

LOUISIANA
FUR & WILDLIFE
Festival

Honoring the Natural Resources of Cameron Parish

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Richards '03*

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18TH ANNUAL FUR & WILDLIFE FESTIVAL

LOUISIANA

Hosted by Cameron Parish

FUR & WILDLIFE

F e s t i v a l

Honoring the Natural Resources of Cameron Parish

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2004 Contents **REFERENCE**

Festival Officers and Superintendents	2
Message From The Committee	3
Royalty In The Spotlight.....	4
2003 Fur & Wildlife Festival Queen	5
2003 Fur & Wildlife Festival King	6
2003 Miss Cameron Parish	7
2003 Little Miss Cameron Parish.....	8
2003 Little Mr. Cameron Parish	9
2003 Jr. Miss Cameron Parish	10
2003 Teen Miss Cameron Parish	11
2003 Deb Miss Cameron Parish	12
2003 Festival Highlights	13-18
Letter From The Police Jury.....	19
2003 Festival Events & Results.....	20-21
2003 Fur & Wildlife Festival Queen Highlights	22
2003 Miss Cameron Parish Highlights	23
2003 Deb Miss, Teen Miss & Jr. Miss Highlights	24
2003 Little Miss & Mr. Cameron Parish Highlights	25
2003 Fur Festival Talent Show	26
2003 Behind The Scenes	27
Miss Outdoors & The Maryland Group	28
Trip to Maryland.....	29
2003 Parade Highlights.....	30-31
Past Royalty	32-33
Recipes	35
Soups & Salads	36-39
Breads.....	39-42
Side Dishes.....	44-49
Main Dish Meats	50-62
Seafood & Wildlife	62-80
Party Foods.....	80-85
Pies, Cakes & Desserts.....	85-103
Cookies & Candy.....	104-108
Gift Ideas.....	109-113
Order Forms.....	117
Recipe Form	119

LOUISIANA
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Festival

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Laikim 2003
Carter

2004 Louisiana Fur & Wildlife Festival Officers & Superintendents

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN

Johnny LeBlanc	President, Fairgrounds & Booth Director, Parade
Freddie Richard, Jr.	Vice-President & Parade Director
Clifton Hebert	Vice-President & President Emeritus
Stephanie Rogers	Secretary & Deb, Teen & Jr. Miss Pageant Coordinator
Sandy Smith	Treasurer
Hadley Fontenot	President Emeritus
J.B. Jones, Jr.	President Emeritus
J.B. Blake, Jr.	President Emeritus
Hayes "Pete" Picou, Jr.	President Emeritus
Geneva Griffith.....	Publicity and Photographer
Penelope Richard	Legal Advisor & Pageants Director
Telesha Bertrand	Little Miss & Mr. Pageant Coordinator, Cookbook Co-Coordinator
Vickie Little	Deb, Teen & Jr. Miss Pageant Coordinator
Debbie Duhon, Lena Hebert & Carryl Hebert.....	Miss Cameron Parish Pageant Co-Coordiators
Jennifer Daniels	La. Fur Queen Pageant Coordinator
Tanya LaBove	La. Fur Queen Pageant Co- coordinator, Cookbook Co-coordinator
Candace Mudd.....	Visiting Queens Coordinator
Michelle Conner	Tea Coordinator
Barbara Lou LeBlanc.....	Advertising Coordinator, Sponsorships, Fur King Committee
Yvonne Mhire.....	Advertising Coordinator, Sponsorships, Fur King Committee
Stephanie Richard	Cookbook Co-coordinator & Scrapbook
Bobbie Primeaux.....	Fur King Committee
Scott Suratt.....	Fairgrounds Assistant Director
Mike Johnson	Festival Grounds Technician
Ryan King	Outdoor Events Director (Trap Setting & Oyster Shucking)
Oscar Reyes, Sr.....	Nutria & Muskrat Skinning Contest Coordinator
John Cogar & Ted Johannan.....	Retriever Dog Trials Co-coordinators
Vernon Primeaux.....	Duck & Goose Calling Contest Coordinator
Shooting Sports Project Club (4-H) & Cajun Clay Crackers	Trap Shooting Contest Coordinators
Oscar Reyes II.....	Parade
Greg Fawvor	Event and Fairground Photographer
Michelle Richard	Pageants and Professional Photographer
Ruby Dupuie	Publicity & Website
Kevin Driscoll.....	Stage Logistics Coordinator
C'Ann King, Rosalie Nunez, Roland Primeaux, Becky Primeaux	Ticket Sales
Daniel & Lisa Savoie, Guy & Nelvia Murphy.....	Maryland Delegation Hostesses
Cameron Catholic Daughters.....	Gate Sales
Sharon Campbell & Agate Students.....	Stage Decorations
Cameron Volunteer Fire Dept	Town Decorations, Parade
Cameron KC's	Saturday Dance
David Eakin (Mixed Media Group).....	Cover Artist, Cookbook Layout & Printing

Message From The Committee

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN

It is that time once again to welcome our friends and guests from all around to Louisiana's Sportsman's Paradise, home of the LA Fur and Wildlife Festival. 2003 enlightened us with the honoring of the alligator industry, which plays a vital role in the conservation of coastal wetlands. Louisiana leads the U.S. in the production of alligator skins. After rebuilding the population through research, management and law enforcement during the 1960's, the wild harvest from 1972 through 2001 has produced almost one-half million wild skins (764 miles of leather) with an estimated value of \$168 million. This harvest has averaged approximately 32,125 skins annually, worth over \$9.45 million, including meat, during the past 5 years. Additionally, Louisiana's alligator farming industry has grown from 30 farmers in 1987 to 66 in 2000 with over 500,000 animals in captivity.

(statistical information provided by www.alligatorfur.com)

Cameron Parish is also unique for being known to house a "Louisiana Outback" - an All-American Road, previously known as the Creole Nature Trail. This is a 180-mile journey through prairies, marshes, and beaches which seem to appear tranquil. Do not be fooled. These lands and waters are full of life and activity. They support 16 species of mammals, over 250 species of birds, millions of monarch butterflies, 39 species of mosquitoes, 10 species of amphibians and reptiles, 7 species of marine invertebrates and 18 species of fish. This culture is the boat and the "bon temps", where people of the parish have lived off the bounty of the land, sky and sea and worked hard to preserve its natural beauty for future generations. Festivals abound, celebrating everything from alligator harvest to trapping and oystering. Throughout the drive through Cameron Parish you will pass three remarkable refuges (two national and one state) and of course the beautiful "cheniers", a unique sandy beach ridge topped with trees known only to exist in 4 locations worldwide. Stop by the side of the road to fish, shrimp or crab. Take a walk on the wild on a half mile long boardwalk into a remote marsh or walk a mile on one the 26 miles of beach. See the alligators soaking up the warmth or the ducks inhaling the cool winter air. This is more than a journey. It is a road that connects the warmest of hearts of small towns to add to a world of discovery, adventure and beauty beyond compare. (statistical information provided by Louisiana Scenic Byways-Pawprints and Purrs)

This year's cookbook is filled, once again, with an abundance of recipes, an array of pictures and information. A special thanks to all the people involved in making the Louisiana Fur and Wildlife Festival a great success each and every year. To all the people who purchase the cookbook, COOK, LOOK, READ and ENJOY, keeping in mind to patronize those who sponsored the cookbook as well as the sponsors of the events of the festival.

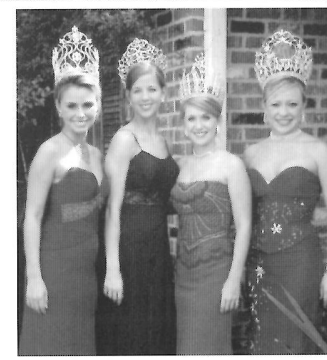
Sincerely,
La Fur and Wildlife Festival Cookbook Committee

Tiffany Wing
2003
 47th Louisiana Fur &
 Wildlife Festival Queen

2003

Royalty In The Spotlight

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN



To experience Louisiana to its fullest is to see it through the eyes of a festival queen is extraordinary. Over the past five years I have traveled the great state of Louisiana, and I can safely say that there is not one city that I have been where I don't have a friend, know a mom, dad, brother, sister, or cousin. Five years ago, I sat in the audience at the Fur Festival pageant. I was only 16 years old and was representing my first title, Teen Sulphur Mines. After the pageant I looked at my mother and said, "Mom, one day that is going to be me!" It has been my dream ever since to represent, in my opinion, the BEST

festival around – the Louisiana Fur and Wildlife Festival. It was only a year ago when I stood on the stage with twelve of the most beautiful women in Louisiana. When Shannon placed the crown on my head, it was like a dream come true. My journey had only just begun! Less than two weeks later I traveled to Baton Rouge to represent you at the LAFF convention. I was greeted with my fur coat at the door and almost got heat stroke for wearing it the entire weekend in the hotel! Since then I have traveled all over, meeting wonderful people, families and dignitaries, and have made memories that will last a lifetime.

None of this could have happened if it were not for many wonderful people. Thank you for making my year as Fur Queen truly the most memorable one. Everyone knows that to have a great festival, it takes a great organization. The Fur Festival Board is just that and more. This is one amazing group of people who deserve a world of credit for their dedication and hard work in making the festival what it is today. Sadly I will pass my crown down to a lucky lady who will then take over my job as representing the best festival around – the Louisiana Fur and Wildlife Festival. To all of those who hope to one day have the same great experience as I have, just remember:

"The future belongs to those who believe in the beauty of their dreams."
 -Eleanor Roosevelt
 Thanks again to everyone for all of the support!

Forever and Always,
 Tiffany Wing
 47th Louisiana Fur and Wildlife Festival Queen



Lauren Carter 2003

Charles T. Pettefer
2003
 King Fur 35

Charles "Charlie" Pettefer of Sweetlake was chosen as King Fur to reign over the 2003 Louisiana Fur and Wildlife Festival. Recognized as one of the largest (in number) alligator hunters in Louisiana, Pettefer has been associated with the Cameron marshes for 50 years. No one knows the marsh better than this man. Born and raised in the Lake Charles area, he chose early to make his home in the marsh. Upon graduating from Old Landry High School in 1954, he moved into the marsh and has been hunting, fishing, and trapping full time ever since.

He started commercial fishing in Gibbstown shortly after graduating from high school and married Verna Benoit of Gibbstown and they have one son, Charles C. Pettefer. King Fur sold fish to Matilda Gray, who took such a liking to him that she offered to pay his way through college. He declined because his love for the marsh was far greater and he could not bring himself to leave it.

For a while, he traveled with his brother and raced boats, but he loved the marsh and returned to it. He spent 20 years shrimping and 35 years as a hunting guide. One of his primary passions is bass fishing. He is generous in sharing his passion with others. He has taken many photographers and writers for sport magazines out to see the beauty and richness of costal Louisiana.

Mr. Pettefer has always shared his wisdom of the marsh freely. Federal and State game wardens in the 50s and 60s depended on him to guide them in catching alligator



poachers. Game wardens as well as the sheriff department have called on him many times to use his vast knowledge of the marsh to locate missing persons. There was a time that he had to be rescued from the marsh himself. He had gone out with a couple of federal biologists, who turned over the airboat deep in the marsh. Mr. Pettefer built a fire so that the rescue helicopters would be able to easily spot them.

He has worked as a land consultant for Miami Corporation since the early 50s and is one of the largest alligator hunters in the state. Under Miami Corporation he has watched over 156,000 acres of marshland. Along with Fats Dupont, Mr. Pettefer oversees all of the trapping leases for Miami Corporation. Through proper land management, Miami Corporation has maintained their alligator

population so well that they have qualified for increased alligator tags.

Mr. Pettefer receives about 350 alligator tags a year and hunts alligators with his son, who receives about 150 tags. He has devoted his life to preserving, protecting, and managing alligators and restoring the marsh. He was one of the first to return farm-raised alligators to the wild. His understanding of the marsh gave him insight to know the best place to release them.

Mr. Pettefer has served on the Fur and Alligator Advisory



King Fur & the proud Pettefer family.

Council since 1990. He has also been a member of the Trapper and Alligator Hunter Association. He has testified in state and federal court regarding alligator issues and has spent many days educating the public about wildlife management and the alligator industry at festivals and sportsman shows.

With gratitude from the Louisiana Fur and Wildlife Festival Board, presenting King Fur 2003, Mr. Charles "Charlie" Pettefer.

Trista ZaNora Semien
2003
 Miss Cameron Parish

To the warm people of Cameron Parish,

Who would have thought, on January 10, 2003, my dream would become a reality. I was crowned your 2003 Miss Cameron Parish. It has been an honor and privilege representing Cameron Parish and the Louisiana Fur and Wildlife Festival. From the moment I was crowned, I was anxious to see what the year would bring.

My travels began immediately. I had the chance of a lifetime to travel our state as an ambassador for Cameron Parish where I proudly wore my crown and I also had the honor of traveling to the National Outdoors Show in Cambridge, Maryland. Upon my arrival I was welcomed with warm hearts, smiling faces, and lots of snow. My trip to Maryland was fantastic. I would like to thank the people in Maryland for making my trip so memorable.

Traveling the state has been an unforgettable experience. I would like to thank my wonderful director, Debbie Duhon, the Fur Festival Board, my friends and family, and the warm people of Cameron Parish for their love and support. Also thanks to my weekend sisters for accepting me into the "Rhinstone Sorority" with open arms. You have made my year so meaningful. I will be forever grateful for the amazing memories this honorable title has given me. Thank you all again and May God Bless You.

Yours Very Truly,
 Trista ZaNora Semien
 2003 Miss Cameron Parish

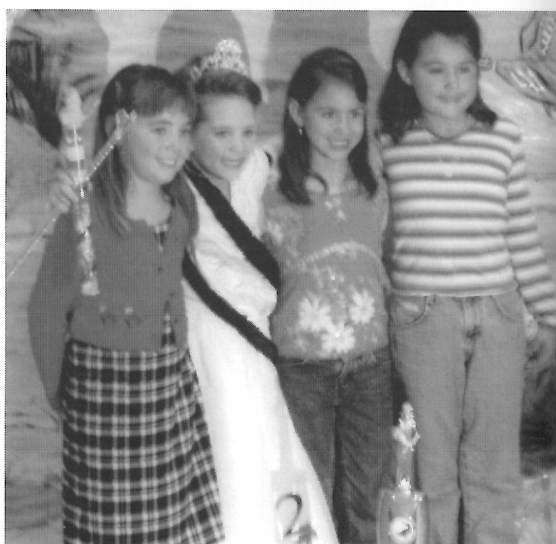


Marlie Ellice Mudd
2003
 Little Miss Cameron Parish

Marlie is the eight year old daughter of Lance and Kelly Mudd of Sweetlake. She is an honor roll student in the third grade at Grandlake. She enjoys playing basketball and golf. Marlie is proud to be a recent graduate of John Casablanca's Modeling and Career Center in New Orleans.

Marlie's family roots run deep in the history of the Fur Festival. She is closely related to past queens, kings and champion fur skimmers of the Fur Festival. (See below)

Marlie's favorite part of the Fur Festival last year was riding in the parade as queen. She thanks God every day for all of the many blessings in her life including her health, home, family and the blessing of living in Cameron Parish, Louisiana, USA!



Family "Fur Festival" History

Kelly Foster Mudd (Mother)
 1986 Fur Queen

Lance Mudd, Father
 Champion Fur Skinner

Kallan Mudd, Sister
 2000 Little Miss Cameron Parish

Robert Mudd, Grandfather
 Champion Fur Skinner

Olga Mudd, Grandmother
 Champion Fur Skinner

Tom Mudd, Great-Grandfather
 1987 Fur King (Fur Industry)

Jade Miller, First Cousin
 2000 Little Mr. Cameron Parish

Stacy Mudd Miller, Aunt
 1985 Miss Cameron Parish

Michelle Mudd, Aunt
 Mistress of Ceremonies Fur Pageant

Madison Jade Morales
2003
 Little Mr. Cameron Parish

Hi, I am Madison Jade Morales, your 2003 Little Mister Cameron Parish. I am the eight-year old son of Chris and Patty Morales of Grand Lake. I have one sister, C'Rissa, 2 dogs, one named Sammye and the other named Jaycee. My grandparents are Patty Cope of Houston, Ruben and Mirinda Morales of Grand Chenier and Cliff and Martha Conner of Creole. I am a member of St. Mary Catholic Church, where I attend religion classes and summer bible school. I am a second grade honor student at Grand Lake School. I am also a member of the Hornet football team and play Little League baseball during the summer. My hobbies are hunting, fishing, and riding my 4-wheeler.

I was honored to have the opportunity to represent Cameron Parish and the Louisiana Fur and Wildlife Festival. It has been a very exciting year and I have met many new friends. Riding in the Fur Festival parade was a memorable experience. I also enjoyed the wild carnival rides and the yummy food. I will never forget my reign as Little Mr. Cameron Parish. I would like to thank everyone involved in making the 2003 Louisiana Fur and Wildlife Festival such a success. It was a wonderful experience.

Thank You and May God Bless.

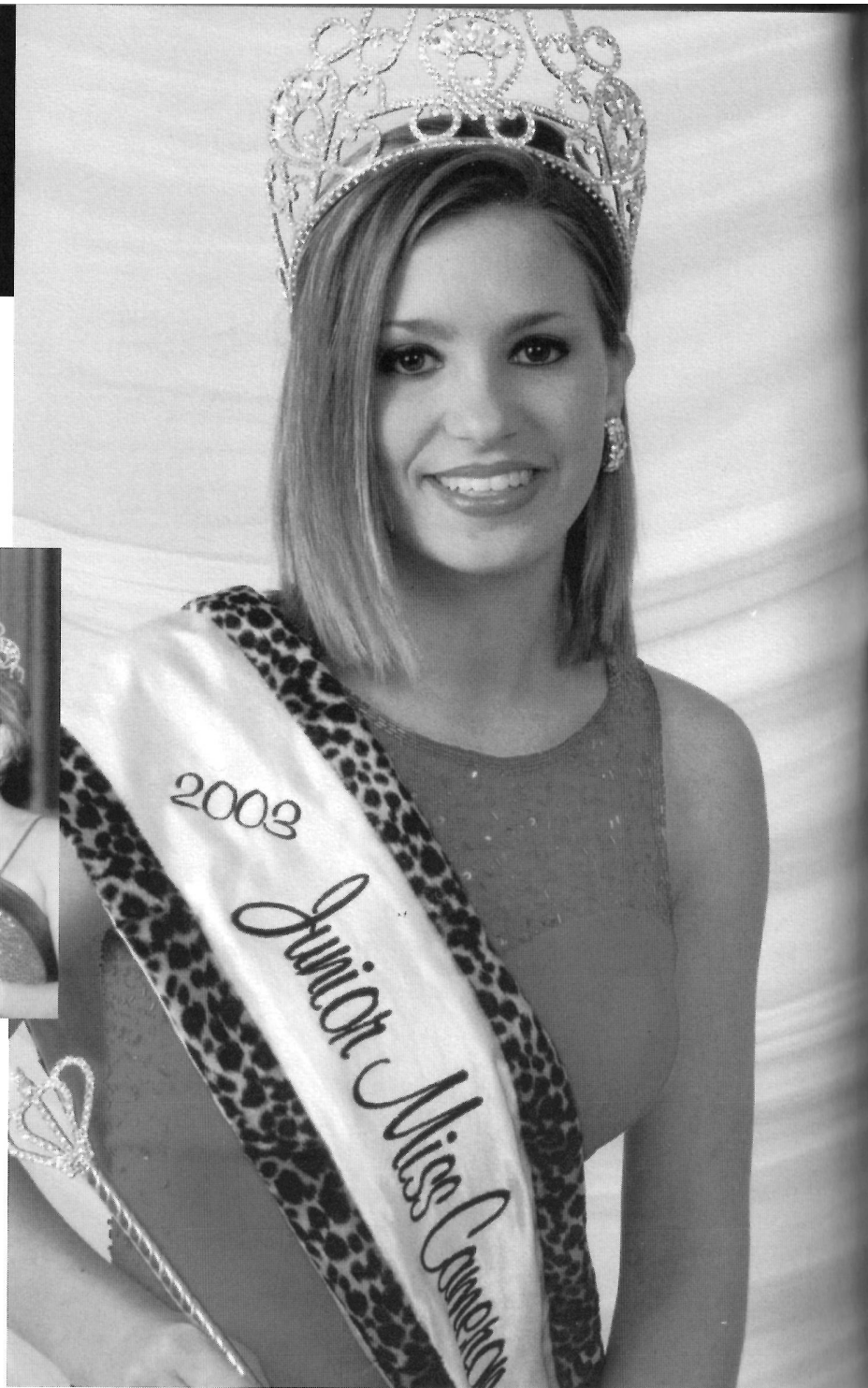


Ashley Nicole Picou
2003
 Jr. Miss Cameron Parish

It's hard to believe a year has already past. I am so proud to have been given the opportunity to represent such a prestigious festival as "The Louisiana Fur and Wildlife Festival" and my home, Cameron Parish, a truly sportsman paradise.

