Queen's Ball.

I have such great memories, for this is the third time since 1993 for me to represent the Fur & Wildlife Festival. My most memorable was attending the Outdoor Show in Cambridge, Maryland this year. I would like to thank the Maryland delegation for making us feel so welcome. I had a wonderful time.

Thanks Dad for the "cash" so Mom and I could take that trip to Maryland and Washington, DC. I love you.

This was a year I will never forget. So come on down to the Louisiana Fur and Wildlife Festival held annually every second weekend in January, where you're "Fur" sure to have a great time.

Sincerely,  
Ashley Michelle Kelley  
1999 Teen Fur Queen



# 1999 Deb Fur Queen

## Dixie Michelle Desonier



Hello and welcome back to the 1999-2000 Louisiana Fur Festival. I am Dixie Michelle Desonier and I was very honored to be crowned Deb Fur Queen last year.

My parents are Dean Desonier and Lori Theriot. I have one brother, Chad and one sister, Nandi. I would like to thank Mrs. Nelvia Murphy and Mrs. Lisa Savoie for taking me on their trip to Maryland to see the Outdoor Show in Cambridge. I really had a blast! Once again, I am very happy and honored to have represented you as the 1999 Deb Fur Queen.



# The Cameron Parish Oil Industry

The 43rd Louisiana Fur and Wildlife Festival salutes the Oil Industry. Major economic growth and development in our area can be attributed to this industry. The jobs provided by oil exploration, production and processing, the service companies that were established and expanded, and the tax revenue generated by the industry have contributed to the growth and prosperity of our parish.

In 1926, Pure Oil Company completed Cameron's first producing oil well in the Sweet Lake Field. Other locations soon followed: East Hackberry in 1927 and West Hackberry in 1928. By 1958, all areas of the parish were being affected by the hunt for oil and gas - Cameron Meadows, Big Lake, Creole, Little Chenier, Little Pecan, Grand Chenier, Lowery, Chenier Perdue, West Chalkey, Constance Bayou, and Calcasieu Lake. The resource was plentiful and easy to reach. Drilling needed to be only about 10 to 12 thousand feet. We were learning a new language. Words like roughneck, derrick, dry hole, barrels and oil pool became familiar terms. Lease, production, and royalty took on a new meaning, which was even more welcome and quickly accepted.



With oil and gas accounting for over half of our nation's energy source, the need for new fields was of prime importance. The shallow waters of the Gulf of Mexico offered a possibility. The limited expertise and technology of the 1930's land drilling was applied to the task of drilling off the coast of Cameron. With barges and wooden boats, a platform for drilling was constructed on wooden pilings at West Cameron Block 2, and the multi-billion dollar offshore oil industry was born. The first offshore oil well independent of a land connection was completed just east of the Cameron jetties.

This accomplishment was just the beginning. Just as the first wells in Sweet Lake and Hackberry brought prosperity with land leases, jobs, support for area business and increased property values, offshore drilling contributed even more. From the first well drilled in a few feet of water, new innovations and technology have made drilling and production possible in water depths of several thousand feet. From the wooden stationary platforms in Block "2," a new jack up drilling rig can operate in 48 ft. waves and 70 knot winds in 350 ft. water depth. The three level quarters have accommodations for 94 persons, a six-person hospital, a dual galley, dual dining rooms and recreational facilities. Floating drill ships over 700' in length are now drilling in water depths of 7000 ft.

From the first 45' wooden boat, one of the new vessels used to service offshore drilling and production is a 160' to 185' aluminum crew/utility vessel. It can carry in excess of 100 passengers in comfortable air conditioned quarters, and carry up to 350 long tons of cargo on the back deck. Supply boats and anchor handling boats up to 245' in length and featuring 14,000 HP are becoming common fixtures in the Gulf, towing and anchoring the large floating drilling rigs. These vessels feature Global Positioning Systems and Dynamic Positioning, which with the flick of a switch will hold the vessel in position for unloading cargo. This system uses computers to control the engines, rudders and bow thruster to hold a position monitored by satellite. This system can hold a position with only a few inches variation.

Many Cameron Parish residents have played a major role in the development of the oil industry and related service companies in Cameron Parish. John Paul and A.H. (Sono) Crain founded Crain Brothers, a construction company, which designed and build the first marsh buggy - an efficient piece of machinery used to move men and equipment in the marshy environment. It played a major role in seismic work and pipeline installation. Charles Buster Rogers founded Cameron Construction Company, an oil field service company which employed many Cameron Parish Residents in oil related activity. Cecil Roome & P.G. Williams, engineers employed by Pure Oil Company were instrumental in the drilling and production of the first wells off Cameron Parish. Harold Cooling founded Diesel Marine Service, the first diesel repair shop servicing offshore vessel equipment. Gulf Crews, Inc. founded by William Eakin, McCalls Boat Rentals, Inc. established by Norman McCall, Cameron Offshore Boats owned by Henry (T-Boy) McCall, are offshore boat companies based in Cameron and servicing the offshore oil industry.

The residents of Cameron Parish and the Board of the Louisiana Fur & Wildlife Festivals are proud to acknowledge and honor the Petroleum Industry as a major contributor to the growth and prosperity of our area.

# 1999 Festival Photos



King Fur XXX Mr. Norman F. McCall and his lovely wife Joyce.



1999 Little Mr. and Miss Cameron Parish with 1st Runners-Up (left to right): Kimily Bourriaque, Queen Kami Danielle Savoie, King Thomas Lee Trosclair, and Buddy Miller.



Jr. Fur Queen, Terri Conner, Teen Fur, Ashley Kelley, and Deb Fur Dixie Desonier.



1998 Miss Cameron Parish, Heather Sturlese, presenting a basket of Louisiana goodies to Miss Outdoors 1998 Keri Jones.





# 1999 Festival Photos



Group talent winners, assistant Jennifer Duhon and Magician Beau Duhon, mystifying the audience with their magic tricks.



1998 Little Miss Cameron Parish Katelyn Reina crowning 1999 Little Miss Cameron Parish, Kami Savoie.



1998 Miss Cameron Parish, Heather Sturlese crowns new Miss Cameron Mandy Broussard.



1999 Cameron Parish royalty, Queen Mandy, Fur King Mr. Norman McCall, Miss Cameron Parish contestants, Brownen LaLande, Amy Racca, Sara Vaughan, and Little Mr. and Miss.

# 1999 Festival Photos



1999 Fur Festival delegation enjoys Maryland hospitality in the home of Dr. and Mrs. Thomas A. Flowers



Dana Gauthier, Vice President, Saturday Fur Queen Pageant Coordinator and Angela Conner, Vice President, Miss Cameron Parish Coordinator "get the feel of fur" presented by the Louisiana Fur Council to the queens.



Mandy Broussard, Miss Cameron Parish, is presented a beautiful 3/4 length fur coat.



Our lights out entertainment included Tom Hess using his expertise to bag 1st place in the Duck Calling Contest at the Saturday Night program



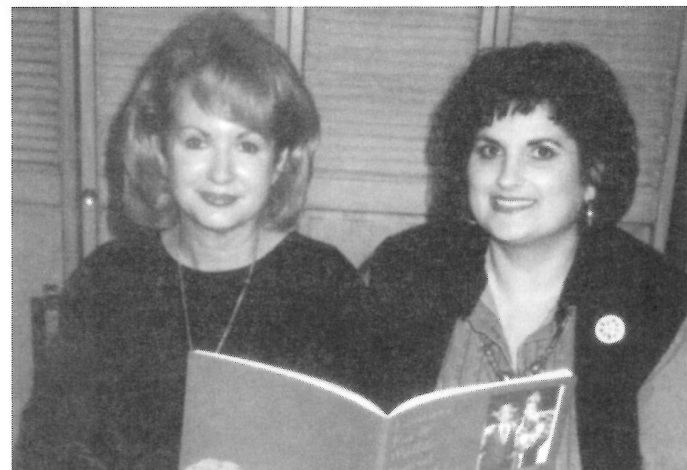
# 1999 Festival Photos



Thursday Night Contestants and newly crowned winners.



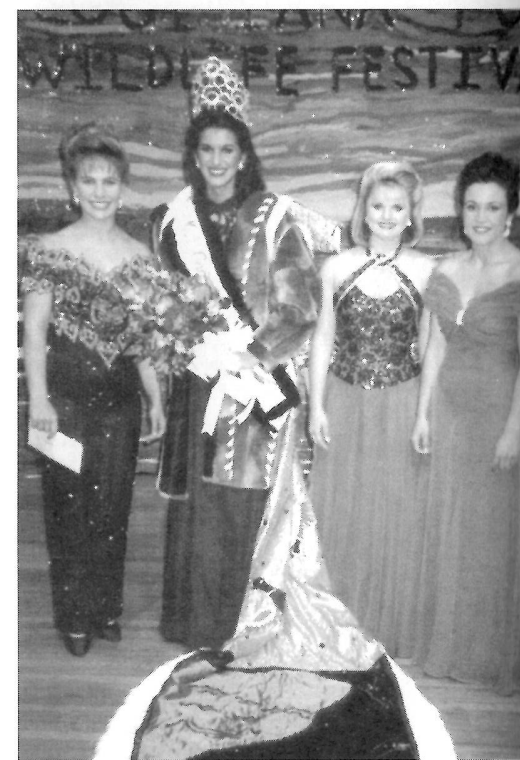
Archery contestant takes careful aim before releasing his arrow.



Cookbook editors Bobbie Primeaux and Norma Jo Pinch examine another successful cookbook.



Newly crowned, Queen Kami and King Thomas being introduced at the Saturday Night festivities.



1999 Miss Cameron Parish, Mandy Broussard with her fellow contestants: 1st runner-up Bronwen LaLande, Sarah Vaughan, and Amy Racca

# 1999 Festival Photos



Heather stops for one last pose as 1998 Miss Cameron Parish.



Cameron Parish 4-H Junior Leaders, Joshua Dupuie, Mica Silver, and Dusty Prejean entertain the audience with some down home Southern humor.



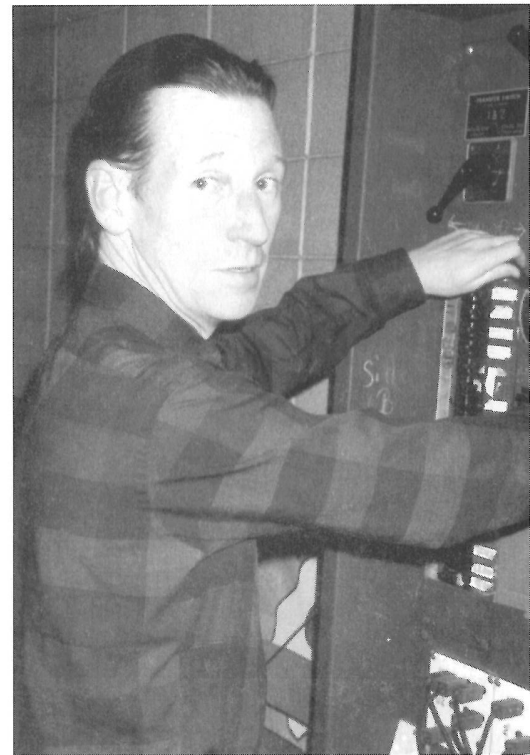
Newly elected President Clifton Hebert and his beautiful wife Carol take time out for a snapshot.



1999 Royalty and visiting Queens at the Friday night program.



# 1999 Festival Photos



Back stage coordinator Kevin Driscoll says, "Lights, camera, action!"



Ready...Aim...Fire...



1998 Miss Cameron Parish Heather Sturlese crowns new queen Mandy Broussard.

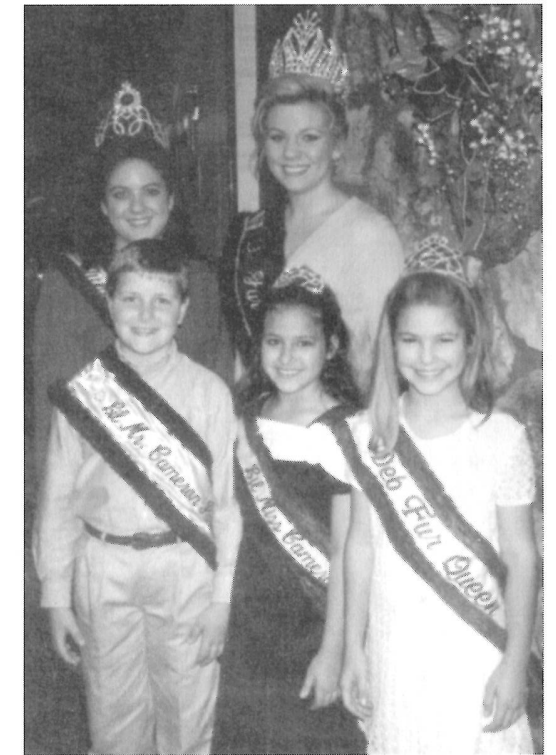


1998 Fur Queen Sumer Parker makes her final walk.

# 1999 Festival Photos



Ms. Summer Parker crowns 1999 Fur Queen Heather Sturlese as King Fur XXX Norman McCall looks on.



1998 Fur Queen Summer Parker takes time out to pose with Cameron Parish Royalty Teen Miss Terri Conner, Little Mr. Thomas Lee Trosclair, Little Miss Kami Savoie, and Deb Fur Miss Dixie Desonier



Saturday Night Master of Ceremonies, Randy Roach and Fur Queen Pageant Coordinator Dana Gauthier pause for a quick snapshot.



1999 Fur Queen Heather Sturlese with all the contestants.



# 1999 Festival Photos



"Can you hear me?" Bertie asks.



'99 Fur Festival Queen Heather Sturlese and her court.



Fur Festival Past Presidents: Hadley Fontenot, J.B. Jones, Pete Picou, and Braxton Blake.

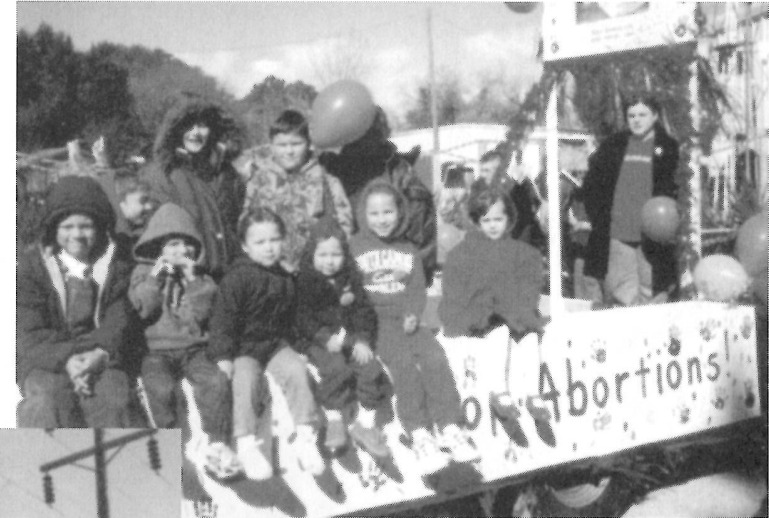


KYKZ Chicken entertains at the Fur Festival Fair Grounds.



Royalty on Parade Float

# 1999 Festival Photos



Another entry floating along the parade route.



Cameron royalty perched on their throne with all eyes upon them.



Fur Festival contestants and Royalty enjoy a photo take at the home of Tammy Conner.



South Cameron Elementary pays tribute to the many industries of Cameron Parish.



# 1999 Festival Photos



Mr. Randy Roach interviews Miss Outdoors Keri Jones.



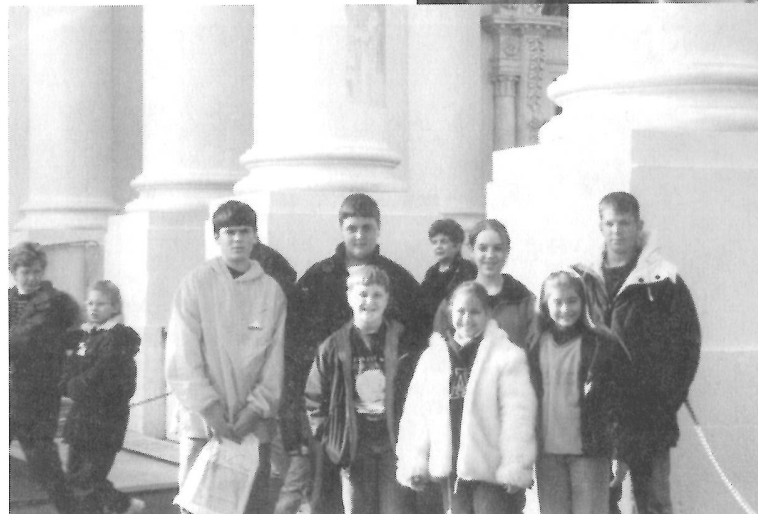
Cameron queens Ashley, Dixie and Kami happily take a picture with Maryland Contestant escort. He was a "babe."



Cameron Parish School Board members throwing trinkets during the parade.



Cajun friends -- Ashley and Thomas in Maryland.



Cameron Parish delegation visits the White House. "Hey, is that the President?" Nick Pinch and Nick Boudreaux ask.

# 1999 Festival Photos



Little Mr. Cameron feels like he's "King of the World" surrounded by Cameron Queens Samantha Mallet, Terri Conner, Ashley Kelley, Kami Savoie, Misty Mallet, and Dixie Desonier.



Thomas Lee is fixing his sights on another pigeon (clay that is!).



South Cameron Elementary represented in the Fur Festival Parade.



Chance Doxey "calling the ducks" -- Ducks, "Sorry, we're not in right now."



Miss Cameron Parish, Mandy Broussard displays Cameron Talent at the Maryland Outdoor Show.



Clifton Hebert presents Heather Sturlese, newly crowned Fur Queen an honorary key to Cameron.



# 1999 Festival Events Winners

## Event: Parade Floats

### Junior Division:

1ST PLACE: South Cameron 4-H  
2ND PLACE: Grand Chenier Elementary 4-H

### Senior Division:

1ST PLACE: Baseball Champs (Marlins)  
2ND PLACE: Coastal Steel Services  
3RD PLACE: 3-D Seismic

### Commercial Division:

1ST PLACE: Johnson Bayou Fire Dept.  
2ND PLACE: Omega Protein

### Ed Swindell Memorial Award:

South Cameron 4-H

### Most Outstanding Band:

Rayne High School

Special thanks to the following for their support in the parade: *Hybernia Bank, C.S.B. (Cameron State Bank), Tiger Tank Rental, Tri-Con Environmental, Southern Tank Specialist, C.E.O. (Coastal Environmental Operations), Mike Bercier, Cameron Communications, LA Radio and Communications, Johnson Bayou Fire Dept., and Omega Protein.*

Special thanks to Robin Authement and the students of Rayne High School Band for their participation in the parade.

## Event: Parish Archery

### Youth Division:

1ST PLACE: Barton Vidrine  
2ND PLACE: Matt Coy Miller

### Junior Division:

1ST PLACE: Cody Styron

### Senior Division:

1ST PLACE: Carlton Styron  
2ND PLACE: Erich Burleigh  
3RD PLACE: David Willis

## State Archery

### Youth Division:

1ST PLACE: Matt Miller  
2ND PLACE: Bart Vidrine

## Event: State Skeet Shooting

### Sr. Men:

1ST PLACE: Jr. Venable  
2ND PLACE: Mike Abraham  
3RD PLACE: Jamie Carol

### Sr. Women:

1ST PLACE: Dee Dee Nunez  
2ND PLACE: Lana Boudreaux  
3RD PLACE: Amy Racca

### Jr. Men:

1ST PLACE: Blake Mudd

2ND PLACE: J.R. Boudreaux  
3RD PLACE: David Nunez

### Sub Jr. Boys:

1ST PLACE: Kaleb Trahan  
2ND PLACE: Cody Benton  
3RD PLACE: Coty Stephenson

### Sub Jr. Girls:

1ST PLACE: Christina Boudreaux

## Event: Parish Skeet Shooting Finals

### Sr. Men:

1ST PLACE: Ronnie Gaille Nunez  
2ND PLACE: Jr. Venable  
3RD PLACE: Rusty Byler

### Sr. Women:

1ST PLACE: Darlene Kelley  
2ND PLACE: Lana Boudreaux  
3RD PLACE: Diane Oliver

### Jr. Men:

1ST PLACE: Brett Baccigalopi  
2ND PLACE: David Nunez  
3RD PLACE: J.R. Boudreaux

### Sub Jr. Boys:

1ST PLACE: Jake Boudreaux  
2ND PLACE: Kaleb Trahan  
3RD PLACE: Justin Payne

### Sub Jr. Girls:

1ST PLACE: Christina Boudreaux  
2ND PLACE: Melissa Nunez

## Event: Nutria Skinning

### Men's:

1ST PLACE: Ben Welch  
2ND PLACE: Greg Comeaux

### Women's:

1ST PLACE: Linda Dahlen  
2ND PLACE: Diane Oliver  
3RD PLACE: Rachel Dahlen

### Senior Youth:

1ST PLACE: Bronwen LaLande

### Junior Youth:

1ST PLACE: Jacob Dahlen

## Event: Muskrat Skinning

### Men's:

1ST PLACE: Ben Welch  
2ND PLACE: Greg Comeaux

### Women's:

1ST PLACE: Linda Dahlen  
2ND PLACE: Rachel Dahlen

### Senior Youth:

1ST PLACE: Bronwen LaLande

## Event: Oyster Shucking

### Men's:

1ST PLACE: Scott Primeaux

2ND PLACE: Oren DeBarge

### Women's:

1ST PLACE: Beana Meaux  
2ND PLACE: Linda Dahlen  
3RD PLACE: Brenda Conner

## Event: Duck Calling

### Senior:

1ST PLACE: Tom Hess  
2ND PLACE: Huey Mhire  
3RD PLACE: Cory Roy

### Intermediate:

1ST PLACE: Chance Doxey  
2ND PLACE: Cody Vidrine

### Jr.:

1ST PLACE: Cody Richard  
2ND PLACE: Hunter Sturlese  
3RD PLACE: Adam Sturlese

## SNOW GOOSE:

### Senior:

1ST PLACE: Ricky Canik  
2ND PLACE: Randall Hebert  
3RD PLACE: David Authement

### Jr.:

1ST PLACE: Cody Richard  
2ND PLACE: Justin Payne  
3RD PLACE: Hunter Canik

## SPECKLEBELLY GOOSE:

### Senior:

1ST PLACE: David Authement  
2ND PLACE: Ricky Canik  
3RD PLACE: Tommy Talbot

### Intermediate:

1ST PLACE: Cody Vidrine  
2ND PLACE: Chance Doxey

### Jr.:

1ST PLACE: Justin Payne  
2ND PLACE: Cody Richard  
3RD PLACE: Blake Payne

## Event: Trap Setting

### Senior:

1ST PLACE: Ben Welch  
2ND PLACE: Michael Dowd

### Senior Youth:

1ST PLACE: Rebecca Dowd  
2ND PLACE: Bronwen LaLande

### Junior Youth:

1ST PLACE: Jacob Dahlen  
2ND PLACE: Michael Dowd  
3RD PLACE: Michelle Dowd

### Women:

1ST PLACE: Diane Oliver  
2ND PLACE: Rachel Dahlen  
3RD PLACE: Linda Dahlen

# Past Royalty

## Miss Cameron Parish

1956 Meredith Giles .....Cameron  
1957 Nancy Precht .....Sweetlake  
1958 Hurricane  
1959 Marilyn Billings .....Cameron  
1960 Barbara Lane Dugas .....Sweetlake  
1961 Debbie LaBove .....Sweetlake  
1962 Beverly Sue Rutherford .....Creole  
1963 Pam Riggs .....Hackberry  
1964 Judy Hebert .....Cameron  
1965 Elaine Broussard .....Cameron  
1966 Susan Kornegay .....Cameron  
1967 Charlene LaBove .....Creole  
1968 Diane Warren .....Cameron  
1969 Sherry Cheramie .....Cameron  
Debbie Jones .....Cameron  
Catherine Lowery .....Hackberry  
1970 Cherie Griffith .....Creole  
1971 Gail Riggs .....Hackberry  
1972 Peggy Kelley .....Cameron  
1973 Debbie Precht .....Sweet Lake  
1974 Susan Baccigalopi .....Creole  
1975 Susan Woodgett .....Cameron  
1976 Vickie Nunez .....Grand Chenier  
1977 Nancy Clair Nunez .....Grand Chenier  
1978 Joni Gray .....Hackberry  
1979 Mary McCall .....Grand Chenier  
1980 Laura Hicks .....Hackberry  
1981 Yvonne Savoie .....Grand Lake  
1982 April Leger .....Hackberry  
1983 Winona Wigley .....Cameron  
1984 Selika Miller .....Creole  
1985 Stacy Mudd .....Cameron  
1986 Delisa Conner .....Creole  
1987 Dena Rutherford .....Creole  
1988 Katheryn Wilkerson .....Creole  
1989 Jennifer Rhonda Perry .....Grand Chenier  
1990 Dayna Willis .....Cameron  
1991 Renee LaLande .....Cameron  
1992 Brandi Soileau .....Creole  
1993 Tricia Trahan .....Creole  
1994 Adrienne Picou .....Grand Chenier  
1995 Jennifer Broadus .....Grand Chenier  
1996 Adenise Michelle Trosclair .....Grand Chenier  
1997 Melissa Trahan .....Johnson Bayou  
1998 Heather Sturlese .....Grand Chenier  
1999 Mandy Broussard .....Grand Lake

## LA Fur & Wildlife Queen

1956 Vida Brown .....Vermilion  
1957 Nancy Precht .....Cameron  
1958 Hurricane  
1959 Peggy Seago .....Iberia  
1960 June Robicheaux .....St. Mary  
1961 Debbie LaBove .....Cameron  
1962 Pat O'Neil .....Vermilion  
1963 Susan Beinvenue .....Terrebonne  
1964 Gail Broussard .....Iberia  
1965 Susan Arcement .....Vermilion  
1966 Schere Saia .....Terrebonne  
1967 Linda Trappey .....Iberia  
1968 Nancy Jordon .....Plaquemine  
1969 Jane Weilbacher .....St. Charles  
1970 Doylene Lasiter .....St. Mary  
1971 Cheri Griffith .....Cameron  
1972 Gail Riggs .....Cameron  
1973 Gwendolyn Phelps .....LaFourche  
1974 Ann Guillot .....St. John  
1975 Alexis Alexander .....Jefferson  
1976 Susan Woodgett .....Cameron  
1977 Jenny Sue Bird .....St. Charles  
1978 Sharon Laney .....St. Charles  
1979 Joni Gray .....Cameron  
1980 Cindy Rice .....St. John  
1981 Donna Harmon .....Calcasieu  
1982 Yvonne Savoie .....Cameron  
1983 Andrie Bergeron .....Terrebonne  
1984 Elizabeth Primm .....Terrebonne  
1985 Selika Miller .....Cameron  
1986 Kelly Foster .....Calcasieu  
1987 Lisa Roberts .....Iberia  
1988 Karen Engeron .....Terrebonne  
1989 Michelle Morris .....LaFourche  
1990 Lisa Rousse .....Terrebonne  
1991 Sonya Landry .....Iberia  
1992 Kelly Becnel .....St. John  
1993 Belinda Denise Clemons .....St. Tammany  
1994 Erika Schwartz .....St. Tammany  
1995 Adrienne Picou .....Cameron  
1996 Marie Des Ormeaux .....Vermilion  
1997 Alison Hotard .....St. John  
1998 Summer Parker .....Jeff Davis  
1999 Heather Sturlese .....Cameron



# Letter from the Editor

The time has come again to welcome you to the Louisiana Fur and Wildlife Festival! We are now finishing one era, the 20th century, and approaching a new one. With the new millennium here, the Louisiana Fur and Wildlife Festival wants to personally invite everyone to this years festivities. Invite new friends and relatives to come and join in all the fun and outside activities that make our festival unique to all others. Yes, the year 2000 is here and we are proud to be a part of all the excitement.

This year we are honoring the Shrimping Industry. This industry is just one of the many industries of Cameron that has survived the test of times. Our forefathers recognized this industry, not only as income, but as a great food. Generations of families have followed the footsteps of their fathers and grandfathers before them to keep this heritage going. There has been new rules and regulations which have caused some shrimpers to question whether or not this industry can still be a profitable one. With the help of focused businessmen, shrimpers, and politicians, some progress has been made to help the local shrimpers remain in business.

This cookbook contains more recipes and pictures. We are constantly trying to improve our cookbook. I hope that you continue to send recipes, so that we can better serve you with a great book. Special thanks to all the people who sent in recipes, helped with photos, and took part in making the book.

On January 13, 14 and 15, of 2000, I want to welcome you to the Louisiana Fur and Wildlife Festival. We are happy to have you and look forward to visiting with you this year.

Thanks for your continuing support of the Louisiana Fur and Wildlife Festival Cookbook.

*Norma Jo*  
Norma Jo Pinch  
Editor

Bobbie Primeaux  
Co-Editor



# 2000

## Louisiana Fur & Wildlife Festival

# PARADE SPONSORS

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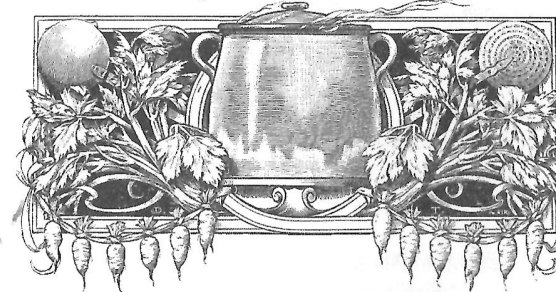
Beaumont, Texas 77705

**(409) 842-1174**

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

# Opening Act

## APPETIZERS, SOUPS, SALADS



### Veggie Rice Salad

*Mrs. Howard Cormier*

- |  |                              |
|--|------------------------------|
| 1 cup cooked rice                          | 1/4 cup shredded carrot      |
| 1/4 cup diced celery                       | 1/4 cup diced green pepper   |
| 1 jar (2 oz.) diced pimientos,<br>drained  | 1 green onion, thinly sliced |
| 2 tablespoons cider or red wine<br>vinegar | 2 tablespoons vegetable oil  |
|  | 1/2 teaspoon sugar           |
|  | Salt and pepper to taste     |

In a bowl, combine the first six ingredients. In a jar with a tight-fitting lid, combine oil, vinegar, sugar, salt and pepper; shake well. Pour over salad and toss. Chill until serving. Yield: 2 servings.

### Chicken Caesar Salad

*Mrs. Howard Cormier*

- |  |                                    |
|--|------------------------------------|
| 2 boneless skinless chicken breast<br>halves (1/2 pound) | 2 teaspoons olive or vegetable oil |
| 1/8 teaspoon dried oregano                               | 1/8 teaspoon dried basil           |
| 1/4 teaspoon pepper                                      | 1/4 teaspoon garlic salt, optional |
| 4 cups torn romaine                                      | 1/4 teaspoon paprika               |
| Caesar salad dressing                                    | 1 small tomato, thinly sliced      |
|  | Caesar salad croutons, optional    |

Brush chicken with oil. Combine basil, oregano, garlic salt if desired, pepper and paprika; sprinkle over chicken. Grill, uncovered, over medium-low heat for 12-15 minutes or until juices run clear, turning several times. Arrange romaine and tomato on plates. Cut chicken into strips; place on top. Drizzle with dressing. Sprinkle with croutons if desired. Yield: 2 servings. Nutritional Analysis: One serving (prepared without garlic salt and croutons and with 2 tablespoons fat-free salad dressing) equals 219 calories, 467 mg. sodium, 73 mg cholesterol, 6 mg carbohydrate, 29 gm protein, 8 gm fat. Diabetic Exchanges: 3 1/2 very lean meat, 1 vegetable, 1 fat.

### Sweet & Sour Green Bean Salad

*Mrs. Howard Cormier*

- |   |                            |
|---|----------------------------|
| 8 stalks celery, chopped                    | Dressing:                  |
| 2 med. onions, chopped                      | 1 1/2 cups sugar           |
| 1/4 cup bell pepper, chopped                | 1/2 cup salad oil          |
| 2 cans (16 oz.) French style<br>green beans | 1/4 cup vinegar            |
| 1 can (16 oz.) English peas                 | 1 tbsp. water              |
| 2 oz. jar pimento, chopped                  | 1 tsp. salt (more or less) |

Mix first six ingredients. Mix dressing and pour over other ingredients. Toss lightly. Cover and refrigerate overnight. Drain before serving. (Refrigerate leftovers, will keep for a week).

### Louisiana Cracker Salad

*Roberta Rogers*

- |                                    |                                |
|------------------------------------|--------------------------------|
| 1 sleeve saltine crackers, crushed | 1 large tomato, firmly chopped |
| 3 green onions, finely chopped     | 1 1/2 cups mayonnaise          |
| 1 hard boiled egg, finely chopped  |                                |

Mix all ingredients and serve immediately.

### Christmas Salad

*Mrs. Howard Cormier*

- |                               |                       |
|-------------------------------|-----------------------|
| 15 oz. can Lesueur sweet peas | 1 cup bell peppers    |
| 11 oz. can shoepeg corn       | 1/3 cup vegetable oil |
| 4 oz. jar pimentos            | 1/3 cup white vinegar |
| 1 cup celery                  | 1/4 sugar             |
| 1 cup green onions            | Dash of salt          |

Mix oil, sugar and vinegar. Boil until sugar is dissolved and cool. Drain peas, corn, pimentos and mix together in bowl. Add green onions, celery and bell peppers into vegetable mixture and mix well. Stir vegetables into sugar, vinegar and oil mixture that has been cooled. Mixture should set 2 to 4 hours before serving.

### Tangy Fruit Salad

*Barbara LaBove*

- |   |  |
|---|--|
| 1 large can fruit cocktail, drained                       | 3 tbsp. Tang                                 |
| 2 or 3 bananas, sliced                                    | 1 box instant pudding mix, French<br>Vanilla |
| 1 large can pineapple tidbits,<br>drained (reserve juice) |  |

Mix Tang with 2 box instant vanilla mix. Dissolve in pineapple juice. Pour over fruits and mix well. Other fruits can be used as desired (peaches, strawberries, grapes, etc.).

### Broccoli Salad

*Sethie Troclair*

- |   |                                       |
|---|---------------------------------------|
| 4 c. raw broccoli, chopped<br>(2 bunches) | 8 slices crumbled bacon (fried crisp) |
| 1 medium red onion, chopped,<br>crumbled) | 3/4 c. mayonnaise                     |
| 3 T. vinegar                              | 1/4 c. sugar                          |
|   | 1 c. grated cheddar cheese            |

In large bowl, mix broccoli, bacon, cheese. In another bowl, pour vinegar over onion and let set a few minutes before adding to mixture. Add mayonnaise and sugar to everything and mix well.

### Cranberry Salad

*Diana LeBlanc*

- |  |                             |
|--|-----------------------------|
| 3 oz. raspberry jello (or cranberry/<br>raspberry) | 1 1/2 cup hot water         |
| 1 small can crushed pineapple                      | 3 oz. cream cheese          |
| 1/2 cup chopped pecans                             | A can whole cranberry sauce |

Dissolve jello in 1 1/2 cups boiling water. Mix cream cheese with juice from pineapple. Add to jello mixture. Refrigerate. When jello starts to gel, add drained pineapple, cranberry sauce, and pecans.

### Corn Salad

*Kami Danielle Savoie  
1999 Little Miss Cameron Parish*

- |   |                  |
|---|------------------|
| 4 cans chopped corn (drained)                         | 1 bag radishes   |
| 2 cucumbers   | 2 purple onions  |
| Put radishes, cucumbers and onions in food processor) |                  |
| 1 large bottle Catalina dressing                      | Tony's seasoning |

Mix well. Refrigerate. Serve cold.



## APPETIZERS, SOUPS, SALADS

### Spaghetti Salad

Shirley Murphy

1/2 lb. angel hair spaghetti, cooked and drained  
1 onion chopped  
1 cucumber, chopped  
Grated parmesan cheese, optional

1 large bottle zesty Italian dressing  
Seasoning to taste  
1 large tomato, chopped  
1 bell pepper, chopped

Mix all together and refrigerate. When ready to serve, sprinkle grated parmesan cheese.

### Yum Yum Salad

Vivian Murphy

2 cups crushed pineapple  
1 cup sugar  
1 cup grated cheese

1 tsp. lemon juice  
1 package Knox gelatin  
1 pt. Cool Whip

Cook pineapple, lemon juice and sugar until sugar dissolves. Add gelatin and stir until dissolved. When cool, add cheese and Cool Whip. Chill until ready to serve.

### Shrimp Rotelli Salad

Louise Poirier

2 cups shrimp  
1/2 teaspoon Tony's seasoning  
1 teaspoon onion salt  
3 medium carrots, chopped  
1 can kernel corn  
1 cup Italian dressing

2 tablespoons butter  
1 teaspoon minced garlic  
10 oz. Rotelli pasta package  
1/2 onion, finely chopped  
1 cup Miracle Whip  
1 1/2 teaspoons Creole Mustard

Season to taste with Tony's, black pepper and garlic salt

Sauté shrimp in butter with black pepper, Tony's, onion salt, and garlic salt. Boil pasta and carrots together (follow directions on package). Add corn and shrimp to prepared pasta and carrots. In a separate dish, combine Miracle Whip, Italian dressing, Creole Mustard and onion. Add dressing to pasta and vegetables. Season to liking with black pepper, garlic salt, onion salt and Tony's.

### Strawberry & Pretzel Salad

Margaret Shove

Crust:  
2 c. crushed pretzels  
4 tbsp. sugar  
3/4 c. margarine, melted

Layer 3:  
1-6 oz. strawberry jello  
20 oz. frozen strawberries  
2 c. boiling water

Layer 2:  
1-8 oz. cream cheese  
1-8 oz. Cool Whip  
1 c. sugar  
1 tsp. vanilla

Layer 1:  
Mix pretzels, 4 tsp. sugar, and margarine. Press in 9x13 inch pan. Bake at 375° oven for 8 minutes. Cool completely.

Layer 2:  
Mix cream cheese, vanilla and sugar. Fold in Cool Whip. Spread over crust.

Layer 3:  
Mix water and jello. Add frozen strawberries. Mix well. Let stand in refrigerator until thickened. Pour over layer 2 and return to refrigerator. Slice into squares to serve.

### Granny's Apple Salad

Lori Beth Shove

3 large or 4 medium delicious apples  
1/2 c. raisins  
1/2 c. chopped pecans  
2 stalks celery, chopped  
1 c. purple grapes

Dressing:  
1/2 c. Hellmann's mayonnaise  
1/2 c. sour cream  
3 tbsp. sugar  
1/2 tsp. salt

Make dressing of dressing ingredients. Set aside. Toss together salad ingredients. Mix together with dressing ingredients.

### Chicken Taco Salad

Julie Trahan

4-4 oz. chicken breast  
1 tbsp. Tex-Mex Spice  
1 c. chopped mango  
1/2 c. chopped bell pepper  
1/2 c. chopped red pepper  
1/2 c. chopped jicama  
1 tbsp. chopped cilantro  
6 c. torn lettuce  
4 taco shell bowls  
Sour cream, optional  
Cherry tomatoes, optional

Tex-Mex Spice:  
3 tbsp. chili powder  
2 tbsp. ground cumin  
1 tbsp. black pepper  
1 tbsp. salt  
1 tbsp. garlic powder  
1 tsp. red pepper  
Southwest dressing  
1 tbsp. Tex-Mex spice  
2 tbsp. lime juice  
1 tbsp. vegetable oil  
2 tbsp. water  
1 tsp. sugar

Mix ingredients for Tex-Mex Spice. Cut chicken breasts into strips. Toss chicken with 1 tbsp. Tex-Mex spice. Chill eight hours or overnight. Cook chicken in non stick skillet sprayed with cooking spray. Chill when done. Toss together mango, peppers, jicama, cilantro, chicken, and southwest dressing. Place torn lettuce in taco shells. Divide chicken mixture in flour and place on top of lettuce. Garnish with cherry tomatoes or sour cream if desired. Serves four.

### Blueberry Congealed Salad

Margaret Shove

1-6 oz. grape or blueberry jello  
1 can blueberry pie filling  
1 large can crushed pineapple  
1/2 c. chopped nuts, optional

Topping:  
1-8 oz. cream cheese  
1-8 oz. sour cream  
1 tsp. vanilla  
1/2 c. sugar

Mix jello with 2 cups hot water. Add canned pie filling and pineapple. Let gel; then beat together. Put in bowl and top with the following topping.

Topping: Beat cream cheese, add remaining ingredients, and continue beating. Place this over blueberry mixture and place in refrigerator to gel. Sprinkle nuts over top. Serve cold.

### Tangy Fruit Cole Slaw

Laura Cormier

1 medium cabbage, shredded  
(about 2 pounds)  
1-11 oz. can mandarin oranges,  
drained  
1 green bell pepper, diced  
1/3 cup sugar  
2 tablespoons milk

1 small red cabbage, shredded  
(about 1 pound)  
1 Macintosh apple, cut into bite size  
pieces  
1 1/2 cups mayonnaise  
2 tablespoons white wine vinegar

Combine first 5 ingredients in a large bowl; toss well. Combine mayonnaise and remaining ingredients, stirring until smooth. Pour dressing over cabbage mixture; toss well. Cover and chill. Yield: 20 servings.

### Champagne Salad

Sethie Troclair

2-8 oz. pkgs. Cream Cheese  
1-10 oz. pkg. frozen strawberries  
1-20 oz. can crushed pineapple  
1 large container Cool Whip

3/4 cup sugar  
2-3 sliced bananas  
1/2 cup chopped pecans

Blend Cream Cheese and sugar. Set aside. Drain strawberries. Mix bananas, berries, pineapples, and pecans. Add cheese mixture. Blend in Cool Whip. Pour into 9x13 inch ungreased pan and freeze. Take out 15 minutes before serving.

### Tabbuli

Ashley Nassar

3/4 c. burghul, #2  
1 c. finely chopped fresh mint  
or 1/4 to 1/3 c. dried mint,  
optional if unavailable)  
1 or 2 large tomatoes, finely  
chopped  
1/8 t. cinnamon  
Pepper to taste  
1/2 c. olive oil

2 large bunches of parsley  
(approximately 1 qt. when finely  
chopped)  
1/2 bunch green onions, with green  
ends, finely chopped  
1 small dried onion, chopped  
2-3 t. salt  
1/2 c. to 2/3 c. fresh lemon juice

Rinse burghul (crushed wheat), drain, then squeeze excess water out. Place in large mixing bowl. First finely chop the parsley, then mint, then green onions and the tomatoes. Place vegetables in layers on top of burghul in the order given, leaving dried onions on one-half of the top layer and diced tomatoes on the other.

Add seasonings to the dried onions and mix thoroughly with fingers. Add lemon juice and toss with spoon and fork. Just before serving, add oil and toss thoroughly.

This is eaten by hand by using very tender grape leaves, Romaine lettuce, or head lettuce to pick up tabbuli in bite-size servings.

Note: Tabbuli may be prepared 1-2 hours ahead of time by omitting tomatoes and oil. Just cover with plastic wrap and refrigerate. Add tomatoes and oil just before serving.

### Spinach Salad

Bobbie Primeaux

1 lb. fresh spinach  
1-3 oz. can water chestnuts, sliced  
1-14 oz. can bean sprouts, drained  
2 boiled eggs, sliced  
1-2 oz. jar bacon bits  
1 medium onion, chopped

1 cup Mazola oil  
3/4 cup sugar  
1/3 cup ketchup  
1/4 cup cider vinegar  
1 tsp. Worcestershire  
1 dash of salt

Wash spinach, and destem. Allow to drain in a collander. Place spinach in salad bowl, add 3 ounce can sliced water chestnuts that have been drained, 1 ounce can drained bean sprouts, 2 sliced boiled eggs, and 1-2 ounce jar of bacon bits. Use a small mixing bowl and combine 1 cup Mazola oil, 3/4 cup sugar, 1/3 cup ketchup, 1/4 cup cider vinegar, 1 tablespoon Worcestershire, 1 chopped medium onion, and a dash of salt. Pour the dressing mixture over the spinach mixture. Toss salad and serve.

### Macaroni Shrimp Egg Salad

Chermaine DeBartelo

2 cups Hellmann's mayonnaise  
4 tbsp. vinegar  
2 tbsp. mustard  
2 tsp. salt  
12 oz. elbow macaroni (boiled and  
drained)  
1/2 cup green onions, chopped

2 cups boiled shrimp, chopped  
5 boiled eggs, chopped  
2 tsp. sugar  
1/2 tsp. black pepper  
1 cup celery, sliced  
1 cup bell pepper, chopped

In large bowl, stir together the first six ingredients until smooth. Add remaining ingredients. Toss to coat well. Cover and chill.

### Taco Soup

Kelly Mudd

1 1/2 lb. ground beef, browned  
1 can Rotel tomatoes  
1 can diced tomatoes  
1 can ranch style beans

1 can corn  
1 env. taco seasoning  
1-8 oz. can tomato sauce

Mix all. Don't drain any liquids. Simmer 20 minutes. Top with cheese.

## APPETIZERS, SOUPS, SALADS

### Asparagus Soup

Norma Jo Pinch

4 cups of chicken broth or 2-16 oz.  
cans of chicken broth  
1 cup green asparagus tips cut  
in small pieces  
2 tbsp. flour  
1 cont. heavy cream  
Dash of paprika

2 cups whole milk  
Salt to taste  
1/4 cup celery, chopped fine  
Dash of celery salt  
2 tbsp. margarine  
Seasoning to taste

Cook asparagus until tender. Remove tips from water. Cook celery stalks in asparagus water. In a separate small cook margarine and flour stirring constantly for 3 minutes. Add well blended flour and margarine to broth. Add chicken stock and cook for a few minutes until it thickens. Add asparagus and seasoning to taste. Serve with crackers.

### Cream of Broccoli Soup

Sethie Troclair

1/2 stick butter  
1 can chicken broth  
1 can cream of mushroom soup  
3 cans milk

2 bunches onions, chopped  
2 packages broccoli  
1 can cream of celery soup  
1-6 oz. pkg. jalapeno cheese

Sauté butter and onions. Add chicken broth and broccoli. Simmer until broccoli is tender. Add cream of mushroom soup, cream of celery soup, milk and cheese. Salt and white pepper to taste. Simmer until dissolved.

# WENDELL'S ELECTRIC & HARDWARE

welcomes everyone to the  
**44th Annual  
Fur & Wildlife Festival**  
and to commend the Festival Staff  
for a job well done!  
Have a safe and great time!  
**Wendell Murphy  
and staff**



**Tortilla Soup**

*Sethie Troclair*

- 3-6" corn tortillas, cut into thin strips
- 1 cup chopped onion
- Vegetable cooking spray
- 2-28 oz. cans crushed tomatoes
- 2-8 oz. cans reduced-sodium tomato sauce
- 1/4 cup chopped fresh cilantro
- 1 cup (4 oz.) shredded reduced-fat Monterey Jack cheese
- 2 poblano chile peppers
- 2 cloves garlic, minced
- 4-13 3/4 oz. cans ready-to-serve, fat-free chicken broth
- 2-6" corn tortillas, quartered
- 1 tablespoon Tex-Mex Spice Mix
- 1 avocado, peeled and finely chopped
- 1/2 cup chopped green onions

Place tortilla strips on a baking sheet; bake at 350° for 10 minutes or until browned, stirring after 5 minutes. Set aside, and cool. Place peppers on an aluminum foil-lined baking sheet. Bake at 500° for 20 minutes or until skin is blistered. Place peppers in a large, heavy-duty zip-top plastic bag; seal and let stand 10 minutes to loosen skins. Peel peppers, and remove seeds. Chop and set aside. Cook onion and garlic in a Dutch oven coated with cooking spray over medium heat, stirring constantly, about 3 minutes. Add peppers, broth, and next 3 ingredients. Bring to a boil. Reduce heat, and simmer 1 hour, stirring mixture often. Stir in Tex-Mex Spice Mix. Pour one-fourth of mixture into container of an electric blender; process until smooth, stopping once to scrape down sides. Transfer mixture to a large saucepan; keep warm. Repeat procedure three times. Stir in cilantro. Top each serving evenly with avocado, cheese, green onions, and baked tortilla strips. Yield: 13 cups.

**Dr. Lovejoy's Broccoli Soup**

*Diana LeBlanc*

- Two bunches green onions, chopped.
- Sauté 1/2 stick butter with onions.
- Add can of chicken broth and 2 packages defrosted chopped broccoli.
- Let simmer 4-5 minutes until broccoli is tender.
- Add salt and white pepper to taste.
- Add: 1 can cream of mushroom soup
- 1 can cream of celery soup
- 3 cans milk
- 1-6 oz. pkg. jalapeno cheese
- 1 roll of garlic cheese, optional

Let simmer for 15 minutes or until dissolved well. May freeze.

**Blueberry Cake Cups**

*Mrs. Howard Cormier*

- 1/4 cup all-purpose flour
- 1/2 tsp. baking powder
- 1/4 cup milk
- 1 cup blueberries, divided
- 1/4 cup sugar
- Dash salt
- 1 tbsp. butter or margarine, melted

In a small bowl, combine flour, sugar, baking powder and salt. Stir in milk and butter just until moistened. Divide half of the berries between two greased 10 oz. custard cups. Top with batter and remaining berries. Bake at 375° for 25-30 minutes or until golden brown. Serve warm. Yield: 2 servings.

**Cheese Fondue**

*Mrs. Howard Cormier*

- 8 tablespoons butter
- 1 lb. grated American cheese
- 1 cup of light cream
- 1/2 tsp. Worcestershire sauce
- 1 can drained crab meat or tiny shrimp
- French bread cut into small cubes with crust left on each cube

Melt butter, cheese and milk together in saucepan over low heat, stirring constantly. When melted and creamy, add Worcestershire sauce and crab or shrimp. Pour into fondue and keep warm over low flame. Dunk cubes of French bread into it. More milk may be added to make it thinner if desired.

**Dill Dip for Vegetables**

*Alice Mason*

- 1 c. mayonnaise
- 1 1/2 tsp. seasoned salt
- 3 T. onions, grated, if dried reduce to 1 T.
- 1 c. sour cream
- 2 T. dill weed
- 3 T. parsley
- Dash paprika

Mix all ingredients well. Dip with carrot sticks, whole baby carrots, celery sticks, broccoli, cauliflower, radishes, green onions or whatever vegetables you desire. Enjoy.

**Spinach Dip**

*Diana LeBlanc*

- 1-10 oz. pkg. frozen chopped spinach
- 1 cup sour cream
- 1-8 oz. can chopped water chestnuts
- Red pepper and garlic powder to taste
- 1 cup mayonnaise
- 1 medium onion chopped or minced
- 1 pkg. Knorr-Swiss vegetable soup mix (yellor and green box)

Drain spinach and squeeze excess water out. Mix all ingredients together and chill overnight.

**Mexican Dip**

*Diana LeBlanc*

- Layer 1:
- Large cans bean dip
- Layer 2:
- 1-8 oz. cup sour cream
- Layer 3:
- 2 avocados, mashed
- Lemon juice
- 1/4 c. mayonnaise
- Garlic salt
- Mix.
- Layer 4:
- Shredded cheese
- Black olives
- Sprinkle on top. Use 9x12" dish.
- 1 pkg. Taco seasoning
- 1/2 c. cheddar cheese
- Onion salt
- Tobasco
- Green onions
- Tomatoes

**Hot Meat Dip**

*John Paul Troclair*

- 1 lb. Jimmy Dean Sausage
- 1 lb. ground meat
- 1/2 c. chopped onion
- 2 lb. Velveeta cheese
- 1 can cream of mushroom soup
- 1 can Rotel tomatoes
- 1/2 t. garlic salt
- Small can green chiliis

Cook sausage, ground meat and onion. Drain. Add everything else and cook. Put into crock pot on low and cook for 1 1/2 hours.

**Fruit Dip for Fresh Fruit**

*James Richard*

- 1 can condensed milk
- 1 cup confectioner sugar
- 1 container Cool Whip, 12 oz.
- 1-8 oz. pack Philadelphia cream cheese

Mix together and chill.

**Chili Cheese Dip**

*Bob Schwark  
King Fur XXVIII*

- 1 lb. lean ground meat
- 1-15 oz. can wolf brand chili (no beans)
- 1/2 tsp. black pepper
- 1-10 oz. can diced ro-tel tomato
- 1-1 lb. box velveeta cheese
- 1 tbs. granulated garlic (or 4 cloves)
- 1 tbs. season all

Place ground meat in a hot iron pot (dutch oven) season with garlic, pepper and season all. Keep stirring and breaking meat until separated and all the oil and water is cooked out of meat. Drain off any excess oil. Then re-heat and add rotel tomatoes and chili. Bring to a slow boil. Lower heat and add 1/2 lbs. of cubed velveeta cheese a few at a time while stirring constantly. If mixture is too thin, keep adding cubes of cheese until it reaches (your call) the right thickness. When cheese is all melted, it is finished. To reheat start on low flame and stir constantly or microwave in serving size dish.

Note: Any gound meat can be used: turkey, deer, etc. Also good over asparagus and filling for egg omelettes and tacos. Serves 4.

**Taco Dip**

*Louise Poirier*

- 1 1/2 lb. ground meat
- 1 cup tomato sauce
- 8 oz. pkg. cream cheese
- 1 cup diced green pepper
- 1 1/2 cup mozzarella cheese
- 1 pkg. taco seasoning
- Small container sour cream
- 1 cup Miracle Whip
- 1 diced tomato
- 1 1/2 cup cheddar cheese

Prepare ground meat with taco seasoning as directed on package. Combine sour cream, cream cheese and Miracle Whip. Spread in bottom of 9x13 pan and chill. Top with ground meat. Top with green peppers and tomatoes. Top with mozarella cheese and cheddar cheese (or cheese of your choice). Bake at 350° for 15 to 20 minutes.

**Garlicky Lemon Buttermilk Dressing**

*Louise Poirier*

- 3/4 cup canola or safflower oil
- 1/2 cup mayonnaise
- 4 to 5 large garlic cloves, pressed
- 1 1/2 tsp. sugar
- 1 tsp. salt
- 1/2 cup fresh lemon juice
- 1/3 cup buttermilk
- 1 1/2 tsp. dillweed, dried
- 1 1/2 tsp. coarsely ground pepper

Put all ingredients in a jar with a tight-fitting lid and shake well, or whisk thoroughly. Keep refrigerated. Shake well or whisk before using. Spoon over salad and toss; do not drench. Makes about 2 cups and will keep, refrigerated, for 10 days. Makes 2 cups; 10 servings.

**Mayhaw Jelly**

*Laura Cormier*

Measure 4 cups of juice into 6 or 8 qt. pan. Measure 5 cups sugar into separate bowl. Stir 1 box sure-jell into juice. Add 1/2 teaspoon margarine or butter (to prevent foaming during cooking). Bring mixture to a full rolling boil, one that does not stop when stirred on high heat stirring constantly. Add sugar quickly to juice mixture, return to full rolling boil. Boil exactly 1 minute stirring constantly. Remove from heat, skim off any foam. Immediately fill jars and seal. Comes out perfect if you have good juice.

**Jalapeno Jelly**

*Laura Cormier*

- 1/2 cup jalapeno pepper, ground
- 1 cup white vinegar
- 1 bottle liquid pectin
- 3/4 cup bell pepper, ground
- 5 cups sugar
- Food coloring

Remove seeds and run peppers through food grinder, using fine blade. Use all juice. Slowly boil all ingredients for 10 minutes. Remove from heat. Add liquid pectin and boil hard 1 minute. Pour into sterilized half pint Kerr jars, to within 1/2 inch of top. Put on cap, screw band firmly tight. Process in boiling water bath 5 minutes or seal with paraffin. Yield: 5 eight oz. jars. (Use rubber gloves to handle jalapeno peppers.) It came out perfect!

**Sweet Pickles**

*Laura West*

- 7 lbs. sliced cucumbers
- 5 lbs. sugar
- 1 1/2 pickle spice
- 4 pints vinegar
- 1 T. salt uniodized
- Lime

Slice cucumbers and weigh. Mix 1 gallon cold water with 1 cup lime. Soak 24 hours (stir every now and then). Remove cucumbers and wash and soak in ice water 3 hours (I cover them with water and put in the refrigerator, sometimes days before cooking them). Mix sugar, vinegar, salt and spices and boil. Add cucumbers and bring to a boil. Boil 30 minutes. Put in jars.

Note: While soaking the cucumbers and lime for 24 hours I used a big stainless steel pan. I also used the big stainless stells pan to soak them for 3 hours after rinsing them. Slice cucumbers and weight before cooking them.

**Frosted Grapes**

*Mrs. Howard Cormier*

Divide 1 1/2 pounds red and green grapes into clusters. Dip clusters into 2 slightly beaten egg whites. Drain. Dip grapes into 1/2 cup sugar. Place on rack to dry for 2 hours.

**Mayhaw Jelly**

*Geneva Griffith*

- 4 C. strained juice
- 5 1/2 C. sugar
- 1 box powdered pectin

Measure juice into a large pot (about 8 to 10 qt. size). Mix pectin with juice and bring quickly to a hard, rolling boil, stirring occasionally. Add sugar all at once. Stir until sugar dissolves and bring again to a full, rolling boil. Boil hard 1 minute and 15 seconds (up to 1 1/2 minutes), stirring constantly. Remove from heat; skim off foam with metal spoon. Pour at once into sterilized jelly jars, leaving 1/4 inch headspace. Wipe jar edge with damp towel, and seal with new lids according to manufacturer's instructions. Makes about 6 half-pint jars.

**Blue Cheese Dressing**

*Margaret Shove*

- 4 Tbsp. mayonnaise
- 2 Tbsp. olive oil
- 1 Tbsp. wine vinegar
- 1/2 C. crumbled blue cheese
- 4 Tbsp. sour cream
- 1 Tbsp. lime juice
- 1/2 tsp. salt

Whisk all ingredients together. Add salt, mix well. Fold in blue cheese. Serve over salad greens.

**Spiced Pickles**

*Diana LeBlanc*

- 1 gallon hamburger dills, sliced
- 1 oz. Tobasco
- 5 lbs. sugar

Drain dill pickles, add everything together in big bowl. Stir. Refrigerate. Stir occasionally.

- 1 Qt. pickles
- 2 1/2 to 3 c. sugar
- 2 t. Tobasco

**Freezer Pickles**

*Angela Sullivan*

- 2 qt. sliced, peeled cucumbers
- 2 tbsp. salt
- 1/2 cup vinegar
- 1 medium onion, sliced thin
- 1 1/2 cup sugar

Mix cucumbers, onion and salt. Let set 2 hours in refrigerator. Drain off liquid. Add sugar and vinegar. Mix thoroughly with pickles and onions. Put in containers and freeze. When thawed, pickles are crisp.







## APPETIZERS, SOUPS, SALADS

### Hunting Lodge Biscuits

Margaret Shove

5 C. Pillsbury biscuit mix  
1 C. sour cream  
1 C. ginger ale  
1 stick margarine

Melt margarine in jelly roll pan. Mix 4 cups biscuit mix with sour cream and ginger ale. Flour wax paper with remaining cup of biscuit mix. Divide dough in half. Place on floured paper and work in flour until dough handles well. Pat out dough on floured paper. Cut with biscuit cutter. Place in buttered pan. Turn each biscuit over after placing in pan so that it has margarine on both sides. Repeat until all biscuit dough is used up. Add more dry mix if needed to cut out biscuits. Let set about 10 minutes before baking. Bake in 375° oven until biscuits double in size and are golden in color. This recipe will make about 18 biscuits.

### Favorite Recipes



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*Bercier*

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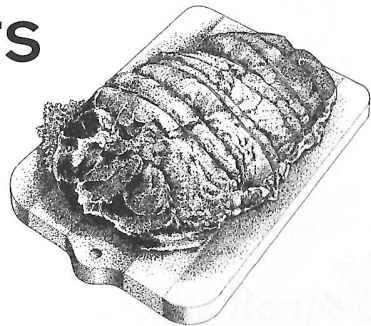
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# Main Attractions

## MEATS

Beef,  
Chicken,  
Turkey,  
Quail



### Rice Cooker Beef Stew

Margaret Shove

1 1/2 lbs. boneless beef stew  
1 pkg. frozen baby carrots  
4 or 5 medium irish potatoes,  
peeled and cut into chunks  
Seasoning to taste

1 large onion, peeled and cut into  
large pieces  
1 bell pepper, cut into large pieces  
1 tbsp. minced garlic

Season meat and place in rice cooker with 1/2 c. water. Turn rice cooker on. When rice cooker turns off, stir and add 1/2 c. more water. Turn rice cooker on. When rice cooker turns off, add vegetables and 3 1/2 c. water. Season vegetables lightly and cook until carrots are tender.