As my reign comes to an end I would like to thank my parents, Adrienne Picou, Ms. Vickie Little, Ms. Stephanie Rogers, the Fur Festival board members, the wonderful people of Cameron Parish and my family and friends for your help, support, and an unforgettable year. I will treasure it always.

For one last time, "Proudly representing the 48th Annual Louisiana Fur and Wildlife Festival, I am the 2003 Junior Miss Cameron, Ashley Nicole Picou. Thank you."



Kimberly Nicole Trahan
2003
 Teen Miss Cameron Parish

What a night! January 10, 2003 I was chosen as your Teen Miss Cameron Parish. When I think back I can still feel the butterflies in my stomach. I was met to feel like true royalty that weekend, attending the festival functions. I met so many



wonderful people and other queens from our state. I will never forget the memories I made this year.

Once again Ladies and Gentlemen, I am the 14 year old daughter of Lynn and Donna Trahan of Johnson Bayou. I would like to take this time to invite you to take a walk on the wild side and experience our unique Festival held every second weekend in January. I am Kimberly Nicole Trahan your 2003 Teen Miss Cameron Parish. Thank You!

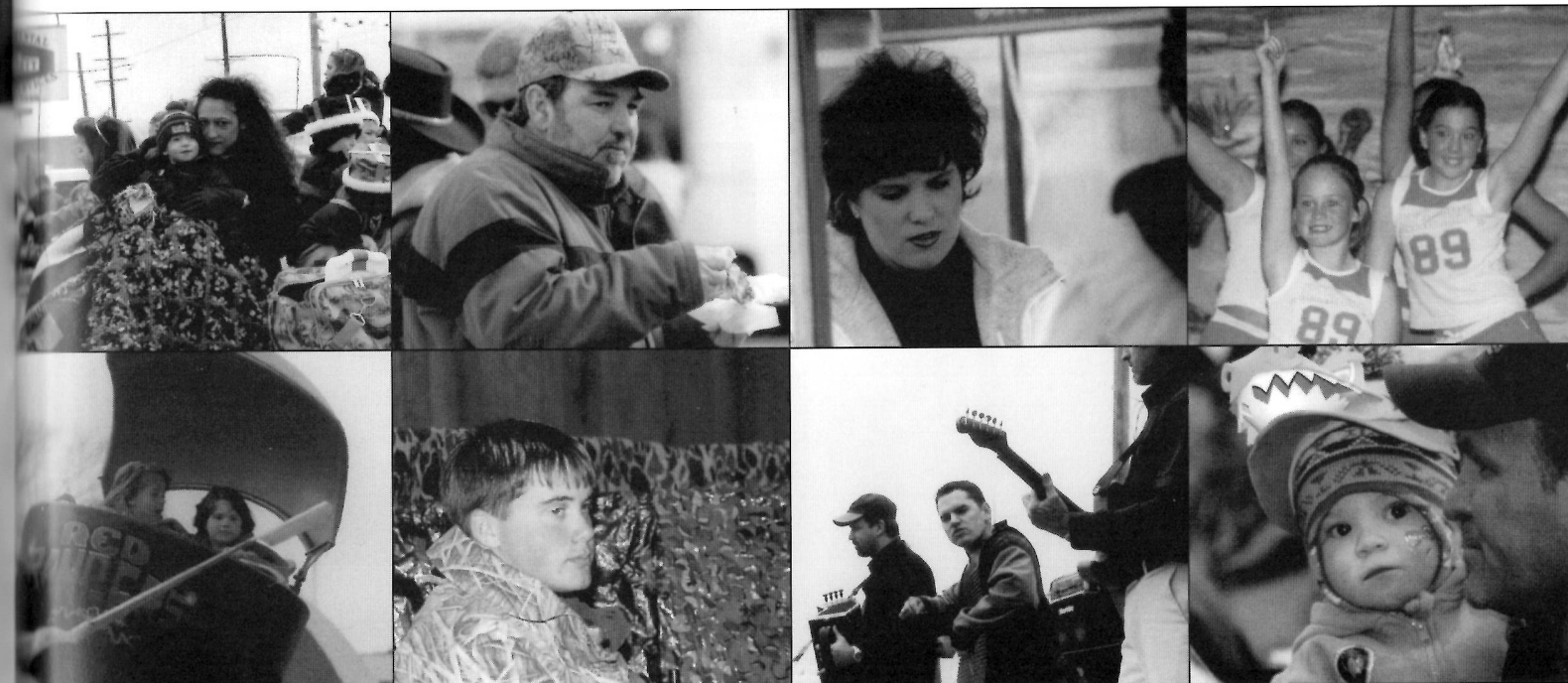
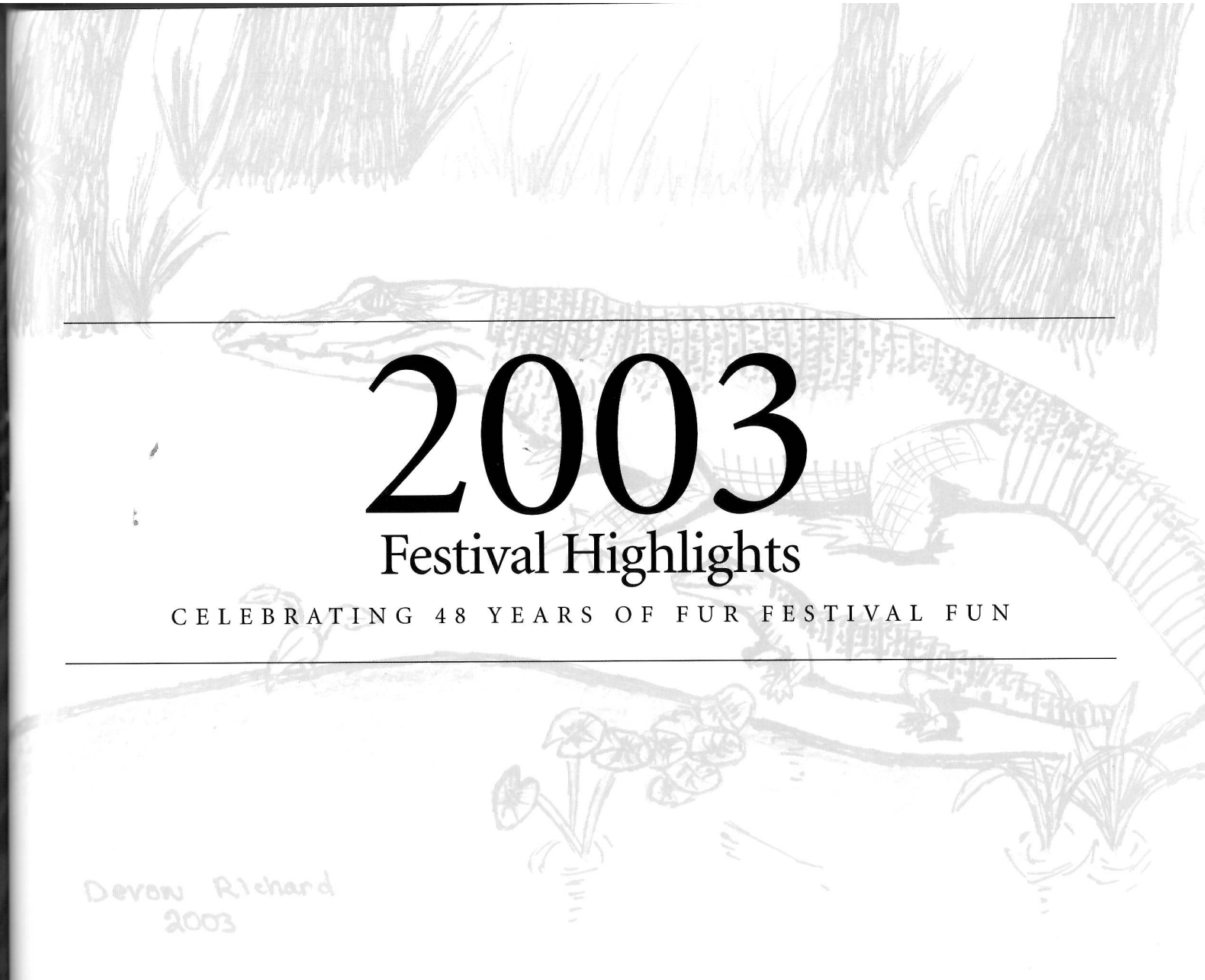


Kathryn Aline Reina
2003
Deb Miss Cameron Parish

I was very excited the night I won the title of Deb Miss Cameron. I attended many festivals and parades throughout the year. My favorite part was attending the outdoors show in Maryland. I participated in the pound for pound race. I had to dress up in finishing gear and run down the runway with slimy, raw fish to a scale where they were weighed. I came out second with the help of Mrs. Barbara Lou. That was a trip I will never forget. Thanks Maryland delegation for such a great time.

Trista, thanks for being my big sister in Maryland, next time maybe we can go somewhere without being arrested. I would like to thank the Cameron delegation for all the help and support. I would also like to thank my friends and family, especially Katelyn, Kristopher, Mom and Dad, I couldn't have done it without you. Love you all.

I am your 2003 Deb Miss Cameron,
Kathryn Aline Reina

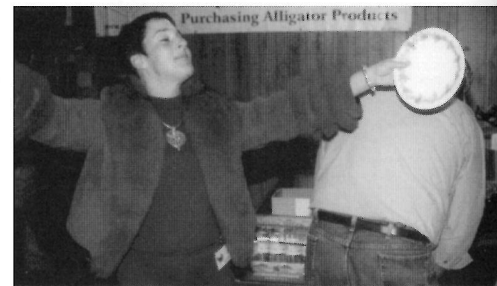




Visiting Queens and Kings from all over gather together to show off their sparkling crowns and pearly whites.



King Fur and the Royal Family



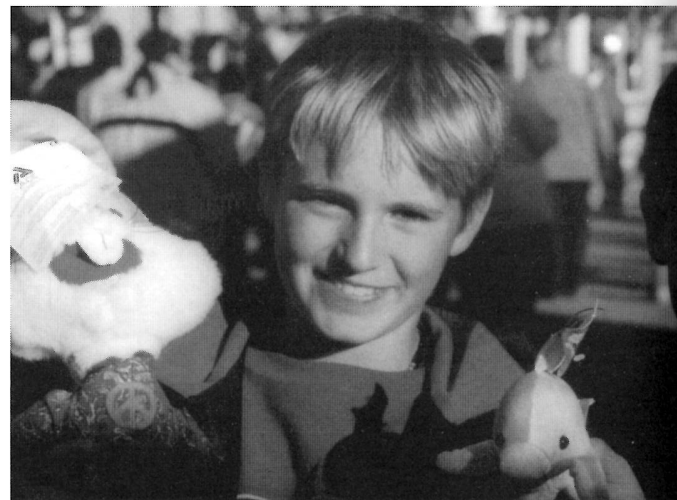
"Cake is served"



"2003 Fur Festival Royalty" The Gang is all here!



2003 Fur Fashion Show makes a statement



"Haydon is captivated by this years floats"



"Smile ladies, your on candid camera"



"It's a thing of beauty when the Tarpon mascot is on duty"



Having Fur Festival Fun!





Just A "Swingin"



"The wheels on the bus go round and round..."



"This is the next generation of Harley Davidson riders"



"Soaring high in the sky"



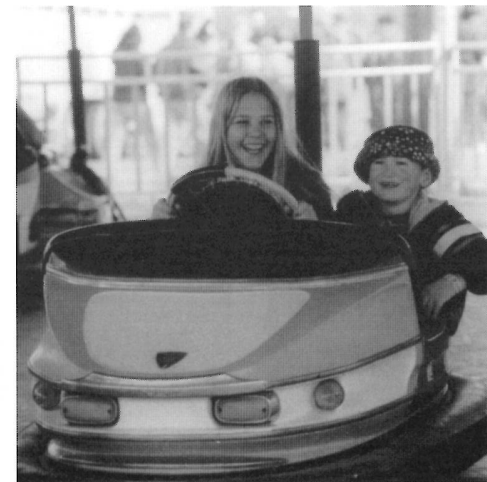
"Ready, Set, Throw"



"Everyone is reaching for the sky on the rockin' roller coaster"



"Joy Riding"



"Candid Moment"



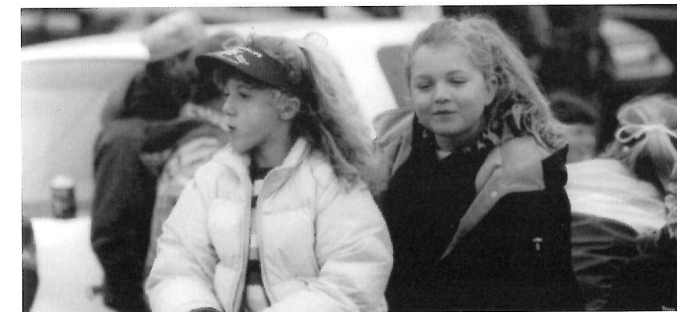
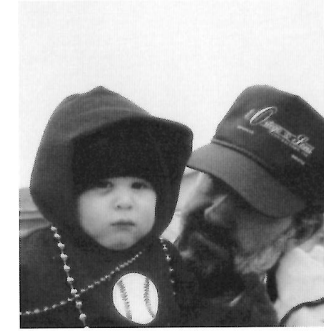
"Wheee..."



Parish School principals and representatives being presented with contribution checks on behalf of the Festival



"I feel Good" Cameron State Bank employees have a good time on their float.



"You are suppose to throw the candy girls, not eat it"



James Trahan and the Giant Alligator Hide



Everybody likes a parade



"The Bead Queens"

2003

Festival Highlights

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN



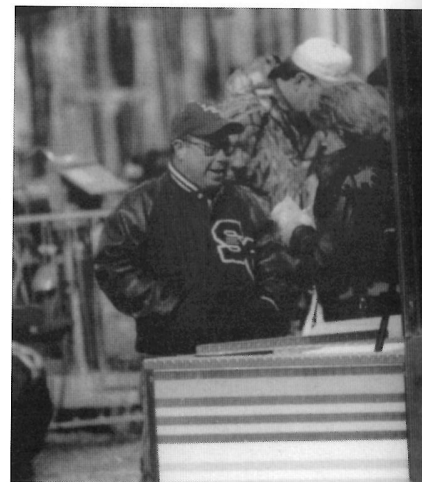
Collecting money with "smiles"



Louisiana Kingfish on stage at the fairgrounds



Ms. Roberta is a veteran to the Louisiana Fur & Wildlife Festival



CHARLES PECHT III
President

STEVE TRAHAN
Vice President

EANESTINE T. HORN
Administrator

BONNIEW. CONNER
Secretary - Treasurer

POLICE JURY

PARISH OF CAMERON

P.O. BOX 366
CAMERON, LOUISIANA 70631

337-775-5718
337-775-5567
cppjury@camtel.net

DISTRICT 1
Dusty Sandifer

DISTRICT 2
Steve Trahan

DISTRICT 3
Charles Precht III

DISTRICT 4
Norma Jo Pinch

DISTRICT 5
Scott Trahan

DISTRICT 6
James Doxey

September 30, 2002

TO: Cameron Parish Residents, Friends & Visitors

With great pleasure, we welcome our many residents, friends, and visitors who will participate in the 2004 Louisiana Fur & Wildlife Festival in Cameron. The Louisiana Fur & Wildlife Festival has become a tradition of Cameron Parish.

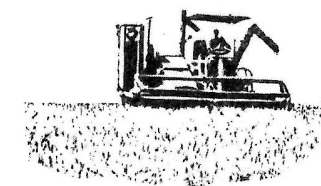
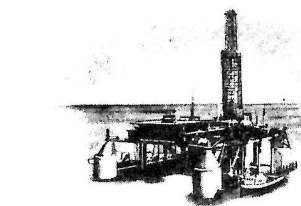
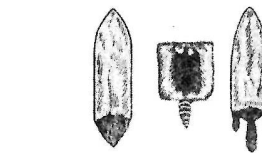
On behalf of the Cameron Parish Police Jury, I wish to take the opportunity to commend all the volunteers who work so tirelessly to make the Festival the success it is.;

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. We applaud the Festival and what it has done and continues to do for the promotion of our Parish.