### Quick Tamale Pie

Paige Racca

1 1/2 lbs. ground meat  
1 cup milk  
2 tsp. salt  
1 cup onion, chopped  
2 eggs slightly beaten  
3/4 cup yellow cornmeal

2 tsp. minced garlic  
1 (12 oz.) can whole kernel corn,  
drained  
2 (8 oz.) cans tomato pasge  
2 tsp chili powder

In large skillet, cook meat, onion and garlic. Stir in remaining ingredients, turn into 12x7 pan. Bake at 350° for 45 minutes until knife inserted comes out clean. You can serve with cheese (grated) and sour cream as toppers.

### Bubble Pizza

Drew J. East

1 lb. ground beef  
2 cans refrigerated biscuits  
1 cup shredded cheddar cheese

1 can (15 oz.) pizza sauce  
1 cup shredded mozzarella cheese  
Favorite pizza toppings

Brown and rain beef. Add pizza sauce. Quarter biscuits; place in greased 13x9x2 pan. Top with beef mixture. Bake, uncovered, at 400° for 20-25 minutes. Sprinkle with cheeses and add favorite toppings. Bake 5-10 minutes.

### White Enchiladas

Diana LeBlanc

1 1/2 lb. ground beef  
1 jar taco sauce  
3/4 container water  
1 can green chilies  
Cheddar cheese

1 small chopped onion  
1 container sour cream  
1 can cream of mushroom soup  
Large flour tortilla

Sauté ground beef with onions. Add taco sauce, stir, set aside. Combine sour cream, water, soup, green chilies, and heat until thoroughly mixed. Roll meat mixture in flour tortillas and place in casserole dish. Pour soup mixture over casserole and cover with grated cheese. Bake at 350° until bubbly hot - usually 15-30 minutes. (can also use chicken)

### Beef Taco Casserole

Diana LeBlanc

1 lb. ground beef  
1 c. chunky salsa  
1/2 c. milk

1 c. tomato soup  
1 c. shredded cheese  
8 corn or flour tortillas (1" squares)

Brown ground beef; drain well. Add all other ingredients and 1/2 cup of the shredded cheese. Pour into 8" or 9" square pan. Bake at 350° for 30 minutes covered. After baked, add the other 1/2 cup cheese. Serve.

### Sweet and Sour Meatballs

Alice Mason

Salt  
1 (16 oz.) can jellied cranberry  
sauce  
1 (12 oz.) can water  
1 onion (chopped fine)

Pepper  
1 (16 oz.) can water  
1 (12 oz.) bottle chili sauce  
1/4 c. light brown sugar  
3 lbs. ground meat (chuck)

Season ground meat with salt and pepper. In large pot bring remaining ingredients to a boil. Form ground meat into small balls and add to boiling liquid. Lower heat and simmer for about 1 hour. Serve warm in sauce (with toothpicks). Makes about 100 or 125 meatballs.

### Half Hour Meatloaf

Micah Silver

2 lbs. ground beef  
1 envelope dry onion soup mix  
1 can (10 1/2) condensed cream  
of mushroom soup  
Topping:  
1/2 cup catsup

1 1/2 cups dry bread or  
cracker crumbs  
2 eggs  
1 tsp. red pepper  
2 tsp. Worcestershire sauce

Brown ground beef; drain. Add remaining ingredients; mix well. Spoon into loaf or square pan. Bake in oven preheated at 350° for 20 minutes. Mix topping ingredients and remove loaf from oven. Spread topping on top of loaf and return to oven for 5 minutes.

### Crustless Pizza

Margaret Shove

1 (8 oz.) cream cheese, softened  
1 med. bottle picante sauce  
1 1/2 c. grated mozzarella cheese

Toppings:  
Chopped green onions  
Chopped ripe olives  
1 tomato, chopped  
1/2 bell pepper, chopped

Using the back of a wooden spoon, spread cream cheese over the bottom of a pan with a lip. Pour picante sauce evenly over this. Top the pizza with grated mozzarella and your choice of the remaining ingredients. Serve with chips as a dip.

### Breakfast Crescent Pizza

Alice Mason

1 pkg. Crescent roll dough  
1 c. frozen souther style hash  
browns  
5 eggs  
1 tsp. mustard

1 lb. country sausage, mild or hot,  
cooked, crumbled, and drained  
1 c. shredded cheddar cheese  
1/4 c. milk  
Salt and pepper to taste

Preheat oven to 375°. Grease a 12" round pizza pan or a 13x9x1" baking dish. Arrange crescent rolls on bottom of pan; flatten and press edges up sides of pan slightly. Spoon sausage over crust. Sprinkle with potatoes; top with cheddar cheese. Whisk eggs, mustard, and milk in mixing bowl until well blended; pour over casserole. Bake 25 to 30 minutes or until set and golden brown. Season with salt and pepper. Makes 6 servings.

### Cajun Brisket (pit style)

Reggie Murphy

Select any size brisket, trim fat as desired. Season meat with Tony's Seasoning by rubbing into meat. Marinate in Italian dressing overnight in refrigerator. Drain marinade and discard. Brown brisket over open pit until golden brown to dark in color. Remove from pit, place in tin foil/aluminum. Let cool. Cut 3-4 slits length ways 1 1/2" deep. Stuff with onion, garlic, bellpepper. Putting on top in pan, add water to level 1/2 of pan. Mix 1 bag of dry onion, mushroom soup mix with 1 cup of hot water. Pour over. meat. Cover with foil. Cook on closed pit approximately 3 1/2-4 hours turning once, maintaining water level.

### Wild Bill Hickok Grilled Steak Rub

Herb Fackler

6 tbsp. brown sugar  
1 heaping tbsp. salt  
1 tsp. black pepper (fresh ground,  
coarse is best)

6 tbsp. Molly McButter powdered  
butter substitute  
1 scant tsp. garlic powder

Mix together. Rub it into steaks no thinner than an inch-and-a-half (a good sirloin or T-bone, a rib-steak with bone, or a NY strip; a rib-eye is okay, but will cook faster on the grill). Let sit for between a half-hour and an hour; grill on very hot coals. As with all steaks, the longer it is cooked, the tougher it will be, so aim for anything from medium to very rare.

### Easy Beach Pork Marinade

Herb Fackler

Small can pineapple juice  
3 tbsp. dark brown sugar

Half a bottle of Pickapeppa sauce  
3 tbsp. McCormick's Carribean Spice  
Mix

Marinate pork chops, pork loin cut up for shish-ka-bobs, etc. for a couple of hours before grilling, and brush some on the late grilling stages. Also works with boned and skinned chicken breasts, but don't marinate as long and brush on less; it can get hot.

### Country Brunch Skillet

Kim Murphy

6 bacon strips  
3/4 c. chopped bell pepper  
1/2 c. chopped onion  
1/4 tsp. pepper  
1/2 c. shredded cheddar cheese

6 c. frozen cubed hash brown  
potatoes  
1 tsp. salt  
6 eggs

Cook bacon until crisp. Crumble and set aside, reserving 2 tbsp. of drippings. Add potatoes, onions, bell pepper, salt and pepper to drippings. Cook and stir for 2 minutes. Cover and cook, stirring occasionally until potatoes are brown and tender. Make 6 wells in the potato mixture. Break one egg into each well. Cover and cook on low heat for 8-10 minutes or until eggs are completely set.

### Susan's Meatloaf

Susan Racca

1 lb. ground chuck  
1/2 cup BBQ sauce, your favorite  
style  
1 stick celery, chopped  
1/4 cup catsup

1/2 cup tomato sauce  
1 onion, diced  
1 small bell pepper, chopped  
2 tbsp. Lea & Perrin Sauce

Combine all ingredients. Bake at 350° about one hour.

### Salami

Suzanne Buras

2 lbs. ground beef  
1 1/2 tbsp. liquid smoke  
1/2 tsp. onion salt  
1 tsp. peppercorns, if desired

2 tbsp. curing salt  
1/2 tsp. garlic powder  
1 cup cold water

Mix well all ingredients. Put in refrigerator for 24 hours (will turn darker). Shape into 2 rolls. Bake at 300° for 15 minutes, then 275° for 45 minutes to 1 hour. Wrap in plastic, then foil. Will keep in refrigerator for about 3 weeks. Can be frozen for 2 months.

## (BEEF, CHICKEN, TURKEY, QUAIL) MEATS

### Susan's Meatloaf

Susan Racca

1 lb. ground chuck  
1/2 cup BBQ sauce  
1 small bell pepper  
2 tbsp. Worcestershire sauce

1/2 cup tomato sauce  
1 onion, diced  
1 stick celery  
1/4 cup catsup

Combine all ingredients. Bake at 350° for one hour.

### Mexi-Cheese Dish

Grace Carroll

Mix one can cream corn, 1 package Mexican Corn Bread and 1 egg. Pour 1/2 of mixture into greased baking dish. Pour 1 can plain chili over this mixture. Chop one onion and put on top of this. Shred enough cheese and put on top of this. Pour rest of cornbread mixture over all other ingredients. Bake in 350° oven until brown.

### Meat, Rice, Cornbread Dish

Grace Carroll

Brown 1 pound ground meat. Add chopped onions. Place in baking dish. Pour 2 cans ranch style beans over meat. Add 1 cup cooked rice. Pour 1 can Rotel tomatoes over beans and rice. Shred cheese over top of all this. Prepare Jiffy cornbread mix, rather thin, then pour over all this. Bake at 350° until cornbread is done and brown.

### Roasted Rib Rack

Sethie Trosclair

Season rib rack to taste. Rub with olive oil. Let set at room temperature. Preheat oven at 375°. Place in oven for one hour. Turn oven off. Keep in oven 3 hours without opening the door. Rib rack will be rare in the middle and medium toward each end.

### Roast in Rice Cooker

John Paul Trosclair

Season roast as usual. Place roast and 1/2 cup water in rice cooker. Turn rice cooker on. When rice cooker dings, turn roast over and add 1/2 cup water. Turn rice cooker on again, when rice pot dings, turn roast over and add 2 1/2 to 3 cups water. Reset rice cooker. When rice cooker dings again, take roast will be brown and tender. You may wish to add water and cornstarch to thicken gravy.

### Beef and Pepper Stir Fry

John Paul Trosclair

1 lb. boneless beef sirloin steak,  
3/4 inch thick  
1 tbsp. soy sauce  
2 cups fresh or frozen green or  
red pepper strips

3 tbsp. cornstarch  
1 can beef broth with onions  
1/4 tsp. garlic powder  
4 cups white or brown rice

Slice beef into very thin strips. Mix cornstarch, broth, soy and garlic. Stir-fry beef in nonstick skillet until browned and juices evaporate. Add peppers and cornstarch mixture. Cook, stirring until mixture boils and thickens. Serve over rice.

### Taco Stew

Thomas Lee Trosclair

1 lb. lean ground beef  
1 can (15 1/4 oz.) whole kernel  
corn, undrained  
1 can (15 oz.) pinto beans in chili  
sauce, undrained  
Baked tortilla chips

1 medium onion, chopped  
1 can (10 oz.) diced tomatoes with  
chilies, undrained  
1 envelope taco seasoning (1 1/4 oz.)  
1 cup water  
Monterrey Jack cheese, grated

Brown beef, drain and rise with hot water to remove excess fat. Combine all ingredients in dutch oven, except tortilla chips and cheese. Simmer on low. To serve, crumble tortilla chips in a serving bowl and cover with generous helping of stew. Sprinkle with cheese.



**Busy Day Roast Beef**

*Margaret Shove*

*(Prepared in the rice cooker)*

- |                                |                                     |
|--------------------------------|-------------------------------------|
| 1-3 to 4 lb. beef roast        | 1 tbsp. vegetable oil               |
| Stuffing ingredients:          |                                     |
| 1 tbsp. minced garlic          | 1/2 medium onion, chopped           |
| 1/4 bell pepper, chopped       | 1/2 jalapeno pepper, finely chopped |
| 3 green onions, finely chopped | Salt, black pepper, cayenne pepper  |

Prepare stuffing with stuffing ingredients. Season well with salt and peppers. Make slits in roast, and form pockets. Season all pockets. Fill pockets with stuffing ingredients. Season outside of roast with salt, black pepper, and cayenne pepper. Place oil in rice cooker and turn on. Place seasoned roast in rice cooker and add 1/2 cup water. Cover rice cooker. When rice cooker turns off, turn roast over and add 1/w cup more water. Set rice cooker to cook. When rice cooker turns off, turn roast over and add 2 1/2 cups water. Turn rice cooker back on. When rice cooker turns off, remove roast. Gravy may be thickened by adding 1 tablespoon cornstarch and 1 cup water to pot and cooking a little more, while you are slicing roast. This makes a brown, delicious roast that you do not have to watch. If you have trouble getting the rice cooker to turn on between steps, just let it cool off a bit, and it can be reset.

**Almond-Crusted Marinated Chicken**

*Mrs. Howard Cormier*

- |                                       |  |
|---------------------------------------|--|
| 4 chicken legs with thighs            | 2/3 cup Garlicky Lemon Buttermilk Dressing |
| 1 cup roasted, unsalted whole almonds | 2 oz. Asiago cheese                        |

Preheat oven to 375°F. Skin chicken pieces carefully. Wipe with a damp cloth and dry well. Lay in a shallow dish in one layer. Shake or whisk dressing well and pour over chicken pieces, turning several times. Cover with plastic wrap and refrigerate for 30 minutes; turning in marinade two or three times. Meanwhile, put almonds and cheese in a food processor or blender and grind into coarse meal; transfer to a shallow bowl. Lift chicken pieces from marinade, roll in almond mixture and lay in a lightly greased or sprayed shallow baking pan. Bake at 375°F for 30 to 40 minutes, or until juices run clear. Makes 4 servings.

**Chicken In A Pot**

*Daniel Dupre*

- |                                      |                              |
|--------------------------------------|------------------------------|
| 1 chicken cut up or 8 chicken pieces | 1 can water                  |
| 1 onion, cut up                      | 1 tablespoon kitchen bouquet |
| 1 can cream of mushroom soup         | 1 tablespoon flour, heaping  |

Season chicken pieces as desired. Combine all other ingredients and place in magnalite pot. Bake covered for 45 minutes at 350°. Take out and stir. Cook 45 minutes longer. Serve over rice.

**Stir-Fry Chicken**

*Sethie Troclair*

- |                                     |                                 |
|-------------------------------------|---------------------------------|
| 1 lb. boneless chicken breasts      | 1/2 cup chicken broth           |
| 1 tbsp. cornstarch                  | 3 tbsp. soy sauce               |
| 4 tbsp. vegetable oil               | 1 clove garlic, minced          |
| 2 tsp. minced fresh ginger          | 2 small onions, cut into wedges |
| 1 red pepper, cut into strips       | 3 cups broccoli florets         |
| 2 medium carrots, sliced diagonally |                                 |

Prepare all ingredients before hand. In small bowl mix cornstarch and soy sauce until dissolved. In wok, heat 2 tablespoons of the oil until very hot. Add ginger and garlic. Cook 1 minutes. Add chicken. Use 2 spoons and stir fry about 3 minutes or until brown. Spoon meat into a bowl leaving oil, garlic, and ginger in wok. Heat 2 tablespoons oil in wok. Add onions and peppers. Stir fry about 2 minutes. Add broccoli and carrots. Stir fry until tender crisp. Return meat to wok. Warm chicken broth by pouring it around edges of wok. Stir in soy sauce mixture. Brint to a boil. Stir until sauce thickens. Serve over rice.

**Guinea Gumbo**

*SethieTroclair*

- |                     |                            |
|---------------------|----------------------------|
| 3/4 cup shortening  | 3/4 cup flour              |
| 1 onion, chopped    | 1/2 cup parsley, chopped   |
| 1 guinea            | 1 1/2 lbs. pork sausage    |
| 1/2 tsp. gumbo filé | 1/2 cup chopped onion tops |

Heat fat and add flour, stir until flour has darkened. Add chopped onions to roux, add guinea pieces. Add 6 cups cold water and mix; bring to a boil and cook until meat is tender. Season to taste. Put sausage into gumbo 1/2 hour before ready to serve. Add onion tops and parsley 10 minutes before serving. Add filé to each plate.

**Fried Turkey**

*SethieTroclair*

- |                            |  |
|----------------------------|--|
| 1 qt. water                | 1 large bottle Wishbone Italian dressing |
| Worcestershire sauce       | Dill weed or mustard                     |
| Soy sauce                  | Red pepper                               |
| Maple syrup or brown sugar | Puree onion                              |
| Tabasco sauce              | Lemon                                    |
| Garlic                     |  |

Boil all ingredients 20 minutes and strain. Let cool and inject into turkey.

- 12-15 lb. turkey fry 35 minutes
- 18-20 lb. turkey fry 45 minutes

**Pot Roasted Quail**

*SethieTroclair*

Season quail to taste and let stand overnight. Dust quail with flour and brown in olive oil. Add chopped onions, celery, and chopped fresh mushrooms. Simmer. Add one bottle of Sauteren Wine and one bottle of water. Add one can of Golden Cream of Mushroom Soup. Simmer until tender. Serve over rice.

**Crock Pot Meal**

*Alice Mason*

1 lb. turkey sausage, cut up. Put in crock pot. Cover with 3/4 c. brown rice. Add 1 small onion, chopped in large pieces, 1/2 tsp. Tony Chachere's seasoning and 1/2 tsp. Italian Dressing, garlic salt, pepper to taste, 2 cans whole tomatoes, 2 cans water. Cook all day on low heat. Variation: Use two cans cream of celery soup instead of tomatoes if desired or 1 can ranch style beans to tomato mixture. May add 1 tsp. of following: celery flakes, parsley flakes, or bell pepper flakes.

**Southern Style Chicken and Greens**

*Suzanne Sturlese*

- |   |   |
|---|---|
| 1 tsp. salt   | 1 tsp. paprika                                    |
| 1/2 tsp. black pepper   | 3 1/2 lbs. chicken pieces                         |
| 4 thick slices smoked bacon (4 oz.), cut crosswise into 1/4" pieces | 1 cup uncooked rice                               |
| 1 1/4 cups chicken broth  | 1 can (14 1/2 oz.) stewed tomatoes, undrained     |
| 2 cups packed coarsely chopped fresh collard or mustard greens      | Tomato wedges and fresh Italian parsley, optional |

Preheat oven to 350°. Combine salt, paprika and pepper in small bowl. Sprinkle meaty side of chicken pieces with salt mixture; set aside. Place bacon in oven proof dutch oven; cook over medium heat until crisp. Drain on paper towels. Reserve bacon fat. Heat bacon fat over medium-high heat until hot. Arrange chicken in single layer in dutch oven and cook 3 minutes per side or until browned. Transfer to clean plate; set aside. Repeat with remaining pieces. Reserve 1 tablespoon bacon fat in oven; discard remaining fat. Add rice to oven; cook and stir 1 minute. Add tomatoes with juice, broth, greens and half of bacon; bring to a boil over high heat. Remove from heat; arrange chicken over rice mixture. Bake, covered about 40 minutes or until chicken is no longer pink in centers, juices run clear and most of liquid is absorbed. Let stand 5 minutes before serving. Sprinkle with remaining bacon. Garnish with tomato and parsley, if desired. Makes 4-6 servings.

**Quick Chicken Stir-Fry**

*Becky Fletcher*

- |                                       |   |
|---------------------------------------|---|
| 1/2 c. Miracle Whip or Light, divided | 4 boneless, skinless breast halves cut into thin strips |
| 1/4 to 1/2 tsp. garlic powder         |   |
| 1 pkg. (16 oz.) frozen mixed veggies  | 2 tbsp. soy sauce                                       |
| 2 c. hot cooked minute original rice  |   |

Heat 2 tbsp. of the dressing in skillet on medium-high heat. Add chicken and garlic powder. Stir fry 3 minutes. Add veggies. Stir fry until cooked through. Reduce heat to medium. Stir in remaining dressing and soy sauce. Simmer 1 minute. Serve over rice.

**One Dish Chicken and Rice Bake**

*Becky Fletcher*

- |   |  |
|---|--|
| 1 can (10 3/4 oz.) Campbell's condensed cream of mushroom | 1 can water, for creamier rice increase to 1/3 c.) |
| 3/4 c. regular white rice                                 | 1/4 tsp. paprika                                   |
| 1/4 tsp. pepper   | 4 skinless, boneless chicken breast halves         |

In 2 quart shallow baking dish mix soup, water, rice, paprika and pepper. Place chicken on rice mixture. Sprinkle with additional paprika and pepper. Cover. Bake at 375°F for 45 minutes or until chicken and rice are done.

**Deep Dish Chicken Pie**

*Alice Mason*

- |                                     |                        |
|-------------------------------------|------------------------|
| 1-3 1/2-4 lb. broiler-fryer, cut up | 2 tsp. salt            |
| 1/4 tsp. pepper                     | 2 c. self rising flour |
| 1/2 c. shortening                   | 1/2 c. buttermilk      |
| 2 T. margarine or butter            | 1 c. chicken broth     |
| 4 tsp. cornstarch                   |                        |

Place chicken pieces in kettle, add 8 cups water or enough to cover. Add salt and pepper to pot. Cover. Bring to boil until chicken is done. Cool slightly, remove skin and bones, cut chicken into 1" chunks. To prepare crust: place four in bowl, cut in shortening until resembles small peas. Add enough buttermilk to make a soft dough. Cover dough; let stand 1 hour. On floured board roll out 3/4 of dough to a circle, line bottom and sides of a 1 1/2 quart casserole dish with pastry. Trim 1" beyond edge of dish. Place half of cut up chicken in casserole dish. Roll remainder of dough to a 12x10" rectangle; cut half the dough crosswise in to ten 1/2" wide strips. Place the strips over chicken layer in crust. Top with remaining chicken. Cut remaining dough into five 1" wide strips. Place over pie in a lattice design. Press dough strips to edge of pastry; flute edge. Dot crust with margarine. In small saucepan blend chicken broth and cornstarch; cook and stir until thickened and bubbly. Place casserole on oven rack. Carefully pour hot mixture over lattice crust. Bake uncovered, in 325° oven for 1 hour or until crust is browned. Let stand for 10 minutes before serving. Makes 6 servings. Enjoy.

**Chicken Croquettes**

*Henrietta Williams*

- |                        |                              |
|------------------------|------------------------------|
| 2 cups chopped chicken | 3/4 cup white sauce          |
| 1 tsp. salt            | Dash of paprika              |
| 1 egg yolk             | 1/4 tsp. celery salt         |
| 1 tsp. lemon juice     | 1 whole egg, slightly beaten |
| Cracker crumbs         |                              |

In large bowl, place chopped chicken, 3/4 cup white sauce, salt, paprika and egg yolk. Stir real well, then add celery salt and lemon juice. Place whole egg slightly beaten in a bowl to use as a coating and cracker crumbs in separate bowl.

**Cheesy Chicken A-La King**

*Shirley Murphy*

- |                            |   |
|----------------------------|---|
| 1/2 c. oleo                | 1 (4 oz.) can sliced mushrooms, drained |
| 1/3 c. flour               |   |
| 1 3/4 c. milk              | 1 c. chicken broth                      |
| 2 c. cubed, cooked chicken | 1 (8 oz.) jar cheez whiz                |
| 1/2 tsp. salt              | 1/4 tsp. pepper                         |

Melt oleo in saucepan. Stir in flour, salt and pepper. Add milk and chicken broth all at once, cook and stir until thick and bubbly. Add mushroms, cheez whiz, stir until cheese is melted. Add chicken. Heat. Serve over cooked rice or toast.

**Chicken Ro-Tel**

*Sethie Troclair*

- |  |                                |
|--|--------------------------------|
| 6 boneless, skinless chicken breasts   | 6 oz. Vermicelli spaghetti     |
| 1 onion, chopped                       | 1 bell pepper, chopped         |
| 1/2 stick margarine                    | 3/4 lb. Velveeta cheese, cubed |
| 1 (10 oz.) can Rotel tomatoes, chopped | 2 tbsp. Worcestershire sauce   |
|  | 1 (4 oz.) can sliced mushrooms |
| Salt                                   |                                |

Boil chicken breasts in stock pot with salt and pepper until tender. Remove from broth and cut into bite-size pieces. Set aside. Cook vermicelli in broth until tender. Drain off remaining broth. In skillet, sauté onions and bell pepper in margarine until tender; then add chicken pieces and vermicelli. In skillet mix cheeses, Rotel tomatoes, and Worcestershire sauce. Cook over low heat, stirring constantly until cheese has melted. Pour over vermicelli mixture, add mushrooms and mix well. Pour mixture in 3 quart casserole. Bake at 350° until thoroughly heated.

**Chicken with Red Bell Peppers**

*Michelle Mudd*

- |  |   |
|--|---|
| 4 chicken breasts, sliced into strips                            | 3 tbsp. olive oil, extra virgin                 |
| 2 red bell peppers, sliced into long strips                      | 1 purple onion, diced                           |
| 1 tsp. minced garlic   | 1 (11 oz.) jar of your favorite spaghetti sauce |
| 1 tsp. Italian seasoning, or 1/2 tsp. basil and 1/2 tsp. oregano | Salt and pepper to taste                        |

Season chicken strips with garlic, salt, pepper and Italian seasoning. Cook in deep skillet with 2 tablespoons of olive oil, until done. Remove chicken and set aside. In same skillet, sauté red bell pepper and onion in remaining tablespoon of olive oil. When vegetables are tender, replace chicken into deep skillet with vegetables and add 3/4 of jar of spaghetti sauce. Cover and cook over low heat for 15-20 minutes. Spoon over your favorite cooked pasta and enjoy! (penne pasta is wonderful!)

**Pork Chops & Mushroom Gravy**

*Michelle Mudd*

- |                      |                                 |
|----------------------|---------------------------------|
| 3 pork chops         | 3 tbsp. Crisco shortening       |
| 2 cans mushroom soup | 1/2 bunch green onions, chopped |
| 1/2 c. whole milk    | 3 c. sliced potatoes            |

Brown chops well in shortening. Remove chops out of skillet and set aside. In same skillet, combine mushroom soup and milk. Cook this mixture over a low fire until uniform. Place potatoes on bottom of 9x13" casserole dish and salt and pepper well. Layer on pork chops. Stir green onions into mushroom mixture and pour this over chops and potatoes. Bake 45 minutes in 350° oven.

**Chops & Potato Bake**

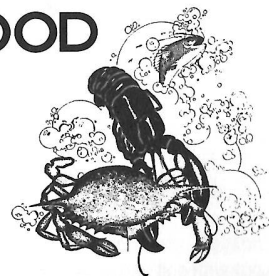
*Joyce McCall*

- |                            |                                    |
|----------------------------|------------------------------------|
| 6 pork chops               | Salt and pepper to taste           |
| 1 can cream of celery soup | 1 (24 oz.) pkg. frozen hash browns |
| 1/2 cup sour cream         | 1 cup shredded cheese              |
| 1 cup milk                 |                                    |

Season pork chops. Broil until brown on both sides. Set aside. Combine soup, sour cream and milk and pepper to taste in large bowl. Stir in potatoes and half the cheese. Spoon mixture into a 9x13" greased pan. Arrange pork chops on top. Cover and bake at 350° for 1 hour. Remove from oven and cover with remaining cheese. Bake for 5 minutes or until cheese is melted.



SEAFOOD



**No Fail Fluffy Shrimp Batter**

*Michelle Mudd*

- WET BATTER:  
 2 eggs 1 small can evaporated milk  
 1 tbsp. white vinegar 1 tbsp. baking powder  
 DRY BATTER:  
 1 1/2 cups flour Salt and black pepper to taste  
 2 dashes of cayenne pepper

**Crab Meat Au Gratin**

*Moe Davis*

- 1 lb. lump crabmeat 1 cup finely chopped onion  
 2 ribs finely chopped celery 1/4 lb. oleo  
 1/4 c. flour 1 lg. can Carnation evaporated milk  
 1 t. salt 1/4 t. red pepper  
 1/4 t. black pepper 2 large eggs yolks, well beaten

Sauté vegetables in oleo until tender but still crisp. Add flour and stir in well. Slowly pour in Carnation milk, stirring all the while. Remove from heat and add beaten egg yolks and seasoning. Blend all this mixture well and cook until sauce thickens. Add crabmeat and stir well, being careful not to break crabmeat. If serving as casserole or individual ramekins, sprinkle top with grated cheese and bake at 350° until bubbly. If using as dip, heat well, transfer to chafing dish, sprinkle top with grated cheese and serve with patty shells.

**Shrimp Chowder**

*Thomas Lee Trosclair*

- 6 slices bacon 1 1/2 c. chopped onion  
 1 1/2 c. chopped celery 1/2 bell pepper, chopped  
 3 cloves minced garlic 1 lb. peeled, deveined shrimp  
 Red and black pepper, salt and 2 c. milk  
 garlic powder 1 pt. half & half  
 1 c. water 1 1/2 c. potato flakes  
 1-2 T. parsley 4 T. butter

Season shrimp with peppers, salt, garlic powder and set aside. Fry bacon crisp, remove and leave fat. Sauté in bacon grease: onions, celery, bell pepper, garlic. Add shrimp. Cook until pink. In another pot add milk, half & half, water, potato flakes, and 4 T. butter. When heated, add shrimp and vegetables. Sprinkle parsley and bacon bits on top.

**Layered Shrimp Dip**

*Thomas Lee Trosclair*

- 2 (8 oz.) pkg. cream cheese 3 cloves garlic, crushed  
 1 t. Worcestershire sauce 2 t. tabasco sauce, or to taste  
 1 jar cocktail sauce (Kraft) 1 lb. boiled shrimp, chopped  
 1 (8 oz.) pkg. mozzarella cheese 6 green onions, chopped  
 1 green bell pepper, chopped 2 tomatoes, chopped  
 1 oz. parmesan cheese 2 boxes Melba Rounds or Melba Toast

Blend well the following: cream cheese (room temp.), crushed garlic, Worcestershire sauce and tabasco sauce. Spread in bottom of pie dish. Top with remaining ingredients in order listed (l-r). Chill for at least 30 minutes and serve with Melba Rounds or any strong cracker.