Sincerely Yours,

Charles Precht, III, President
CAMERON PARISH POLICE JURY

CP/tt



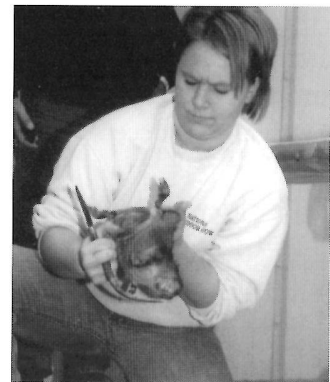
THE HEART OF SPORTSMAN'S PARADISE

2003 Events

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN



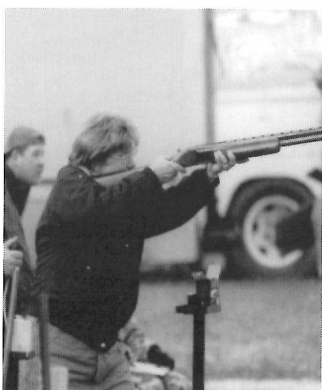
Linda Dahlen gets to the "meat" of the rat to show off her skills of skinning



Bronwen Theriot likes to get down and dirty to perform her best at nutria skinning



Trap setting is always a "catchy" event to watch



Quack.. Quack.. Quack.. demonstrates David Sturlese



Get down on it! Get down on it! Shawn Bonsall gets down on his duck call to compete in the contest

Festival Event Results

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN

PARISH TRAP SHOOTING

Women's Trap

1st Darlene Kelly
2nd Dee Dee Nunez
3rd Lana Boudreaux

Girls Jr Trap

1st Christiana Boudreaux
2nd Melissa Nunez

Boy's Jr. Trap

1st Jeremy DeBarge
2nd Derrik Boudreaux
3rd Jason Bougeois

Boy's Intermediate Trap

1st Brandon DeBarge
2nd Daniel Dupre
3rd Jody Trosclair

Men's Trap

1st Ronald Gayle Nunez
2nd JR Boudreaux
3rd Jerry Boudreaux

STATE TRAP SHOOTING

Women's Trap

1st Darlene Kelly
2nd Lana Boudreaux
3rd Dee Dee Nunez

Girl's Jr. Trap

1st Christiana Boudreaux
2nd Melissa Nunez
3rd Missy Smith

Boy's Jr. Trap

1st Cody Benton
2nd Marty LeBlanc
3rd Jason Bougeois

Boy's Intermediate Trap

1st Jake Boudreaux
2nd Jordan Richard
3rd Justin Trahan

Men's Trap

1st John Bougeois
2nd Ray Barroso
3rd Ben Welch

MUSKRAT SKINNING

Women's Muskrat Skinning

1st Bronwen Theriot
2nd Linda Dahlen

Men's Muskrat Skinning

1st Ben Welch
2nd Mike Dowd

TRAP SETTING

Sr. Youth Trap Setting

1st Mike Dowd
2nd Jeremy LeBlanc
3rd Michelle Dowd

Women's Trap Setting

1st Becky Dowd
2nd Bronwen Theriot

Men's Trap Setting

1st Ben Welch
2nd Mike Dowd
3rd Bryan Winton
4th Sea Bob

QUAIL SHOOT

1st Marty LeBlanc
Cody Benton

2nd JR Boudreaux
Jerry Boudreaux

3rd JR Boudreaux
Jerry Boudreaux

OYSTER SHUCKING

Women's Oyster Shucking

1st Bena Meaux
2nd Carrie Dowd
3rd Brenda Conner

Men's Oyster Shucking

1st Oran DeBarge
2nd Scott Primeaux
3rd Jay Barrios

DOG TRIALS

	DOG	HANDLER
1st	Zues	Larry Fruge
2nd	Mr.	Ted Joann
3rd	Chance	Randy Cormier
4th	Buck	Gene Haydell

GOOSE CALLING CONTEST:

Jr. Speckle Belly Goose Calling

1st Hunter Canik

Inter. Speckle Belly Goose Calling

1st Adam Sturlese
2nd Cody Vincent
3rd Cody Richard

Sr. Speckle Belly Goose Calling

1st Scott Hess
2nd Shane Himel
3rd Jake Fontenot

Jr. Snowgoose Calling

1st Hunter Canik

Intermediate Snowgoose Calling

1st Lex Theriot
2nd Adam Sturlese
3rd Cody Richard

Sr. Snowgoose Calling

1st Ricky Canik
2nd Randall Herbert
3rd Jody Moss

DUCK CALLING CONTEST

Jr. Duck Calling

1st Hunter Canik

Intermediate Duck Calling

1st Cody Richard
2nd Scott Savoie
3rd Cody Vincent

Sr. Duck Calling

1st Jake Fontenot
2nd Jimmy Saltzman
3rd Shane Himel

PARADE FLOAT CONTEST

Edward Swindell Memorial Award

Ben's Automotive

Junior Division

Dave & Laura Doxey

Senior Division

Tom Reagan

Commercial Division

Francis Drilling Fluids

LOUISIANA
FUR & WILDLIFE
Festival
Honoring the Natural Resources of Cameron Parish
2004

2003 Fur Queen

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN



2003 Louisiana Fur & Wildlife Festival Queen, Tiffany Wing of Calcasieu Parish



And the winner is ... yep you guessed it "the lady in white" Tiffany



The Fur Festival Sisters glitter and shine, Miss Cameron Trista Semien and Fur Queen Tiffany Wing



Tiffany and her page for the evening, Jenna Dibartolo



Queen - Tiffany Wing and her lovely court: 1st Runner up - Kimberly Young, St. Landry Parish; 2nd Runner Up - Lisa Warm, Livingston Parish; 3rd Runner Up - Sara Breaux, Lafourche Parish; 4th Runner Up - Jennifer Falgout, Acadia Parish; Miss Personality - Marilyn Lejeune, Cameron Parish

2003 Miss Cameron Parish

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN



Miss Cameron Parish
Trista Siemen



2002 Marilyn Lejeune crowns Trista Siemen



Miss Cameron Contestant
Ashley Kelley



Miss Cameron Contestant
Misty Mallet



Miss Cameron and her lovely court



Trista's parents and grand parents show their proudness



Trista gets a congratulatory kiss from her biggest fan - her mom



2003 Deb Miss, Teen Miss & Jr. Miss Cameron

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN



Deb Miss Cameron - Kathryn Reina



Teen Miss Cameron - Kimberly Trahan



Jr. Miss Cameron - Ashley Picou



Yes, Kathryn, you won



Give me a great K-I-M-B-E-R-L-Y



Ashley does not have a dry eye as she is crowned Jr. Miss Cameron



1st Runner Up - Shelby Willis
2003 Deb Miss & Miss Personality, Kathryn Reina



Queen Kimberly and her court:
1st Runner Up - Kami Savoie, Miss Personality - Heather Breaux



Queen Ashley and her court:
1st Runner Up - Heather Nunez
Miss Personality - Ashley Wells

2003 Lil Miss & Mr. Cameron Parish

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN



The King & Queen and their court: Little Mr. & Miss Cameron Parish - Madison Morales - Grandlake, Marlie Mudd - Grandlake; 1st Runners Up - Raj Patel - CES, Karlee Primeaux - CES; 2nd Runners Up - Brent LeBleu - Hackberry, Samantha Little - Hackberry



Little Miss Grandlake Marlie Mudd becomes Little Miss Cameron Parish



Little Mr. Grandlake Madison Morales becomes Little Mr. Cameron Parish



Little Mr. & Miss Cameron Parish 2003, M&M - Madison Morales & Marlie Mudd



Little Mr. Cameron Raj Patel



Little Mr. Hackberry Brent LeBleu



Little Mr. Johnson Bayou Byron Romero



Little Mr. South Cameron Elem. Logan Broussard



Little Miss Cameron Karlee Primeaux



Little Miss Hackberry Samantha Little



Little Miss Johnson Bayou Sara Conner



Little Miss South Cameron Elem. Blair Little

2003 Fur Festival Talent Show

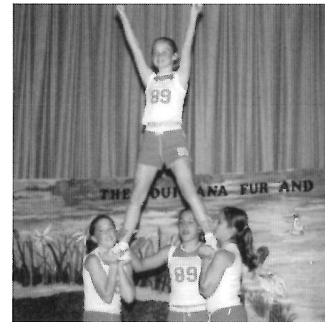
CELEBRATING 48 YEARS OF FUR FESTIVAL FUN



Gaylin Trahan shakes her way to the Gold in the solo talent division



L to R
Raven Styron - Co-Silver Solo Talent
Cami Richard - Co-Silver Solo Talent
Destiny Sonnier - Bronze Solo Talent
- It must be a "girl thang"



Devon Richard, Bailey Richard, Melanie Hardy and Ali Beth Conner rise to the top to be the "Overall Talent Winner" You go girls

Alligator Poster Winners

Category K-1

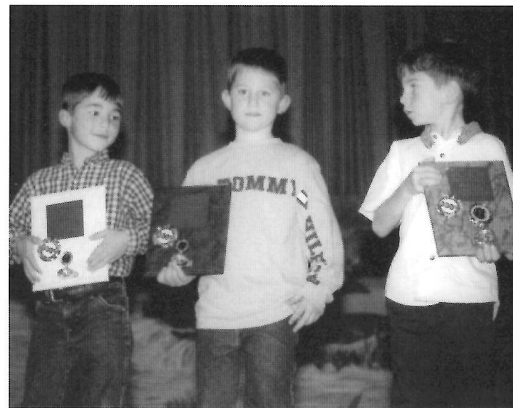
- 1 Logan Manuel - SCE
- 2 Haydon Sturlese - SCE
- 3 Luke Miller - SCE
- HM Jade Nunez - CES

Category 2nd - 4th

- 1 Abby Miller - SCE
- 2 Jensen Bertrand - SCE
- 3 Alayna Trahan - CES
- HM Andrew Mudd - CES

Category 5th - 7th

- 1 Thomas Troscclair - CES
- 2 Cami Savoie - CES
- 3 Ross Rowland - CES



Fur Queen Contestant "Little Sisters"



L to R
Morgan Leger
Callie Breville
Cole Daniels
Lacey Boudreaux
Cami Richard
Christina Arceneaux
BreAnn Debarge
Becka Richard
Jensen Bertrand
Jenna Dibartolo
Sabrina Guilbeau



Behind the Scenes

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN



The 3 Stooges



Judges for the Fur Queen Pageant - L to R, Sharon Sturlese, Natalie Schorr and Christine Brewton



New President Elect - Johnny LeBlanc delivers open remarks



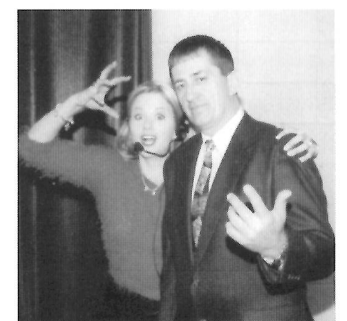
Stephanie Rogers gives a helping hand on the fairgrounds



Judges for Little Miss & Mr. - 2002 Fur Queen, Mr. Buddy Peek, and Miss Outdoors



Little Miss & Mr. Officials - Director - Telesha Bertrand
Auditors - Suzanna Sturlese & Stephanie Richard
Stage Assistants - Jensen Bertrand, Daryan Richard, Courtney Sturlese
* not pictured Michelle Conner, Charlotte Troscclair and Jennifer Daniels



Backstage can be a little hectic



Barbara Lou hard at work



Tea Hostesses for Little Miss & Mr., L to R - Mary Canik, Crystal Savoie, Pam Mudd, Cynthia Conner

Miss Outdoors & The Maryland Group

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN



Anne Emily takes part in the Fur Fashion Show



Maryland always has a fine array of talent. Miss Outdoors 2002 is no stranger to true talent



Mother and daughter (Miss Outdoors) display their talent. Look out Judds here come the Bennetts!



Trip to Maryland

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN



Justin Glessner, Dylan Conner, Katelyn Reina, Cody Bland, Kathryn Reina - hanging out at the Outdoor Show in Maryland



Cameron Delegation at the Outdoor Show



Kathryn in the pound for pound race



Past Royalty

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN

Past King Fur

1969	King Fur I	Jack Styron	Menhaden
1970	King Fur II	Alvin Dyson	Fur
1971	King Fur III	Mark Richard	Cattle
1972	King Fur IV	John Paul Crain	Oil
1973	King Fur V	Thomas E. Steed	Shrimp
1974	King Fur VI	Charles W. Hebert	Rice
1975	King Fur VII	Jerry G. Jones	Hunting & Wildlife
1976	King Fur VIII	J. Burton Daigle	
	Centennial King		
1977	King Fur IX	Ted Joanen	Alligator
1978	King Fur X	Pat Doody	Menhaden
1979	King Fur XI	Fletcher J. Miller	Fur
1980	King Fur XII	Conway LeBleu	Cattle
1981	Co-King Fur XIII	Hadley A. Fontenot & Jennings B. Jones (25th Anniv)	
1982	King Fur XIV	Charles A. "Buster" Rogers	Oil
1983	King Fur XV	Roland J. "T-Bolo" Trosclair	Shrimp
1984	King Fur XVI	Charles Henry Precht	Rice
1985	King Fur XVII	Malcom Lyle Crain	Hunting & Wildlife
1986	King Fur XVIII	Benjamin Carl "Benny" Welch	Alligator
1987	King Fur XIX	Edward W. Swindell, Jr.	Menhaden
1988	King Fur XX	Tom Mudd	Fur
1989	King Fur XXI	J.B. Meaux	Cattle
1990	King Fur XXII	J.B. Blake, Jr.	Oil
1991	King Fur XXIII	Phillip Luke Trosclair II	Shrimp
1992	King Fur XXIV	Claude Eagleson	Rice
1993	King Fur XXV	Watkin Miller	Hunting & Wildlife
1994	King Fur XXVI	Larry McNease	Alligator
1995	King Fur XXVII	Billy Doxey	Oyster
1996	King Fur XXVIII	Robert J. Schwark, Sr.	Menhaden
1997	King Fur XXIX	Darrell "Fats" Dupont	Fur
1998	King Fur XXX	Charlie Theriot	Cattle
1999	King Fur XXXI	Norman Francis McCall	Oil
2000	King Fur XXXII	Donald Bailey	Shrimp
2001	King Fur XXXIII	Mervin "Possum" Chesson	Rice
2002	King Fur XXXIV	Enos J. "Buster" Sturlese	Hunting & Wildlife
2003	King Fur XXXV	Charlie Petitfer	Aligator

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	Sweetlake
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	GrandLake
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	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	GrandLake
2000	Courtney Conner	Cameron
2001	Shannon Suratt	Cameron
2002	Marylyn Lejeune	GrandLake
2003	Trista Siemen	Creole

Louisiana Fur & Wildlife Queen

1956	Vida Brown	Vermilion
1957	Nancy Precht	Sweetlake
	Hurricane	
1959	Peggy Seago	Iberia
1960	June Robicheaux	St. Mary
1961	Debbie LaBove	Sweetlake
1962	Pat O'Neil	Vermilion
1963	Susan Beinvence	Terrebonne
1964	Gail Broussard	Iberia
1965	Susan Arcement	Vermilion
1966	Schere Saia	Terrebonne
1967	Linda Trappey	Iberia
1968	Nancy Jordan	Plaquemine
1969	Jane Weilbacher	St. Charles
1970	Doylene Lasiter	St. Mary
1971	Cherie Griffith	Cameron
1972	Gail Riggs	Cameron
1973	Gwendolyn Phelps	LaFourche
1974	Ann Guillot	St. John the Baptist
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 the Baptist
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 the Baptist
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 the Baptist
1998	Summer Parker	Jefferson Davis
1999	Heather Sturlese	Cameron
2000	Millie Harris	Jefferson
2001	Courtney Tatman	St. Charles
2002	Shannon Hinton	St. John the Baptist
2003	Tiffany Wing	Calcasieu

Past Royalty

CELEBRATING 48 YEARS OF FUR FESTIVAL FUN

Little Miss Cameron Parish

1971	Connie Jean Poole	Hackberry
1972	Barbie Duncan	Grand Chenier
1973	Monique Tabor	Cameron
1974	Elda Faye Viator	Cameron
1975	Catherine Helen Perkins	Cameron
1976	Vickie Lyn Delino	Cameron
1977	Tracy Ann Erbeling	Johnson Bayou
1978	Joanie Josephine Constance	Johnson Bayou
1979	Derinda Dean Morris	South Cameron Elem.
1980	Christy Ann Trahan	Hackberry
1981	Dawn Michelle Domingue	Hackberry
1982	Dixie Darlene Willis	Cameron
1983	Adrienne Larissa Picou	Grand Chenier
1984	Jessica Azora Leger	Johnson Bayou
1985	Shannon Suratt	Cameron
1986	Candace Michelle Willis	Cameron
1987	Ljizza Bailey	Cameron
1988	Amy Racca	Cameron
1989	Casi Cherami Pinch	Grand Chenier
1990	Bronwen LaLande	Cameron
1991	Stacie Booth	Grand Chenier
1992	Nicole Fenetz	Hackberry
1993	Ashley Michelle Kelley	Grand Chenier
1994	Kaylee Jo Canik	South Cameron Elem.
1995	Courtney Conner	South Cameron Elem.
1996	Dixie Michelle Desonier	Cameron
1997	Ericka Danielle Pickett	Cameron
1998	Katelyn Sue Reina	South Cameron Elem.
1999	Kami Danielle Savoie	Cameron
2000	Kallan Mudd	Grandlake
2001	Kathryn Aline Reina	South Cameron Elem.
2002	Jenna Anne Duddleston	South Cameron Elem.
2003	Marlie Ellice Mudd	Grandlake

Jr. Miss Fur Queen

1993	Cherie McDaniel	Cameron
1994	Amanda Johnson	Cameron
1995	Sarah Ann Vaughan	Creole
1996	Bronwen Chasidy LaLande	Cameron
1997	Courtney Conner	Cameron
1998	Amber Alexander	Cameron
1999	Terri Lyn Conner	Creole
2000	Desiree' Renee Roberts	Cameron
2001	None	
2002	None	
2003	None	

Teen Miss Fur Queen

1993	None	
1994	None	
1995	None	
1996	Danielle Saucier	
1997	Stacey Ann Jefferson	Grand Chenier
1998	Natasha Rae Trahan	Johnson Bayou
1999	Ashley Kelley	Grand Chenier
2000	Ashley Nicole Picou	Grandlake
2001	None	
2002	None	
2003	None	

Deb Miss Fur

1997	Ashley Michelle Kelley	Grand Chenier
1998	Heather Richelle LeBoeuf	Grandlake
1999	Dixie Michelle Desonier	Cameron
2000	Kami Danielle Savoie	Creole
2001	None	
2002	None	
2003	None	

Little Mister Cameron Parish

None		
Master Timothy McCall		Grand Chenier
Master Charles W. Vincent Jr.		Cameron
Terrell Boudoin		Cameron
Charles W. Vincent Jr.		Cameron
Joe Matthew Constance		Johnson Bayou
Dwayne Paul Nunez		Grand Chenier
Richard Joseph Harrington		Johnson Bayou
August Charton Fontenot		Cameron
Alfred Alcide Devall II		Hackberry
Jonathan Bernard Chilson		Grand Chenier
Dusty Jinks		Hackberry
Eric Wade Conner		Grandlake
Kasey Ryan Jinks		Hackberry
Ryan Marceaux		Cameron
Trevor Dean Trahan		Johnson Bayou
Scott Suratt		Cameron
Shawn Patrick Authement		Cameron
Shaun Joseph Fawvor		South Cameron Elem.
Chad Theriot		South Cameron Elem.
Casey Keith Trahan		Johnson Bayou
Chad Broussard		Cameron
Jared Kane Trahan		Johnson Bayou
Aaron Granger		Hackberry
Kaleb Trahan		South Cameron Elem.
Jacob Wayne Trahan		South Cameron Elem.
Chance Savoie		Johnson Bayou
Michael Forrest Fewell		Johnson Bayou
Thomas Lee Trosclair		Cameron
Jade Houston Miller		South Cameron Elem.
Channing Blake "Chan" LaLande		South Cameron Elem.
Kent Allen Doxey		Cameron
Madison Morales		Grandlake

Jr. Miss Cameron Parish

None		
None		
None		
None		
None		
None		
None		
None		
None		
None		
Ashley Michelle Kelley		Grand Chenier
Tara LeBlanc		Cameron
Ashley Nicole Picou		Grandlake

Teen Miss Cameron Parish

None		
None		
None		
None		
None		
None		
None		
None		
None		
Cassandra Noel Trahan		Cameron
Dixie Michelle Desonier		Grand Chenier
Kimberly Trahan		Johnson Bayou

Deb Miss Cameron Parish

None		
None		
None		
None		
None		
Christian McCall		Grand Chenier
Ericka Danielle Pickett		Cameron
Kathryn Aline Reina		Creole



Jade Miller
2003 Art



Recipes

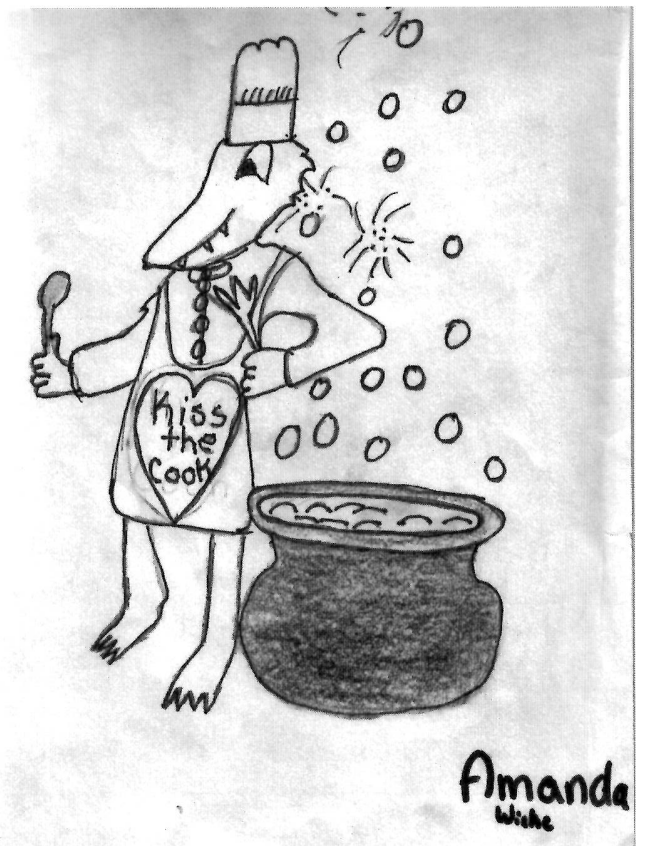
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CELEBRATING 48 YEARS OF FUR FESTIVAL FUN

Alan Myers
07-12-03



Jairred Andrews



Amanda
Wike

Soups & Salads

CONFETTI SALAD

6 cups torn salad greens
1 cup (2 1/4 oz) sliced ripe olives
1 small red onion, halved and sliced
1/2 cup chopped sweet red bell peppers
1/2 cup chopped sweet yellow bell peppers
1/2 cup shredded red cabbage
1 cup (4 oz) shredded mozzarella cheese
1-2 cups Italian salad dressing or dressing of your choice

In a bowl toss greens, olives, onions, peppers, cabbage and cheese. Serve with dressing.