**Shrimp or Crawfish Fettucini**

*Carol Bonnezeze*

- 2 sticks oleo 2 lbs. crawfish or shrimp  
 2 medium onions, chopped 1 pint half & half  
 1 bell pepper, chopped 1 lb. Velveeta cheese  
 1/4 c. flour 1 can chopped rotel tomatoes  
 2 T. parsley Pkg. grated parmesan cheese  
 2 pods garlic, chopped 1 box fettucini

Melt oleo, add onions, bell pepper and garlic, cook until tender; add flour, cover, cook 15 minutes, stirring often. Add parsley, tomatoes and seafood; cook 15 minutes, covered, season with Tony's seasoning. Add half & half and velveeta cheese. Cover and cook fettucini, mix sauce and add to cooked fettucini. Grease casserole, add sauce, cook 30-45 minutes after parmesan cheese is added to top.

**Smoked Catfish Filets**

*Herb Fackler*

- Catfish files, preferably large ones, Lemon juice  
 with all dark meat cut away A wood-fire smoker, such as a Black  
 Pecan wood, oak is okay, hickory Diamond or New Braunfels smoker  
 is not quite as good, and  
 mesquite gets bitter after awhile,  
 alder is hard to find, but is also  
 very good

Squeeze lemon over the filets, then rub with Tony's; let sit for a half hour or so, while the fire gets going well in the smoker's fire-box, and then put the filets in the smoking chamber. Let them smoke a good while, several hours, and serve with a spread made from creamed cheese, lemon, dill, black pepper, sour cream, and a touch of chopped jalapenos. (This is terrific with catfish, but even better with salmon filets.)

**Blacken Crab Cakes**

*Shirley & Reggie Murphy*

- 2 slices bread, crust removed 1/2 c. mayonnaise  
 and cubed 1 large egg, separated  
 1/4 tsp. salt Dash of paprika  
 Dash of nutmeg 1/2 tsp. Worcestershire sauce  
 1 tbsp. minced parsley 1 lb. cooked crabmeat  
 Real butter

In bowl, mix mayonnaise and bread. Let stand about 5 minutes. Add unbeaten egg yolk, seasonings and crabmeat. With a fork, mix lightly, but well. Beat egg white until stiff. Fold into crabmeat mixture. Mixture will be moist. Heat butter in black iron skillet. Shape cakes. Drop into hot butter. Brown on both sides.

**Crawfish Egg Rolls**

*Micah Silver*

- 1 cup chopped onions 1 cup chopped celery  
 1 cup chopped bell pepper 1 stick margarine  
 1/4 cup parsley 1 small jar picante sauce  
 2 cups cooked rice 1 large pkg. egg roll wrappers  
 2 cans cream of mushroom soup 2 lbs. crawfish tails  
 Salt and pepper to taste Oil for deep frying

Sauté onion, bell pepper and celery in margarine. Add parsley, picante sauce and cream of mushroom soup. Mix well. Add crawfish and cook rice. Season to taste and bake in 325° oven for 30 minutes. Roll ingredients in wrappers as directed by package. Deep fry for 3-4 minutes or until golden brown.

**Crawfish Cornbread**

*Laura Cormier*

- 1 lb. crawfish tails 2 can sweet kernel corn  
 12 oz. cheddar cheese, shredded 2 white onions  
 1 green bell pepper 1 bundle of green onions  
 1 bag Mexican cornbread mix Jalapeno peppers, to taste

Mix crawfish in a separate container with seasonings (Tony Chachere's). Let stand for 10-15 minutes. Dice onions, bell peppers, jalapeno peppers and celery. Mix cornbread. After preparing cornbread, add cheese and mix, then add onions, bell peppers and celery thoroughly, then salt and pepper to taste. Cut green onions and add to mixture. Add crawfish to mixture. Mix with your hands to coat the crawfish. Prepare pan by coating with Crisco or oil, then coat the pan with cornmeal or flour. Pour mixture in pan and spread. Bake at 400° for 30 minutes, or until golden brown.

**Shrimp Spanish Rice**

*Alice Mason*

- 1/2 lb. small or medium shrimp, 1 box Spanish rice, regular  
 peeled 1 small can Rotel tomatoes, if like  
 1 small onion, optional spicier add 2 cans  
 1 small bell pepper, optional

If using extra onion and bell pepper, sauté before cooking rice mixture, set aside. Cook Spanish rice as directed on box except add can or cans of rotel tomatoes but omit tomato sauce or regular tomatoes. About 5 minutes before rice is done add shrimp on top of rice and let steam. When rice is done and shrimp are done stir all together to blend. Serve with salad and bread for a great meal. Serves approximately 4 people.

**Creamy Parmesan Cheese Sauce**

*Paige Racca*

- 1 (8 oz.) pkg. cream cheese, cubed 3/4 cup milk  
 1/2 cup parmesan cheese, grated Dash of pepper  
 1 1/2 cups cooked pasta

Combine ingredients in sauce pan. Cook over medium until sauce is smooth, stirring often. Toss with 1 1/2 cups of pasta.

**Crawfish/Shrimp Dip**

*Paige Racca*

- 2 (8 oz.) cream cheese 1 can Rotel, drained  
 1 tsp. Worcestershire sauce 1 dash of garlic powder  
 1 lb. crawfish/shrimp, boiled in  
 crab boil, finely chopped

Combine cheese, rotel, Worcestershire sauce, garlic powder. Mix with mixer. Put crawfish/shrimp. Mix well. Chill 1 hour before serving.

**Shrimp Stroganoff**

*Susan Broussard*

- 1 stick butter 1 onion, chopped  
 1 lb. shrimp 1 (10 oz.) can cream of mushroom  
 2 T. flour 1/2 t. red pepper  
 1/2 t. salt 2 cloves garlic  
 1 c. sour cream

Melt butter and sauté onions until golden brown. Add deveined shrimp, stir until pink throughout. Add flour, red pepper, salt, garlic and cream of mushrooms. Cook for 20 minutes. Add sour cream, mix well, then garnish with chives or parsley. Serve over rice or noodles.

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**Shrimp Casserole**

*Mrs. Corrine Canik*

- 1 1/2 lbs. raw shrimp
- 1 large onion
- 1/2 bell pepper
- 3 celery stalks
- 1 pkg. elbow macaroni
- 1 can mushroom soup
- Dash tabasco
- 1/2 T. accent

If large shrimp, chop in pieces, small shrimp are better. Smother the onions, bell pepper and celery. Add shrimp. Cook shrimp until they are half done in very little cooking oil. Boil 1 package elbow macaroni. Drain. Add all to the above can mushroom soup. Add dash of tabasco, accent and season to taste. Bake in covered casserole dish about 30 minutes at 375°.

**Shrimp And Rice**

*Sara Beth Dupre*

- 2 measuring cups of rice
  - 2 measuring cups of water
  - 1 qt. raw shrimp
- Cook above ingredients in rice cooker.

- 2 sticks butter
- 1 chopped onion
- 6 chicken boullion cubes
- 1 small jar pimentos

Sauté these ingredients. Add to rice cooker when done.

**Shrimp Balls**

*Alice Mason*

- 1 lb. shrimp, boiled and cleaned
- 3 tbsp. cream cheese
- 1 tbsp. chili sauce
- 1 tsp. Worcestershire sauce
- 2 tsp. horseradish
- Dash of black pepper and cayenne
- 1/4 c. celery, chopped
- 2 tbsp. green pepper, chopped fine
- 1 hard cooked egg, chopped
- 1 tbsp. onion salt or 1 small onion,
- 1 tbsp. dried parsley or fresh
- chopped fine or grated
- 3/4 tsp. salt

Chill shrimp, then blend or cut real small. Add all ingredients and mix well. Roll into small balls. Roll tightly in finely chopped parsley. Chill. Fry in hot oil. Makes 2 1/2 dozen or more, depends on how large you make balls.

**Shrimp Delight**

*Chris Carter*

- 1/2 c. margarine
- 1 medium onion, chopped
- 1 medium bell pepper, chopped
- 1 can onion soup
- 1 can Rotel tomatoes

Sauté onions and bell peppers in margarine. Mix remaining ingredients, then add:

- 2 c. raw rice
- 1 1/2 lb. raw shrimp
- Chopped parsley
- 1 can cream of chicken soup
- Salt and pepper

Add to above mixture, pour into 9x13" pan, covered and bake for 1 hour. Stir after 30 minutes.

**Crawfish Fettucini**

*Chris Carter*

- 2 lbs. crawfish
- 4 tbsp. parsley
- 3 sticks butter
- 1 bell pepper
- 3 cups onions
- 1/4 c. flour
- 2 ribs celery
- 1 pt. half & half cream
- 3 cloves garlic
- 1 lb. jalapeno cheese
- 1 bag egg noodles, boiled
- Parmesan cheese

Sauté onions, celery, garlic, bell pepper and butter. Add parsley and crawfish. Cook about 10 minutes. Add cream, cheese and flour. Season with salt and pepper (red). Cook 30 minutes. While cooking, put noodles on to boil. Drain noodles and add to sauce and mix well. Pour into baking dish. Top with parmesan cheese. Bake 20 minutes at 350°.

**Shrimp Croquettes**

*Leven Harmon*

- 1 qt. peeled and deveined shrimp
- 2 eggs
- 1/2 cup chopped onions
- 2 tbsp. flour
- 1/2 cup chopped parsley
- 1/2 cup bread crumbs
- 1/2 cup chopped bellpepper
- Salt and pepper to taste
- Oil for frying

Grind shrimp in meat grinder or blender. Combine shrimp and other ingredients; season to taste. Drop by the spoonful into hot oil; fry until brown on both sides. Serves six.

**Stuffed Shrimp**

*Leven Harmon*

- 1 cup oil
- Salt and pepper to taste
- 1 cup chopped onions
- Bread crumbs
- 1 cup chopped bell pepper
- 1 lb. large shrimp
- 1 cup chopped celery
- 2 eggs
- 1 lb. crabmeat
- 1 cup evaporated milk
- Oil for frying
- Flour

Sauté in oil the onion, bell pepper and celery until tender, add crab meat, seasonings, a small amount of water and bread crumbs to make thick dressing. Cut back on shrimps. Mix eggs and evaporated milk; dip shrimp into egg milk mixture, then into flour. Fry in deep oil until brown.

**Crawfish and Crab Stuffed Peppers**

*Leven Harmon*

- 8 to 10 medium bellpeppers
- 1 cup crab meat or 1 cup crabmeat,
- 1 lb. peeled crawfish
- drained
- 1 1/2 cups chopped onions
- Salt and pepper
- 1 cup chopped celery
- 1 1/4 cups water
- 1 1/2 cups Italian bread crumbs

Cut tops off bellpeppers and clean; par boil for 10 minutes. Sauté crawfish, onions and celery in oil (crawfish fat can be used) until seasonings are tender. Add crab meat, season to taste and cook five minutes. Remove mixture from heat and gradually add bread crumbs. Stuff peppers with mixture. Add water to bottom of baking dish and bake for 40 minutes at 375°.

**Darrell's Shrimp Okra Gumbo**

*Darrell East*

- 2 lbs. peeled, deveined shrimp
- 1/4 cup chopped bell pepper
- 1 lb. cooked frozen okra, cooked
- 2/3 tbsp. cooking oil
- with onions, diced tomatoes
- 1 qt. water, hot
- and chilies)
- 1 cup chopped onions

Season shrimp with season all. In a large 8 or 10 quart heavy pot, add cooking oil, heat over medium heat; add onions and bell pepper, sauté 10 to 15 minutes until onions are clear, stirring as you to so onions won't burn. Add shrimp and 2 cups water; cook until shrimp are tender. Add cooked okra (defrost first). Add about 1 quart hot water. Shrimp will make some water. Bring to boil until all is mixed. You may add more water if too thick. If not dark enough, add some Kitchen Bouquet (a few drops). Stir occasionally. Serve over steaming, cooked rice in gumbo bowls. This recipe can be doubled. Use salt and pepper to taste.

**Crawfish A La Maison**

*Erin Fontenot*

- 1 lb. crawfish and fat
- 4 oz. cream cheese
- 1 bunch green onions, chopped
- 1/2 pt. whipping cream
- 1 stick butter
- Tony's Creole Seasoning

Sauté green onions in butter until wilted. Add cream cheese and stir until melted. Add cream, stir until well blended. Add crawfish and seasoning. Cook about ten minutes more until all ingredients are well blended. Serve over rice. 1 pound shrimp or crab can be substituted for crawfish.

**Scalloped Oysters**

*Marcelle Tessier Billeaud*

- 24 saltine crackers
- 8 tbsp. butter
- 1 pint oysters, reserve the liquid
- 1 large egg, well beaten
- 1/2 cup half & half

Preheat oven to 375°. Use food processor or roller to chop crackers. Melt butter in a large skillet and stir in cracker crumbs, coating them with butter. Do not brown. Remove from heat. Layer 1/3 of the crumbs over the bottom of a one-quart casserole dish. Layer half of the oysters over crumbs. Sprinkle with salt and pepper. Layer next 1/3 of crumbs over oysters, then layer remaining oysters. Salt and pepper again. Mix oyster liquid with eggs and the half & half, and pour over all. Top with remaining 1/3 of cracker crumbs. Bake about 20 minutes, until it bubbles. Do not oversoak. Serve hot!

**Crab Casserole**

*Malorie Shove*

- 1 lb. crabmeat
- 1 onion, chopped
- 4 ribs celery, chopped
- 1 tsp. salt
- 1 large can pet milk plus 1/2 can
- 1/4 lb. Velveeta
- water
- 1/2 tsp. white pepper
- 1/2 tsp. red pepper
- 1 stick margarine
- 1/4 c. flour
- 1 egg yolk
- 1/2 c. Italian bread crumbs

Sauté vegetables in margarine until soft. Add flour. Stir. Mix milk, water, and egg yolk. Slowly add to vegetable flour mixture. Cook 10 minutes stirring frequently. Add crab. Put in medium greased casserole. Top with cheese that has been shredded. Cook for 15 minutes at 350°. Sprinkle with bread crumbs and bake for 5 minutes more.

**Low Country Shrimp Skewers**

*Katelyn Fontenot*

- 24-6x1" thin slices ham
- 8 skewers, soaked in water
- 24 uncooked large shrimp, peeled
- 1/2 c. Dijon mustard
- and deveined
- 3 tbsp. Bourbon
- 1/4 tsp. Liquid Smoke
- 1/4 c. brown sugar

Wrap one piece of ham around each shrimp. Thread 3 shrimp on each skewer: placing on baking sheet. Mix mustard, Bourbon, and Liquid Smoke in small bowl. Brush on both sides of shrimp. Chill 30 minutes. Spray baking sheet with cooking spray. Roll shrimp in sugar. Let stand for 15 minutes. Bake shrimp 8 minutes. Transfer to plates and serve. May be dipped in a variety of dips, according to taste.

**Hilton Trout Armandine**

*Amber Trahan*

- 1 c. milk
- 1 tsp. dry mustard
- 1/2 c. beer
- 1 lb. margarine
- 2 tbsp. Worcestershire sauce
- 2 c. flour
- 2 lb. trout fillets
- 1/2 c. almonds
- Salt to taste

Mix milk, beer, Worcestershire sauce, mustard. Marinate trout fillets in milk mixture for at least 30 minutes. It does not hurt to leave this overnight. In a skillet sauté almonds in 1/4 c. of the margarine. Remove from pan and set aside. Melt remaining margarine in pan. Season flour with salt. Dredge fillets in flour and fry until golden brown in margarine. Drain well. Serve hot topped with almonds.

**Crab Dip**

*Louise Poirier*

- 1-8 oz. pkg. cream cheese
- 3 tbsp. French dressing
- 2 tbsp. ketchup
- 1/2 cup Miracle Whip
- 2 tbsp. chopped onions
- 1 lb. crab meat

Soften cream cheese. Add French dressing and ketchup and mix. Add Miracle Whip and onions. Mix until smooth. Stir in crab meat. Chill. Serve with crackers.

**Shrimp Etouffee**

*Tammy Peshoff*

- 1/4 cup cooking oil
- 1/2 cup flour
- 1 1/2 lbs. raw shrimp, peeled
- 1 onion, finely chopped
- 1/2 cup green onions, chopped
- 2 cloves garlic, finely chopped
- 1/2 bell pepper, chopped
- 2 ribs celery, chopped
- 4-5 sprigs parsley, chopped
- 1 large tomato, peeled and finely
- Salt and red pepper to taste
- chopped

Make a roux with the oil and flour. Cook only to a light brown color. Add remaining ingredients. Cover pot and cook over low heat for 30-40 minutes, or until there is sufficient gravy and shrimp are done. Stir occasionally. Since no water is added, this dish must be cooked slowly to avoid sticking. Serves 6.

**Crawfish Etouffee**

*Kami Danielle Savoie*

- 2 sticks oleo
- 2 tbsp. flour
- 1 large onion, chopped fine
- 1 bell pepper, chopped fine
- 3 ribs celery, chopped fine
- 2 lbs. crawfish
- 1 can cream of mushroom soup
- 1/2 cup green onion
- 1/4 cup parsley
- 1 can celery soup
- 1 can chicken broth
- 1 can water
- Salt, black and red pepper to taste

Melt oleo and add flour. Stir until golden brown. Add onion and bell peppers. Cook until tender, add broth, soups and water. Cook 30 minutes stirring occasionally. Add crawfish, green onions, parsley, and seasonings. Cook 15 to 20 minutes. Serve over hot, cooked rice.

**Shrimp Fritters**

*Thomas Lee Trosclair*

- 1 egg
- 1/4 c. milk
- 1/2 c. flour
- 1 cup rice, cooked
- 2 t. baking powder
- 1/2 c. green onions, chopped
- 1 c. chopped raw shrimp
- 1 medium clove garlic, chopped
- Salt and pepper

Beat egg slightly in mixing bowl. Add everything else. Mix well. Drop by teaspoonful into hot grease. Fry until golden brown.

**Crawfish Fettuccine**

*Diana LeBlanc*

- 1 lb. crawfish tails
- 1 medium onion, chopped
- 1 stick oleo
- 2 T. flour
- 1/2 c. dry vermouth
- 1/4 c. green onions, chopped
- 1/2 pint whipping cream
- 1 t. salt
- 1/2 t. white pepper

In stainless steel skillet, sauté onion in oleo until tender but still crisp. Add vermouth, mix well and cook one minute. Blend in flour, add whipping cream and stir constantly until sauce is smooth. Add crawfish and cook 12-15 minutes or until tender and sauce has thickened. If sauce is too thick, add small amount of milk. Add green onion tops 3-5 minutes before serving. Serve of fettuccine.

**Blend of the Bayou Seafood Casserole**

*Sethie Trosclair*

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

Melt cream cheese and butter using double boiler. Sauté shrimp, onion, pepper, and celery in 2 tablespoons butter. Add this to the first mixture. Add soup, mushrooms, seasonings, crabmeat and rice. Mix well, place in 2 quart casserole, and top with cheese and cracker crumbs. Bake at 350° about 20-30 minutes until bubbly. This dish freezes well.



**Shrimp & Crabmeat Dip**

*Sethie Trosclair*

- 1 lb. shrimp, boiled and chopped
- 1 cup crabmeat
- 1 can cream of mushroom soup
- 1 (8 oz.) package cream cheese
- 1/2 cup chopped green onions
- 1 cup mayonnaise
- Salt and pepper to taste

Heat soup. When heated add cream cheese and dissolve. Let mixture cool. Add remaining ingredients. Mix well. Chill in refrigerator.

**Shrimp Cheese Ball**

*Thomas Lee Trosclair*

- 1 lb. Velveeta
- 1/2 lb. cream cheese
- 2 pods chopped garlic
- 1/2 tsp. Worcestershire sauce
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1 cup shrimp, cooked and chopped
- 1 cup chopped pecans

Cream cheeses together. Mix all other ingredients except pecans. Roll cheese mixture to desired shape. Roll in pecans and refrigerate.

**Corn/Crab Chowder**

*John Paul Trosclair*

- 1 lb. crabmeat
- 1 large onion
- 1 can whole kernel corn with juice
- 1 can cream style corn
- 1 can baby corn with juice
- 1 stick mayonnaise
- 1/2 cup flour
- 1 can beef or chicken broth
- 1 large carton half & half
- Onion tops
- 1 tsp. dried parsley
- Garlic powder
- Salt
- Pepper to taste
- 2 tbsp. sugar, optional
- 1 lb. shrimp, optional

Sauté onion in margarine in a thick medium sized pot about 3 quart size. When onions are tender, add flour and cook for 3-5 minutes until lightly golden. Add broth and juice from whole kernel and juice from baby corn. Stir until flour mixture thickens and is smooth. Add crabmeat and whole kernel corn. Cook for 3-4 minutes. Add baby corn, cream style corn, seasoning, onion tops and parsley. Cook for about 10 minutes on low heat. Add half & half stirring well. Cook 3-4 minutes. Let cook about 5-10 minutes before serving. Serve with garlic bread.

**Crawfish Casserole**

*Sethie Trosclair*

- 1 cup chopped onions
- 1 cup chopped bell peppers
- 1 lb. crawfish
- 2 cups cooked rice
- 1/2 cup parsley
- 1 cup chopped celery
- 3/4 cup oleo
- 1 can cream of celery soup
- 1/2 cup chopped green onions

Sauté onions, celery and bell pepper in the oleo. Add soup and mix well. Turn fire off and add crawfish tails, rice, green onions and parsley. Mix well. Pour into casserole dish. Bake 30 minutes at 350°.

**Saffron Rice and Shrimp Supreme**

*Sethie Trosclair*

- 1/4 cup chopped celery
- 1/4 cup chopped green onion tops
- 1 cup diced onions
- 1/4 cup margarine
- 1 can tomatoes and green chilies, crushed
- 1 can cream of mushroom soup
- 1 lb. shrimp, cooked
- 1 1/2 tsp. Worcestershire sauce
- 2 cups cooked saffron-seasoned yellow rice

Sauté celery, green onion tops, and onions in margarine on low heat until tender. Add tomatoes, mushroom soup, and Worcestershire sauce. Simmer 10 minutes. Add shrimp and cooked rice to mixture. Mix well. Pour into a 1 1/2 quart casserole and bake covered in a 325° oven for 15 minutes.

**Seafood Sunshine**

*Roland J. Trosclair, Jr. "Bolo"*

- 1 medium onion, chopped
- 1 small bell pepper, chopped
- 1 cup green onion tops, chopped
- 1 stick celery, chopped
- 1 stick butter or margarine
- 1 cup oysters
- 1 lb. shrimp, peeled and deveined
- 3/4 lb. Velveeta or 5 slices American cheese
- 1 small can evaporated milk
- 1 lb. lump crabmeat
- 2 tbsp. cornstarch
- 1 cup bread crumbs
- Salt, red pepper, and black pepper to taste

Preheat oven to 350°. In a medium sauté pan, sauté onions, bell pepper, onion tops and celery in the butter. When the onions are clear and limp add the oysters and shrimp. Simmer the water out of them, about 7 minutes. Remove from the heat. In a small pot, add the milk and cornstarch. Stir until the cornstarch is dissolved. Place the pot on medium heat, add the cheese and heat until the cheese is melted and the sauce is smooth. Remove from the heat and add the cheese sauce to the shrimp and oyster mixture. Mix thoroughly. Fold in the crabmeat and season to taste. Pour the mixture into a 2 quart casserole and top the casserole with bread crumbs. Bake for 20 minutes at 350°. Serve hot. Serves 8.

**Oysters A'La Cameron**

*Roland J. Trosclair, Jr. "Bolo"*

- 4 slices American cheese
- 2 tbsp. butter
- 1 medium onion, chopped
- 1/4 tsp. red pepper
- 1 small can evaporated milk
- 2 tbsp. cornstarch
- 5 large shrimp, chopped
- 1/2 lb. king crab meat
- 1 dozen raw oysters
- 1/2 cup bread crumbs

Preheat oven to 350°. In a saucepan combine the first six ingredients to make a cheese sauce. Heat the mixture over medium heat and bring to a simmer. When the sauce begins to simmer, add the chopped shrimp and crab and continue to simmer until the sauce thickens. Drop the raw oysters into the sauce and let the sauce continue to simmer until the oysters are puffy. Remove from heat and remove the oysters. Set each oyster in the center of an individual half shell. Arrange the shells in a pan with rock salt in the bottom of it to help hold shells upright. Spoon sauce over the oysters and sprinkle each oyster with bread crumbs. Bake at 350° until the oysters are heated through, about 10 minutes.

**Sullivan's Island Shrimp Bog**

*Sethie Trosclair*

- 1/2 lb. sliced bacon, finely diced
- 2 medium sized onions, finely chopped
- 1 1/2 cups uncooked long-grain rice
- 3 1/4 cups defatted chicken broth
- 1 1/2 cups peeled and chopped tomatoes with juices
- 2 tsp. fresh lemon juice
- 1 tsp. salt
- 1 1/2 tsp. Worcestershire sauce
- 1/4 tsp. each cayenne and black pepper
- 3/4 tsp. ground nutmeg
- 1/4 cup chopped parsley
- 2 lbs. medium-sized shrimp, cleaned and deveined

In a large pot, fry bacon over medium heat; drain and set aside. Pour off all but 3 tablespoons of the fat, add the onions to the pot, then cook for 3 minutes over medium heat, stirring. Add the rice, 2 1/4 cups of the broth, tomatoes with juices, lemon juice, Worcestershire sauce, salt, nutmeg, cayenne and black pepper; bring to a low simmer, cover, and cook for 20 minutes. Stir in the bacon, shrimp, and the remaining cup of broth; continue cooking, uncovered, for 10 minutes. Stir the bog with a fork, adjust seasonings and sprinkle the parsley on top.

**Garlic Shrimp**

*Thomas Lee Trosclair*

- 1/2 lb. peeled, medium shrimp
- 2 tbsp. chopped fresh basil
- Garlic, cayenne, salt to taste
- 2 tbsp. olive oil
- 3 tbsp. lemon juice
- 2 tbsp. chopped fresh parsley

Season shrimp with dry ingredients and then marinate with wet ingredients for 20 minutes. Remove shrimp from marinade, sauté in large pot over high heat for 3 minutes, and then pour marinade over shrimp. Simmer for 2 minutes. Chop fresh parsley and basil and sprinkle over shrimp mixture. Eat with fresh baked garlic bread.

**Roasted Red Snapper with Lively Red Salsa**

*Roland J. Trosclair, Jr. "Bolo"*

- 2 tbsp. extra-virgin olive oil
- 1 tbsp. fresh lime juice
- 1 tbsp. chopped fresh cilantro leaves
- 4 red snapper fillets, 8 oz. each
- Salt and pepper to taste

**SALSA MIX:**

- 2 large ripe tomatoes
- 2 tbsp. chopped scallions
- 2 tbsp. chopped fresh cilantro leaves
- 2 tsp. finely minced garlic
- 2 tsp. fresh lime juice
- 1 tbsp. olive oil
- Salt and ground pepper to taste

Preheat oven to 400°. Lightly oil a small baking sheet. Combine the olive oil, lime juice and cilantro in a small bowl. Place the fish, skinside down on the baking sheet. Brush with the oil mixture and sprinkle with salt and pepper. Let rest for 15 minutes. Then bake for 30 minutes or until just cooked through. Meanwhile, combine all of the salsa ingredients in a bowl. Remove the snapper to a platter. Top with the salsa. Serve immediately.

**Frog Jambalaya**

*Danielle Marie Lanthier*

- 4-6 whole frogs, cut and season to taste
- 1/4 cup oil
- 1 pkg. frozen seasoning (i.e. onions, bell peppers, celery)
- 4-5 tablespoons shake & blend flour
- 1 1/2 cup rice
- 1 can Rotel diced tomatoes with chilies
- 3 1/2 cups water

Heat oil in heavy dutch oven. Add flour to make roux, stirring constantly until brown. Add seasoning and tomatoes. Stir well and sauté until vegetables are tender. Add rice, water and frogs. Stir well, cover and cook until rice is done (about 20 minutes). Meat should be tender.

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*Favorite Recipes*



## VEGETABLES



### Baked Beans

1 1/2 lbs. ground meat  
Worcestershire sauce  
3 cans pork & beans  
Bacon, enough strips to cover top of baking dish

1 onion, diced  
Salt and pepper to taste  
1 c. brown sugar

*Kelly Mudd*

Brown meat until it crumbles easily. Add diced onion. Season with salt, peppe and Worcestershire sauce. Add pork and beans and brown sugar. Put in casse- role dish. Layer strips of bacon on top and bake at 350° for 1 hour.

### Baked Beans

2-1 lb. cans pork-n-beans  
1 small onion, minced  
Dash cinnamon  
1/2 to 1 cup cornflakes

1 cup catsup  
Dash nutmeg  
2 slices bacon, minced  
3/4 cup white sugar

*Diana LeBlanc*

Combine first six ingredients. Pour into greased casserole. Top with minced bacon, then cornflakes on top. Bake at 400° for one hour or until bubbly on top. Serve warm.

### Marinated Carrots

2 lbs. (5 cups) sliced carrots  
1 bell pepper, chopped  
3/4 cup vinegar  
1 cup sugar  
1 t. salt  
1 t. black pepper

1 medium onions, chopped  
1 cup tomato sauce  
1/2 cup cooking oil  
1 t. Worcestershire sauce  
1 t. mustard, prepared

*Diana LeBlanc*

Steam carrot slices until tender (unless you use can carrots). Drain and rinse. Drain again. Mix all ingredients and pour over carrots. Chill overnight and serve. Can be kept in refrigerator several days.

### Creamy, Cheesy Mashed Potatoes

2 lbs. potatoes, peeled and cut into 1" chunks  
1 cup shredded cheddar cheese, (4 oz.)