Ethel Labove – Cameron, LA

FLUFFY FRUIT SALAD

1 1/2 cup drained peaches, sliced
1 1/2 cup drained cherries
1 1/2 cup miniature marshmallows
1 1/2 cup coconut
1 cup chopped pecans
1 large container Cool Whip
1/2 teaspoon almond extract

Combine fruit. Add marshmallows, coconut and pecans. Fold in Cool Whip. Mix in almond extract well. Chill and serve.

Jenna DiBartolo – Grandlake, LA

BLACK BEAN SOUP

1 lb black beans
1/2 cup vegetable oil
1 1/2 cup chopped onions
1 meaty ham bone
12 cups water
1 tablespoon cumin
2 teaspoon dried oregano
1 1/2 teaspoon salt
1 bay leaf
1 teaspoon pepper
1 teaspoon cayenne pepper
3 tablespoons fresh chopped parsley
1/2 sweet red pepper diced
2 teaspoon brown sugar
2 teaspoon juice

Pre soak Process – Wash beans. For each cup of beans use 3 cups cold water. Cover beans with water and bring slowly to a boil. Boil gently for 2 minutes. Remove from heat, cover and let stand one hour. Drain off water and proceed with recipe.

Heat oil in dutch oven. Add onions and cook over low heat until onions are transparent. Place meat in pot; add water and drained beans. Stir in half cumin, bay leaf, pepper, cayenne pepper and parsley. Bring to a boil. Reduce heat and simmer uncovered until beans are tender and liquid reduced to about 1/4 of original amount (about 2 hours). Remove ham bone and cut meat into small pieces. Return meat to soup. Add remaining cumin, sweet pepper, brown sugar, and lemon juice. Simmer for 30 minutes, stirring frequently. Correct seasoning according to taste and serve.

Madeleine Collingan – Our Lady Star of the Sea Catholic Daughters – Cameron, LA



CREAMY COLESLAW

1 pkg shredded Coleslaw mix
3/4 cup mayonnaise
1/3 cup sour cream
1/4 cup sugar
3/4 tsp salt
1/2 tsp ground mustard
1/4 tsp celery salt

Place coleslaw mix in a large bowl. In a small bowl, combine the remaining ingredients. Stir until blended. Pour over coleslaw, toss and chill for 4 hours.

Ethel Labove – Cameron, LA

HEARTY HAMBURGER SOUP

2 lbs ground beef
1/2 cup chopped onion
6 cups water
1 pkg frozen mixed vegetables
1 can diced tomatoes, undrained
1 pkg beef pasta dinner mix
1 bay leaf
1/4 to 1/2 teaspoon salt
1/4 teaspoon pepper

In a Dutch oven or soup kettle, cook the beef and onion over medium heat until meat is no longer pink; drain. Stir in the remaining ingredients; bring to a boil. Reduce heat; cover and simmer until pasta is tender. Discard bay leaf before serving.

Haydon Sturlese - Creole, LA

TACO SOUP

1 lb ground beef
1 onion chopped
3 cans Mexican beans (Ranch Style Pintos)
1 can whole kernel corn with liquid
1 can tomato sauce
1 1/2 cups of water
1 can green chili's
1 package Taco Mix
1 envelope Ranch Style Dressing Mix

Brown meat and onions. Add mixes and remaining ingredients. Top with tortilla chips, shredded cheese, lettuce, tomatoes, sour cream or avocados.

Brandi Landreneaux - Creole, LA

MEXICAN SOUP

1 1/2 lbs lean ground meat
1 large onion

1 (11oz) can white shoe peg corn
1 (16oz) can yellow hominy
2 (16oz) cans Ranch Style Beans
2 (16oz) cans Mexican tomatoes
1 (24oz) jar Picante Sauce

In Dutch oven, cook ground meat and onion until meat is browned and onion tender. Drain. Add rest of ingredients (do not drain). Stir together and simmer 1 hour. If too thick, add V8. Top servings with cheese and Fritos.

Leslie Suratt – Cameron, LA

ZIPPY CORN CHOWDER

2 TBS butter or margarine
1 cup chicken broth (14 1/2 oz can)
2 large red potatoes (cut into pieces)
1 jalapeno pepper chopped
2 tsp Dijon mustard
1/2 tsp paprika
1/4 to 1/2 tsp crushed red pepper flakes
3 cups frozen corn
4 green onion tops, chopped
3 cups milk divided
1/4 cup all purpose flour
1/2 cup diced onion /green peppers

In a large pot, sauté onions, green peppers in butter until tender. Add broth and potatoes. Bring to a boil. Reduce heat, cover and simmer 15 minutes. Stir in mustard, salt, paprika, and pepper flakes. Add corn, jalapeno, green onions and 2 1/2 cup milk. Bring to a boil. Combine flour and remaining milk until smooth, gradually add to soup. Bring to a boil. Cook and stir for 2 minutes or until thick and bubbly. Top with grated cheese if desired.

Barbara Lou Leblanc – Cameron, LA

CARROT SALAD

4 cups carrots (shredded)
1 can (20 oz) crushed pineapple (drained)
1 cup raisins
3/4 cup mayo
1 tablespoon sugar
1/2 tablespoon lemon juice (fresh)

Combine all ingredients and chill.

Leslie Suratt – Cameron, LA

MEXICAN SALAD

2 ripe avocados
3 vine-ripe tomatoes
1/2 sweet onion, sliced
Chopped cilantro, about 2 tablespoons
2 limes
Coarse salt
Extra virgin oil, for drizzling

Cut avocados in half, working around the pit. Separate the 2 halves. Remove pit and scoop out avocado flesh with a spoon. Wedge avocados and pile in the center of a large platter. Seed and wedge tomatoes and arrange around the avocados. Spread sliced onion over platter. Sprinkle platter with cilantro. Squeeze the juice of 2 limes evenly over vegetables. Season with coarse salt. Drizzle platter with oil and serve.

Emma Arceneaux – Lake Charles, LA

SANTA FE SOUP

1 can each
pinto beans
great northern
black beans
kidney beans
(you can really use any beans you like)
2 cans shoe peg corn
1 can Rotel tomatoes
1 pkg. ranch seasoning/dressing mix
1pkg. taco seasoning
1 can (+ or -) water

Cooked chicken, ground beef or both
Combine all of the above and heat about an hour.

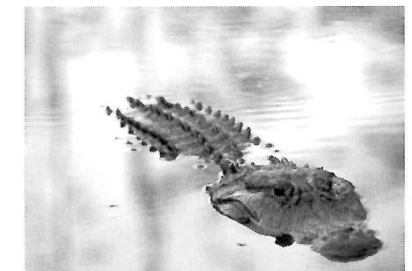
Valinda Morton – Indianapolis, IN

FROZEN CHAMPAGNE SALAD

1 8 oz. package cream cheese, softened
3/4 cup granulated sugar
1 pint frozen strawberries, thawed
1 20 oz. can crushed pineapple, drained



Compliments of T. Gail's Thrift Shop



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Creole, Louisiana 70632
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3 sliced bananas
1 cup chopped walnut or pecan nuts
12 oz. whipped topping

Beat together cream cheese and sugar. Add fruit and nuts. Fold in whipped topping. Spoon into cupcake liners and freeze. Makes 24


Connie Johnson – Cameron, LA

PINK CHAMPAGNE SALAD

3/4 cup plain fat free yogurt
1/3 cup nonfat dry milk powder
2 tablespoons sugar substitute
1 teaspoon vanilla extract
1 cup Lite Cool whip
2 to 3 drops red food coloring
1 cup crushed pineapple in own juice, undrained
1 4 serving package vanilla sugar free instant pudding mix
1 ounce mini marshmallows
2 cups strawberries, fresh, chopped

In a large bowl combine yogurt and dry milk powder. Add sugar substitute, vanilla extract, cool whip lite and red food coloring. Mix gently to combine. Add pineapple with juice and dry pudding mix. Mix well using a wire whisk. Fold in strawberries and marshmallows. Cover and chill until ready to serve.

Connie Johnson – Cameron, LA



Compliments of
Lake Charles Diesel

Global Distribution & Services, Inc.
P.O. Drawer 1707
Lake Charles, LA 70602

Breads

DATE NUT BREAD

1 cup boiling water
1 cup chopped dates
1 tsp soda
3/4 tsp sugar
3 tbs oleo
1 egg
1 1/2 cup flour
1/2 cup chopped nuts

Pour boiling water over dates and soda, let stand. Cream sugar and oleo, add egg. Alternately add flour and date mixture to creamed mixture, add nuts. Bake 1 hour at 350 degrees.

Roberta Rogers – Cameron, LA

ITALIAN BREAD SALAD

1 prebaked Italian bread shell crust (14 ounces), cubed
1 – 1/2 cups diced fresh tomatoes
1/2 cup thinly sliced fresh basil
1/2 cup Italian salad dressing, divided
7 cups ready to serve salad greens
1 small green pepper, julienned
1 cup small sliced pepperoni
1 cup (4 ounces) shredded mozzarella cheese
1/2 cup Parmesan Cheese
1/2 cup sliced ripe olives

In a large salad bowl, combine bread cubes, tomatoes, basil and 1/4 cup salad dressing; let stand for 5 minutes. Add the salad greens, green pepper, pepperoni, mozzarella cheese, Parmesan cheese and olives. Add remaining salad dressing and toss to coat. Yield: 8-10 servings.

Darryl Hebert - Iowa, LA

PULL APART BACON BREAD

12 bacon strips, diced
1 loaf (1 pound) frozen bread dough, thawed
2 tablespoons olive or vegetable oil, divided
1 cup (4 ounces) shredded mozzarella cheese
1 envelope (1ounce) ranch salad dressing mix

In a skillet, cook bacon over medium heat for 5 minutes or until partially cooked; drain on paper towels. Roll out dough to 1/2 in. thickness; brush with 1 tablespoon of oil. Cut into 1-in pieces, place in a large bowl. Add the bacon, cheese, dressing mix and remaining oil; toss to coat.

Arrange pieces in a 9-in X 5-in oval on a greased baking sheet, layering as needed. Cover and let rise in a warm place for 30 minutes or until doubled.

Bake at 350° for 15 minutes. Cover with foil; bake 5-10 minutes longer or until golden brown. Yield: 1 loaf

Skye Sturlese - Lafayette, LA



PINWHEEL SANDWICHES (AN EASY VERSION OF MY SAUSAGE BREAD)

1 - can of Pizza Dough Bread (found in the ref. dept - like biscuits)
6 - thin slices of roast beef (deli sliced)
Grated Cheddar Cheese, to taste
Grated Hot Pepper Cheese, to taste
Chopped green onions & thin sliced mushrooms - sautéed until tender
Grated jalapenos to taste

Spread the pizza dough thin on a greased (I use Pam) cookie sheet, layer the ingredients as shown, Roll up like pinwheel, putting the seam side down

Bake @ 400 degrees for 15 min, till brown.

Slice to show off the pinwheel effect

Jan Covington, Morgan City, LA

SAUSAGE BREAD

3 loaves of frozen bread. Quick thaw 300 degrees on buttered cookie sheet

Spread the (3) loaves of bread thin, each about 1/4" thick in rectangle shape (you'll have (3) thin bread doughs)

1 1/2 Mozzarella Cheese
1/2 lb Cheddar Cheese
1/4 cup Parmesan Cheese
1 med size jar of Green Olives (3/4 cup after sliced)
1 can of Pitted Black Olives (3/4 cup after sliced)
(Grate, grind & chop all of the above items and keep each item separate

and divided into thirds)
1 lb link of Precooked Hot Smoked Sausage, sliced thin.
1 1/4 lbs hot Owens Sausage, browned & drained
1 lb sliced Mushrooms - cut these in small pieces or they will poke thru bread
1 big bunch of Green Onions - chopped fine
(again, keep each item separate and divided into thirds)

for each bread: butter bread in center, layer ingredients as follows (putting 1/3 of each ingred on the bread):

Loose sausage
Sliced sausage
Mozzarella
Cheddar
Parm cheese
Green olives
Black olives
Green onions

Butter each flap with BUTTER. Fold the (4) flaps like an envelope. Let loaf set for (1) hour to let bread re-rise. Bake 15-20 min @ 375 till dough is brown.

Jan Covington, Morgan City, LA

BEER BREAD

3 cups self rising flour
1 / 2 cup sugar
1 - 12 oz beer (room temperature)
3 tablespoons melted butter

Mix all ingredients together and pour into a greased loaf pan or a greased

8x8 pan. Bake at 350 degrees for 55 minutes.

Martha Conner - Creole, LA

BEIGNETS (FRENCH MARKET DOUGHNUTS)

1 / 3 cup shortening (Crisco)
1 / 2 cup sugar
4 cups flour, sifted twice
1 cup evaporated milk
1 teaspoon vanilla extract
4 teaspoons baking powder, sifted twice
1 / 8 teaspoon salt
2 eggs
1 gallon hot cooking oil in 2 gallon kettle or pot

Beat eggs in large bowl with sugar and shortening. Add milk and vanilla. Sift dry ingredients into mix by degrees until all absorbed and smooth. Roll dough on floured wax paper to 1 / 2" thick. Cut in 2" squares with a little slit in middle third of the square. Fry doughnuts in deep oil @ 365 degrees on both sides until golden brown - about 3-5 minutes. Dust with powdered sugar and serve with honey, syrup or molasses.

Lydia Primeaux - Creole, LA

SPINACH BREAD

1 cup chopped onions
1 - 10 oz frozen chopped spinach
1 French Bread
1 - 6 oz Roll Kraft Garlic Cheese

1 stick butter

Cook spinach as directed on box and drain. Saute butter and onions until tender. Add garlic, cheese and spinach. Cook until cheese is melted. Cut French bread in half and spread spinach. Bake at 325 degrees for 10 minutes to toast.

Kim Duplantis, Morgan City, LA

BANANA NUT BREAD

2 sticks butter
2 cups sugar
3 eggs
6 or 8 very ripe bananas
1 tablespoon vanilla flavor
pinch of salt
3 cups flour
1 1 / 2 teaspoon soda
1 or 2 cups of nuts (pecans or walnuts)

Cream butter and sugar; add eggs and mix well. Slice bananas and add to mixture, mixing well. Add vanilla flavor. Stir in soda and salt to flour and add to mixture. Then add nuts. Pour into a greased Bundt pan and bake for one hour at 300 degrees. Very moist and freezes well.

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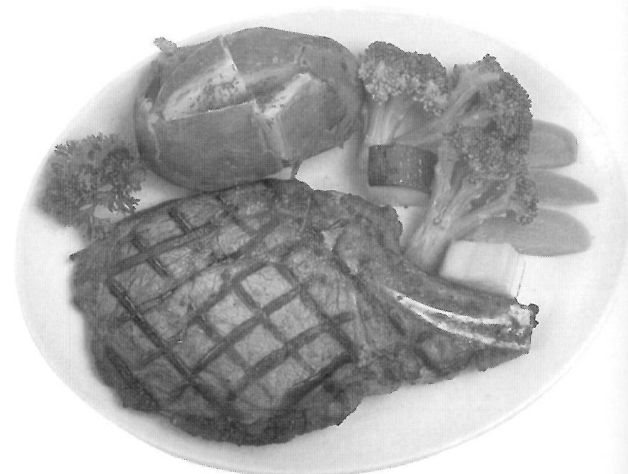
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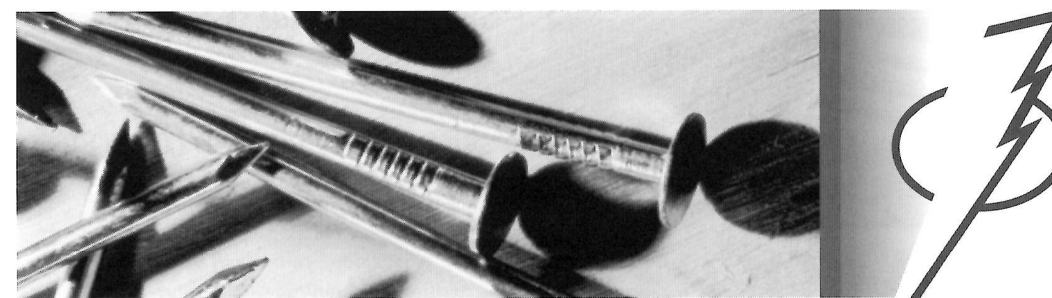
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"APPLE OF MY EYE" CINNAMON-RAISIN

FRENCH TOAST

1 cup whole milk
4 large eggs
4 tablespoons sugar
1/2 teaspoon vanilla extract
1/4 teaspoon salt
8 slices cinnamon-raisin bread
6 tablespoons butter
2 Granny Smith apples, peeled, cored, thinly sliced

Whisk milk, eggs, 2 tablespoons sugar, vanilla and salt in 8-inch square baking dish. Add bread and let soak until egg mixture is absorbed, turning once, about 15 minutes.

Meanwhile, melt 2 tablespoons butter in heavy small skillet over medium heat. Add remaining 2 tablespoons sugar and apple slices. Sauté until apple slices are tender, about 10 minutes. Keep warm.

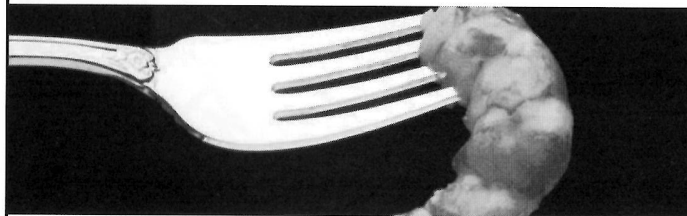
Melt remaining 2 tablespoons butter on heavy griddle over medium heat. Add bread to griddle and cook until golden brown, turning once, about 4 minutes per side. Transfer French toast to plates. Spoon warm sauteed apples atop. Drizzle with syrup and serve.

Emma Arceneaux - Lake Charles, LA

SOUTHWESTERN CORN BREAD

1 can (15 1/4 ounces) whole kernel corn, drained
1 cup all-purpose flour
1 cup cornmeal
1/2 teaspoon baking soda

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1/2 teaspoon salt
1 egg
2 egg whites
3/4 cup fat-free milk
1/4 cup canola oil
1 cup (4 ounces) shredded reduced-fat cheddar cheese
1 can (4 ounces) chopped green chilies

Place corn in a food processor or blender; cover and process until coarsely chopped. Set aside.