3/4 cup evaporated milk  
1/4 cup butter or margarine  
Salt and ground black pepper to taste

*Sethie Troclair*

Place potatoes in large saucepan. Cover with water, bring to a boil. Cook over medium high heat for 15 to 20 minutes or until tender; drain. Return potatoes to saucepan; add evaporated milk and butter. Beat with hand-held mixer until smooth. Stir in cheese. Season with salt and pepper. Note: Chopped green onions, chopped parsley, or cooked, crumbled bacon may be added to the mashed potatoes.

### Potato-Egg Frittata

8 eggs  
2 yellow onions, chopped  
2 tbsp. olive oil  
Cayenne

6 medium new potatoes  
3 cloves of garlic  
Salt  
2 cups cheddar cheese, grated

*John Paul Troclair*

Boil new potatoes for 15 minutes, cool and peel. Dice in 3/4 inch squares. Chop onions into small pieces. In a 10 to 12 inch sauté pan, sauté garlic, onions, and potatoes in olive oil over high heat for 3 to 4 minutes. Crack eggs and beat for 1/2 minute, season with salt and cayenne. After sauteing potato mixture, pour eggs into sauté pan over high heat, then immediately place sauté pan under broiler for 6 to 7 minutes or until firm and golden brown. Top with cheddar cheese and broil 1 to 2 more minutes.

### Nell's Potatoes

6 medium potatoes  
1 cup (8 oz.) Velveeta

1 large can evaporated milk

*Sethie Troclair*

Season to taste using the following:  
1/2 cup dried parsley  
2 stalks celery, chopped

3/4 chopped bell pepper

Season potatoes to taste. Add parsley, bell pepper, and celery. Mix well. Place half of the potatoes in baking dish, add a layer of velveeta cheese, place remain- ing potatoes on top, add additional cheese. Add evaporated milk, Bake in microwave oven for 25-35 minutes using a browning bag. Eat and enjoy!

### Smothered Okra and Tomatoes

2 lbs. okra  
1 tbsp. all-purpose flour  
1 bell pepper, chopped  
5 tomatoes, chopped

3 tbsp. oil  
1 onion, chopped  
2 ribs celery, chopped  
Tony's Creole Seasoning

*Sethie Troclair*

Wash okra. Cut in 1/8" slices. Fry in an aluminum pot on medium heat in 2 tablespoons oil until okra is no longer sticky. In another skillet, make a medium dark roux with 1 tablespoon oil and flour. Add onion, bell pepper and celery. Simmer until tender. Add tomatoes and simmer 5 minutes. Add okra, seasoned with Tony's Seasoning. Simmer for 1 hour. Yields about 6 servings.

### Eggplant Dressing

1 1/2 pounds ground beef  
1/2 bell pepper, chopped  
1 box Jambalaya Mix  
1/2 cup green onion tops, chopped

1 medium onion, chopped  
5 eggplants, cubed  
2 1/2 cups water

*Sethie Troclair*

In cast iron pot, brown 1 1/2 pounds ground beef. Add onions and bell peppers. Cook until wilted. Add cubed eggplant and 1/2 cup of the water. Cover and smother mixture on low until eggplant breaks up. Add Jambalaya Mix and 2 cups water and green onions. Bring to a boil. Lower fire, cover, and simmer 20-25 minutes.


### Green Bean Bundles

3 cans whole green beans  
1 cup brown sugar  
1 tsp. garlic salt

8 slices bacon  
1 cup melted butter  
1 tsp. soy sauce

*Diana LeBlanc*

Arrange 10 beans together. Wrap with 1/2 bacon slice. Secure with toothpick. Arrange in 9x13 dish. Prepare marinade. Pour over bean bundles. Refrigerate overnight. Bake uncovered in 350° oven for 30 minutes. Bacon should be cooked and crisp.



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**Betty Savoy  
Gis and Kathy Guilbeau**

### Broccoli Frittata

1/4 cup chopped bell pepper  
1/2 cup finely chopped onion  
4 tsp. margarin  
1 (16 oz.) pkg. frozen chopped broccoli, cooked and drained  
2 (5 oz.) can chunk white chicken  
1/2 cup milk

1 tsp. Tony's Seasoning  
2/3 cup Mozzarella cheese  
1 small clove garlic, chopped  
2 cups cooked seasoned rice  
1/2 cup grated parmesan cheese  
6 slightly beaten eggs

*John Paul Troclair*

Sauté bell pepper and onion in margarine until tender. Add broccoli, garlic, rice, parmesan cheese and chicken. Mix well. Combine eggs, milk and seasoning. Stir into rice mixture. Turn into a 2 quart greased casserole dish. Top with mozzarella cheese. Bake at 350° for 20-25 minutes or until set.

### Spanish Green Beans

2 slices bacon, chopped  
2 tbsp. bell pepper, chopped  
2 cups Rotel tomatoes, drained

1/4 cup onion, chopped  
Seasons to taste  
1 cup green beans, drained

*Vivian Murphy*

Fry bacon, onion and pepper until brown. Add flour, stir, add tomatoes, beans, seasons. Mix well. Place in casserole. Bake 350° for 30 minutes.

### Hot Rice

1 1/2 cups uncooked rice  
1 stick margarine  
1 can chicken broth or cream of chicken soup

4 oz. sliced mushrooms  
1 bell pepper, chopped  
1 onion, chopped  
Season to taste

*John Paul Troclair*

Put all ingredients together in rice cooker. Do not open until 15-20 minutes after rice is cooked.

### Grandma Johnson's Rice Dressing

2 pt. Abe's own dressing mix  
1 lb. ground pork  
1 lb. ground chuck  
1/4 c. chopped green onions

1/2 c. onions, chopped  
1/2 c. chopped bell pepper  
1/2 c. celery, chopped

*Charmaine M. Landry*

Sauté dressing mix, pork and beef in a large pot until brown. Add onions, celery and bell pepper. Sauté until vegetables are tender. Add water to cover ingredi- ents. Simmer on medium fire until liquid is cooked down. Mix with approxi- mately 3 cups cooked rice, 1 cup green onions, and 2 tablespoons parsley. Let sit for approximately 10 minutes.

## VEGETABLES/CASSEROLES

### Cabbage Bake

1 lb. lean ground beef  
1 medium onion, chopped  
1 (28 oz.) jar spaghetti sauce with mushrooms  
Salt and pepper to taste

1 small cabbage, chopped  
1/2 cup uncooked rice  
1 tsp. bacon drippings  
Dash chili powder  
1 1/2 cups water

*Sethie Troclair*

Brown ground beef with salt, pepper and chili powder. Set aside. Sauté onions and rice in bacon drippings for 5 minutes or until brown. Set aside. Heat spaghetti sauce in 1 1/2 cups water. Grease 3 quart casserole dish. Layer casse- role as follows: cabbage, rice, meat, cabbage. Pour spaghetti sauce over layers. Bake at 400° covered for 50 minutes. Then, uncover and bake for 10 additional minutes.

### Sweet Potato Crunch

1 can yams, mash  
1/2 cup milk

1/2 cup flour

*Susan Racca*

Mix all these ingredients and put into buttered 8x8 pan.

TOPPING:  
1 c. brown sugar  
1/2 c. pecans, chopped

Mix all ingredients together. Sprinkle on top of potato mix. Bake at 350°F until topping looks glossy and candy looking.

### "Smashed" Potatoes with Carmelized Onions

6 tbsp. butter  
1 tsp. sugar  
1 tsp. salt plus more for cooking water

1 1/2 lbs. onions, thinly sliced  
3 1/4 lbs. potatoes, peeled and diced  
3/4 cup milk  
1/2 tsp. ground black pepper

*Telesha Bertrand*

In a large skillet, melt 2 tablespoons butter over medium-low heat. Add the onions and sugar; cook, stirring occasionally, until onions turn dark golden brown - about 30 minutes. Place potatoes in a 4-quart saucepan. Cover with salt- ed water. Cook potatoes over medium-high heat until very soft about 25 minutes. Drain potatoes and return to saucepan. Using a potato masher or an electric hand mixer on low speed, mix together potatoes, remaining 4 tablespoons but- ter, the milk, the salt, and the pepper until well combined. Fold in caramelized onions and serve.

## CASSEROLES



### Vegetable Casserole

1 pkg. (1 lb.) frozen broccoli  
2 jars (4.5 oz.) button mushrooms, drained  
1 can onion rings

1 pkg. (1 lb.) frozen cauliflower  
1 can cream of mushroom soup  
1 jar (8 oz.) cheese spread

*Norman McCall  
King Fur XXX*

Cook broccoli and califlower in microwave until almost done. Drain water and add mushrooms. Stir together soup and cheese spread. Fold into vegetables. Top with onion rings. Bake at 350° for 20-30 minutes.



## CASSEROLES

### Zucchini Casserole

Laura Cormier

2 lbs. zucchini  
1 can cream of chicken soup  
1/2 c. melted butter  
Salt and pepper to taste

2 carrots, grated  
1/2 c. sour cream  
1 pkg. Kellogg's Croquettes Stuffing Mix

Boil squash that has been cut into pieces and cook until tender, about 15 minutes. Drain well. Mix cooked squash, soup, carrots, sour cream and seasonings. Put in buttered casserole, cover with stuffing and pour melted butter over stuffing. Bake about 30-35 minutes in 350° oven. When it's brown and bubbly, it's done.

### Butternut Squash Casserole

Tyler Pool

1 medium butternut squash  
2 c. sugar  
1 stick butter  
Cinnamon to taste

2 eggs  
1 tsp. vanilla  
1/2 tsp. baking powder

Cut squash in pieces, scrape out seed and boil until tender. Remove peeling. Mix squash with the rest of the ingredients. Place in baking dish and bake at 350° until brown on top. This is a great holiday dish!

### Fresh Vegetable Casserole

Joyce McCall

2 c. fresh broccoli florettes  
1 1/2 c. sliced carrots  
1 c. chopped celery  
1 1/2 c. sliced zucchini  
1/2 c. diced green pepper  
1/2 c. diced onion

1 c. mayonnaise  
1 c. shredded cheese  
1 tbsp. dry parsley  
1 tbsp. dry basil, optional  
Red pepper to taste  
12 crushed saltines

Steam vegetables until tender; drain. In 2 quart greased casserole, add vegetables and stir in mayonnaise, cheese, parsley and basil. Add pepper. Melt the butter and mix with saltines. Sprinkle crackers over top and bake 40 minutes at 350°.

### Breakfast Casserole

Bussy Fontenot

1 lb. bulk pork sausage  
Softened butter or margarine  
5 eggs  
1 tsp. salt

6 slices bread  
1 1/2 c. sharp cheddar cheese  
2 c. half & half  
1 tsp. dry mustard

Cook sausage over medium heat, stirring to crumble. Drain on paper towels. Spread bread with butter and cut into cubes. Layer bread and sausage in baking pan. Top with cheese. Combine remaining ingredients. Beat well and pour over mixture in dish. Chill several hours or overnight. Bake at 350° for 45 minutes. Serves 6 or 8. Freezes well.

### Squash Casserole

Diana LeBlanc

2 lbs. sliced yellow squash  
3/4 c. shredded cheddar  
1/2 c. chopped pecans  
1/4 c. finely chopped green pepper  
2 t. sugar  
1/4 t. pepper  
1 T. butter/margarine, melted

1/2 c. chopped onion  
3/4 c. water  
1/2 c. mayonnaise  
1 egg, slightly beaten  
1/4 t. salt  
1/2 c. buttery cracker crumbs

Combine squash, onion and water in saucepan. Bring to boil; reduce heat, simmer 5-10 minutes until squash is tender. Drain and mash. Combine squash, cheese, and next 7 ingredients, stirring well. Spoon into lightly greased 2 quart casserole. Combine cracker crumbs and butter, stirring well. Sprinkle over casserole. Bake at 350° for 40 minutes or until thoroughly heated.

### Black-Eyed Pea Casserole

Diana LeBlanc

2 cloves chopped garlic  
1 1/2 lbs. lean ground chuck  
1 can cream of mushroom soup  
1 can cheese soup (Fiesta Cheese soup spices it up)  
1 pkg. large flour tortillas

1 large chopped onion  
1 can Rotel tomatoes  
1 can cream of chicken soup  
1 can black-eyed peas, drained  
Grated sharp cheddar cheese

Sauté onions and garlic and brown meat. Add remaining ingredients, except cheese and tortillas. Season to taste with Creole seasoning. Cut tortillas into 1/8 sections. In glass baking casserole, layer as follows: tortillas, meat mixture, tortillas, meat mixture (until used up). Sprinkle with grated cheddar. Bake at 350° for 20 minutes.

### Maw Maw Nelvia's Easy Shrimp Casserole

Kami Danielle Savoie

1999 Little Miss Cameron Parish

1 cup uncooked rice  
1 can water  
1 onion, chopped  
2 ribs celery, chopped  
1/2 tsp. black pepper

1 can cheddar cheese soup  
2 lbs. raw peeled shrimp  
1 bell pepper, chopped  
1 tsp. salt  
1/2 tsp. red pepper

Put all ingredients in bowl and mix thoroughly. Pour in greased casserole, cover tightly and bake at 350° for 1 1/2 hour.

### Sweet Potato Casserole

Kami Danielle Savoie

1999 Little Miss Cameron Parish

3 large cans sweet potatoes  
1/2 cup melted butter  
1 1/2 tsp. vanilla

1 cup sugar  
2 beaten eggs  
1 cup evaporated milk

#### TOPPING:

1/3 cup melted butter  
1/2 cup flour

1 cup brown sugar  
3/4 cup pecans

With electric mixer, mix potatoes, sugar, eggs, butter, vanilla, evaporated milk and beat well. Pour into a 9x13 baking dish. Mix all topping ingredients together and sprinkle over potato mixture. Bake for 25 minutes at 350°.

### Egg and Sausage Casserole

Thomas Lee Trosclair

1 lb. sausage (pork)  
2 cups milk  
2 slices cubed bread  
Salt and pepper

6 medium eggs  
1 tsp. dry mustard  
1 cup shredded cheddar cheese

Brown and drain sausage. Beat eggs, milk, and dry mustard together in mixing bowl. Add bread, sausage, and cheese. Mix well. Mix in salt and pepper. Pour in 9x12" glass dish. Bake at 350° for 45 minutes.

### Chili Spaghetti Casserole

Brandi Landreneaux

8 oz. uncooked spaghetti  
1 medium onion, chopped  
1/8 tsp. black pepper  
1 can (14 1/2 oz.) Italian style stewed tomatoes, undrained  
1/2 cup reduced fat sour cream  
1 1/2 tsp. chili powder

1 lb. lean ground meat  
1/4 tsp. salt  
1 can (15 oz.) vegetarian chili with beans  
1 1/2 cups (6 oz.) shredded sharp cheddar cheese, divided  
1/4 tsp. garlic powder

Preheat oven to 350°. Spray 13x9" baking dish with nonstick cooking spray. Cook pasta according to package directions. Drain and place in prepared dish. Place beef and onion in large skillet; sprinkle with salt and pepper; brown beef over medium-high heat until beef is no longer pink, stirring to separate beef. Drain fat. Stir in chili, tomatoes with juice, 1 cup cheese, sour cream, chili powder and garlic powder. Add chili mixture to pasta; stir until pasta is well coated. Sprinkle with remaining 1/2 cup cheese. Cover tightly with foil and bake 30 minutes or until hot and bubbly. Let stand 5 minutes before serving. Makes 8 servings.

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**Chicken Noodle Casserole**

*Mandy Broussard*

- |  |  |
|--|--|
| 3 tbsp. butter                                   | 2 t. salt                                      |
| 3 tbsp. all purpose flour                        | 2 t. pepper                                    |
| 3 cups half & half                               | 2 (2 1/4 oz.) cans sliced ripe olives, drained |
| 2 (14 1/2 oz.) cans ready to serve chicken broth | 2 (2 1/2 oz.) cans sliced mushrooms, drained   |
| 4 (8 oz.) pkgs. cream cheese cut into pieces     | 1 (2 oz.) jar diced pimiento, drained          |
| 12 cups cooked, chopped chicken or turkey        | 6 oz. pkg. medium egg noodles, cooked          |
| 4 tbsps. Dry bread crumbs                        | Vegetable cooking spray                        |

Melt butter in dutch oven over low heat; add flour, stirring until smooth. Cook 1 minutes, stirring constantly. Gradually add half & half and broth; cook over medium heat, stirring constantly, until mixture is slightly thickened. Remove from heat; add cheese, stirring until melted. Stir in chicken and next 5 ingredients. Fold noodles into mixture, and place in a lightly greased 13x9x2" baking dish. To with bread crumbs; coat with cooking spray, and cover. Bake at 350° for 15 minutes. Uncover and bake 15 additional minutes. Yield: 16 servings.

**Spanish Rice**

*Thomas Lee Troclair*

- |                         |                            |
|-------------------------|----------------------------|
| 1 large onion, chopped  | 2 tbsps. fat               |
| 1 cup tomatoes          | 1 tsp. salt                |
| 1 green pepper, chopped | 1 cup uncooked Minute Rice |
| 3 cups water            | 1/2 tsp. chili powder      |
| 1/2 lb. ground meat     |                            |

Sauté onions, green peppers, ground meat, and Minute Rice in fat. Add remaining ingredients and bring to a boil. Simmer covered for 5 minutes.

**Broccoli Rice Casserole**

*John Paul Troclair*

- |                                    |                                  |
|------------------------------------|----------------------------------|
| 1 small onion, chopped             | 1 (10 oz.) pkg. chopped broccoli |
| 1/2 stick oleo                     | 1 can cream of mushroom soup     |
| 1 (8 oz.) jar jalapeno cheese whiz | 2 cups cooked rice               |

Sauté onions in butter. Then add broccoli. Cook until warm. Add soup, cheese whiz, then rice. Pour in 2 quart casserole. Bake at 350° for 20 minutes.

**Mediterranean Rice Pilaf**

*Sethie Troclair*

- |   |                                      |
|---|--------------------------------------|
| 1 cup chopped onion                                 | 2 cloves garlic, minced              |
| 1 tbsp. olive oil                                   | 1 cup uncooked long grain white rice |
| 13 (3/4 oz.) cans chicken or vegetable broth        | 1/4 cup water                        |
| 1/2 cup diced cucumber                              | 2 cups chopped tomato                |
| 1/4 cup chopped basil or thinly sliced green onions | 8 Kalamata olives, pitted and halved |
|   | 1 1/2 cups shredded mozzarella       |

In a medium saucepan, sauté onion and garlic in oil over medium heat for 5 minutes. Add rice; cook 1 minute stirring constantly. Add broth and water, bring to a boil. Reduce heat; cover and simmer 20 minutes or until liquid is absorbed. Stir in tomato, cucumber, olives and basil; transfer to six serving plates. Top each plate with 1/4 cup cheese.

**Cheese Spaghetti**

*Sethie Troclair*

- |                                     |                               |
|-------------------------------------|-------------------------------|
| 4 stalks celery                     | 8 cloves garlic               |
| 1 onion, chopped                    | 1 can Rotel                   |
| 1 small can tomato sauce            | 1 stick butter                |
| 1/2 cup oil                         | 8 oz. Velveeta cheese         |
| 3 lbs. shrimp, cleaned and deveined | Handful of chopped onion tops |
| 16 oz. spaghetti                    |                               |

Cook spaghetti according to package directions. Sauté vegetables in oil. Add butter and garlic. Add rotel and tomato sauce. Cook 30 minutes on low. Add shrimp and cook 6 minutes. Turn off fire and add chopped velveeta cheese. Mix in spaghetti. Keep stirring to soak up the juices. Add onion tops.

**Chicken Tortilla Casserole**

*Sethie Troclair*

- |  |                              |
|--|------------------------------|
| 4-5 cooked, chopped chicken breasts            | 1 can cream of mushroom soup |
| 1 can cream of chicken soup                    | 1 medium onion, chopped fine |
| 2 (3 oz.) cans chopped green chilies, drained  | 1 cup sour cream             |
| 1/2 tsp. garlic salt                           | 1 cup black olives, chopped  |
| 3/4 pkg. (8 oz.) taco-flavored chips, crumbled | Salt and pepper to taste     |
|  | 12 oz. shredded sharp cheese |
|  | 4 tbsps. margarine           |

Preheat oven to 350°. Mix all ingredients except cheese and margarine, and place in a three-quart casserole. Sprinkle cheese on top. Put margarine over cheese. Bake for 30 minutes.

**Corn Casserole**

*Thomas Lee Troclair*

- |                           |                         |
|---------------------------|-------------------------|
| 3/4 cup Quick Grits       | 3 cans cream style corn |
| 1 lb. cheddar cheese      | 2 eggs                  |
| 1 small can Green Chili's |                         |

Mix ingredients. Top with cheddar cheese. Bake in 9x13" casserole dish at 350° for 45 minutes.

**Veggie Casserole**

*Micah Silver*

- |   |   |
|---|---|
| 1 pkg. (1 lb.) frozen broccoli              | 1 pkg. (1 lb.) frozen cauliflower         |
| 2 jars. (4.5 oz.) button mushrooms, drained | 1 can (10 3/4 oz.) cream of mushroom soup |
| 1 jar (8 oz.) process cheese spread         | 1 can (2.8 oz.) onion rings               |

Cook broccoli and cauliflower in microwave until almost done. Drain water and add mushrooms. Stir together soup and cheese spread. Fold into vegetables. Top with onion rings. Bake at 350° for 20-30 minutes.

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**Easy Black-Eyed Pea Jambalaya**

*Shylyn Nunez*

- |                                  |                        |
|----------------------------------|------------------------|
| 1/4 stick margarine, melted      | 1 small onion, chopped |
| 1 small bell pepper, chopped     | 1 can black eyed peas  |
| 1 lb. sausage sliced and browned | 1 1/2 cups raw rice    |
| 1 can beef broth                 | Creole seasoning       |

Mix all ingredients in rice cooker and cook. Check the rice at the end of cooking, it may still be hard and you may have to cook it a little longer.

**Corn Bread Casserole**

*Randee Sue Dupin*

- |                                  |                        |
|----------------------------------|------------------------|
| 1 can whole kernel corn, drained | 1 can cream style corn |
| 1 pkg. corn bread mix            | 1 egg                  |
| 2 tbsps. oleo, melted            | 1/4 tsp. garlic powder |
| 1/4 tsp. paprika                 |                        |

Mix all ingredients in large bowl. Pour into a greased 11x7x2" baking dish. Bake uncovered at 400° for 25-30 minutes or until the top is golden brown.

**Enchilada Casserole**

*Shirley Murphy*

- |                                   |                             |
|-----------------------------------|-----------------------------|
| 2 lbs. ground meat                | 1 large onion, chopped      |
| 1 lb. cheddar cheese, grated      | 1 can cream of chicken soup |
| 1 can cream of onion soup         | 1 can diced rotel           |
| 1 small can chopped green chilies | 12 Corn tortillas           |

Brown meat and onions, drain. Combine soups, rotel and chilies in a large saucepan. Heat to blend. Tear the tortillas into large pieces. Line 1/2 in the bottom of a 9x13 baking dish. Layer as follows: 1/2 meat, 1/2 soup mixture, 1/2 cheese. Add layers again. Bake at 350° until bubbly and lightly brown on top.

**Ham & Cheese Stuffed Potato Casserole**

*Michelle Mudd*

- |   |   |
|---|---|
| 1 ham steak, cubed (you can buy them in the package, precooked) | 6 cups prepared instant mashed potatoes |
| 1 bunch green onions, chopped                                   | 10 slices American cheese               |
|   | Salt and pepper to taste                |

Combine cubed ham, green onions, mashed potatoes, salt and pepper in large bowl. Spread half of this mixture into 9x13" casserole dish. Place 5 slices of the american cheese for second layer. Spread remaining mixture on top of cheese. Bake at 350° for 25 minutes. Add remaining slices of cheese to top of casserole and bake 5 minutes. (If you like more meat, double the ham steaks.)

**Corn Casserole**

*Vivian Murphy*

- |                            |                         |
|----------------------------|-------------------------|
| 1 can cream style corn     | 1 can whole kernel corn |
| 1 pkg. Jiffy cornbread mix | 1/2 c. oleo, melted     |
| 8 oz. sour cream           | 2 eggs                  |

Mix well. Put in casserole dish and bake at 350° for 45 minutes or until golden.

**Zesty Rice Lasagna**

*Vivian Murphy*

- |  |   |
|--|---|
| 1 c. extra long rice                   | 3 eggs                                    |
| 3/4 c. grated parmesan cheese, divided | 2 c. shredded part skin mozzarella cheese |
| 1 c. low fat ricotta cheese            | 1/4 c. chopped parsley                    |
| 1 lb. ground meat                      | 1 jar spaghetti sauce                     |
| 1 tbsps. oregano                       |   |

Cook rice, combine rice, 2 eggs, mozzarella, ricotta cheese, 1/3 c. parmesan cheese and parsley. Brown ground meat, drain. Add sauce and oregano. Stir to heat. Spread half rice mixture into oiled 11 1/2 x 7 1/2 x 2 1/2" baking dish. Top with half cheese mixture and meat mixture. Repeat layers. Sprinkle with remaining parmesan cheese. Bake 20 minutes or until hot at 375°.

**Cornbread Dressing**

*Sethie Troclair*

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 2 boxes Jiffy cornbread mix      | 2 (14 1/2 oz.) cans chicken broth |
| 2 eggs                           | 1 tsp. poultry seasoning          |
| 2/3 cup milk                     | 1 tsp. salt                       |
| 2 cups cooked rice               | 1 tsp. black pepper               |
| 2 tbsps. butter                  | 1/2 cup green onion tops, chopped |
| 1 bell pepper, chopped           | 1 onion, chopped                  |
| 3 ribs celery, chopped           | 4 boiled eggs, chopped            |
| 3 (5 oz.) cans processed chicken |                                   |

Step 1: Combine cornbread mix, 2 eggs, and 2/3 cup milk. Mix thoroughly. Pour into 9x13" baking pan. Bake in 400°F oven for 20-25 minutes. Remove from oven when golden brown. Set aside to cool. Once cooled, crumble cornbread in the same baking pan and add 2 cups cooked rice. In a skillet, melt butter, add bell pepper, onion, and celery. Sauté until tender. Add the sauteed vegetables to the cornbread and rice mixture. Next, add chopped eggs, canned chicken, chicken broth, seasonings, and onion tops. Mix thoroughly. Bake at 350°F for 25 minutes.

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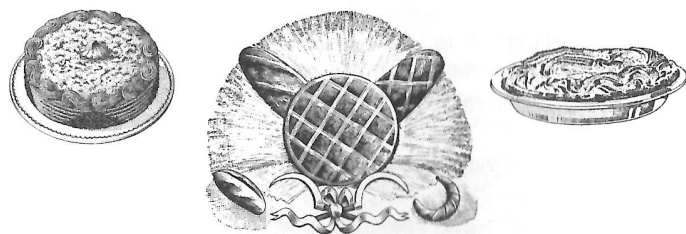
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## CAKES, PIES, BREADS



### Mildred's Lemon Cake

Mildred Mudd

**CAKE:**  
1 yellow cake mix  
1 pkg. lemon jello (3 oz.)  
4 eggs  
3/4 cup water  
3/4 cup cooking oil  
1/2 tsp. lemon extract

**TOPPING:**  
2 cups powdered sugar  
4 lemons

**CAKE:** Combine above ingredients and bake according to cake box directions. Do not brown excessively (use toothpick test to check "doneness.")  
**TOPPING:** Combine sugar and juice of lemons until mixture is of a "watery consistency." (May need more or less than 4 lemons, depending upon their size.) Pour mixture over top of cake immediately after removal from oven.

### Fig Cake

Paige Racca

1 cup flour  
Pinch of salt  
1/4 cup melted butter  
1/2 tsp. cinnamon  
2 eggs  
1 cup chopped pecans

1 cup sugar  
1/2 cup milk  
1/2 tsp. vanilla  
1/2 tsp. nutmeg  
1 pt. fig preserves, mashed

Combine flour, sugar, salt, cinnamon, nutmeg and sift together. Add milk, butter, eggs, and preserves. Mix well. Pour into a greased 8 or 9" square pan. Top with pecans. Bake at 350° for 30 to 45 minutes. Cake will be waxy.

### Lemon Pecan Fruit Cake

Roberta Rogers

4 1/2 cups flour  
1 lb. mixed fruit  
1 lb. butter  
6 eggs

1 lb. candied cherries  
1 qt. chopped pecans  
2 1/4 c. sugar  
1-2 oz. bottle lemon extract

Mix flour with fruit and nuts. Cream butter and sugar. Add eggs, one at a time. Blend in lemon extract. Stir creamed mixture into floured fruit. Bake in large tube pan at 275° over a pan of water for 2 hours or until done when tested with a straw.

### Lemon Nut Cake

Roberta Rogers

1 lb. butter, room temperature  
5 eggs  
1 tsp. baking powder  
4 cups chopped pecans

2 cups sugar  
4 cups flour  
2 oz. lemon extract  
1 pkg. white raisins

Cream together butter and sugar. Add eggs, one at a time, beating well after each. Sift dry ingredients together. Measure 3/4 cup flour and add to nuts and raisins, dredge well. Alternately add remaining flour and extract to butter mixture. Fold in nuts and raisins. Pour in greased and floured bundt pan or loaf pan. Bake at 275° for 1 hour 10 minutes, or until tests done with a straw.

### Earthquake Cake

Alice Mason

Layer n 13x9" pan: spray with non-stick cooking spray.  
1 cup pecans  
1 box german chocolate mix (mixed as directed)  
1 c. coconut  
Pour over layer 1 and 2. Cream 1 stick of margarine, 1 (8 oz.) cream cheese, 1 box powdered sugar, 1 tsp. vanilla. Mix well and spread by teaspoon on top of german chocolate layer. Bake at 375° for 45-55 minutes (touch center, if gooey, cook a little longer). Enjoy!

### Mock Apple Rings

Lillian Broussard

**Day 1:** Peel, core, slice 1/4 inch thick, 7 pounds of cucumbers. Place in crock pot, stainless steel, or ceramic pot for soaking. Mix 1 cup pickling lime to 1 gallon cold water. Mix enough to cover cucumbers. Let set for 24 hours at room temperature. Stir gently, occasionally to keep lime from settling at the bottom of the pot.

**Day 2:** Drain and rinse cucumbers well in cold water. Cover and let stand for 3 hours. Rinse and drain again. Combine 1 quart vinegar, 1 large bottle red food color, 3 cups water, 9 cups sugar, 3 packs red hot cinnamon candy, 12 sticks cinnamon. Add this mixture to the cucumber slices. Let stand in the refrigerator overnight. Make sure cucumbers are covered with mixture.

**Day 3:** Bring cucumbers and mixture to simmer. Simmer 1 hour. Remove cinnamon sticks from mixture and pack in jars, and seal. You will have to be careful not to break the cucumber rings. Using a fork place cucumber rings in jar, then add liquid to fill jar, place seal and ring on jar and turn upside down for 5 minutes.

### Syrup Cake

Leven Harmon

1/2 cup sugar  
1/2 cup butter  
2 cups syrup  
2 eggs  
2 cups flour

1 tsp. salt  
1/2 tsp. soda  
1/2 cup buttermilk  
2 tsp. vanilla

Mix sugar, butter and syrup together. Add eggs and mix well. Add flour, salt and soda, alternating with buttermilk; and vanilla. Bake in a greased and floured tube pan at 350° for 45 minutes to one hour.

### Cookie Cake

Kami Danielle Savoie

1 box yellow cake mix  
1 block of melted margarine  
1 tsp. vanilla

2 eggs  
1 bag chocolate chips or M&M's

Mix dry cake mix, eggs, margarine, chips, and vanilla until well blended. Pat dough in a large greased pizza pan. Bake at 350° for 15 minutes.

### Mrs. Blanche's Homemade Cake

Alice Mason

*This must be done in order in which it was given for it to come out right.*  
2 c. sugar  
4 eggs, separate, beat each one  
2 c. milk  
1 stick real butter  
1 tbsp. Crisco, do not melt

3 c. plain flour (sift 3 times)  
4 tsp. baking powder  
1 tsp. extract, your choice

Cream butter and sugar, add egg yolks. Beat until very creamy. Add milk. Add sifted flour with baking powder. Beat well after adding ingredients. Add your 1 tablespoon Crisco and extract to mixture of flour, butter and sugar. Add beaten egg whites (should be beaten stiff). Fold into flour mixture. Separate into 3 round cake pans or one long pan if so desired. Bake at 350° for 20-25 minutes. Might vary according to you oven.

### Pat's Easy Delight Cake

Pat Reid

1 (18.5 oz.) Duncan Hines yellow cake mix  
1/4 cup milk  
1/2 cup canola oil  
1 cup pecans, chopped fine

3 large eggs  
1 1/2 tsp. vanilla  
1 (8 oz.) can crushed pineapple, undrained  
3 cups ripe bananas, mashed

Preheat oven to 350°. Whisk eggs, add canola oil, cake mix, vanilla, pineapple and juice, pecans and mashed 3 ripe bananas. Spray and flour 9x13" pan. Bake cake about 35 minutes until done in center, let cool.

#### FROSTING:

1 (8 oz.) pkg. cream cheese, softened  
1 cup finely chopped pecans  
1 tsp. vanilla

1 (16 oz.) powdered sugar  
1/2 cup oleo, softened

Combine cream cheese and oleo (margarine) beating until smooth. Add powdered sugar and vanilla. Beat until light and fluffy; mix in pecans (if too stiff add slight amount of milk so frosting will spread). Spread on cooled cake. Enjoy! You may use walnuts instead of pecans.

### Easy Slovak Gingerbread

Alice Mason

3 1/2 c. flour  
1 c. sugar  
1 tsp. ginger  
1 tsp. soda

1 c. dripped coffee  
1 c. cooking oil  
1 c. pure cane sugar  
2 eggs

Measure dry ingredients into mixing bowl. Stir to mix and add the remaining ingredients, one at a time, adding the syrup last, because it slides out of the cup easily after the cooking oil. Grease a 9x13" pan, do not flour the pan. Bake in 350° oven for 35 minute. Variations: 2 c. chopped pecans or 1/2 c. raisins may be added to this recipe. Makes 50 pieces.

### The Cake

Henrietta Williams

2 sticks butter  
2 cups sugar

5 eggs  
2 cups all purpose flour

Cream butter, add sugar and blend. Add 1 cup of flour and eggs, mix well, then add last cup of flour, blend. In flour pan bake at 325° for 45 minutes.

### Hummingbird Cake

Bussy Fontenot

3 c. flour  
1 tsp. salt  
1 tsp. cinnamon  
1 1/4 c. oil  
1 (8 oz.) crushed pineapple  
2 c. chopped bananas

1 tsp. baking soda  
2 c. sugar  
3 eggs, beaten  
1 1/2 tsp. vanilla  
1 c. chopped nuts

#### FROSTING:

1 (8 oz.) cream cheese, softened  
1 (16 oz.) powdered sugar  
1/2 c. chopped pecans

1/2 c. margarine  
1 tsp. vanilla

Combine first five ingredients in bowl. Add eggs, oil, and stir into dry ingredients until moistened. Do not beat. Stir in vanilla, pineapple, pecans and bananas. Pour batter into 3 greased pans and bake at 350° for 25 to 30 minutes, or until toothpick inserted comes out clean. Remove from pans and cool on wire rack. Frost with the following frosting.

Combine cream cheese and margarine, and beat until smooth. Add powdered sugar and vanilla, continue beating until smooth. Stir in pecans and use between layers and outside of cake.

## CAKES, PIES, BREADS

### The Famous Bacardi Rum Cake

Mrs. Howard Cormier

1 cup chopped pecans or walnuts  
1 pkg. (3 3/4 oz.) vanilla instant pudding and pie filling mix  
1/2 cup cold water  
1/2 cup 80-proof Bacardi amber rum

1 pkg. (18.25 oz.) yellow cake mix (see note)  
4 eggs  
1/2 cup vegetable oil

#### GLAZE:

1/2 cup butter  
1 cup sugar  
Optional: Whipped cream for garnish

1/4 cup water  
1/2 cup 80-proof Bacardi amber rum

Preheat oven to 325°F. Grease and flour 10" tube pan or 12 cup fluted pan. Sprinkle nuts over bottom of pan. Combine all cake ingredients. Blend well. With electric mixer at medium speed, beat 2 minutes. Pour batter over nuts. Bake 1 hour. Cool. Invert on serving plate. Prepare glaze in saucepan by melting butter over medium heat. Stir in water and sugar and boil 5 minutes, stirring constantly. Remove from heat and stir in rum. To glaze, prick top of cake with a fork. Spoon and brush glaze evenly over top and sides, allowing cake to absorb glaze. Repeat until all glaze is used. If desired, decorate cake with a border of whipped cream. Serves 12. Note: if using cake mix with pudding already in it, omit instant pudding and use only 3 eggs and 1/3 cup oil.

### Flag Cake

Laura Cormier

2 pints strawberries  
1 1/3 cup blueberries  
12 oz. tub lite whipped topping

10 (3/4 oz.) frozen poundcake, thawed, cut into 10 slices

Slice 1 cup of the strawberries; set aside. Halve remaining strawberries; set aside. Line bottom of 12 inch by 8 inch baking dish with cake slices. Top with 1 cup sliced strawberries, 1 cup of the blueberries and all the whipped topping. Place strawberry halves and remaining 1/3 cup blueberries on whipped topping to create a flag design. Refrigerate until ready to serve. Makes 15 servings.

### Quick and Easy Red Velvet Cake

Laura Cormier

**CAKE INGREDIENTS:**  
1 box Duncan Hines yellow cake mix,  
no pudding in the mix  
1/2 cup oil  
1 oz. red food coloring

1/2 cup sugar  
2 tbsps. cocoa  
4 eggs  
1 cup milk plus 1 tbsps. vinegar

#### FLUFFY BUTTER FROSTING

6 tbsps. flour  
3/4 cup butter  
1 tsp. vanilla  
1 1/2 cup milk  
1 1/2 cup sugar

#### CREAM CHEESE FROSTING:

1 (16 oz.) pkg. powder sugar  
1/2 cup softened butter  
1 cup chopped nuts  
1 (8 oz.) softened cream cheese  
1 tsp. vanilla

**CAKE:** Mix all the above. Bake in two 9" pans at 350° for 30 minutes. Cool on wire rack. (Cut into four layers or leave as two large layers.) Frost with fluffy butter frosting or cream cheese frosting.

**FLUFFY BUTTER FROSTING:** Mix flour and milk and cook until thick, stirring constantly with wire whisk. Cool. Cream butter, sugar and vanilla until fluffy. Add milk mixture and blend well. Spread on cake layers.

**CREAM CHEESE FROSTING:** Cream the first four ingredients until well blended. Stir in pecans. Spread on cake



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## Cream Puff Cake

Micah Silver

**SHELL:**  
1/2 cup butter 1 cup water  
1 cup flour 4 eggs

**FILLING:**  
1 (8 oz.) cream cheese 4 cups milk  
3 small pkgs. vanilla instant pudding 1 cup heavy cream  
Chocolate syrup and cherries, optional

**SHELL:** Bring to a boil butter and water. Add flour until it forms a ball. Remove from heat. Beat in four eggs, one at a time, until the mixture is smooth. Butter a 13x9" baking pan. Spread mixture evenly in pan. Bake at 400° for 35-40 minutes. Cool completely.

**FILLING:** In a bowl, cream 8 oz. cream cheese. Add 4 cups milk and vanilla instant pudding mix. Spoon into shell. Top with 1 cup heavy cream, whipped. Drizzle with chocolate syrup. Garnish with cherries if desired.

## Louisiana Fig Cake

Shirley Murphy

1 large egg 2 tsp. sugar  
1 tsp. vanilla 1/2 c. salad oil  
1 1/4 c. flour 1/2 tsp. baking powder  
1/2 tsp. salt 1 pt. fig preserves, mashed

Place egg, sugar and vanilla in bowl and beat with a spoon, add oil and beat again. Mix dry ingredients and add to moist mixture, mixing well. Add figs to the stiff batter, mixing well. Spread into 9x9x2" baking dish. Bake at 350° for 35 to 40 minutes.

## Icing In A Cake

Micah Silver

Any flavor cake mix (butter pecan, 4 eggs  
spice or german chocolate 1/2 cup oil  
flavors are the best) 1 cup water  
1 container of coconut/pecan frosting, already made

Coat bundt pan by spraying Pam and sprinkling 1/4 cup sugar. Mix all ingredients, include frosting. Bake in bundt cake pan which has been sprayed with Pam and sprinkled all around with 1/4 cup sugar. Bake at 325° for 1 hour.

## Chocolate Pudding Cake

Diana LeBlanc

1 1/2 sticks oleo, soft 1 1/2 cups flour  
2/3 cup chopped nuts

Mix well and spread in 8x13" baking pan. Bake at 350° for 20 minutes. Cool.

1 cup sugar 1 large package cream cheese

Mix well add 1/2 of 9 oz. carton cool whip. Mix well and spread in cooled crust. Mix one box Instant chocolate pudding with 2 cups milk. Spread on cream cheese filling. Top with remaining cool whip. Refrigerate.

## Poppy Seed Cake

Sethie Troclair

1 pkg. Duncan Hines Golden Butter 1 cup sour cream  
Cake Mix 1/2 cup sugar  
3/4 cup oil 1/4 cup poppy seeds  
4 eggs

Mix first five ingredients together. Add eggs, one at a time. Grease and sprinkle sugar in a bundt pan, just enough to coat the pan with sugar. Bake at 350° for 35-40 minutes, or until toothpick comes out clean.

## Chocolate Sheath Cake

Diana LeBlanc

Mix 2 cups sugar, 2 cups flour. Set aside. Bring to boil 2 sticks oleo, 4 T. cocoa, 1 cup water. Add to flour mixture. Add 1/2 cup buttermilk, 2 eggs, 2 t. soda, 1 t. cinnamon, 1 t. vanilla. Bake in pan 25 minutes at 400°.

**TOPPING:** 5 minutes before cake is done, bring to boil 1 stick oleo, 4 T. cocoa, 6 T. cream. Add 1 box Confectioner Sugar, 1 t. vanilla, 1 cup chopped pecans. Spread on cake while still hot.

## Fresh Apple Cake (Dr. Lovejoy)

Diana LeBlanc

4 c. coarsely chopped unpeeled apples 2 c. sugar  
1 c. Crisco oil

Stir above and let set 30 minutes. Add 2 well beaten eggs.

**Mix:**  
2 t. soda 1 t. nutmeg  
1/2 t. salt 1 t. allspice  
1 t. cinnamon 3 cups flour  
1 cup chopped nuts

Bake in greased and floured tube pan in preheated oven at 350° for about 1 to 1 1/2 hours. Do not let batter set in pan long before baking. Apples will settle.

## Fig Preserve Cake

Diana LeBlanc

1 1/2 c. sugar 1 t. allspice  
2 pts. fig preserves 2/3 c. shortening  
1/4 t. salt 1 t. soda  
4 eggs 2 c. flour  
4 t. cinnamon 1 c. nuts

Cream sugar and shortening. Add eggs, beating after each. Combine dry ingredients. Sift into creamed mixture. Stir in mashed figs and nuts. Pour in 9x13" pan. Bake at 375°.

## Snowball Cake

Mrs. Becky Vidrine

2 envelopes unflavored gelatin 1 cup boiling water  
1 cup sugar 1 (20 oz.) can crushed pineapple  
Juice of 1 lemon 3 envelopes whipped topping mix  
1 (10 oz.) angel food cake, torn into bite-size pieces 1 (3 oz.) can flaked coconut

Sprinkle gelatin over boiling water, stir until gelatin dissolves. Add sugar, pineapple with juice, and lemon juice; stir well and refrigerate until slightly thickened. Prepare 2 envelopes whipped topping mix; stir into gelatin mixture. Place a layer of cake pieces in a 2 1/2 quart mold or a large bowl, then a layer of gelatin mixture, repeating procedures until all cake and gelatin mixture are used. Refrigerate until set. Prepare remaining whipped topping mix. Unmold cake on a serving plate; frost with whipped topping and sprinkle with coconut.

## Ice Box Cake

Sethie Troclair

**CRUST:**  
1 1/2 sticks oleo, soft 1 1/2 cups flour  
2/3 cup chopped nuts

Mix well and spread in 8 x 13 baking pan. Bake at 350° for 20 minutes. Cool.

**FILLING:**  
1 cup sugar 1 large package cream cheese  
1/2 of a 9 oz. carton cook whip

Mix sugar and cream cheese well. Add the cool whip and spread on the cooled crust.

1 box Instant Chocolate Pudding Mix 2 cups cold milk

Mix the chocolate pudding mix with the cold milk. Spread on top of the cream cheese mixture. Top with the remaining cool whip. Refrigerate.

## Fig Cake

Sethie Troclair

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

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

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

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

## Banana Split Cake

Sethie Troclair

**CRUST:**  
3/4 cup butter or margarine, melted 3 cups graham cracker crumbs

**FILLING:**  
1 cup margarine or butter 2 cups sweetened whipped cream,  
2 cups confectioners' sugar prepared whipped topping mix  
2 eggs or frozen whipped topping, thawed  
1 teaspoon vanilla Chopped nuts, for garnish  
6 or 7 bananas Sliced maraschino cherries, for garnish  
lemon juice 1 can (20 oz.) crushed pineapple, well drained

For the crust: Combine melted butter and crumbs. Press against bottom and up the sides of a 13" x 9" x 2" pan.

For the filling: Combine margarine, sugar, eggs and vanilla in a mixer bowl. Beat 20 minutes with an electric mixer, or until mixture is light and very fluffy. Spread in crust.

Meanwhile, peel bananas; slice crosswise. Dip in lemon juice. Arrange banana slices on sugar mixture. Spread well-drained pineapple over bananas. Spread whipped cream over pineapple. Sprinkle with nuts and sliced cherries. Chill several hours or overnight. Cut into small squares to serve.

## Dena's Chocolate Cake

Daniel Dupre

3 cups flours 2 cups sugar  
2 teaspoons baking soda 1/3 cup cocoa  
2 cups water 3/4 cup oil  
2 tablespoons vinegar

Combine dry ingredients in one bowl. Combine other ingredients in separate bowl. Mix together with a fork until smooth. Bake in a pam sprayed 9" x 13" dish at 350° for 20-25 minutes.

**ICING:**  
2 cups sugar 1/2 cup milk  
1/2 cup cocoa 1/2 cup butter  
2 teaspoons vanilla 1 cup pecans

Mix all ingredients together and bring to a rolling boil. Add vanilla and pecans. Poke holes in cake with fork then pour icing on top.



**Easy Pound Cake**

*Kami Danielle Savoie  
1999 Little Miss Cameron Parish*

- 2 sticks butter or margarine
- 5 eggs (add one at a time)
- 2 teaspoon vanilla
- 2 cups sugar
- 2 cups flour

Cream butter and sugar, and eggs mix well, blend in flour and vanilla. Pour in tube pan that has been buttered and floured. Bake at 350° for approximately one hour.

**Paw Paw Guy's Favorite Syrup Cake**

*Kami Danielle Savoie  
1999 Little Miss Cameron Parish*

- 3 well beaten eggs
- 1 1/2 cups sugar
- 1 1/2 cup buttermilk
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 1/2 cups oil
- 1 1/2 cup cane syrup
- 3 cups flour
- 1 1/2 teaspoons cinnamon

Mix all together and bake at 350° for 1 hour in a 10" x 14" x 2" pan.

**ICING:**

- 1 small can evaporated milk
- 1 cup sugar
- 1 stick butter

Cook a little while. Pour over cake and punch hole while it is hot.

**Neiman Marcus Cake**

*Sethie Trosclair*

- 1 box Duncan Hines Butter Cake Mix
- 1 egg
- 1 stick butter

Cream butter and cake mix; Add egg; Mold in bottom of 9" x 13" pan.

**MIXTURE:**

- 1 box powdered sugar
- 1 bag chopped pecans
- 2 eggs
- 1 8 oz. pkg. cream cheese
- 1/2 cup coconut

Cream sugar and cream cheese; mix well with mixer; add eggs, pecans, and coconut. Mix well. Spread over mixture 1 and bake 1 hour a 325°-350°. Let cook and cut into squares.

**Fresh Frozen Peach Pie**

*Joyce McCall*

- 1 cup Rice Krispies
- 1 cup coconut
- 1 cup brown sugar
- 1/2 cup chopped pecans
- 1/2 cup butter

Crush Rice Krispies. Mix pecans and coconut. Toast in 325° oven for 5-8 minutes until lightly toasted (stir occasionally). Add to Rice Krispies. Melt butter, add brown sugar, bring to a boil and cook for 1 minute, stirring constantly. Mix with dry mixture. Press into pie pan to form crust. (Enough for 2 small pies or 1 medium oblong pyrex dish.)

**FILLING:**

- 1 cup fresh mashed peaches
- 1 cup heavy cream
- 1 cup sugar

Add sugar and peaches. Whip cream and fold into peaches. Pour into crust and freeze.

**Upside-Down Apple Pie**

*Norman McCall  
King Fur XXX*

- 2 unbaked pie shells
- pecan halves
- 5 cups peeled & thinly sliced apples (or pears)
- 2 tsp. cinnamon or apple pie spices
- 2 tsp. vanilla
- 2 tbsp. butter
- 1/2 cup brown sugar
- 1/4 cup sugar
- 1/4 cup corn starch
- 1/8 tsp. salt

1st Layer: Spread 1 tablespoon butter over bottom of 9" glass pie pan. Place pecans (rounded side down) over top of butter. Sprinkle brown sugar evenly over pecans. Place 1 unbaked pie shell over the brown sugar - pecan layer and press down lightly. Trim edges of crust even with pan.

2nd Layer: Microwave sliced apples 4 minutes on high. Add sugar, cornstarch, cinnamon, salt, remaining butter and vanilla. Mix until slices are coated, then place over first pie shell. Top with 2nd crust and flute edges together. Cut slits in top crust and bake at 350° for 45 minutes. When baked, immediately turn out on large serving plate and remove pie pan. Note: you may wish to bake pie on a cookie sheet to catch and juices that may drip.

**Dirt Pudding**

*Shelby Rae Sanner*

- 1 large bag Oreos
- 12 oz. Cool Whip
- 1 large vanilla instant pudding
- 8 oz. cream cheese

Crush cookies. Place 1/2 in bottom of pan. Thaw cream cheese until soft and keep cool whip unfrozen. Make pudding according to directions on box. As pudding begins to thicken, add cream cheese and cool whip. Stir well and pour over Oreos in pan. Use the rest of the cookies as the topping by sprinkling over the pudding mix. Refrigerate approximately 4 hours and serve.

**Sugar Free Lemon Pie**

*Margaret Shove*

- 1 large pkg. sugar-free Vanilla Jell-O
- 1 large container Cool Whip
- 2 1/2 cups skimmed milk
- 1 tub Crystal Light Lemonade
- 2 Graham Cracker Crusts

Make pudding with milk. Add Crystal Light and Cool Whip, divide evenly between pie shell. A very easy and good sugar-free dessert.

**Tropical Fruit Pie**

*Victoria Lynn Nunez*

- 4 bananas
- 1 cup sugar
- 2 pie crusts
- 2 beaten eggs
- 1 small container whole strawberries
- 2 cups pineapple juice
- 1 small can crushed pineapple
- 1 small pkg. orange jello
- Cool Whip

Slice bananas into cooked pie shell. Mix pineapple juice, jello, sugar and beaten eggs. Bring to a full boil and then take off fire to cool. Add can of crushed pineapple to mixture. Pour mixture over bananas. Refrigerate a few hours or overnight. Top with Cool Whip and strawberries.

**Crunch Cobbler Crust**

*Thomas Lee Trosclair*

- 1/2 cup butter
- 1 cup flour
- 1 tsp. all spice
- 1 cup sugar
- 1 tsp. baking powder
- 1 egg white, beaten

Sift flour, sugar, baking powder, and spice; add to beaten egg; stir with fork until crumble; sprinkle over fruit. Pour melted butter over topping. Bake at 375° for 40-45 minutes or until brown.

**Fruit Pizza**

*John Paul Trosclair*

- 1 pkg. (20 oz.) refrigerated sugar cookie dough
- 1 carton (8 oz.) frozen whipped topping, thawed
- 1-2 firm bananas sliced
- 1/2 c. red grape halves
- 1/4 c. sugar
- 2 T. water
- 1 1/2 t. t. cornstarch
- 1 pkg. (8 oz.) cream cheese, softened
- 1/4 c. confectioners sugar
- 2-3 Kiwi fruit, peeled and thinly sliced
- 1 can (11 oz.) mandarin oranges, drained
- 1/4 c. orange juice
- 1 T. lemon juice
- Pinch salt

Pat cookie dough into an ungreased 14" pizza pan. Bake at 350° for 10-12 minutes or until browned; cool. In a mixing bowl, beat the cream cheese and sugar until smooth. Fold in whipped topping. Spread over crust. Arrange fruit on top. In a saucepan, combine the sugar, orange juice, water, lemon juice, cornstarch, and salt; bring to a boil, stirring constantly for 2 minutes or until thickened. Cool; brush over fruit. Chill. Store in refrigerator.

**Pumpkin Roll**

*Sethie Trosclair*

- 3 eggs
- 1 tsp. soda
- 3/4 cup flour
- 1 cup sugar
- 3/4 tsp. cinnamon
- 1/2 cup pumpkin

Mix sugar and eggs. Add remaining ingredients. Mix well. Pour onto cookie sheet lined with wax paper - can use Pam instead. Bake 10 minutes at 375°. Invert onto clean dish towel well sprinkled with powdered sugar. Roll as jelly roll using towel to support outside. Let cool wrapped in towel. Unroll and add filling.

**FILLING:**

- 2 tbsp. oleo
- 3/4 tsp. vanilla
- 1/2 cup nuts
- 1 cup powdered sugar
- 1 (8 oz.) package cream cheese

Cream oleo and cheese. Add rest of ingredients and mix well. Spread on cooled, unrolled jelly roll and sprinkle with chopped pecans. Roll up again. Keep refrigerated.

**Coconut Carmel Pie**

*Diana LeBlanc*

- 1/4 c. butter
- 1/2 c. chopped pecans
- 1 (14 oz.) can Eagle Brand
- 2 (9") baked pie shells
- 1 (7 oz.) pkg. flaked coconut
- 1 (8 oz.) pkg. soft cream cheese
- 1 (16 oz.) Cool Whip
- 1 (12 oz.) jar Mrs. Richardson's butterscotch fudge ice cream topping

Melt butter in large skillet. Add coconut and pecans. Cook until golden brown, stirring frequently. Set aside and cool. Combine cream cheese and Eagle Brand, beat smooth, fold in Cool Whip. Layer 1/4 cream cheese mixture in each pie shell. Drizzle 1/4 of carmel in each pie. Sprinkle 1/4 of coconut mixture on each pie. Repeat layers with remaining ingredients. Cover and freeze until firm. Take out 5 minutes before serving.

**Mexican Dessert**

*Diana LeBlanc*

- Flour Tortillas
- 2 c. sugar
- 2 sticks margarine
- 1 can pie filling, your choice
- 1 3/4 c. water

Fill tortillas with pie filling and roll up. Heat water, sugar and margarine until margarine is melted. Pour sauce over tortillas. Sprinkle with cinnamon. Bake at 350° covered for 25 minutes, uncovered for 20 minutes.

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Owner  
**Ollan & Linda Saltzman**  
Managers

**Strawberry Heaven**

*Thomas Lee Trosclair*

- 1 pkg. Angel Food Cake
- 1 (8 oz.) tub Cool Whip
- 1/2 cup strawberry fruit spread, divided
- Strawberry slices

Cut cake horizontally into 3 layers. Place 1 cake layer on a serving plate. Spread 1/4 cup of the fruit spread on the cake layer. Top with 1/2 cup of the whipped topping. Repeat layers, ending with cake. Frost top and sides of cake with remaining whipped topping. Refrigerate 1 hour or until ready to serve. Decorate top and sides of cake with strawberry slices. Store leftover cake in refrigerator.

**Cherry Delight**

*Sethie Trosclair*

- 1 1/2 pkg. Graham Crackers, finely crushed
- 1 tsp. cinnamon
- 2 sticks melted oleo
- 1/2 cup sugar
- Pinch of salt

Mix and press well into oblong pan. Bake 8-10 minutes at 275°. Cool. Slice bananas on crust once it is cooled.

**MIX:**

- 1 (8 oz.) pkg. cream cheese
- 1 tsp. vanilla
- 1/2 cup sugar
- Pinch of salt

Whip everything in large bowl. Pour over bananas and spread a can of cherries or whatever fruit you desire over the cream cheese mixture. Cool, cut and then EAT!!



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**Banana Pudding**

????? Trosclair

- |   |                                  |
|---|----------------------------------|
| 1 large box Jello Vanilla Instant Pudding | 3 cups milk                      |
| 1 large container Cool Whip               | 1 can Eagle Brand Condensed Milk |
| 6 bananas, sliced                         | 1 tsp. vanilla flavoring         |
|   | 1 (14 oz.) bag vanilla wafers    |

Mix Jello Vanilla Instant Pudding, 3 cups milk, and 1 can Eagle Brand condensed Milk with electric mixer. When this is thoroughly mixed, add 1 large container Cool Whip. Mix this on low speed. Add 1 teaspoon vanilla flavoring. Continue mixing on low speed for 1 minutes. In a deep trifle dish, layer vanilla wafers, sliced bananas, and pudding mixture. Continue layering until all pudding mixture is used. Refrigerate before serving.

**Mom's Pecan Pie**

Sethie Trosclair

- |                        |                  |
|------------------------|------------------|
| 3 eggs                 | 1 cup sugar      |
| 1 cup White Karo Syrup | 1 1/2 cup pecans |
| 1 tsp. vanilla         | Dash of salt     |

Beat eggs. Add sugar, syrup, vanilla and salt. Place pecans in unbaked pie shell. Pour liquid mixture on top. Cook at 400° for 10 minutes. Then 350° for 30 minutes.

**Blueberry-Cream Cheese Pie**

Mrs. Howard Cormier

- |                                       |                          |
|---------------------------------------|--------------------------|
| 1 (8 oz.) pkg. cream cheese, softened | 1/4 cup sugar            |
| 1/4 cup commercial sour cream         | 1/2 tsp. vanilla extract |
| 1 baked 9" pastry shell               | 1 cup fresh blueberries  |
| 1/2 cup water                         | 1/2 cup sugar            |
| 2 tbsp. cornstarch                    | 1 tbsp. lemon juice      |
| 1 1/2 cups fresh blueberries          | Commercial sour cream    |
| 2 tbsp. powdered sugar                | Dash of ground cinnamon  |
| Blueberries                           | Grated Nutmeg            |

Combine first 4 ingredients; beat at medium speed of an electric mixer 1 minute or until smooth. Spread mixture in baked pastry shell; cover and chill for 1 hour. Place 1 cup blueberries in a small saucepan; mash with a potato masher. Add water; bring to a boil. Reduce heat, and simmer 3 minutes. Remove from heat. Strain berry mixture. If necessary, add water to juice to make 1 cup; return to saucepan. Combine 1/2 cup sugar and cornstarch; stir into berry liquid. Bring to a boil, and boil 1 minutes, stirring constantly. Stir in lemon juice; cool. Place 1 1/2 cups blueberries over cream cheese mixture; pour glaze over top. Chill 2 to 3 hours. To serve, dollop each slice with sour cream. Combine powdered sugar and cinnamon; sprinkle mixture over sour cream. Garnish with blueberries and freshly grated nutmeg. Yield: one 9" pie.

**Kandace's Secret Meringue**

Kandace Young

- |              |                                 |
|--------------|---------------------------------|
| 3 egg whites | Sugar to taste (approx. 3 tbs.) |
|--------------|---------------------------------|

Beat with mixer until stiff. "NOW COMES THE SECRET." Add a few drops of ice cold water to meringue and watch your meringue triple in size. You are guaranteed to have the tallest, prettiest meringue in town.

**Sugar Free Apple Pie**

Margaret Shove

- |                             |                                 |
|-----------------------------|---------------------------------|
| Pastry for 9" two crust pie | 2 tbsp. Equal or 20 packets     |
| 1/4 c. flour                | 1/4 tsp. nutmeg                 |
| 1/2 tsp. cinnamon           | 6 cups peeled and sliced apples |
| 2 tbs. margarine            |                                 |

Mix apples and all dry ingredients. Place in pastry lined pie pan. Slice margarine in pats and place on top of apples. Top with remaining crust. Put slits in crust. Seal and flute edges. Place on cookie sheet and put in a 425° oven and bake for 15 minutes. Reduce heat to 350° and bake 30 more minutes.