In a bowl, combine the flour, cornmeal, baking soda and salt. In a small bowl, combine the egg, egg whites, milk and oil. Stir into dry ingredients just until moistened. Add the cheese, chilies and corn.

Pour into a 9-in. square baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Serve warm.

Lance Labove - Creole, LA

HOT SEASON CORNBREAD

2 box Jiffy Cornbread Mix
2 Eggs
4 tbsp melted butter
1 1/2 cup milk
1/4 large onion, chopped (If you wish)
1/4 cup onion tops, cut very fine (If you wish)
1/2 cup hot green peppers chopped

May also add left over shrimp boil or crawfish. Also may use sausage bits, Tabasco bits or bacon bits by chopping small.

Preheat oven to 350° for 15 minutes. Blend all ingredients together to get lumps out of mixture. Grease large black skillet (May use large square pan) Use butter by passing stick all around areas of skillet or pan. Put mixtures in a skillet and let cook for 25 minutes or until golden brown. Check with a toothpick. If mixture does not stick, it is done. After corn bread is cooked, let set for 10 minutes and cut in slices of your choice. Be sure meat pieces are already cooked before using.

Loston McEvers - Creole, LA

BRUSHETTA LIKE RED LOBSTER'S

1 med. red bell pepper - seeded, minced
1 med. green bell pepper - seeded, minced
1 sm. red onion - grated
1/2 Lb. sm. shrimp - canned OR fresh
1 1/2 cups grated fontina cheese
1 1/2 cups grated white cheddar cheese
1/2 loaf French bread - cut in 1/2" slices

-Combine all ingredients, except bread.

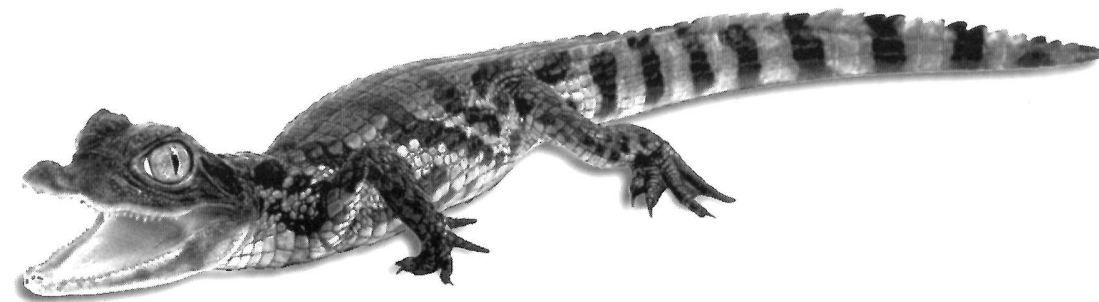
-Spread mixture onto bread slices.

-Bake in 350 degree oven for 6 minutes, or until cheese melts.



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Side Dishes

CHEDDARY POUCH POTATOES

1 can Campbell's Condensed Cheddar Cheese Soup
 1/4 cup milk
 1/2 tsp garlic powder
 1/4 tsp onion powder
 4 cups frozen steak fries
 Paprika

In large bowl mix soup, milk, garlic powder and onion powder. Stir in potatoes. Cut four 14" squares of heavy duty aluminum foil. Spoon 1 cup soup mixture onto each square, arranging potatoes to make a single layer. Sprinkle with paprika. Bring up sides of foil and double fold. Double fold ends to make packet. Place potato packets on grill rack over medium-hot coals. Grill 25 minutes or until potatoes are tender.

To prepare in oven - In step 3, on baking sheet bake packets on 350 for 25 minutes.

Dane Richard, Cameron, LA

COUNTRY STYLE CASSEROLE

2 cups (10 3/4 oz) condensed cream of chicken soup - undiluted
 3/4 cup mayonnaise
 1/2 cup milk
 3 tbsp honey
 2 tbsp Dijon mustard
 1 pkg (26 oz) frozen shredded hash browns
 4 cups cubed chicken - cooked or ham
 Season to taste with salt and pepper

In a large bowl, combine the first 5 ingredients. Stir in hash browns and chicken. Transfer to a greased 13x9x2 baking dish. Cover and bake for 45-50 minutes at 350 degrees. Uncover and bake for 15-20 minutes longer or until bubbly.

Ethel Labove - Cameron, LA

TWICE BAKED POTATO CASSEROLE

6 medium baked unpeeled potatoes
 1/4 tsp salt and pepper
 1 pkg of sliced bacon, cooked and crumbled OR 1/2 cup bacon bits
 3 cups (24 oz) sour cream
 1 cup (8 oz) shredded mozzarella cheese
 1 cup (8 oz) shredded cheddar cheese
 3 green onions chopped

Cut cooled baked potatoes into 1" cubes. Place half in greased 13x9x2 baking dish. Sprinkle with half of salt and pepper, bacon. Top with half of sour cream and cheeses. Repeat the same layered process. Bake uncovered at 350 degrees for 20 minutes or until cheese melts. Sprinkle with green onions.

Barbara Leblanc - Cameron, LA

MEXICAN CORNBREAD (EASY)

2 lbs ground beef
 2 boxes Jiffy cornbread
 1 can cream style corn

Velveeta cheese, sliced
 Onion, chopped
 Jalapeno peppers, sliced

Brown & drain ground meat. Mix cornbread according to package directions. Add corn. Spray baking dish with Pam. Pour small amount of cornbread mixture in dish. Bake about 10-15 min. Bake just enough to make bottom crust. Layer with ground beef, onions, peppers, and cheese. Pour remaining cornbread mixture over top. Bake @ 350 for about 1 hour.

TIP: Always use fresh Jiffy Cornbread mix. If you have it in your pantry over 6-mo, it tends to get too old to rise when cooked. (not much shelf life)

Jan Covington, Morgan City, LA

SQUASH PUPPIES

1/3 cup flour
 1/3 cup corn meal
 1 cup mashed cooked squash
 1 egg - beaten
 1 teaspoon baking powder
 1 teaspoon salt
 1/3 cup onion, chopped

Mix everything together. Drop small spoon size portions into hot oil.

Bobbie Primeaux - Creole, LA

FRIED OKRA PATTIES

1 lb chopped okra
 1 cup chopped onions
 1 teaspoon salt
 1/4 teaspoon pepper
 1/2 cup buttermilk or plain milk
 1 egg
 1/2 cup flour
 1 teaspoon baking powder
 1/2 cup corn meal

Mix okra with onions, salt, pepper, milk and egg. Mix flour, baking powder and corn meal. Add to first mixture. Drop by spoonfuls to hot grease. Drain on paper towels.

Bobbie Primeaux - Creole, LA

CORN CASSEROLE

1- 15oz whole kernel corn
 1- 15 oz cream style corn
 1 cup chopped onion
 1/2 cup chopped green pepper
 1/4 cup diced pimento
 2/3 cup milk
 1 egg, beaten
 1 cup cracker crumbs
 1 cup grated cheese
 1/4 cup margarine

salt and pepper to taste.

Preheat oven to 350 degrees. Mix ingredients in order. Place in 3 quart casserole dish (covered). Bake for 1 hour

Holly Primeaux, Pasadena, Tx

BROCCOLI CASSEROLE

1/2 lb Velveeta Cheese
 1/2 can Rotel Tomatoes
 1/2 cup butter
 1 roll Ritz Crackers
 10 oz frozen Broccoli

Cook Broccoli for 5 minutes and drain. Melt butter in pan. Add broccoli, cheese and rotel tomatoes. Heat until cheese melts. Pour into casserole dish. Melt 1/4 cup butter, all to crackers and pour over casserole. Bake 10-15 minutes at 350 degrees.

Kim Duplantis, Morgan City, LA

BAKED BEANS

4 - 14 oz cans pork and beans
 1/4 cup ketchup
 1/2 cup brown sugar
 1/4 cup mustard
 1 medium onion finely chopped
 3 tbs. Worcestershire Sauce

Combine ingredients in casserole dish. Bake 30-45 minutes at 350 degrees.

Mary Liles, Morgan City, LA

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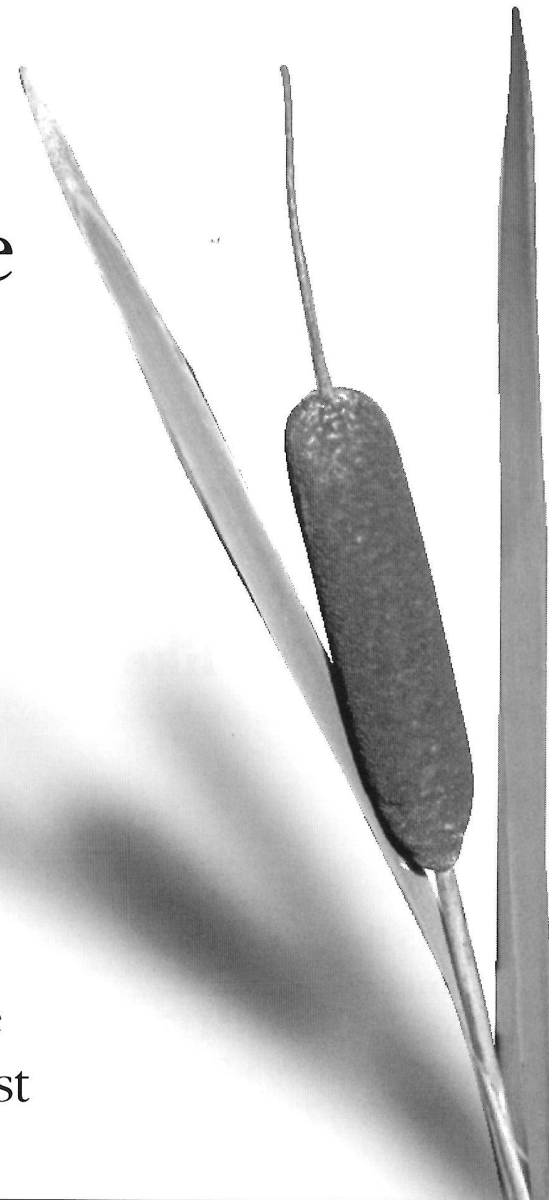
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CABBAGE ROLLS

1 lb ground beef
1 / 2 bell pepper chopped
Garlic to taste, chopped fine
2 cans tomato paste
toothpicks
1 large head cabbage
1 medium onion finely chopped
1 cup uncooked rice
salt and pepper to taste
cooking oil

Mix together ground beef, onions, bell pepper, garlic, uncooked rice, salt and pepper. Add 1 / 2 can tomato paste to mixture. Steam cabbage. Add meat to cabbage leaf and roll. Secure with toothpicks. In large pot cover bottom with cooking oil. On medium high heat brown cabbage rolls a little. Add mixture to tomato paste and 2 cans water. Turn burner to low heat and cover and simmer for 35-40 minutes.

Mary Liles, Morgan City, LA

PEPPER RICE

1 small onion, chopped fine
1 can consommé beef
1 / 3 cup Worcestershire sauce
Salt to taste
3 / 4 stick of oleo
1 / 8 tsp red pepper

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1 & 1 / 2 cup uncooked rice (long grain)

Saute onion in butter until clear. Add the rest of the ingredients and bake covered at 325 degrees for 55 minutes or until rice is cooked.

Page Theriot, Patterson, LA

TASTY CABBAGE CASSEROLE

2 - 8oz can tomato sauce
1 pound ground meat
1 onion, chopped
1 tsp salt
1 / 8 tsp ground cinnamon
1 / 8 tsp ground cloves
1 / 8 tsp ground nutmeg
1 / 8 tsp ground allspice
4 cups shredded cabbage

Saute meat and onion, drain. Add tomato sauce, salt and spices to meat mixture and mix well. Place half the cabbage in a lightly greased casserole dish, top with half the meat sauce. Repeat procedure. Cover and bake at 350 degrees for 45 minutes.

Shirley Murphy - Cameron, LA

PARMESAN CORN ON THE COB

1 / 4 cup butter, melted
1 / 4 cup grated Parmesan Cheese
1 / 2 tsp. Italian Dressing
4 ears corn on the cob
1 / 4 cup water
Salt to taste/garlic pepper

In a bowl, combine the butter, cheese, Italian Dressing, set aside. Place in a shallow microwave safe dish. Add water, cover and microwave safe dish. Add water, cover and microwave on high for 10-13 minutes. Brush with butter mixture. Sprinkle with salt and garlic pepper.

Barbara L. Leblanc - Cameron, LA

FAMILY ROUNDUP POTATO SALAD

6-8 medium potatoes
1 / 2 cup clear Italian Dressing
1 cup chopped celery
1 cup chopped cucumber
1 / 2 cup each of: chopped parsley or cilantro, chopped sweet red and/or green pepper, chopped green onion, sliced radishes, mayonnaise, sour cream, chopped walnuts - toasted, 1 / 2 lb cooked bacon - crumbled

Peel and cook potatoes; chop and put them in a mixing bowl (about 6 cups). While potatoes are still warm, pour over Italian dressing; cool. Add chopped and sliced vegetables. Combine mayonnaise and sour cream; pour over potatoes and vegetables. Mix well. Chill to blend flavors. Top with crumbled bacon and walnuts just before serving.

Lita Chestnut - Ft. Hood, TX

CRACKED CORN AND CHEESE SQUARES:

1 (8 1/2-ounce) package corn muffin mix, mixed to package directions
Softened butter, to grease baking dish
1/3 pound Monterey Jack or pepper Jack, cut into 1/4-inch dice
1/2 cup frozen corn kernels
1 scallions, thinly sliced

Preheat oven to 400 degrees F. Grease an 8-inch square baking dish with butter. Stir cheese, corn, and scallions into packaged mixed corn muffin batter.

Pour batter into baking dish and bake at 400 degrees F until golden, 15 to 18 minutes.

Lance Labove – Cameron, LA

BUFFET POTATOES

2 lbs. frozen hash browns (thaw 45 min.)
1/2 cup melted margarine
1/4 cup chopped onion
1 can cream of chicken soup
1 pint sour cream
10 oz. grated cheddar cheese
1 tsp. salt

top with bread crumbs on the top
bake 1 hour at 350 degrees

Demetris Morton – Lake Charles, LA

NUTTED SWEET POTATO BALLS

2 1 Lb, 2oz. cans drained yams
1/2 tsp. salt
1/8 tsp. pepper
1/4 cup miniature marshmallows
melted butter or margarine
1/3 cup honey
1 1/2 cup chopped pecans

Early on day before, mash yams well - then add salt, pepper, marshmallows and 1 tbsp melted margarine. Form about 10 balls (size can vary) and put side by side in a 12 x 8 x 2 baking dish. Cover refrigerate until needed. 1/2 hour before, heat honey with 1 tbsp. butter, with 2 forks roll each yam ball in the honey mixture then in the chopped nuts. Return to the baking dish and spoon 2 tbsp. melted butter over the yams. Bake in a 350 degree oven for 15 or 20 minutes.

Valinda Morton – Indianapolis, IN

HAM & CHEESE MASHED POTATOES

2 cups mashed potatoes
3/4 tsp garlic pepper
1 cup diced fully cooked chopped ham
1 cup shredded cheddar cheese
1/2 cup whipping cream, whipped

In a bowl, combine the potatoes, salt and garlic pepper. Spread into a greased 1 1/2 quart baking dish. Sprinkle with ham. Fold cheese into whipped cream. Spoon over ham. Bake uncovered at 450 degrees for 15 minutes or until golden brown.

Barbara Lou Leblanc – Cameron, LA

PEAS, BACON AND CHEESE SALAD

1 pkg frozen peas (20 oz) thawed
1 cup chopped parsley
1 hard cooked eggs – chopped
1 cup cubed cheddar cheese
1/2 cup thinly sliced radish
1/4 cup chopped green onions
1 cup mayonnaise
1 TBS sweet pickle relish
1 tsp. Sugar
1 tsp ground mustard
1/4 cup bacon bits

In a bowl, combine the first six ingredients. In a small bowl, combine the mayonnaise, relish, bacon and seasonings. Stir into pea mixture. Cover and chill for at least 4 hours.

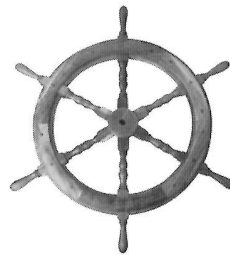
Barbara Lou Leblanc – Cameron, LA

BAKED BASIL FRIES

1/4 cup grated Parmesan Cheese
1 TSP olive oil
1 TBS dried basil
1/4 tsp garlic powder
4 medium red potatoes

In a bowl, combine parmesan cheese, oil, basil and garlic powder. Cut potatoes into 1/4" sticks. Add to cheese mixture. Toss to coat. Place in a 15" x 10" x 1" baking pan coated with non stick spray. Bake at 425 degrees for 15 minutes. Turn potatoes. Bake 15-20 minutes longer or until crisp and tender.

Barbara Lou Leblanc – Cameron, LA

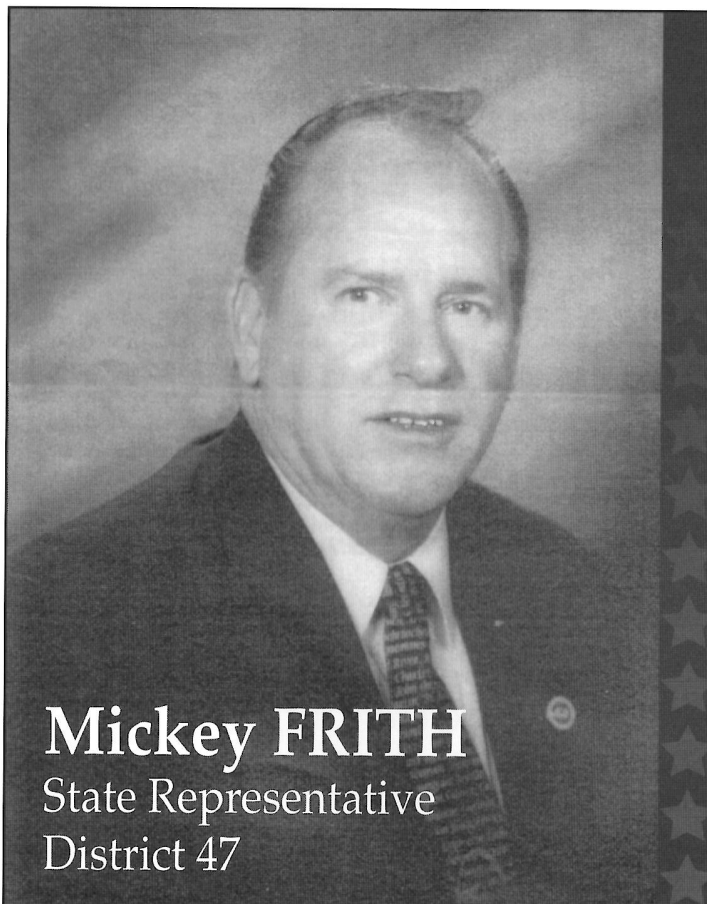


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Main Dish Meats

BABY BACK RIBS LIKE APPLEBEE'S

(3) 1 lb racks pork baby back ribs - cut in half

1 cup ketchup
 ¼ cup apple cider vinegar
 3TBS dark brown sugar
 3 TBS Worcestershire sauce
 1 tsp liquid smoke
 ½ tsp salt

Place ribs in a large pot and fill pot with enough water to cover ribs. Bring water to a boil, reduce heat, cover and simmer for one hour, or until ribs are fork tender. While ribs are boiling, combine remaining ingredients in a medium saucepan and bring to a boil. Reduce heat and simmer, uncovered, stirring often, for 30 minutes, or until slightly thickened. Place boiled ribs, meat side down, on a broiler pan. Brush with half the sauce mixture and broil 4"-5" from heat for 6-7 minutes. Turn ribs over, brush with remaining sauce, and broil additional 6-7 minutes, or until edges are slightly charred.