**Streusel-Topped Pumpkin Pie**

Becky Fletcher

- |  |                                  |
|--|----------------------------------|
| 1 (15 oz.) c. pumpkin                        | 1/4 c. finely packed brown sugar |
| 1 (14 oz.) c. Eagle sweetened condensed milk | 2 tbsp. four                     |
| 1 egg  | 2 tbs. cold butter               |
| 1/4 tsp. ground cinnamon                     | 3/4 c. chopped walnuts           |
| 1/2 tsp. each: ginger, nutmeg and salt       | 1 Keebler Graham Ready Pie Crust |

Preheat oven to 425°. Combine pumpkin, milk, egg, 3/4 tsp. cinnamon, ginger, nutmeg, and salt. Mix well. pour into crust. Bake 15 minutes. Reduce oven to 350°. Combine sugar, flour, and remaining 1/2 tsp. cinnamon; cut in butter until crumbly. Stir in walnuts. Sprinkle streusel, mix over pie. Bake 40 minutes.

**Old Fashion Syrup Pie**

Mrs. Eugene Miller

- |                             |   |
|-----------------------------|---|
| 4 eggs, beaten well         | 1 1/2 cups syrup, homemade or Steen syrup |
| 2 T. sugar                  | 2 T. oleo or butter                       |
| Unbaked pie crust           |   |
| Pecans, if desired, 1/2 cup |   |

Mix beaten eggs, syrup and sugar. Beat good until mixture is well mixed. Pour in unbaked pie crust. Put about 2 t. of oleo or butter in filling. Then add pecans, if desired. Cook about 30 - 35 minutes or until filling looks jelly-like at 375°. You can also save 2 whites for top of pie. Beat until firm, add a little sugar to the whites.

**CRUST:**

- |                |                    |
|----------------|--------------------|
| 1/2 cup butter | 1 cup sugar        |
| 2 eggs         | 1/2 cup milk       |
| 1 t. soda      | 1 t. baking powder |
| 3 cups flour   |                    |

Mix above ingredients until it forms a dough to roll. Roll out and put in pan to add syrup mixture.

**Fruit Pizza**

Margaret Shove

- |  |                                 |
|--|---------------------------------|
| 1 cup strawberries, cleaned and sliced | 4 oz. cream cheese              |
| 2 Kiwi, peeled and sliced              | 1/2 c. powdered sugar           |
| 1 roll refrigerator sugar cookie dough | 1/2 (8 oz.) container Cool Whip |

Press cookie dough into a 12" pizza pan. Bake according to directions. Let cool completely. Just before serving time, mix cream cheese, powdered sugar and Cool Whip. Spread over cookie crust. Arrange fruit over top. Slice and serve. Other fresh fruits may be used according to taste.

**Pecan Pie with Cornmeal**

Suzanne Buras

- |                        |                  |
|------------------------|------------------|
| 3 whole eggs           | 1 cup sugar      |
| 1 cup Karo syrup       | 1/4 cup butter   |
| 1/4 cup Carnation milk | 1 1/2 cup pecans |
| 4 tbsp. cornmeal       |                  |

Combine eggs, sugar, Karo syrup, butter, milk and cornmeal. Cook over low heat stirring constantly until mixture is thick, or too a hard boil. Put filling in an uncooked pie shell at 325° according to the heat of oven. Degree more or less when filling has all bubbles, pie is done.

**Yummy Delight**

Alice Mason

- |   |                     |
|---|---------------------|
| 1 c. flour                                      | 1 c. pecans         |
| 1 stick margarine                               |                     |
| Mix well and pat in 9x12" pan. Bake 20 minutes. |                     |
| <b>Mix:</b>                                     |                     |
| 1 pkg. cream cheese                             | 1 c. powdered sugar |
| 1 c. Cool Whip                                  |                     |
| Set aside.                                      |                     |

- |                  |                                |
|------------------|--------------------------------|
| <b>Mix:</b>      |                                |
| 1 pkg. chocolate | 1 pkg. vanilla instant pudding |
| 3 c. milk        |                                |

Layer cream cheese mix over crust. Then the pudding mix. Smooth Cool Whip on top. It takes a medium container of Cool Whip. Garnish with chocolate swirls if so desired. Can substitute lemon pudding for chocolate, or butterscotch or pistachio or your favorite pudding flavor. Be sure to mix with vanilla as stated.

**Comforting Banana Pudding**

Mrs. Howard Cormier

- |                             |                    |
|-----------------------------|--------------------|
| 1 cup sugar                 | 1 tbsp. cornstarch |
| 1 1/2 cups milk             | 1 egg, beaten      |
| 1/4 tsp. vanilla extract    | 8 vanilla wafers   |
| 1 large firm banana, sliced |                    |

In a saucepan, combine sugar and cornstarch; gradually stir in milk until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from heat. Stir 1 cup hot mixture into egg; return all to the pan and bring to a gentle boil. Remove from the heat; stir in vanilla. Refrigerate for 15 minutes. Layer vanilla wafers and banana slices in parfait glasses or bowls. Top with pudding. Yield: 2 servings.

**Blueberry Bread Pudding**

Mrs. Howard Cormier

- |                             |                                  |
|-----------------------------|----------------------------------|
| 2 tbsp. butter or margarine | 4 eggs, beaten                   |
| 2 1/2 cups milk             | 3/4 cup sugar                    |
| 2 tbsp. lemon juice         | 8 cups (1/2") French bread cubes |
| 2 cups fresh blueberries    | 1 tsp. grated lemon rind         |
| Custard sauce               |                                  |

Melt butter in a 13x9x2" baking dish; set aside. Combine next 4 ingredients in a large bowl; beat well. Add bread cubes, and let stand 5 minutes. Fold in blueberries and lemon rind; spoon into prepared dish. Bake at 350° for 35 minutes or until lightly browned and puffed. Serve warm with Custard Sauce. Yield: 10 servings.

**CUSTARD SAUCE:**

- |                          |                            |
|--------------------------|----------------------------|
| 2 eggs                   | 2 tbsp. sugar              |
| Dash of salt             | 1 cup milk, scalded        |
| 1/2 tsp. vanilla extract | 1/2 tsp. grated lemon rind |

Combine eggs, sugar and salt in top of a double broiler, beating well. Gradually stir about 1/2 cup milk into egg mixture; add remaining milk, stirring constantly. Bring water in bottom of double boiler to a boil. Reduce heat to low; cook custard over hot water, stirring occasionally, about 15 minutes or until mixture thickens. Cool slightly. Add vanilla and lemon rind. Yield: 1 1/3 cups.

**Banana Nut Bread**

Buddy Miller

- |                        |                                |
|------------------------|--------------------------------|
| 1 cup butter or crisco | 2 1/2 cups sugar               |
| 3 cups flour           | 1 1/2 tsp. soda                |
| 1 tsp. salt            | 4 eggs, separated, save whites |
| 6 tbsp. buttermilk     | 2 tbsp. vanilla                |
| 3 cups bananas, mashed | 1 cup pecans, chopped          |

Mix above ingredients in order except for egg whites. Beat egg whites until peaks form and fold into other ingredients. Grease pan, line with wax paper and grease again. bake at 300° for 1 hour and 30 minutes or until toothpick comes clean.

**Fruit Pudding**

Mrs. Howard Cormier

- |                          |                              |
|--------------------------|------------------------------|
| 1/2 cup butter           | 2 tbsp. granulated sugar     |
| 1 cup sugar              | 2 eggs, beaten               |
| 3/4 cup white raisins    | 1/4 cup citron, cut          |
| 2 cups flour             | 3 tps. Watkins Baking Powder |
| 1/2 tsp. Watkins Vanilla | 1/2 tsp. Watkins Cinnamon    |
| 1/2 tsp. Watkins Nutmeg  |                              |

- |                |                        |
|----------------|------------------------|
| <b>SAUCE:</b>  |                        |
| 1/2 cup butter | 1 cup granulated sugar |
| 4 egg yolks    | 1/2 cup cooking sherry |
| Pinch salt     | 1 cup cream            |

Melt butter. Sift the flour and Watkins Baking Powder together. Mix all gredients in order given. Place in buttered mold, steam 2 hours. Serve hot with sauce. Cream butter, beat in sugar, add well-beaten egg yolks and cooking sherry. Heat cream in double boiler, add egg mixture, cook until mixture begins to thicken. Stir.

**French Cobbler**

Alice Mason

- |            |                |
|------------|----------------|
| 1 c. flour | 1 c. sugar     |
| 1 c. milk  | 1 tsp. vanilla |

Preheat oven to 350°. Mix all ingredients above in bowl and pour in 13" x 9" x 1" pan. Mix next ingredients. Pour in pie filling in pan or mix together berries (approximately 2 cups berries) with lemon juice and small amount of flour or cornstarch (approximately 2 tsp.) with a little water. Cook until slightly thickened. 1 can cherry, blueberry, apple, or whatever you prefer pie filling or berries from above that you have sweetened with sugar and add some lemon juice. Dot margarine in pan before adding flour mixture. Pour pie filling or berry mixture into flour mixture, then add margarine over top before cooking. If making a larger recipe just double ingredients for everything but pour in larger pan. Cook until brown, approximately 30-45 minutes for 13" x 9" x 1" pan. Eat warm or serve ice cream over.

**Dane-A-Graham**

Haley Anne Broussard  
Ms. Vermillion Parish

- |  |                           |
|--|---------------------------|
| 2 boxes instant French Vanilla Pudding   | 2 cups milk               |
| 1 tub chocolate icing with Jello Pudding | 1 12 oz. tub of cool whip |
|  | 1 box Graham Crackers     |

Layer graham crackers in a 9" x 13" pan. Put a thin coat of icing on crackers for each layer. Mix vanilla pudding, milk, and cook whip and spread on crackers. Makes 3 layers. Keep refrigerated. Makes a delicious, sweet, and chocolaty snack.

**Chocolate Yummy**

Kami Danielle Savoie  
Little Miss Cameron Parish Queen

- |                          |   |
|--------------------------|---|
| 1 cup flour              | 2 oz. package each of vanilla & chocolate instant pudding |
| 1 stick butter           | 3 cups milk   |
| 1 cup chopped pecans     | 8 oz. cream cheese  |
| 4 cups cool whip         |   |
| 1 cup confectioner sugar |   |

Mix flour, melted butter, and pecans. Spread evenly on bottom of 9" x 13" pan. Bake at 350° for 20 minutes. Mix cream cheese, sugar and 1 cup cool whip and spread over crust after it has cooled. Mix pudding and milk, let stand to thicken. Spread over second layer. Spread 3 cups of cool whip over third layer, chill and serve.

**Sweet Dough**

Henrietta Williams

- |                    |                      |
|--------------------|----------------------|
| 1 cup sugar        | 2 eggs beaten        |
| 1/2 cup shortening | dash of salt         |
| 1 tsp. vanilla     | 2 cups flour         |
| 1 tbs. milk        | 2 tps. baking powder |



**Peach Cobbler By Abby**

*Ethelyn Kebodeaux*

- 1 stick butter
- 1 cup milk
- 3 cups sliced peaches
- 1 cup biscuit mix
- 1 cup sugar

TOPPING:

- 1/2 cup brown sugar
- 2 tbs. butter
- 1/2 cup biscuit mix

Melt butter in 11" x 14" pan. Mix milk, sugar and biscuit mixd, add to butter. Put sliced peaches on top.

Topping: Mix all three ingredients until crumbly. Sprinkle over top. Bake at 375° about 45 minutes or until brown.

**Kay's Peach Cobbler**

*Michelle Mudd*

PEACH MIXTURE:

- 3/4 cup sugar (or 1/2 sugar and 1/4 cup brown sugar for color)
- 1/4 tsp. cinnamon
- 2 to 3 tbsp. flour
- 2 tbsp. butter
- 5 cups sliced fresh peaches

Combine sugar, flour, and cinnamon. Add peaches to mixture by mixing lightly. Spread in pastry-lined pan (9") and dot with butter. Adjust lattice top crust and flute edges. Bake at 400° for 45-50 minutes.

OIL PASTRY CRUST:

- 2 c. flour
- 1/2 c. salad oil
- 1 tsp. salt
- 5 tbsp. ice water

Sift flour and salt. Beat oil and water together until thick and creamy; pour this thick mixture over flour and salt mixture. Mix with fork to form ball. Makes 2 9" crusts. Note: Double peach mixture recipe and oil pastry crust recipe for large 9x13" pan.

**French Pancakes**

*Norma Jo Pinch*

- 1 cup flour, sifted
- 1/2 tsp. salt
- Dash of nutmeg or cinnamon
- 3 tbs. melted margarine
- 3 eggs, beaten slightly
- 1 cup of milk
- 1 tbs. sugar

Sift flour, salt together. Beat eggs and add to milk. Then add melted margarine. Stir in flour, sugar and spices. In a frying pan add margarine and fry 6 inch thin pancakes till golden on each side. Remove from pan. Roll and spread with marmalade, currant jelly, or syrup. Sprinkle with powdered sugar.

**French Toast**

*Norma Jo Pinch*

- Day old slices of bread
- Pinch of salt
- 1/4 cup sugar
- Beaten egg
- Cinnamon
- 1/4 tsp. vanilla

In a bowl, beat one egg with 1/2 cup of milk. Add sugar, spices and vanilla. Dip both sides bread into egg-milk mixture. In a frying pan add 1/4 cup of vegetable oil and fry each toast till golden brown on each. Remove from pan and sprinkle with powdered sugar and/or jelly.

**Paw Paw Quentin's Egg in a Nest**

*Taylor Dean Romero*

- 1 egg
- Small amount of butter
- 1 slice of bread

Melt butter in a pan. Cut hole in bread with a glass. Put bread in pan and put egg in hole of bread. Cook until brown on one side then turn over to brown on other side. Toast circle of bread in pan also.

**Baking Powder Biscuits**

*Norma Jo Pinch*

- 2 cups flour, sifted
- 1/2 tsp. salt
- 3/4 cup milk
- 4 tsp. baking powder
- 4 tbs. margarine

Sift flour, measure, add salt, baking powder, and sift again. Cut in margarine, gradually add milk and make into soft dough. Roll one half inch thick with little flour on board, dust with floured biscuit cutter and bake in hot oven at 450° for 15 minutes. Optional: You may brush the top and bottom of the biscuits with melted margarine before placing in the pan to bake.

**Quick Cinnamon Rolls**

*Norma Jo Pinch*

- 1 baking powder biscuits
- (recipe above)
- 1 tbs. cinnamon, more if desired
- 1/2 stick margarine, melted
- 1/2 cup sugar

Roll baking powder dough to 1/2" thickness. Brush top of dough with melted margarine, and sprinkle with sugar and cinnamon mixture. Roll like a jelly roll. Cut into slices 3/4" thick. Place in a greased pan, brush with additional melted margarine. Bake at 375° for 20 minutes or till golden. Brush tops with hard sauce recipe.

**Hard Sauce**

*Norma Jo Pinch*

- 1 cup sugar
- 1/2 cup half & half or evaporated milk
- 2 tbsp. flour
- 1 tsp. margarine
- 1 tsp. vanilla

In a thick sauce pot, combine sugar and flour and blend well. Add milk and blend again. Cook on a medium heat stirring constantly till mixture becomes thick. Remove from heat and add margarine and vanilla. Brush on top of baked cinnamon rolls.

**Cowboy Eggs**

*Jacob Wayne Wilkerson*

- 1 slice of bread
- Butter
- 1 egg

Cut the center of bread with a cookie cutter or small glass. Put butter in the bottom of skillet; lay bread in skillet. Crack egg in center of bread and flip to other side when cooked on first side. Brown piece of bread (this makes the hat). Place on plate and place hat on top of egg.

**Applesauce Spice Muffins**

*Roberta Rogers*

- 1 3/4 cups flour
- 1 1/2 tsp. cinnamon
- 1/4 tsp. ground cloves or allspice
- 1/2 cup + 2 T. brown sugar
- 1/2 cup milk
- 1 T. lemon juice
- 1/2 tsp. cinnamon mixed with 3T sugar for topping
- 2 1/2 tsp. baking powder
- 1/2 tsp. salt
- 2 eggs
- 1/4 cup vegetable oil
- 1 cup diced, peeled apples
- 1/2 cup applesauce

Preheat oven to 375°. Grease and flour muffin pans or use paper liners instead. Combine flour, baking powder, cinnamon, salt and spices in medium bowl. In another bowl, whisk together eggs, sugar, oil, milk, apples, lemon juice and applesauce. Add flour mixture to liquid ingredients and stir just until flour disappears. Spoon into muffin cups, sprinkle tops with cinnamon sugar mixture. Bake 25-30 minutes until straw comes out clean.

**Banana Muffins**

*???? Troclair*

- 1/2 cup shortening
- 1 egg
- 1 tsp. vanilla
- 1 3/4 cup flour
- 1/2 tsp. salt.
- 1 cup white sugar
- 1 cup mashed bananas
- 1 tsp. vinegar
- 1/2 tsp. baking powder

Use paper cups. Bake at 425° for 20 minutes.

*Favorite Recipes*

**Sour Dough Bread Starter**

*Laura Cormier*

- 2 cups warm water
- 1 envelope active dry yeast
- 2 cups flour

In a large bowl, dissolve yeast and flour. Beat until smooth. Cover and let stand for 48 hours, then refrigerate until ready to use. Every 3-5 days use 1 cup of starter to make bread or give it to a friend. Feed the remainder of the starter with the following ingredients: 3/4 cup sugar, 1 cup flour, 3 tbs. instant potatoes, 1 cup warm water. Cover and let stand overnight, then return to refrigerator to use as needed.

**Sour Dough Bread Mixture**

*Laura Cormier*

- 1 cup starter
- 1 1/2 cups warm water or milk
- 1 tsp. salt
- 1/2 cup oil
- 1/4 cup sugar

Mix in 3 cups flour, then mix by hand; add another 3 cups or mix in all 6 cups by hand. Knead 5 to 6 minutes. Place in large oiled bowl, turning bread in bowl so that all sides are covered in oil. Cover and let rise all day or overnight (8 to 12 hours). Make into 2 or 3 loaves, or French bread or cinnamon rolls. Let these rise, covered, 8 to 12 hours. Bake bread at 325° on bottom shelf 40 to 50 minutes. Bake cinnamon rolls at 375° for 12 to 15 minutes.

**Pumpkin Muffins**

*Thomas Lee Troclair*

- 4 eggs
- 1 1/2 cups oil
- 3 cups flour
- 2 tsp. baking powder
- 1 tsp. salt
- 2 cups white sugar
- Can of crushed pumpkin
- 1 tbs. cinnamon
- 2 tsp. soda

Pour into muffin tins. Sprinkle with brown sugar. Bake at 375° for 20 minutes.

**Banana Nut Bread**

*Sethie Troclair*

- 3/4 cup softened butter
- 4 eggs
- 1 1/2 tsp. salt
- 4 bananas, mashed
- 3/4 cup pecans
- 1 1/2 cup sugar
- 3 cups flour
- 1 1/2 tsp. soda
- 1 1/2 tsp. vanilla flavoring

Cream butter and sugar. Add eggs. Add mixture of flour, salt and soda. Add remaining ingredients. Pour into 2 greased 8" loaf pans. Bake at 350° for 60-70 minutes.

**Josephine Bread**

*Sethie Troclair*

- 1 loaf French Bread
- Mayonnaise
- Monterrey Jack Cheese, grated

Butter the french bread. Mix the grated cheese with a little mayonnaise. Spread over buttered bread. Broil.

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Clifford J. Conner, Owner



COOKIES & CANDY



Easy Pralines

Paige Racca

- |                   |                     |
|-------------------|---------------------|
| 1 cup brown sugar | 1 cup white sugar   |
| 2 tbsp. butter    | Pinch salt          |
| 3/4 cup milk      | 2 cups whole pecans |

Put everything together in saucepan and cook to a softball stage. Then take off fire and beat until you can drop candy from a spoon onto oiled or waxed paper. Should make about 16 to 18 pralines.

To Caramelize Sugar

Mrs. Howard Cormier

Place sugar in frying pan over very low flame, stirring with mixing spoon until sugar melts. Remove caramel immediately from fire. If caramel is to be added to a liquid, slowly add little hot water, place over hot water and stir constantly until smooth.

Macadamia Clusters

Heather Michelle Sturlese

Line cookie sheet with waxed paper. Place candy coating in medium microwavable bowl. Microwave uncovered on high 40 to 60 seconds, stirring every 30 seconds, until mixture can be stirred smooth. Stir in nuts and orange peel. Drop mixture by teaspoonfuls onto waxed paper. Let stand until set. Store covered in refrigerator. Yield: 2 dozen candies.

Macaroon Kiss Cookies

Kimily Lurlie Bourriaque

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| 1/3 cup butter or margarine, softened | 1 pkg. (3 oz.) cream cheese, softened |
| 1 egg yolk                            | 3/4 cup sugar                         |
| 2 tsp. orange juice                   | 2 tsp. almond extract                 |
| 2 tsp. baking powder                  | 1 1/3 c. unsifted all-purpose flour   |
| 5 c. (15 oz.) flake coconut           | 1/4 tsp. salt                         |
|                                       | 20 Hershey's kisses, unwrapped        |

Cream butter, cream cheese, and sugar in large mixer bowl until light and fluffy. Add egg yolk, almond extract and orange juice; beat well. Combine flour, baking powder and salt; gradually add to creamed mixture. Stir in 3 cups of the coconut. Cover tightly; chill 1 hour or until firm enough to handle. Shape dough into 1" balls; roll in remaining coconut. Place on ungreased cookie sheet. Bake at 350° for 10-12 minutes or until lightly browned. Remove from oven; immediately press unwrapped kiss on top of each cookie. Cool 1 minute. Carefully remove from cookie sheet; cool completely on wire rack.

Sandra's Cake Cookies

Sandra Smythe

- |                               |              |
|-------------------------------|--------------|
| 1 box cake mix, any flavor    | 1 beaten egg |
| 1 (8 oz.) container Cool Whip |              |

Mix ingredients. Drop by teaspoonfuls in powdered sugar. Then place on greased cookie sheet. Bake at 350° for 10-13 minutes.

Best Ever Brownies

Judy Sensat West

- |                            |                              |
|----------------------------|------------------------------|
| 4 squares baking chocolate | 2 sticks butter or margarine |
| 4 eggs                     | 2 cups sugar                 |
| 1 tsp. vanilla             | 1 cup plain flour            |
| 1/4 tsp. salt              | 2 cups chopped nuts          |

Melt chocolate with butter in small pan. Beat eggs until foamy in a large bowl. Beat in sugar gradually until fluffy and thick (about 10 minutes). Stir in vanilla and chocolate mixture, then fold in flour, salt and nuts. Spread in greased 9x12" baking pan. Bake in 350° oven for 20 minutes or until shiny and firm on top.

Cara's Coconut Chocolate Balls

Cara Olivier

- |                        |                     |
|------------------------|---------------------|
| 2 sticks butter        | 2 c. chopped pecans |
| 2 boxes powdered sugar | 2 c. coconut        |
| 1 can condensed milk   |                     |

ICING:

- |                                 |                           |
|---------------------------------|---------------------------|
| 2 (12 oz.) bags 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 10 to 15 minutes. Melt chocolate chips and paraffin wax and dip balls using toothpicks to swish in icing. Place on waxed paper until firm. Sometimes the balls are easier to roll if the mixture is put in freezer for 10 minutes.

Chocolate Crackletops

Jensen Bertrand

- |  |                                       |
|--|---------------------------------------|
| 2 cups all purpose flour                                     | 2 tsp. baking powder                  |
| 2 cups granulated sugar                                      | 1/2 cup (1 stick) butter or margarine |
| 4 squares (1 oz. each) unsweetened baking chocolate, chopped | 4 large eggs, lightly beaten          |
| 1 3/4 cups M&M's chocolate mini baking bits                  | 2 tsp. vanilla extract                |
|  | Additional granulated sugar           |

Combine flour and baking powder; set aside. In 2-quart saucepan over medium heat combine 2 cups sugar, butter and chocolate, stirring until butter and chocolate are melted; remove from heat. Gradually stir in eggs and vanilla. Stir in flour mixture until well blended. Chill mixture 1 hour. Stir in "M&M's" chocolate mini baking bits; chill mixture an additional hour. Preheat oven to 350°. Line cookie sheets with foil. With sugar-dusted hands, roll dough into 1" balls; roll balls in additional granulated sugar. Place about 2 inches apart onto prepared cookie sheets. Bake 10-12 minutes. Do not overbake. Cool completely on wire racks. Store in tightly covered container. Makes 5 dozen cookies.

Old Fashioned Gingerbread

Mrs. Corrine Canik

- |                        |                 |
|------------------------|-----------------|
| 3 eggs                 | 1 cup sugar     |
| 1 cup syrup            | 1 cup hot water |
| 2 t. soda in hot water | 2 cups flour    |
| 1 c. oil               |                 |

Beat eggs. Add sugar, syrup, put soda in hot water and add to sugar and syrup. Add flour and oil. Bake in oven at 350° until done.

## BROWN'S MARKET & DELI

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Cookies & Cream Cheesecake

Courtney Sturlese

- CRUST:
- |  |                                      |
|--|--------------------------------------|
| 1 cup finely crushed chocolate sandwich cookies (Oreo's) | 1 tbsp. Parkay spread sticks, melted |
|--|--------------------------------------|

FILLING:

- |   |              |
|---|--------------|
| 3 (8 oz.) pkgs. Philadelphia Brand cream cheese, softened | 1 cup sugar  |
| 1 tsp. vanilla  | 2 tsp. flour |
| 1 cup coarsely chopped chocolate sandwich cookies         | 3 eggs       |

Heat oven to 325°. For the crust, mix crumbs and Parkay spread; press onto bottom of 9" springform pan. Bake 10 minutes. For the filling, beat cream cheese, sugar, flour and vanilla at medium speed with electric mixer until well blended. Add eggs, one at a time, mixing at low speed after each addition, just until blended. Fold in chopped cookies; pour over crust. Bake 1 hour and 5 minutes or until center is almost set. Run knife of metal spatula around rim of pan to loosen cake; cool before removing rim if pan. Refrigerate 4 hours or overnight. Garnish with Cool Whip, chocolate sandwich cookies, cut in half, and mint leaves. Makes 12 servings.

Double Decker Confetti Brownies

Haydon Sturlese

- |  |  |
|--|--|
| 3/4 cup (1 1/2 sticks) butter or margarine, softened | 1 cup granulated sugar                                       |
| 3 large eggs   | 1 cup firmly packed light brown sugar                        |
| 2 1/2 cups all purpose flour, divided                | 1 tsp. vanilla extract                                       |
| 1/2 tsp. salt  | 2 1/2 tsp. baking powder                                     |
| 1 tbsp. butter or margarine, melted                  | 1/3 cup unsweetened cocoa powder                             |
|  | 1 cup "M&M's" semi-sweet chocolate mini baking bits, divided |

Preheat oven to 350°. Lightly grease 13x9x2" baking pan; set aside. In large bowl, cream butter and sugars until light and fluffy; beat in eggs and vanilla. In medium bowl, combine 2 1/4 cups flour, baking powder and melted butter; stir into one half of the dough. Spread cocoa dough evenly into prepared baking pan. Stir remaining 1/4 cup flour and 1/2 cup "M&M's" semi-sweet chocolate mini baking bits into remaining dough; spread evenly over cocoa dough in pan. Sprinkle with remaining 1/2 cup baking bits. Bake 25 to 30 minutes or until edges start to pull away from sides of pan. Cool completely. Cut into bars. Makes 24 brownies.

Oatmeal Raisin Cookies

Thomas Lee Trosclair

- |                       |                    |
|-----------------------|--------------------|
| 1 1/2 cups shortening | 2 cups brown sugar |
| 1 cup sugar           | 2 eggs             |
| 1/2 cup water         | 2 tsp. vanilla     |
| 2 cups flour          | 2 tsp. salt        |
| 1 tsp. baking soda    | 6 cups oats        |
| Raisins as desired    |                    |

Beat shortening, sugars, eggs, water and vanilla. Mix together flour, salt, soda. Add oatmeal. Blend 2 mixtures together. Add raisins. Drop by teaspoon onto greased cookie sheet. Bake at 350° for 12-15 minutes.

Maw Maw Nelvia's Sand Tarts

Kami Danielle Savoie

- |                |                          |
|----------------|--------------------------|
| 1 cup butter   | 1/2 cup powdered sugar   |
| 2 cups flour   | 1 cup nuts, chopped fine |
| 2 tsp. vanilla |                          |

Cream butter and sugar. Add flour, nuts and vanilla. Mix well. Roll into balls. Bake on ungreased cookie sheet. Bake at 350° for 20-25 minutes. Do not brown. Roll in powdered sugar when tarts are cool.

Fruit Cookies

Thomas Lee Trosclair  
Little Mr. Cameron Parish

- |                         |                                 |
|-------------------------|---------------------------------|
| 1 cup shortening        | 1 1/2 cups sugar                |
| 3 1/2 cups sifted flour | 1/2 tsp. vanilla                |
| 3 eggs                  | 1 tsp. soda                     |
| 2 tbsp. hot water       | 1 1/2 lbs. pecans               |
| 3/4 lbs. chopped dates  | 1 large bottle chopped cherries |

Cream sugar and shortening. Add eggs, dry ingredients and water. Add fruit and nuts. Batter will be heavy. Roll into walnut size balls and place on greased baking sheet. Bake at 350° for 15 minutes.

Fruit Cookies

Thomas Lee Trosclair  
Little Mr. Cameron Parish

- |                         |                                 |
|-------------------------|---------------------------------|
| 1 cup shortening        | 1 1/2 cups sugar                |
| 3 1/2 cups sifted flour | 1/2 tsp. vanilla                |
| 3 eggs                  | 1 tsp. soda                     |
| 2 tbsp. hot water       | 1 1/2 lb. pecans                |
| 3/4 lbs. chopped dates  | 1 large bottle chopped cherries |

Cream sugar and shortening. Add eggs, dry ingredients and water. Add fruit and nuts. Batter will be heavy. Roll into walnut size balls and place on greased baking sheet. Bake at 350° for 15 minutes.

Irresistible Peanut Butter Cookies

Louise Poirier

- |                                    |                    |
|------------------------------------|--------------------|
| 3/4 cup creamy peanut butter       | 1/2 cup shortening |
| 1 1/4 cup packed light brown sugar | 3 tbsp. milk       |
| 1 tsp. vanilla                     | 1 egg              |
| 1 3/4 cup flour                    | 3/4 teaspoon salt  |
| 3/4 tsp. baking soda               |                    |

Preheat oven to 375°. Cream shortening and peanut butter, then add sugar. Add milk, egg and vanilla. Mix with electric beater at medium speed. Combine flour, salt and baking soda, and add to mixture. Drop rounded tablespoonfuls of dough 2 inches apart onto baking sheet. Bake one cookie sheet for 10 to 12 minutes.

Mrs. Fields' Cookies

Diana LeBlanc

Cream together 2 cups butter, 2 cups sugar, 2 cups brown sugar. Mix thoroughly. Add 4 eggs and 2 t. vanilla. Separately mix 4 cups flour, 5 cups oatmeal (blend in small amounts until powdered), 1 t. salt, 2 t. baking powder, 2 t. baking soda. Mix together all ingredients. Add 24 oz. chocolate chips, one 8-oz. Hershey bar (grated). Add 3 cups chopped nuts (pecan). Make golf ball size balls of dough. Set on ungreased cookie sheet 2 inches apart. Bake at 375°-400° for 6 minutes. Makes 112 cookies - 62 calories per cookie.

Flour Sack Teacakes

Tammy Peshoff

- |              |   |
|--------------|---|
| 1 cup oleo   | 3 cups sugar  |
| 4 eggs       | 4 tps. baking powder                                |
| 1/3 cup milk | 5-6 cups flour (add until stiff enough to roll out) |

Mix all ingredients in order listed. Roll out about 1/4" thick on floured board. Cut with 2 1/2" diameter cookie cutter or rim of glass. Bake about 20 minutes, until golden brown in a 350° oven. Makes 5 dozen 3" cookies.

Old Fashion Tea Cakes

Henrietta Williams

- |                      |                 |
|----------------------|-----------------|
| 1 cup of lard        | 4 eggs          |
| 1 tsp. vanilla       | 1/2 cup milk    |
| 2 cups sugar         | 4 cups of flour |
| 1 tsp. baking powder | 1 tsp. nutmeg   |

Blend lard, eggs, sugar and flour together, then add milk, baking powder and nutmeg mix well.



## COOKIES, CANDY

### Vera's Peanut Butter Cookies

*Leven Harmon*

1 cup shortening	1 cup sugar
1 cup dark brown sugar	2 eggs
1 cup peanut butter	1 tsp. vanilla flavor
3 cups all purpose flour	3/4 tsp. baking soda

Cream shortening in a large mixing bowl; gradually add sugar, beating well. Add peanut butter and vanilla, blend well. Add flour and soda, blending well. Shape dough into 1 inch balls, place 3 inches apart on greased cookie sheet and gently flatten with a fork dipped in flour. Bake at 350° for 10 to 12 minutes.

### Vanilla-Nut Icebox Cookies

*Leven Harmon*

1 cup shortening	1 cup sugar
1 cup firmly packed brown sugar	1 egg beaten
2 tsps. vanilla flavor	1 cup chopped pecans
2 cups all purpose flour	1 1/2 tsps. baking powder
1/4 tsp. salt	

Cream shortening in a large mixing bowl; gradually add sugar, beating until light and fluffy. Add egg and vanilla, beat well. Stir in pecans. Combine flour, baking powder, and salt in a medium mixing bowl, gradually add to creamed mixture, stirring well. Shape dough into 2 rolls, 2 inches in diameter. Wrap each in waxed paper, chill until firm. Removed waxed paper and cut into 1/4 inch slices. Place 1 inch apart on ungreased cookie sheets. Bake at 425° for 5 minutes. Yield 5 dozen.

### Big Brownie Oatmeal Drops

*Carolyn Thibodeaux*

1 family size brownie mix with syrup pouch, prepared as directed, using 2 eggs	1 1/2 c. uncooked oats, regular or quick 1 c. walnuts, chopped, optional
--	---

Heat oven to 350°. Lightly grease cookie sheet. Mix all ingredients until well blended. Cover and let stand 30 minutes for oats to absorb liquid. Drop rounded tbs. 1 1/2 inches apart on cookie sheet. Bake 10 to 12 minutes until tops look crackled and satiny. Remove from cookie sheet and place on wire rack to cool. Makes 32 cookies.

### Microwave Pralines

*Sethie Troclair*

1 cup light brown sugar	1 cup sugar
2/3 cup evaporated milk	2 cups pecans
3 tbsps. butter	1 tsp. vanilla

Mix all ingredients together except vanilla. Microwave on high for five minutes. Stir. Microwave five minutes longer. Take out of microwave and add vanilla. Stir well. Let set in bowl until cool. Drop by spoonful onto buttered wax paper.

### Lemon Bars

*Sethie Troclair*

1 cup butter	1/2 cup confectioner's sugar
2 cups flour	4 large eggs
2 cups granulated sugar	1 tbsps. flour
1/2 tsp. baking powder	1/3 cup fresh lemon juice

Cream the butter and confectioner's sugar. Gradually stir in the 2 cups of flour until well blended. Pat this dough over the bottom of an ungreased 13" x 9" x 2" baking pan. Bake in preheated oven at 325° for 15 minutes. Remove from oven. At once, beat the eggs slightly, add the granulated sugar, the tablespoon of flour, baking powder, and lemon juice. Stir until well mixed. Pour over warm crust. Return to oven and bake until browned about 30-45 minutes.

### Praline Pecans

*John Paul Troclair*

2 cups brown sugar	1 cup sugar
1 cup sour cream	1 tsp. vanilla
dash of salt	

Roast pecans for 2-3 minutes in microwave. Mix above ingredients and bring to a soft ball. Pour over 4 cups pecans. Stir until separated. Dry on cookie sheet.

## Cameron Food Mart, Inc.

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**Orson and Debbie Billings**  
*Owners*

### Microwave Millionaire's

*Thomas Lee Troclair*

*Little Mr. Cameron Parish*

1 14 oz. package caramels	1 1/2 tsp. milk
2 cups chopped pecans	1 12 oz. package chocolate chips
1 inch square paraffin	

Place unwrapped caramels in a 2-qt. microwave safe dish. Add the 1 1/2 tsp. milk. Microwave until melted. Add pecans and mix well. Drop by tsp. on buttered wax paper. Cover and chill. Melt paraffin in microwave. Add chops and melt. Stir well to keep from scorching. Dip caramel/pecan mixture in chocolate. Place on wax paper until cooked.

### Yummie Bars

*Sethie Troclair*

2 cups Bisquick	4 beaten eggs
1 box light brown sugar	1 tsp. vanilla flavoring
1/2 tsp. butter flavoring	chopped pecans

Mix brown sugar, eggs, vanilla and butter flavorings. Add Bisquick to mixture. Add pecans. Bake in a greased flat pan for 45 minutes at 325°. Cool and cut into squares.

### Pop-A-Rific Popcorn Balls

*Thomas Lee Troclair*

3 quarts popped popcorn, unsalted	1 1 lb. package marshmallows
1/4 cup butter or margarine	

Place popped popcorn in a large bowl. In a large saucepan, cook marshmallows and butter over low heat until melted and smooth. Pour over popcorn, tossing gently to mix well. Cool five minutes. Butter hands well and form 2 1/2 inch balls. Makes about 14 balls.

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**Microwave Millionaire's**

*John Paul Trosclair*

- 1 (14 oz.) pkg. caramels
- 1 1/2 tsp. milk
- 2 cups chopped pecans
- 1 (12 oz.) pkg. chocolate chips
- 1 inch square of paraffin wax

Place caramels and milk in 2 qt. microwaveable dish. Microwave until melted. Add pecans and mix well. Drop by teaspoon on buttered wax paper. Cover and chill. Melt paraffin in microwave. Add chips and melt. Stir well. Dip chilled caramel pieces in chocolate mixture. Place on wax paper until cooled.

**Divinity**

*Sethie Trosclair*

- 2 cups sugar
- 2 egg whites
- 1/2 cup Karo, white
- 1/2 cup water
- 1 tsp. vanilla
- 1 cup pecans

Mix ingredients and stir until dissolved. Cook without stirring until the candy mixture forms a hard ball when dropped into cold water. Remove and pour into stiffly beaten egg whites. Beat constantly until it holds a shape and loses its gloss. Add nuts and vanilla. Drop from a spoon onto a waxed paper or buttered plate.

**Heavenly Hash**

*Sethie Trosclair*

- 3/4 cup self-rising flour
- 1 cup sugar
- 2 tbsp. cocoa
- 2 eggs
- 1 stick oleo
- 1 cup nuts
- 2 tbsp. vanilla

Mix ingredients together and spread in greased pan. Bake at 350° for 30-40 minutes. Pour small marshmallows over top of cake. Place in oven until marshmallows are slightly melted.

**MIX TOGETHER:**

- 1 box powdered sugar
- 2 tbsp. cocoa
- 2 tbsp. oleo
- 1 tsp. vanilla
- 5-7 tbsp. canned milk

Bring to a boil beating until smooth. Pour over cake. Let cool and harden.

**Frosted Pecans**

*Janis and Carole Chavanne*

- 1/2 cup dairy sour cream
- 1 1/2 cups sugar
- 1 1/2 teaspoons vanilla
- 3 cups pecan halves

Combine sour cream, sugar, and vanilla in heavy saucepan, bring to a boil and cook to the softball stage (234° on a candy thermometer). Stir frequently to prevent scorching. Add pecan halves and stir to coat. Turn onto a buttered baking sheet and quickly separate pecans with fork. Makes about 1 1/4 pounds. Also good with peanuts. May be packaged and frozen in air tight container.

**Chocolate Spiders**

*Barrett Hebert*

- 8 squares (1 oz. each) semisweet chocolate
- 2 cups miniature marshmallows
- 24 small round candy-coated milk chocolate balls (such as Sixlets)
- Black or red shoestring licorice

In a microwave-safe bowl, heat chocolate for 2 minutes or 50% power, stirring after 1 minute. Stir until melted; let stand for 5 minutes. Stir in marshmallows. Drop by tablespoonfuls onto a waxed paper-lined baking sheet. Cut licorice into 2 inch pieces; press eight pieces into each mound for legs. Press two chocolate balls into each for eyes. Refrigerate until firm, about 20 minutes. 2 dozen.

**Fudge Crinkles**

*Shylyn Nunez*

- 1 pkg. Super Moist double chocolate swirl cake mix
- 1/2 cup vegetable oil
- 2 eggs
- Powdered sugar

Preheat oven to 350°. Stir cake mix (dry), swirl mix, oil and eggs in a large bowl, using spoon, until dough forms. Dust hands with powdered sugar; shape dough into 1" balls. Coat balls with powdered sugar; place about 2" apart on ungreased cookie sheet. Bake about 10 minutes or until set. Cool completely. About 2 1/2 dozen cookies.

**Cookies-N-Clouds**

*Becky Fletcher*

- 6 (10 oz.) enve. Swiss Milk Chocolate
- 1/3 c. hot water
- Coco Mix
- 4 (3.5 oz.) Swiss Mix or Hunt's Snack Pack Vanilla Pudding
- 16 oz. soft cream cheese
- Pack Vanilla Pudding
- 1/2 c. powdered sugar
- Shortbread or vanilla sandwich cookies
- Reddi-Whip Whipped Cream
- Chocolate Shavings

In a blender or food processor, whip together Swiss coco mix and water until well blended and thickened. In large bowl, cream together pudding, cream cheese and sugar until mixture is creamy and smooth. Place cookies inside bowls, layer with equal amounts of cocoa and cream cheese mixture. Chill 15 minutes. Garnish with whipped cream.

**Festive Lemon Cut-Out Cookies**

*Becky Fletcher*

- 1 c. butter, soft
- 2 tbsp. real lemon juice
- 1 c. sugar
- 1 tsp. vanilla extract
- 1 (3 oz.) pkg. cream cheese, soft
- 1/4 tsp. salt
- 1 egg yolk
- 2 1/4 c. unsifted flour

Combine all ingredients except flour; beat with mixer until blended. Beat in flour. Divide dough in half; wrap in plastic; chill at least 1 hour. On well floured surface, knead one dough portion into a smooth ball. Roll dough to 1/8". Cut into shapes. Place 1" apart on ungreased baking sheets. Bake in preheated 375° oven 7 to 10 minutes or until light brown at edges. Cool. Repeat with remaining dough. Decorate with lemon glaze. Store tightly covered.

LEMON GLAZE: with mixer, beat 4 c. unsifted confectioner's sugar and 1/4 c. real lemon. Divide glaze and tint with food colorings.

**Rocky Road Bars**

*Barrett Hebert*

- 1 pkg. Super Moist milk chocolate cake mix
- 1/2 cup margarine, butter of spread, melted
- 1/4 cup packed brown sugar
- 1/3 cup waater
- 2 eggs
- 1 cup chopped nuts
- 3 cups miniature marshmallows
- 1/3 cup creamy chocolate ready-to-spread frosting

Preheat oven to 350°. Grease (or lightly spray with cooking spray) rectangular pan, 13x9x2". Stir together half of the cake mix (dry), the margarine, brown sugar, water and eggs in large bowl until smooth. Stir in remaining cake mix and the nuts. Spread in pan. Bake 20 minutes; sprinkle with marshmallows. Bake 10 top 15 minutes or until marshmallows are puffed and golden. Microwave frosting in microwavable bowl uncovered on high 15 seconds. Drizzle over bars. Cool completely. For easier cutting, use plastic knife dipped in hot water. Cut into 6 rows by 4 rows. 24 bars.

**Chocolate Toffee Crunchies**

*Bobbie Primeaux*

- 2 cups vanilla wafer crumbs
- 1/4 cup packed brown sugar
- 1/2 cup butter, no substitutes, melted

**TOPPING:**

- 1/2 cup butter, no substitutions
- 1/2 cup packed brown sugar
- 1 cup (6 oz.) semisweet chocolate chips
- 1/2 cup finely chopped pecans

Combine crumbs, brown sugar and butter. Press into an ungreased 13x9x2" baking pan. Bake at 350° for 8-10 minutes or until lightly browned. In a saucepan, bring butter and brown sugar to a boil over medium heat; boil and stir for 1 minute. Pour evenly over crust. Bake at 350° for 10 minutes. Remove from oven; let stand for 2 minutes. Sprinkle with chocolate chips; let stand until chocolate is melted. Spread evenly over top; sprinkle with pecans. Cool completely before cutting. Yield: 4 dozen.

**Nutmeg Logs**

*Bobbie Primeaux*

- 1 cup butter or margarine, softened
- 3/4 cup sugar
- 2 tsp. vanilla extract
- 3 cups all purpose flour
- 1 1/2 tsp. ground nutmeg
- 1/4 tsp. salt
- Additional sugar

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine flour, nutmeg and salt; gradually add to the creamed mixture. Cover and chill for 1 hour or until firm. On a sugared surface, shape 1/2 cupfuls of dough into 1/2" thick logs. Cut logs into 2 to 2 1/2" pieces. Place 2" apart on ungreased baking sheets. Bake at 350° for 12-14 minutes or until lightly browned. Remove to wire racks to cool. Yield: about 5 dozens.

**Creamy Velveeta Cheese Fudge**

*Thomas Lee Trosclair*

- 1 c. butter
- 8 oz. box velveeta cheese
- 32 oz. powdered sugar
- 1 c. cocoa
- 1 t. vanilla
- 1 1/2 c. chopped nuts

Melt butter and cheese, keeping stirring until completely melted. You may use a microwave oven for this. Sift together sugar and cocoa until well sifted. Stir in melted cheese and butter. Mix well. Add vanilla and nuts. Press into buttered 13x9" cake pan. Refrigerate for one hour. Cut into 1" squares and remove from pan.

**Old Time Fudge**

*Margaret Shove*

- 3 c. sugar
- 2/3 c. cocoa powder
- 1 1/2 c. milk
- 1/2 tsp. salt
- 1/4 c. butter or margarine
- 1 tsp. vanilla

Mix dry ingredients. Stir in milk. Boil until softball stage is reached. Add butter and vanilla. Beat until it loses its gloss. Pour into a platter or pan that has been greased. Cut into squares when cool. Store in a sealed dry container.

**Peanut-Butter Chocolate Bonbons**

*Bobbie Primeaux*

- 2 c. sifted powdered sugar
- 1 c. Graham Cracker Crumbs
- 3/4 c. chopped pecans
- 1/2 c. flaked coconut
- 1/2 c. margarine
- 1/2 c. peanut butter
- 1 1/2 c. semisweet chocolate pieces
- 3 T. shortening

In a large bowl combine the powdered sugar, graham cracker crumbs, pecans and coconut. In a small saucepan melt butter and peanut butter; pour over coconut mixture. Blend till mixture is moistened. Shape mixture into 1" ball. In another small saucepan over low heat, melt chocolate pieces with shortening. Spear balls on wooden picks; dip individually into chocolate mixture to coat. Place balls on waxed paper; chill to set. Store candies, tightly covered, between layers of waxed paper in a cool place. Makes 4 dozen.

**Marie's Carmel Candy**

*Suzanne Buras*

- 5 cups sugar
- 2 cups milk
- 1 tbsp. vanilla
- 4 tbsp. margarine
- 5 cups pecans or peanuts

Put 4 cups of sugar and 2 cups of milk in a large pot and stir constantly until it comes to a boil, then lower the fire. Put 1 cup of sugar in heavy skillet on medium fire and stir constantly until it reaches a golden color, slowly add this caramelized sugar to the sugar and milk that is boiling. This mixture will bubble so keep fire low. Cook until it forms a softball when you test it in cold water (drop small amount in cold water). Remove from fire, add margarine and vanilla. This will be a thin syrup, stir until the syrup begins to get thicker then add (pecans or peanuts). Mix well and drop by spoonful on wax paper. This candy does best when made in cold dry weather.

**French Apricot Cream Cheese Bars**

*Carolyn Thibodeaux*

- 1 pkg. Pillsbury Moist Supreme French Vanilla Cake Mix
- 1/3 c. margarine, melted
- 1 egg

**FILLING:**

- 1 (8 oz.) pkg. cream cheese, softened
- 1/4 c. sugar
- 1/2 tsp. vanilla
- 1 egg
- 1 jar (12 oz.) apricot preserve

Heat oven to 350°. Generously grease 13x9" pan. In large bowl, combine cake mix, margarine and egg; mix with fork until crumbly. Gently spoon 1 1/2 cups into measuring cup; set aside for topping. Press remaining crumb mixture in bottom of greased pan. Bake at 350°F for 10 minutes. Meanwhile, in a small bowl, combine cream cheese, sugar, vanilla and egg; beat until smooth. Set aside. Spread preserves evenly over hot crust. Spread cream cheese mixture evenly over preserves. Sprinkle reserved topping mixture over cream cheese. Bake at 350°F for 28 to 30 minutes or until topping is light golden brown. Chill before serving. Store in refrigerator. Cut in bars before storing in refrigerator.

**Cherries In The Snow**

*Alice Mason*

- 1 lg. can crushed pineapple (16 oz.)
- 1 (8 oz.) pkg. cream cheese, regular, lite of fat-free, softened
- 1 medium container Cool Whip
- 1 c. to 3/4 c. sugar
- 1 small jar maraschino cherries, chopped
- 3/4 to 1 c. finely chopped pecans or nuts of choice

Drain pineapple very well. Set aside. Whip cream cheese and sugar together until fluffy. Add chopped cherries, nuts and fold in cool whip, carefully. Do not whip or beat, cool whip will break down and get runny. Pour in 8x8" square pan or square dish. Cover with plastic wrap or foil. Refrigerate until ready to serve.

**No-Bake Cereal Bars**

*Micah Silver*

- 1 cup light corn syrup
- 1 cup sugar
- 1 cup peanut butter
- 6 cups toasted oat cereal
- 1 (12 oz.) pkg. (2 cups) semi-sweet chocolate chips
- (chocolate topping is optional, it can be left off)

**Microwave directions:**

Lightly grease 13x9" pan. Place corn syrup and sugar in 8-cup microwave-safe measuring cup or 2-quart bowl. Microwave on high for 4 to 5 minutes or until mixture comes to a full boil and sugar is dissolved, stirring once during cooking. Stir in peanut butter until mixture is smooth. Add cereal; mix well. Immediately press into greased pan. Place chocolate chips in 4-cup microwave-safe measuring cup. Microwave on medium for 3 to 5 minutes, stirring once halfway through cooking. Stir again until smooth; spread evenly over bars. Cool completely or until chocolate is set. Cut into bars.



## COOKIES, CANDY

### No-Bake Bars

4 c. Cheerios  
2 c. dry roasted peanuts  
1 c. light corn syrup  
1 1/2 c. creamy peanut butter

*Randee Sue Dupin*  
2 c. crisp rice cereal  
2 c. M&M's  
1 c. sugar  
1 tsp. vanilla extract

In a large bowl, combine the first four ingredients. Set aside. In a saucepan, bring corn syrup and sugar to a boil, stirring. Remove from heat. Stir in peanut butter and vanilla. Pour over cereal mixture and toss to coat evenly. Spread into a greased 15x10x1" pan. Cool. Cut into bars.

### Chiperoo Ranch Bars

2/3 c. cooking oil  
2 3/4 c. flour  
2 1/2 tsp. baking powder  
3 eggs, beaten

*Kim Murphy*  
1 box brown sugar  
1 (6 oz.) pkg. chocolate chips  
1/2 tsp. salt  
1 c. chopped nuts

Blend oil with brown sugar. Stir flour, baking powder and salt together. Add to oil mixture. Add eggs. Stir in chocolate chips and nuts. Spread in greased 15x10x1" pan. Bake at 350° for 25 to 30 minutes. When cooled cut into squares.

### Susie's Hot Spiced Tea

2 c. powdered Tang drink mix  
1 pkg. instant Kool-Aid lemonade,  
2 qt. package with sugar  
already added

*Michelle Mudd*  
1/2 c. Lipton instant tea mix  
1 tsp. cloves, powdered  
1 tsp. cinnamon, optional

Combine all ingredients together and store in a canister. This mixture is simply spooned into a mug of hot water and stirred. I like 6 coffee spoons per mug.

### Cow Pies

2 cups milk chocolate chips  
1/2 cup raisins

1 tbsp. shortening  
1/2 cup slivered almonds

*Brett Richard*

In double broiler over simmering water, melt the chocolate chips and shortening, stirring until smooth. Remove from heat. Stir in raisins and almonds. Drop by tablespoonfuls onto wax paper. Chill until ready to serve. Makes 2 dozen.

### Sky-High Strawberry Pie

3 qts. fresh strawberries, divided  
6 tbsp. cornstarch  
Red food coloring, optional  
1 cup heavy cream

1 1/2 cups guar  
2/3 cups water  
1 (10") pastry shell, baked  
1 1/2 tbsp. instant vanilla pudding mix

*Brett Richard*

In a large bowl, mash enough berries to equal 3 cups. In a saucepan, combine the sugar and cornstarch. Stir in the mashed berries and water; mix well. Bring to a boil over medium heat stirring constantly. Cook and stir for 2 minutes. Remove from heat. Add food coloring if desired. Pour into a large bowl. Chill for 20 minutes, stirring occasionally, until mixture is slightly warm. Fold in the remaining berries. Pile into pie shell. Chill 2-3 hours. In a small mixing bowl, whip cream until soft peaks form. Sprinkle pudding mix over cream and whip until stiff. Put around edge of pie or an individual slices.

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Oak Park (474-1252)

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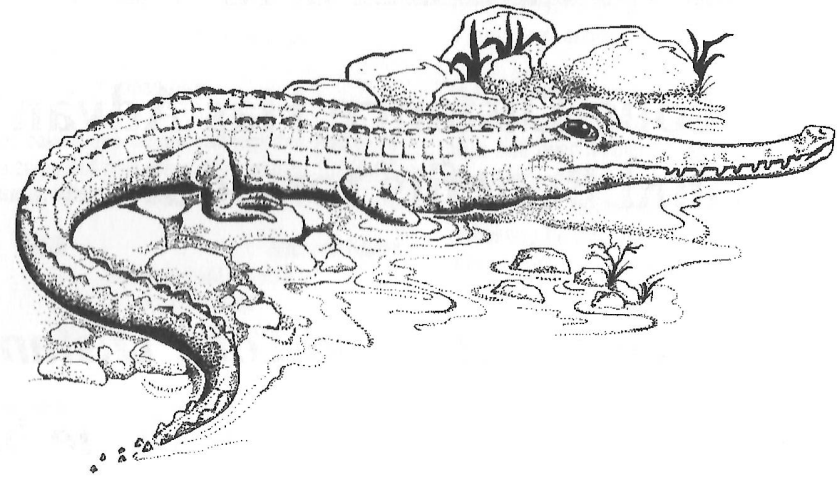
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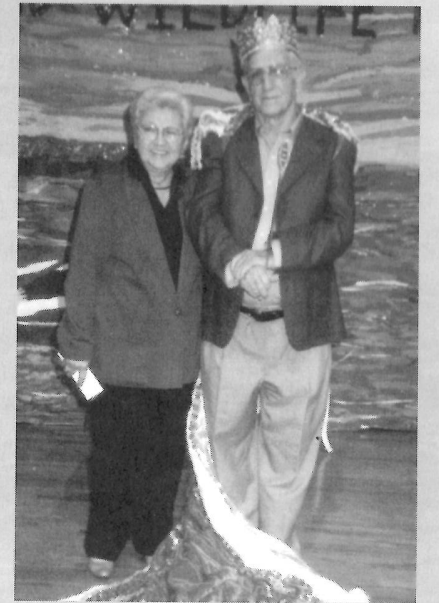
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Mr. Norman McCall



### Notes

Handwriting practice lines consisting of two columns of horizontal lines. The left column has 12 lines, and the right column has 12 lines.



## Friday Morning Tea

The Friday Morning Tea for the Miss Cameron Parish contestants was held at the home of Timmy and Cynthia Conner in Creole. Hostesses were: Butsy Carter, Myrna Conner, Susan Boudreaux, Debbie Rutherford, Gaylin Richard, Mayola Wicke and Cynthia Conner.



## Saturday Brunch

The Saturday Brunch was held at the home of Delores and Gregory Boudreaux. Hostesses were: Miranda Morales, Delores Boudreaux, Debbie Rutherford, Tanya Trahan and Monica Harris.



## Friday Night Buffet

The Friday Night Buffet was held at the home of Tammy Conner. Host and hostesses were: Tommy and Nancy Boudreaux, Little Miss Cameron, Katelyn Reina, Norma Pinch, Courtney Conner, Miss Gator, Susan Johnson, Bobbie Primeaux and Bobby Pinch.



## Fur Reception

Little Miss and Mr. Fur Reception was held Mudd & Bruchhaus Law Firm hosted by Paige Racca, Michelle Mudd, Mildred Mudd, Olga Mudd and Sue Thompson.





## Jr., Teen and Deb Tea

Tea at the home of Kathy and Tom Rowland. Host and hostesses were: Kim Murphy, Veronica Trosclair, Debbie Jo Doxey, Stephanie Theriot, Natasha Trahan, Heather LeBouef, Amber Alexander, Kami Savoie, Kathy Rowland, Thomas Lee Trosclair, Vickie Roberts and Sethie Trosclair.



## Thursday Night Little Mr. & Miss



Thursday Night Little Mr. and Miss Cameron Parish Supper at the Law Offices of Mudd and Bruchaus. Hostesses were: Stacy Miller, Olga Mudd, Michelle Trahan, Michelle Mudd, Kelly Mudd and Sue Thompson.

## Maryland Group



The Maryland group with Outdoor Queen Kari Jones with host and hostess Jeffery and Brenda Boudreaux.



Miss Cameron, Mandy Broussard, with 1999 Outdoor Queen Andrea Meekins and 1998 Queen Kari Jones.



Maryland Queen and court, with escorts and visiting Cameron royalty.



1998 Miss Outdoors Kari Jones sings her way into the hearts of Cameron Parish residents.



# Washington and Maryland



"Let's get on with the show."



Little Mr. and Miss Cameron Parish, Thomas and Kami, with Little Mr. and Miss Outdoors.



Newly crowned Miss Outdoors Andrea Meekins and Little Mr. and Miss Outdoors.



Hey, it's Boudreaux and Thibodeaux. No, it's Boudreaux and Flowers.

## ORDER FORM

TO: Louisiana Fur and Wildlife Cookbook  
 Norma Jo Pinch  
 P. O. Box 123, Grand Chenier, LA 70643

Please send me \_\_\_\_\_ copies of the 2000 Louisiana Fur and Wildlife Cookbook at \$11.50 each equals \$ \_\_\_\_\_. (Includes Postage and Handling.)

Please allow 2 weeks for delivery. Check enclosed for a total of \$ \_\_\_\_\_.

**Please make checks payable to Louisiana Fur and Wildlife Festival.**

Send to: Name \_\_\_\_\_  
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CUT ALONG DOTTED LINES



## RECIPE FORMS

For your convenience, we have included this recipe form to assist you in submitting recipes to the Louisiana Fur and Wildlife Festival Cookbook. Your cooperation in using these forms to send in recipes for next year's cookbook is greatly appreciated. Thank you for contributing to this outstanding collection of unique recipes from Louisiana and surrounding areas.

PLEASE PRINT OR TYPE CLEARLY      ONLY ONE (1) RECIPE PER PAGE

RECIPE TITLE: \_\_\_\_\_

Please use these abbreviations: c for cup, tsp. for teaspoon, Tbsp for Tablespoon, pkg. for package, qt. for quart, pt. for pint, oz. for ounce, lb. for pound, etc.

INGREDIENTS (List in order used, all ingredients necessary to recipe.)

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(CUT ALONG DOTTED LINES)

METHOD (Be sure each ingredient is included in directions.)

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Submitted by: \_\_\_\_\_

Town or community: \_\_\_\_\_

**Please send no later than September 1, 2000.**

SEND TO: **Norma Jo Pinch**

P. O. Box 123

Grand Chenier, LA 70643



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