FAJITAS LIKE CHILI'S

¼ cup lime juice
 2 Tbls. olive oil
 4 cloves garlic - crushed
 2 tsp. soy sauce
 1 tsp. salt
 1/2 tsp. liquid smoke
 1/2 tsp. cayenne pepper
 1/4 tsp. black pepper

1 lb. boned, skinned chicken breasts OR sirloin steak
 2 Tbls. water
 1 tsp. soy sauce
 1/2 tsp. lime juice
 1 dash salt
 1 dash black pepper
 1 Tbls. olive oil
 1 Irg. Spanish onion - sliced thin
 1/2 green bell pepper - seeded, sliced thin
 1/2 red bell pepper - seeded, sliced thin
 1/2 yellow bell pepper - seeded, sliced thin

Combine the lime juice, oil, garlic, soy sauce, salt, liquid smoke, peppers, and either the sirloin OR the chicken in a sealable plastic container, cover, and refrigerate for at least 2 hours, or overnight. Combine the 2 Tbls. water, soy sauce, lime juice, salt, and pepper; set aside. Grill meat over medium flame 4-5 minutes on each side. Cut meat into thin strips; set aside and keep warm. Cook onion and peppers in oil until brown. Remove from heat. Pour reserved liquid mixture over onions and peppers. Combine meat, onions, and peppers.

CROCK POT ENCHILADAS

1 lb. ground beef
 1 cup chopped onion
 1/2 cup chopped green pepper
 1 can (16 oz.) kidney beans, rinsed and drained
 1 can (15 oz.) black beans, rinsed and drained
 1 can (10 oz.) diced tomatoes and green chilies, undrained
 1/3 cup water
 1 tsp. chili powder
 1/2 tsp. ground cumin
 1/2 tsp. salt

1/4 tsp. pepper
 1 cup shredded sharp cheddar cheese (4 oz.)
 1 cup shredded Monterey Jack cheese (4 oz.)
 6 flour tortillas (6 or 7 inches)

In a skillet, cook beef, onion and green pepper until beef is browned and vegetables are tender; drain. Add the next eight ingredients and bring to a boil. Reduce heat; cover and simmer for 10 minutes. Combine cheeses. In a 5-quart crock pot, layer one tortilla, about 3/4 cup beef mixture, and about 1/3 cup cheese. Repeat layers. Cover and cook on low for 5 to 7 hours, or until heated through. Serves 4.

Stephanie Richard, Cameron, LA

PERFECT STANDING RIB ROAST (MEDIUM RARE)

Preheat the oven to 375. Season roast well with heavy coating of:

Coarse ground black pepper, Garlic salt, and A-1 sauce (this makes crust during roasting).

The roast should be at room temperature, so take it out of the refrigerator the first thing in the morning. Place the roast on a rack in a shallow baking pan and put it in the oven. Do not cover. Then roast it for 1 hour @ 375 while you get ready for the day. Then turn off the oven but do not open the oven, if you do: you will let the all the heat out and mess up the whole process.

Trust me, it works. Do not open the oven door. Allow 3 hours in the oven to complete cooking. You can even let it go a bit longer if need be. About 20 minutes before you want dinner on the table, turn the oven back on to 300 to warm up the roast. But Do not open the oven door!!! While it's warming, you can finish the rest of the meal.

This particular method of roasting a roast will save you time. You can entertain without worry and without the last minute hassle that usually accompanies company for dinner. Start the roast @ 2 or 3 o'clock in the afternoon and finish it off when guests arrive. It works with any size roast.*

*However, for a whole rib eye roast, I roast for 1 ½ hours @ 375, turn off oven and let set in oven 3 hours, following the above process.

Jan Covington, Morgan City, LA

GARDEN PIZZA

2 cans crescent rolls
 2 pkgs (8 oz) cream cheese
 1 cup mayonnaise
 1 pkg Hidden Valley dressing w/bacon
 1 tsp garlic powder
 1 tsp dill weed
 1 tsp onion powder
 Dash Lea & Perrins
 Dash Tabasco
 Dash Angostura bitters
 ¼ cup carrots
 ¼ cup radishes
 ¼ cup broccoli
 ¼ cup cauliflower
 ¼ cup mixed green & red bell peppers
 ¼ cup celery
 1 small can black olives, chopped or sliced
 1 cup cheddar cheese, grated.

Spread the 2 cans crescent rolls flat on large lightly greased (I use Pam) cookie sheet. Press edges together; bake @ 375 for 10 min until lightly browned. Cool completely.

Thoroughly mix the cream cheese, mayonnaise, Hidden Valley Dressing mix & seasonings. Spread evenly over cooled crust.

Finely chop, drain & dry and then mix the vegetables together. Spread evenly & press firmly into the cream cheese mixture. Top w/grated cheese. Allow to chill for 5 hrs to 2 days. Cut into bite sized pieces for hors d'oeuvres. Enjoy!

Jan Covington, Morgan City, LA

OUTBACK STEAKHOUSE ALICE SPRINGS CHICKEN

4 chicken breast halves, skinless and boneless
 1 T. vegetable oil
 2 cups mushrooms, sliced (10-12 mushrooms)
 2 T. butter
 Salt
 Pepper
 Paprika
 8 slices bacon, cooked
 1 cup Monterey Jack cheese, shredded
 1 c. cheddar cheese, shredded
 2 tsp. fresh parsley, finely chopped

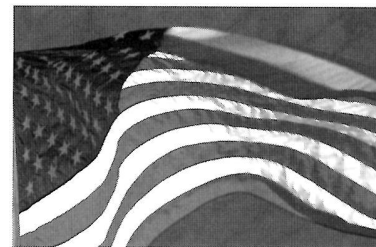
After chicken has marinated, preheat the oven to 375 and heat up an ovenproof frying pan large enough to hold all four breasts and 1 tablespoon of oil over medium heat. (If you don't have an ovenproof skillet, transfer the chicken to a baking dish for baking.) Sear the chicken in the pan for 3 to 4 minutes per side or until golden brown. Remove the pan from the heat, but keep the chicken in the pan. As the chicken is cooking, in a small frying pan, saute the sliced mushrooms in the butter. Brush each seared chicken breast with a little of the reserved honey mustard marinade (not the portion that the chicken soaked in), being sure to save a little extra that you can serve on the side later with the dish. Season the chicken with salt, pepper, and a dash of paprika. Stack two pieces of cooked bacon, crosswise, on each chicken breast. Spoon the sauteed mushrooms onto the bacon, being sure to coat each chicken breast evenly. Spread 1/4 cup of Monterey Jack cheese onto each breast followed by 1/4 cup of cheddar. Bake the pan of prepared chicken breasts for 7 to 10 minutes or until the cheese is thoroughly melted and starting to bubble. Sprinkle each chicken breast with 1/2 teaspoon parsley before serving. Put extra honey mustard marinade into a small bowl to serve on the side Honey Mustard Marinade. Use an electric mixer to combine the Dijon mustard, honey, 1 1/2 teaspoon oil, and lemon juice in a small bowl. Whip the mixture for about 30 seconds. Pour about 2/3 of the marinade over the chicken breasts and marinate them, covered, in the refrigerator for about 2 hours. Chill the remaining marinade until later.



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TUPELO STYLE CHICKEN

4 to 6 cups vegetable oil

Honey Mustard Dipping Sauce

1/4 cup mayonnaise

1 1/2 teaspoons prepared mustard

2 teaspoons honey

pinch paprika

Apricot Dipping Sauce

2 tablespoons Grey Poupon Dijon mustard

1 tablespoon apricot preserves

2 tablespoons honey

1 cup corn flake crumbs

2 teaspoons crushed red pepper flakes

1 1/4 teaspoons cayenne pepper

1 teaspoon cumin

1 teaspoon salt

1/2 teaspoon paprika

1/4 teaspoon onion powder

dash garlic

1 egg

1 cup milk

1 cup flour

1 pound chicken breast fillets

1. Preheat oil in a deep fryer to 350 degrees.
2. Make the honey mustard dipping sauce by combining the ingredients in a medium bowl. Cover and refrigerate. Make the apricot dipping sauce by combining those ingredients in a medium bowl. Cover and refrigerate this sauce as well, until your chicken is ready.
3. Prepare the breading by combining the corn flake crumbs, crushed red pepper flakes, cayenne pepper, cumin, salt, paprika, onion powder, and garlic in a medium bowl.
4. Beat the egg in a medium bowl, add the 1 cup of milk and stir.
5. Pour the flour into another medium bowl.
6. Slice each chicken breast lengthwise into strips approximately 1/2-inch wide.
7. When the oil is hot, bread your chicken by first coating each strip with flour. Dip the chicken into the egg/milk mixture and then back into the flour. Dip each chicken strip back in the egg/milk mixture and then in the corn flake crumb mixture. Be sure to coat each chicken piece thoroughly with the corn flake crumbs.
8. Fry 6 to 8 coated chicken strips at a time in the oil for 4 to 5 minutes or until the chicken is golden brown. Drain and serve chicken with the dipping sauces on the side.

Jensen Bertrand - Creole, LA

ENCHILADAS

Old El Paso Enchilada Sauce (Hot or Mild)

Taco Bell Refried Beans

Bell Peppers (red or green)

Onions

Oil

Green Onions

Crushed peppers

Salt

Oregano

Cilantro

Garlic

Cheese

Tortillas (corn or flour)

Taco Seasoning

Start by chopping bell peppers, green onions, onions into very small pieces. Some will go into the sauce.

Sauce - Open a can of the El Paso Enchilada Sauce and empty into saucepan and put it onto stove at low temperature. Then add the following ingredients - bell pepper, onion, green onion, chopped cilantro, crushed peppers, oregano and garlic. Let it simmer 2-3 minutes and take it off the stove.

Beans - Take a can of Taco Bell Refried Beans. Add garlic, salt and taco seasoning and a little water and mix the ingredients.

Final Prep - In a platter add some sauce - enough to cover the whole platter. Warm tortillas for a few seconds so they are easy to fold. Take flour or corn tortillas and put some beans into the center with cheese and some bell pepper, onion, green onion and roll it up on the side with some beans. Cover your enchiladas with sauce and sprinkle some bell pepper, onion and green onion over the enchilada and then cover it with cheese and put it in the oven. When it starts bubbling and cheese melts, it is done. You can eat with some sour cream and guacamole. You can put any filling in your enchilada; bean, cheese, chicken, beef, spinach, etc.

Raj Patel, 2003 Little Mr. Cameron Elementary

SAVORY MEAT LOAF

1 1/2 lbs ground turkey or ground meat

1 pkg. Knorr Vegetable Soup Mix

1/2 cup seasoned dry bread crumbs

1/2 cup milk

1 egg

In a medium bowl, combine ground beef or turkey, soup mix, bread crumbs, milk and eggs. Line baking pan with foil, shape mixture into 8 x 5 loaf. Bake at 350 degrees for 1 hour. Let stand 10 minutes before slicing.

C'Rissa Morales, 1st Runner Up Deb Miss Cameron 2002

CAJUN CHICKEN SPAGHETTI

1 can cream of chicken soup

1 can cream of mushroom soup

1 can cream of celery soup

1 can Rotel (blended)

2 lbs Velveeta Cheese

1 cup Creole seasoning (chopped onions, bell pepper, celery, parsley, garlic)

Boil and debone 1 chicken. Cut in small pieces (put aside). Put aside 1 cup broth. Save rest of broth. Saute 1 cup Creole seasoning (chopped vegetables) in 1 stick butter. Add first five ingredients. Simmer until cheese is melted - add chicken pieces and 1 cup broth. Boil spaghetti noodles in chicken broth (start when you add first five ingredients). After spaghetti is boiled, drain and mix all together.

Madison Morales, 2003 Little Mr. Grand Lake & 2003 Little Mr. Cameron Parish

CHICKEN CASSEROLE

1 package (4 to 6) skinless chicken breast (cut in cubes)

1 stick butter

1/2 cup chopped onions

1/2 cup chopped celery

1/2 cup chopped bell pepper

1 can Rotel

1 can mushroom soup

1 can cream of chicken soup

1 cup shredded Velveeta cheese

1 - 8oz package narrow egg noodles

Brown the chicken in margarine. Add onions, celery and bell pepper. Saute until vegetables start to wilt. Add Rotel, soups and cheese. Cook on low heat until cheese is melted; mix well. Boil noodles; drain and add to chicken mixture. Put in a casserole dish or a 9 x 13 pan. Top with more grated cheese. Bake at 350 degrees until cheese is melted.

Byron Romero, 2003 Little Mr. Johnson Bayou

WHITE BEAN STEW

2 1/2 quarts chicken stock or 5 (14 1/2 oz) cans of chicken broth plus 1/2 cup water

1 lb dried white beans

1/2 cup chopped onions

1 teaspoon salt

1/2 teaspoon herb

1/2 teaspoon lemon pepper

about 1 lb cooked and diced chicken or turkey

1 - 4 oz can chopped chiles

2 teaspoon cumin

2 teaspoon dried oregano

2 teaspoon chopped fresh cilantro

garnish with shredded cheese and chopped green onions

Combine chicken stock, beans, onions, salt, herbs, lemon pepper. Bring to a boil; reduce heat. Cover and simmer until beans are tender (about 1 1/2 hours). If beans are too thick add stock. Add meat, chiles, cumin, oregano, cilantro. Cover and simmer about 20 minutes, stirring constantly. Correct seasoning according to taste. Garnish with shredded cheese and green onions and serve.

Madeleine Colligan - Cameron, LA



HOT TAMALES

Meat mixture
4 lbs ground meat (2 lbs pork/2 lbs beef)
1 teaspoon red pepper
2 onions, chopped fine
1 tablespoon salt
4 cloves garlic
6 tablespoons chili powder
2 tablespoons chili quick- HEB Pantry
1/2 cup corn meal
2 – 8 oz cans Rotel tomatoes
1 1/4 can Rotel tomatoes
1 teaspoon black pepper
1 hot pepper – optional

Corn meal mixture
2 1/2 to 3 cups corn meal
1 tablespoon salt
2 tablespoons Chili Quick
1 tablespoon Red Pepper

Steamer Mixture
2 tablespoons Chili Powder
1 – 8oz can tomato sauce

Rest of Rotel Tomatoes

Pour over tamales in steamer pot

Wet coffee filters to put tamales in. Form finger shaped meat balls and then roll in corn meal mixture. Set in coffee filters and roll up tortilla style. Place tamales in top of steamer. Pour some of steamer mixture over steam mixture. Place tamales in top of steamer. Alternate tamales and steam mixture in top of steamer. Add approximately 2" of water in bottom of steamer. Steam for 1 hour.

In memory of Robbie Bourg
By Barbara Leblanc

SOUTHERN STYLE

CHICKEN AND DUMPLINGS

4 Cups All purpose flour
1 Tablespoon of salt
1 1/2 Sticks of butter (recipe calls for margarine but I like butter!)
2 Cups Boiling chicken broth (strained)

Boil chicken in large pot until done. Remove chicken and continue to boil broth. Mix flour and salt, add butter, (no need to blend, I just pour the hot broth directly over the butter.) Mix until dough leaves sides of bowl. Flour disc cover generously. This dough is very sticky so use extra flour. (You need it for thickener anyway.) Roll out between 1/4 and 1/3 of the dough at a time. Cut dumplings in 2" squares, 1/8 to 1/4 inch thick. Drop dumplings into boiling broth. After adding all the dumplings, reduce heat to low, simmer for about 15 to 20 minutes, stirring occasionally. Take chicken from bones and drop back with dumplings

Dottie Richard – Cameron, LA

CHICKEN ENCHILADAS

2 tbs oleo
1/4 cup flour
2 & 1/2 cups chicken broth
1 tsp dried coriander
1 can (4oz) chopped green chilies, divided
2 cups cubed cooked chicken

1 cup shredded Monterey Jack Cheese
8 flour tortillas
1 cup shredded cheddar cheese

For sauce, melt oleo in a saucepan, stir in flour until smooth. Gradually add broth. Bring to a boil, cook and stir for 2 minutes or until thickened. Stir in coriander and half of the chilies. In a bowl, combine the chicken, Monterey Jack Cheese, and remaining chilies. Spoon 1/3 cup chicken mixture onto each tortilla, roll up. Place seam side down in an ungreased baking dish. Pour over enchiladas. Sprinkle with cheddar cheese. Bake uncovered at 375 degrees for 15-18 minutes or until heated through and cheese is melted.

Shirley Murphy – Cameron, LA

ANGEL CHICKEN PASTA

6 skinless, boneless chicken breast halves
1/4 cup butter
1 (7 ounce) package dry Italian-style salad dressing mix
1/2 cup white wine
1 (10.75 ounce) can condensed golden mushroom soup
4 ounces cream cheese with chives
1 pound angel hair pasta

Directions:

Preheat oven to 325 degrees.

In a large saucepan, melt butter over low heat. Stir in the package of dressing mix. Blend in wine and golden mushroom soup. Mix in cream cheese, and stir until smooth. Heat through, but do not boil. Arrange chicken breasts in a single layer in a 9X13 inch baking dish. Pour sauce over.

Bake for 60 minutes in the preheated oven. Twenty minutes before the chicken is done. Cook pasta until done, drain. Serve chicken and sauce over pasta.

Kathryn Reina, 2001 Lil Miss Cameron & 2003 Deb Miss Cameron

LOUISIANA CHILI

3 lbs ground chuck
3 large onions, chopped
5 tablespoons chili powder
2 pks Taco Mix
4 cans stewed tomatoes
1 large can tomato sauce
1 small can tomato paste
1 can tomato puree (optional)
4 tablespoons sugar
1 tablespoon salt
water as needed

Brown ground chuck – add onions and sautee. Add chili powder; stir well. Then dump tomatoes and sauces. After it begins to come to a boil and cook well, lower burner to simmer. Add Taco Mix, salt and sugar. Cook slowly for approximately 2-3 hours.

Trista Simien, 2003 Miss Cameron Parish

PORCUPINE MEAT BALLS

1 pound lean ground beef
1/2 cup uncooked rice
1/2 cup finely chopped onion

1/2 finely chopped celery
1/2 cup chopped green peppers
1 egg
1 tablespoon Worcestershire sauce
2 teaspoons prepared mustard
2 teaspoons salt, divided
1/4 teaspoon black pepper divided
1/2 teaspoon garlic powder
1 can (10-3/4 ounce) condensed cream of mushroom soup
1/2 cup water
1/4 cup tomato catsup
1/2 cup grated cheese

Preheat oven to 350 degrees

Combine beef rice, onion, celery, green pepper, egg, Worcestershire sauce, mustard, 1 1/2-teaspoon salt, 1/8 teaspoon pepper and garlic powder in mixing bowl. Form into 1 1/2 inch balls (about 18). Place in a lightly-buttered shallow 2-1/2 quart casserole. Combine soup, water, catsup, remaining 1/2 teaspoon salt and 1/8 teaspoon pepper in saucepan. Bring to a boil. Pour over meat balls. Cover and bake for 1 hour. Remove from oven and stir in cheese.

Velma Richard – Kaplan, LA

CRAWFISH DIP

2 lb. peeled crawfish tails
1 stick margarine
1 can cream of mushroom soup
1 can golden mushroom soup
1 tsp. cornstarch
1 can evaporated milk
1/8 bottle garlic powder (1 1/4 oz. size)
1 c. chopped onion
1 c. chopped celery
salt and pepper to taste
cayenne pepper

Saute onions and celery in margarine until thoroughly wilted. Add soups, milk cornstarch a garlic powder. Dilute cornstarch in a little water. Cook about 10 to 15 minutes. Add crawfish and seasonings and mix thoroughly. Let cook for another 10 minutes. Serve with your favorite crackers or chips. Enjoy!

Mandy Richard – Kaplan, LA

MEXICAN CASSEROLE

1 1/2 lbs ground chuck
2 onions finely chopped
1 green pepper – finely chopped
salt and pepper to taste
Taco Flavored Doritos
3/4 tsp garlic powder
1 tbs. Chili powder
1 can undrained Rotel
1 can cream of chicken soup
2 cups grated cheddar cheese

In large heavy skillet, cook ground meat until done but not dry. Sautee onion and pepper; add to meat. Add garlic, chili powder, salt, pepper, tomatoes and chicken soup. Bring to a boil and simmer about 5 minutes. In large casserole dish layer as follows: Doritos, meat mixture, and cheese. Bake in middle oven rack at 350 degrees about 30 minutes.

Mary Richard – Cameron, LA

SPINACH CHEESE ENCHILADAS

1 carton (15 oz) reduced fat ricotta cheese
1 package (10 oz) frozen chopped spinach, thawed and drained
1 package (10 oz) frozen corn, thawed and drained
2 cups (8 oz) shredded part-skim mozzarella cheese, divided
1/4 cup egg substitute
10 fat free flour tortillas (8")
1 can Italian diced tomatoes, undrained
1 can tomatoe sauce
1 tsp dried basil
1/4 cup grated Parmesan cheese

In a bowl, combine ricotta, spinach, corn, 1 cup mozzarella and egg substitute. Spoon about 1/2 cup on each tortilla; roll up tightly. Place, seam side down, in a 13 x 9 x 2 baking dish coated with nonstick cooking spray. Combine tomatoes, tomato sauce, and basil; spoon over tortillas. Sprinkle with Parmesan and remaining mozzarella. Bake uncovered at 375 degrees for 35 minutes or until heated through.

Jessye Roux Conner – Cameron, LA

SUNDAY CHOPS AND STUFFING

2 cups water
2 celery ribs, chopped
7 tablespoons butter or margarine, divided
1/4 cup dried minced onion
6 cups seasoned stuffing croutons
6 bone in pork loin chops (3/4" thick)
1 tablespoon vegetable oil
1/4 teaspoon salt
1/4 tsp pepper
3 medium tart apples, sliced
1/4 cup packed brown sugar
1/8 tsp pumpkin pie spice

In a saucepan, combine the water, celery, 6 tbs butter and onion. Bring to a boil. Removed from the heat; stir in croutons. Spoon into a greased 13x9x2 baking dish; set aside. In a large skillet, brown pork chops on both sides in oil. Arrange over the stuffing. Sprinkle with salt and pepper. Combine the apples, brown sugar and pumpkin pie spice; spoon over pork chops. Dot with the remaining butter. Bake, uncovered at 350 degrees for 30-35 minutes or until a meat thermometer reads 160 degrees and meat juices run clear.

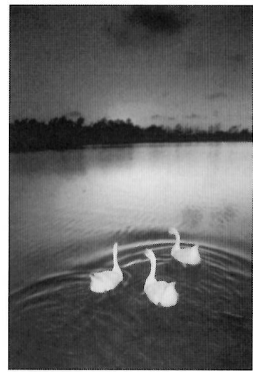
Michelle David

NO FUSS MEATBALLS

1 package frozen cooked meatballs, thawed
1 tbs soy sauce
1/2 cup chili sauce
1/2 cup grape jelly
1/4 cup Dijon mustard

In a skillet, cook meatballs in soy sauce until heated through. Combine the chili sauce, jelly and mustard; pour over the meatballs. Cook and stir until jelly is melted and mixture comes to a boil. Reduce heat; cover and simmer for 1-2 minutes.

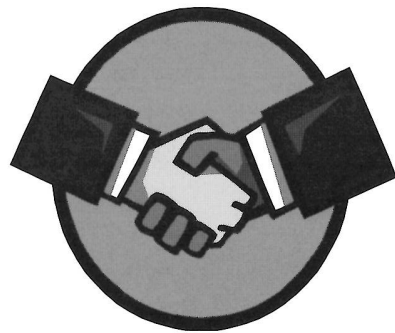
Derek Roberts



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Tourism Commission and Miss Cameron, Joan Labove, Tunie Dunaway, Carolyn Thibodeaux, Miss Cameron Tristia Semien, Sammie Faulk, President, Marianna Primeaux, Lee Harrison, Not pictured Wade Carroll



HAM & CHEESE PIE

2 cups cubed fully cooked ham
2 cups shredded cheddar cheese
1 cup chopped onion
4 eggs
2 cups milk
1 cup biscuit/baking mix
dash of pepper

Sprinkle ham, cheese and onion into tow greased 9" pie plates. In a bowl, combine eggs, milk, biscuit mix and pepper until blended; pour over ham mixture. Bake at 400 degrees for 35-40 minutes or until a knife inserted near the center comes our clean. Let stand for 5 minutes before cutting.

B-Boy Conner

PENNE ARRABBIATA

1 lb Penne Pasta
1 (28 oz) can of crushed or pureed tomatoes
2 large cloves of garlic, minced
1/3 cup olive oil
1/4 cup chopped fresh parsley
salt and pepper
red pepper flakes as desired

Heat the oil in a saucepan and add the garlic. Heat for a minute or two until sizzling, but do not burn. Add the tomatoes, salt and pepper to season. Add a small amount of red pepper flakes and simmer for 15 minutes. Taste and add additional pepper flakes if you would like more heat. Cook the pasta in boiling salted water until al dente. Drain and return to the pot. Add half the sauce, and the fresh parsley, to the pot and cook a minute or two until combined. Serve, topping each serving with some of the remaining sauce.

Connie Johnson - Cameron, LA

MEXICAN CHICKEN CHILI

1 pound chicken breast fillets (4 fillets)
1 tablespoon olive oil
10 cups water
2 cups chicken stock
1/2 cup tomato sauce
1 potato, peeled & chopped
1 small onion, diced
1 cup frozen yellow corn
1/2 carrot, sliced
1 celery stalk, diced
1 cup canned diced tomatoes
1 15-ounce can red kidney beans, plus liquid
1/4 cup diced canned pimento
1 jalapeno, diced
1/4 cup chopped Italian parsley
1 clove garlic, minced
1 1/2 teaspoons chili powder
1 teaspoon cumin
1/4 teaspoon salt
dash cayenne pepper
dash basil
dash oregano

On the side
Sour cream
Pinch chopped Italian parsley

1. Sauté the chicken breasts in the olive oil in a large pot over medium/high

heat. Cook the chicken on both side until done -- about 7-10 minutes per side. Cool the chicken until it can be handled. Do not rinse the pot.
2. Shred the chicken by hand into bite-sizes pieces and place the pieces back into the pot.
3. Add the remaining ingredients to the pot and turn heat to high. Bring mixture to a boil, then reduce heat and simmer for 4-5 hours. Stir mixture often so that many of the chicken pieces shred into much smaller bits. Chili should reduce substantially to thicken and darken (less orange, more brown) when done.
4. Combine some chopped Italian parsley with sour cream and serve it on the side for topping the chili, if desired.

Kirston Landreneaux - Creole, LA

CHEESY POTATOES

1 Large Jar Cheese Whiz
6-8 Large potatoes
1-2 TBS butter
1 can Rotel
Milk

Boil potatoes until they are just done (not mushy). While potatoes are boiling, mix Rotel, butter, Cheese Whiz and milk (enough for desired consistency) in a saucepan. Slice potatoes and place in baking dish. Pour cheese mixture over sliced potatoes. Cover with foil and bake in 350 degree oven for approximately 30 minutes or until potatoes are tender and cheese sauce is bubbly. Uncover and bake another 3-5 minutes.

Leslie Suratt - Cameron, LA

BRISKET

2 bottles Liquid Smoke
1 small bottle Worcestershire Sauce
1 bag onion mix
1 trimmed brisket

Place all ingredients in a roaster or baking pan and cook at 350 degrees for 4 to 4 1/2 hours.

Leslie Suratt - Cameron, LA



GAME DAY CHILI

2 lbs ground chuck
1 medium onion, chopped
3-4 garlic cloves, minced
2 cans pinto beans, rinsed and drained
3 cans tomato sauce
1 bottle dark beer
1 can beef broth
1 can tomato paste
1 can chopped green chilies
2 tbs chili powder
1 tbs Worcestershire Sauce
2 tsp ground cumin
1-2 tsp ground red pepper
1 tsp paprika
1 tsp hot sauce
Garnish with pickled jalapeno pepper slices

Cook first 3 ingredients in a Dutch oven over medium heat, stirring until meat crumbles and is no longer pink. Combine meat mixture, beans and next 11 ingredients in Dutch oven; bring to a boil. Reduce heat and simmer 3 hours or until thickened. Garnish if desired.

Becky Fletcher – College Station, TX

OVEN FRIED CHICKEN

1 medium fryer, cut up in serving pieces
Salt to taste
Italian style salad dressing
Corn flake crumbs

Season chicken with salt. Dip in salad dressing. Roll in corn flakes. Place skin side up in foil lined baking dish. Bake for 1 hour at 375 degrees.

Roberta Rogers – Cameron, LA

LIVER FINGERS

1 lb beef livers – ½" thick
1 egg, beaten
1 cup flour
Salt to taste

Wash and drain liver. Cut in strips ¾" wide. Dip liver in beaten egg and coat in flour. Drop into deep hot fat and brown to desired doneness. Drain on paper towel – salt to taste.

Robert Rogers, Cameron, LA

GLAZED CARROTS

2 cups sliced carrots
1 cup orange juice
½ cup sugar
2 TBS cornstarch
Dash of Nutmeg

Cook and drain carrots. Mix remaining ingredients. Cook until thick. Pour sauce over carrots and let stand for a short time. Serve hot.

Robert Rogers – Cameron, LA

NOODLE SKILLET DINNER

1 lb hamburger
2 tbs chopped onion
1 – 7 oz pkg noodles, cooked
Salt and pepper
1/2 ketchup
1 tbs Worcestershire sauce
1 can mixed vegetables

Brown hamburger and onion in heavy skillet. Mix all ingredients, simmer 30 minutes over low heat.

Roberta Rogers – Cameron, LA

HAMBURGER CASSEROLE

1 lb. Hamburger
1 can tomato soup
2 cups sliced potatoes
½ cup chopped onions
1 can whole kernel corn
1 cup diced cheese

Cook hamburger until light brown, stirring constantly. Add remaining ingredients. Place in casserole, bake at 325 degrees for 1 hour.

Roberta Rogers – Cameron, LA

SWEDISH MEAT BALLS

1 lb ground beef
¼ cup fine dry bread crumbs
¼ cup finely chopped onion
1 egg, slightly beaten
2 tbs chopped parsley
1 can condensed cream of celery soup
½ cup water
¼ cup finely chopped dill pickle
Cooked rice

Mix thoroughly beef, bread crumbs, onion, egg, and parsley; shape into 16 meatballs. In skillet, brown meatballs (use shortening if necessary); pour off fat. Stir in soup, water and pickle. Cover; cook over low heat 20 minutes or until done. Stir occasionally. Serve with rice

Kristin Sturlese – Lake Charles, LA

STUFFED PEPPERS

1 medium green peppers
1 lb ground beef
½ cup chopped onions
1 can condensed tomato soup
1 cup cooked rice
2 tsp Worcestershire
½ tsp salt
Generous dash pepper
2 slices mild process cheese, cut in strips

Remove tops and seeds from peppers; cook in boiling salted water about 5 minutes; drain. In skillet, brown beef and cook onion until tender. Stir to separate meat; pour off fat. Stir in 1 cup soup, rice and seasonings. Spoon meat mixture into peppers; arrange in 1 ½ quart casserole. Bake at 375 degrees for 25 minutes. Top with remaining soup and cheese. Bake until cheese melts. Makes 4 servings.

Doris Nunez – Creole, LA

ROLL-IN-ONE MEAT LOAF

1 can condensed tomato soup
1 ½ lbs ground beef
½ cup fine dry bread crumbs
¼ cup minced onion
2 tbs chopped parsley
1 egg, slightly beaten
1 tsp salt
Dash pepper
1 pkg frozen cut green beans, cooked, well drained

Combine ½ cup soup with all ingredients except beans. Mix well. On waxed paper, pat into a 12x9 shape. Spread beans to within 1" of all edges; pat into meat. With aid of waxed paper, roll meat tightly, jelly roll fashion, starting at long edge. Sea ends; use waxed paper to transfer to baking dish. Bake at 350 F for 40 minutes. Spoon off fat. Pour remaining soup over loaf. Bake 10 minutes longer.

Christine Sturlese – Lake Charles, LA

CHICKEN CACCIATORE

½ cup all purpose flour
½ tsp salt
¼ tsp pepper
2 ½ - 3 lbs cut up broiler fryer chicken
¼ cup olive or vegetable oil
1 can whole tomatoes, undrained
1 can tomato sauce
1 medium onion, chopped
2 cloves garlic, crushed
1 bay leaf
1 cup sliced fresh mushroom
¼ cup sliced pitted ripe olives
¼ cup water
1 tbs chopped fresh or 1 tsp dried oregano leaves
½ tsp salt
¼ tsp pepper
chopped fresh parsley
4 cups hot cooked spaghetti

Mix flour, ½ tsp salt and ¼ tsp pepper. Coat chicken with flour mixture. Heat oil in 12" skillet or Dutch oven until hot. Cook chicken in oil over medium heat about 15 minutes or until brown on all sides. Drain fat from skillet. Mix remaining ingredients except parsley and spaghetti, breaking up tomatoes; pour over chicken. Heat to boiling; reduce heat. Cover and simmer about 30 minutes or until juice of chicken is no longer pink when centers of thickest pieces are cut. Remove bay leaf. Sprinkle with parsley. Serve with spaghetti.

Suzanne Sturlese – Creole, LA

CHEDDAR SAUSAGE MUFFINS

1 lb bulk pork sausage
1 can condensed cheddar cheese soup
1 cup shredded cheddar cheese
2/3 cup water
3 cups biscuit/baking mix

In a skillet over medium heat, cook sausage until no longer pink; drain. In a bowl, combine soup, cheese and water. Stir in biscuit mix until blended. Add sausage. Fill greased muffin cups ¾ full. Bake at 350 for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm.

Jennifer Johnson - Lake Charles, LA

ONION TOPPED CHICKEN

4 boneless skinless chicken breast halves
4 medium potatoes, peeled and halved
1 can condensed cream of chicken soup
1 cup sour cream
1 can French fried onions

Place chicken in a greased 9" square baking dish. Arrange potatoes around chicken. Combine soup and sour cream; spread over chicken and potatoes. Bake uncovered at 350 for 1 ¼ hours. Sprinkle with onions.

Telesha Bertrand - Creole, LA

SAUSAGE POTATOES AU GRATIN

1 lb fully cooked smoked sausage, halved lengthwise and sliced
1 medium onion, chopped
1 tablespoon vegetable oil
4 medium carrots, julienned
1 pkg au gratin potatoes
2 2/3 cup water
¼ tsp pepper
1 pkg frozen broccoli cuts, thawed and drained
1 cup shredded cheddar cheese

In a large saucepan or Dutch oven, cook sausage and onion in oil until lightly browned; drain. Stir in carrots, potatoes with contents of sauce mix, water and pepper. Bring to a boil. Reduce heat; cover and simmer for 10-20 minutes or until vegetables are tender. Stir in broccoli; cover and cook 5 minutes longer or until heated through. Sprinkle with cheese; cover and let stand until cheese is melted.

Michelle Conner - Grand Chenier, LA

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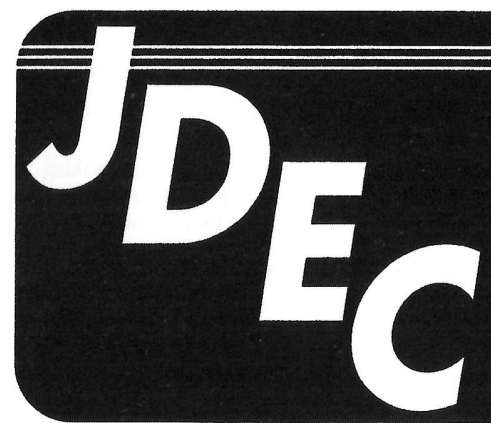
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FLAVORFUL SWEDISH MEATBALLS

2 eggs, lightly beaten
¼ cup ketchup
¾ cup dry bread crumbs
2 tbs dried parsley flakes
2 tbs Worcestershire sauce
1 tsp onion powder
1 tsp garlic powder
1 tsp pepper
½ tsp salt
½ tsp chili powder
2 lbs ground beef
1 lb ground pork

Additional ingredients for each batch:

1 envelope brown gravy mix
½ cup sour cream
Dash each of nutmeg and pepper
Hot cooked noodles

In a bowl, combine the first 10 ingredients. Crumble meat over mixture and mix well. Shape into 1" balls (about 6 dozen). Place in a single layer in ungreased 15x10x1 baking pans. Bake at 400 degrees for 20 minutes or until no longer pink, turning often. Cool. Place about 35 meatballs each into freezer containers. May be frozen for up to 3 months. To prepare Swedish meatballs – Completely thaw in the refrigerator. In a large skillet, prepare gravy according to package directions. Add meatballs; cover and cook for 10 minutes or until heated through. Remove from the heat; stir in the sour cream, nutmeg and pepper. Serve over noodles.

Sara Conner - 2003 Little Miss Johnson Bayou

BREAKFAST BAKE

4 ½ cups seasoned croutons
2 cups shredded cheddar cheese
1 medium onion, chopped
¼ cup chopped sweet red pepper
¼ cup chopped green pepper
1 jar (4-1/2 ounces) sliced mushrooms, drained
8 eggs
4 cups milk
1 teaspoon salt
1 teaspoon ground mustard
1/8 teaspoon pepper
8 bacon strips, cooked and crumbled

Sprinkle croutons, cheese, onion, peppers and mushrooms into two greased 8 – in. square baking dishes. In a bowl, combine the eggs, milk, salt, mustard and pepper. Slowly pour over vegetables. Sprinkle with bacon.

Cover and freeze one casserole for up to 3 months. Bake the second casserole, uncovered, 350° for 40-45 minutes or until knife inserted near the center comes out clean.

To use frozen casserole: Completely thaw in the refrigerator for 24-36 hours. Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 50-60 minutes or until a knife on inserted near the center comes out clean. Yield: 2 casseroles (6-8 servings each)

Darryl Hebert - Iowa, LA

ENCHILADA CASSEROLE

1 – ½ pounds ground beef
1 large onion, chopped
1 cup water
2 to 3 tablespoons chili powder

1 – ½ teaspoons salt
½ teaspoons pepper
¼ teaspoon garlic powder
2 cups salsa, divided
10 flour tortillas (7 inches) cut into ¾ inch strips, divided
1 cup (8 ounces) sour cream
2 cans (15-1/4 ounces each) whole kernel corn, drained
4 cups (16 ounces) shredded mozzarella cheese

In a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in water, chili powder, salt, pepper and garlic powder. Bring to a boil. Reduce heat; simmer, uncovered for 10 minutes. Place ¼ cup salsa each in two greased 8 inch square baking dishes. Layer each dish with a fourth of the tortillas and ¼ cup salsa. Divide meat mixture, sour cream and corn between the two casseroles. Top with remaining tortillas, salsa and cheese.

Cover and freeze one casserole for up to one month. Cover and bake second casserole at 350° for 35 minutes. Uncover; bake 5-10 minutes longer or until heated through.

To use frozen casserole: Thaw in the refrigerator for 24 hours. Remove from the refrigerator 30 minutes before baking. Bake as directed above. Yield: 2 casseroles (4-6 servings each).

Tiffany Wing - 2003 LA Fur & Wildlife Festival Queen

CREAMY ITALIAN NOODLES

1 Package (8 ounces) wide egg noodles
¼ cup butter or margarine, softened
½ cup whipping cream, half & half cream or evaporated milk
¼ cup grated Parmesan cheese
2 – ¼ teaspoons Italian salad dressing mix

Cook noodles according to package directions; drain and place in a bowl. Toss with butter. Add the remaining ingredients and mix well. Serve immediately. Yield: 4-6 servings.

Jennifer Johnson - Lake Charles, LA

POTATO CHIP CHICKEN

1 cup coarsely crushed potato chips
1 tablespoon minced fresh parsley
½ teaspoon salt
½ teaspoon paprika
¼ teaspoon onion powder
4 boneless skinless chicken breast halves (about 1 pound)
2 tablespoons mayonnaise

In a large resealable plastic bag, combine the potato chips, parsley, salt, paprika and onion powder. Brush chicken with mayonnaise; add chicken to the crumb mixture and shake to coat. Place in an ungreased microwave safe 11x7x2 dish. Cover with microwave safe paper towels; cook on high for 8-10 minutes or until chicken juices run clear.

Brent LeBleu - 2003 Little Mister Hackberry

PARMESAN CORN ON THE COB

¼ cup butter, melted
¼ cup grated Parmesan cheese
½ teaspoon Italian seasoning
4 ears corn on the cob
¼ cup water
Salt to taste

In a bowl, combine the butter, Parmesan cheese and Italian seasoning; set aside. Remove husks and silk from corn; place in a shallow microwave safe dish. Add water. Cover and microwave on high for 10-13 minutes, turning once. Let stand for 5 minutes; drain. Brush with butter mixture; sprinkle with salt.

Stacey Sturlese - New Orleans, LA

SAUSAGE SPAGHETTI PIE

1 pkg spaghetti (1 lb)
4 eggs, beaten
2/3 cup grated Parmesan cheese
1 cup chopped onion
¼ cup butter or margarine
2 cups sour cream
2 tps Italian seasoning
2 lbs bulk pork sausage
2 cups water
1 can tomato paste
1 cup shredded mozzarella cheese
½ cup shredded cheddar cheese

Cook spaghetti according to package directions; drain and place in a large bowl. Add eggs and Parmesan cheese. Transfer to three greased 9" pie plates; press mixture onto the bottom and up the sides to form a crust. Set aside. In a saucepan, sauté onion in butter until tender. Remove from the heat; stir in sour cream and Italian seasoning. Spoon into the crusts. In a skillet, cook the sausage over medium heat until no longer pink; drain. Stir in water and tomato paste. Simmer, uncovered, for 5-10 minutes or until thickened. Spoon over sour cream mixture. Sprinkle with mozzarella and cheddar cheeses. Cover and freeze two pies for up to 1 month. Cover and bake third pie at 350 degrees for 35-40 minutes or until heated thoroughly.

To use frozen pies – Completely thaw in the refrigerator. Remove from the refrigerator 30 minutes before baking. Bake as directed.

Jenna Dibartolo - Grandlake, LA

MICROWAVE CHICKEN PARMESAN

1 can tomato sauce
1 tsp Italian seasoning
¼ tsp garlic powder
½ cup cornflake crumbs
¼ cup grated Parmesan cheese
1 tsp dried parsley flakes
6 boneless skinless chicken breast halves
1 egg, beaten
2/3 cup shredded mozzarella cheese

In a microwave safe bowl, combine tomato sauce, Italian seasoning and garlic powder. Cover and microwave for 2 minutes; stir. Cook at 50% power for 3-5 minutes or until mixture simmers, stirring once; set aside. In a bowl, combine crumbs, Parmesan and parsley. Dip chicken into egg, then roll in crumb mixture. Place in a lightly greased shallow 3 qt microwave safe dish. Cover and microwave on high for 10-12 minutes, rotating half turn after five minutes. Pour tomato mixture over chicken; sprinkle with mozzarella. Cook, uncovered at 50% power for 3-5 minutes or until meat juices run clear.

Michelle Conner - Grand Chenier, LA

CREAMY POTATO PORK CHOP BAKE

1 Tablespoon vegetable oil
6 pork chops
1 (10.75 ounce) can condensed cream of celery soup
1/2 cup milk
1/2 cup sour cream
salt and pepper to taste
1 (20 ounce) package frozen has brown potatoes, thawed
1 cup shredded Cheddar cheese.
1 1/2 cups French-fried onions, divided

Directions:

Heat oil in a large skillet over medium high heat. Add pork chops and saute until browned. Remove from skillet and drain on paper toweling. Meanwhile, preheat oven to 350 degrees F.

In a medium bowl mix together soup, milk, sour cream and salt and pepper to taste. Stir in potatoes, 1/2 cup cheese and 1/2 cup onions.

Mix together and spread mixture in the bottom of a 9 X 13 inch baking dish. Arrange pork chops over potato mixture.

Cover dish and bake in the preheated oven for about 40 minutes, or until internal temperature of pork has reached 160 degrees F. Remove cover; top with remaining cheese and onions and bake uncovered for 5 more minutes.

Katelyn Reina, 1998 Little Miss Cameron

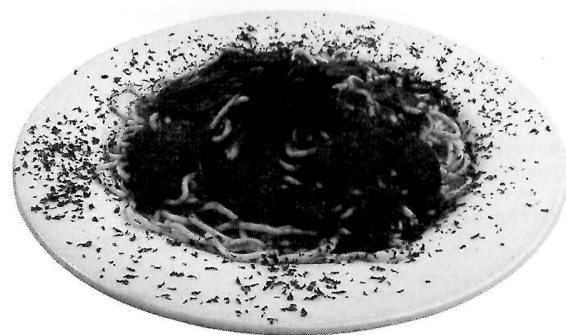
CHICKEN SPAGHETTI

1 (16ounce) package uncooked angel hair pasta
3 tablespoons olive oil
4 skinless, boneless chicken breast halves --- cut into strips
2 tablespoons chopped garlic
2 tablespoons dried basil
2 tablespoons Creole seasoning
salt and pepper to taste
10 roma tomatoes, diced
2/3 cup crumbled feta cheese

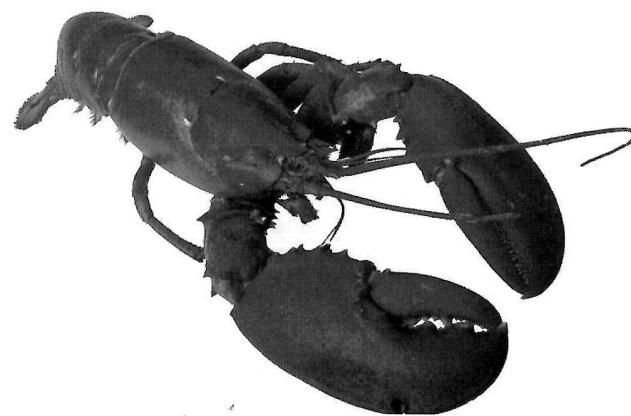
Directions:

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 5 to 8 minutes or until done. Drain. Heat olive oil in a large skillet over medium heat. Add chicken pieces, and cook, stirring until browned on the outside. Stir in the garlic, basil, seasoning, salt and pepper, then mix in the tomatoes. Cook until tomatoes are semi soft, and chicken is cooked through. Toss with pasta, and serve with crumbled feta cheese on top.

Katelyn Reina, 1998 Little Miss Cameron



Seafood/Wildlife



BAKED SEAFOOD AU GRATIN

1 onion, chopped
1 green bell pepper, chopped
1 cup butter, divided
1 cup all-purpose flour, divided
1 pound fresh crab meat
4 cups water
1 pound fresh shrimp, peeled
1/2 pound catfish fillets
3 cups milk
1 cup shredded sharp Cheddar cheese
1 tablespoon distilled white vinegar
1 teaspoon Worcestershire sauce
1/2 teaspoon salt
1 pinch ground red pepper
1 dash hot pepper sauce
1 1/2 cup grated Parmesan cheese

Directions:

In a heavy skillet, saute the onion and the pepper in 1/2 cup of butter. Cook until tender. Mix in 1/2 cup of the flour, and cook over medium heat for 10 minutes, stirring frequently. Stir in crabmeat, remove from heat, and set aside.

In a large Dutch oven, bring the water to a boil. Add the shrimp and catfish, and simmer for 3 minutes. Drain, reserving 1 cup of the cooking liquid, and set the seafood aside. In a heavy saucepan, melt the remaining 1/2 cup butter over low heat. Stir in remaining 1/2 cup flour. Cook and stir constantly for 1 minute. Gradually add the milk plus the 1 cup reserved cooking liquid. Raise heat to medium; cook, stirring constantly, until the mixture is thickened and bubbly. Mix in the shredded Cheddar cheese, vinegar, Worcestershire sauce, salt, pepper, and hot sauce. Stir in cooked seafood.

Preheat oven to 350 degrees F. Lightly grease one 9X13 inch baking dish. Press crabmeat mixture into the bottom of the prepared pan. Spoon the seafood mixture over the crabmeat crust, and sprinkle with the Parmesan cheese.

Bake in the preheated oven for 30 minutes, or until lightly browned.

Kathryn Aline Reina
2003 Deb Miss Cameron
2001 Little Miss Cameron Parish



Mike H. Bercier Attorney At Law

Practice Limited To Personal Injury Cases

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mbercier@camtel.net

CRAB AND SHRIMP DELIGHT

1/2 pound fresh crab meat
1/2 pound cooked salad shrimp
1 (10.75ounce) can condensed cream of shrimp soup
1 cup mayonnaise
1 cup milk
1 (8 ounce) package angel hair pasta
8 ounces sharp cheddar cheese shredded
1 (6 ounce) can French_fried onions

Season to taste

Directions:

Preheat oven to 350 degrees F

In a large bowl, combine the soup, milk, and mayonnaise. Stir until smooth. Stir in the crabmeat, shrimp, uncooked pasta. Season to taste.

Spoon into an ungreased 9X12 inch baking dish. Sprinkle top with cheese. Bake, uncovered, in the preheated oven for 35 minutes. Uncover and sprinkle onion rings over the top.

Return to oven and bake for 10 minutes.

Kathryn Aline Reina, 2003 Deb Miss Cameron & 2001 Little Miss Cameron

HOT SHRIMP DIP

1 lb Shrimp peeled
1 large onion
2 - 8 oz pkg Philadelphia cream cheese
4 tbsp Worcestershire sauce
2 tsp salt
4 tbsp Tabasco sauce
4 tbsp lemon juice

Boil peeled shrimp (Do Not Over Cook) chop half of the shrimp into small pieces. Grind the other half of shrimp & mix together with all other ingredients in a mix master to soften as desired. Use evaporated milk to moisten if too thick. Refrigerate after the dip is made for at least 1-1/2 hours. Serve with chips or fruits. (Scoop Fritos are the best!) Be sure to keep dip chilled, to keep from spoiling.

Loston McEvers - Creole, LA

SHRIMP AND CRAB GUMBO

1/2 cup oil
3/4 cup flour
3 ribs celery, chopped
1 large onion
1 bell pepper, chopped
4 cloves garlic, minced
1 teaspoon thyme
1 pound okra, trimmed and sliced
1 gallon shrimp stock
salt, freshly ground black and cayenne pepper to taste
3 pounds shrimp, peeled and deveined
2 pounds lump crabmeat, picked over
6 cups long grain white rice

Heat the oil in a large heavy pot and add the flour. Cook the roux, stirring constantly, to a light brown if you want it Creole style and to a dark almost milk chocolate color if you want it Cajun style. Just before the roux reaches the proper color, add the vegetables and stir being careful not to spatter.

When the vegetables are tender, add the stock, salt and peppers. Stir until roux is dissolved, and simmer on low heat for one hour. Add the shrimp about 5 minutes before serving, then add the crabmeat by the handful, then cook over low heat just until the shrimp turns pink and the crabmeat is warmed through. Serve over rice.

Joyce Sturlese - Creole, LA

CRAWFISH ETOUFFE

1 & 1/2 cup crawfish tails
1/2 cup crawfish fat, kept refrigerated
6 tablespoons salt butter
1/4 cup flour
1 cup chopped onions
1 tablespoon finely minced garlic
1 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon cayenne
1/16 teaspoon cumin
1 teaspoon lemon juice
1/3 cup thinly sliced green onion tops
1/2 cup chopped green peppers
1/2 cup chopped celery
1 tablespoon finely minced parsley
1 cup cold water
2 cups hot water

In heavy 5-6 quart pot or kettle, melt the butter over low heat. Gradually add the flour, stirring constantly. Cook over low heat until a medium brown roux is formed, about 15-20 minutes. Quickly add the onions, green pepper, celery, and garlic and continue to cook, stirring frequently, until the vegetables are glazed and tender, about 20 minutes. Add the crawfish tails, crawfish fat, salt, black pepper, cayenne, cumin, lemon juice, green onion tops, and parsley, mix well. Add the 1 cup cold water and bring to a boil or until the crawfish tails are just tender. Shortly before serving, heat the etouffee slowly over low heat and gradually add 1-2 cups hot water to provide the gravy. Serve over boiled rice.

Jensen Bertrand - South Cameron Elementary 4H

SHRIMP STEW

1/3 cup vegetable oil
1 large onion, diced
1/2 cup all purpose flour
1 cup small peeled shrimp
2 tablespoons finely chopped green bell pepper
3 cups cold water
2 tablespoons minced celery
1 tablespoon chopped fresh parsley
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Make the roux:

In a heavy bottomed sauce pan, over medium heat, heat oil until hot but not smoking. Add flour all at once and stir constantly until the roux is golden brown. Add the onion to the roux and cook, stirring constantly, until onion is soft and light brown. Lower heat to simmer and add the shrimp and cook for about 10 minutes. Slowly stir in the water. Raise heat to medium and continue cooking until the stew reaches a boil. Stir in the green bell pepper, celery, parsley, salt and pepper. Turn heat down to a simmer and cook for about 30-40 minutes to blend flavors. Taste and adjust seasonings. Serve over rice.

Dru Bertrand - Creole, LA

HONEY BUTTER SHRIMP

1 oz of butter
12 Jumbo Shrimp or 36 Medium Shrimp
2 tsp Lemon Juice
3 tbsp Honey
Tony Season to taste
Tabasco to taste
2 tbsp Worcestershire sauce
1/2 Onion
1/2 Bell Pepper
1/2 tsp Garlic Powder

In a skillet add 2 oz of butter, brown onions, bell pepper. Remove and add 1 oz butter, heat butter until golden brown, sauté shrimp for 3 minutes. Add lemon juice, honey, Tony's Seasoning, Tabasco, Worschterhire Sauce & mixture of onions, bell peppers & continue cooking until shrimp are done. Do not over cook shrimp. Correct seasons to taste. Serve over rice or baked potatoes.

Loston McEvers - Creole, LA

CRAWFISH CHOWDER

1 pound Bacon
3 cups diced potatoes
1 bunch of green onion (or 1 medium onion)
1 pound Louisiana crawfish
1 stick of butter
2 cans cream style corn
3 pints half & half
1 tablespoon Tony Chachere Creole seasoning

In a Dutch Oven, cook bacon. Remove bacon and set aside. Brown potatoes

and onion in bacon grease, constantly stirring and scraping bottom of pot (DO NOT ALLOW TO BURN!). Add corn, half & half, bacon (crumbled), butter, and Tony Chachere Creole seasoning. Cook over medium heat for 30 minutes, stirring frequently. Add Crawfish, continue cooking for 15 minutes. Remove from heat, let stand for 10 to 15 minutes. Servings: 6

In memory of Vara Douglas - Westlake, LA

SHRIMP ETOUFFEE (OR CRAWFISH)

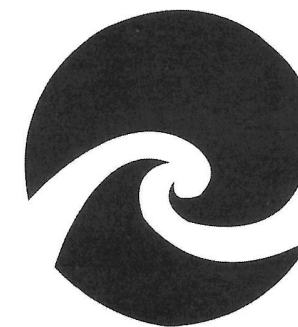
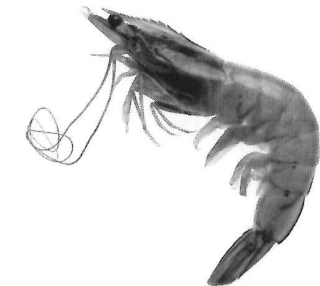
Saute: in 1/2 Stick Butter.....1/2 Onion - 1/2 Bell Pepper - 1/2 Cup Diced Celery

When tender add:

1 Pound Shrimp or Crawfish (clean/peeled/shelled of course)
1 LARGE can cream Mushroom Soup
1 Can Rotel Tomatoes & Peppers

Season with Tony's Creole Seasoning - Serve over rice.

Dottie Richard - Cameron, LA



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CRAWFISH FETTUCCINI

1 Stick of Butter
1 Bell Pepper
1 Stalk of Celery
2 Medium Onions
2 Tablespoons of Flour
1 Pint Half & Half
2 Pounds of Crawfish
1 Half Pound Velveeta (Mexican Mild)
5 Ounces Parmesan Cheese
12 Ounces Egg Noodles

Cook Egg Noodles and set aside. In large skillet, melt butter and sauté vegetables. Add Half & Half and flour. Add crawfish. Cook for 15 minutes. Preheat oven to 350F. Add Velveeta and parmesan, stir until melted. Add Egg Noodles. Mix thoroughly. Pour mixture into casserole dish. Place into 350F oven for 15 minutes. Servings: 8

Dixie Jones – DeQuincy, LA

TUNA QUICHE CASSEROLE

1 package Betty Crocker au gratin potato mix
1 can (6 oz) tuna in water, drained
2 1/2 cup boiling water
1 can (5.33 oz) evaporated milk (2/3 cup)
1 egg
1 cup shredded Cheddar cheese (4 oz)

Heat oven to 400 degrees. Mix potatoes, sauce mix and tuna in ungreased 2 quart round casserole. Mix boiling water, milk and egg; pour over tuna mixture. Sprinkle with cheese. Bake uncovered 35-40 minutes or until potatoes are tender. Let stand 5 minutes before serving

Dana Johnson – Lake Charles, LA

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CRABBIES

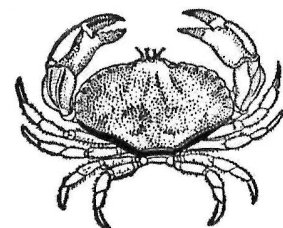
8 English muffins, split and toasted
1 stick butter, softened
2 jars (5-oz) Kraft's Old English Cheese
1 Tbs Mayonnaise
1 tsp garlic, minced
1 tsp seasoned salt
1 (7 1/2 oz) can crabmeat, well drained

Blend butter and cheese, stir till creamy. Add crabmeat and seasonings, mixing well. Spread on each half of the (cooled) toasted English muffins.

Place on cookie sheet & freeze until firm enough to cut. Cut frozen muffins into quarters and refreeze in Ziploc bags.

Take out as needed and broil until bubbly. (for 2 1/2 - 5 min) until hot, being careful not to burn.), OR you make bake @ 325 for 15 min, being careful not to burn. Delish!!!! (anything with crabmeat is wonderful)

Jan Covington, Morgan City, LA



ALFREDO SHRIMP PARMESAN

1 1/2 lbs large shrimp
1 cup shredded Parmesan Cheese
1/4 cup Italian Seasoned Breadcrumbs
2 tablespoons butter
3/4 cup chopped red bell pepper
1/2 cup thinly slice green onions
1 tablespoon minced garlic
1/8 teaspoon red pepper
1/3 cup minced fresh parsley
6 tablespoons milk
Season-All to taste

Peel and butterfly shrimp. Toss the cheese with breadcrumbs and set aside. In large non stick skillet, melt butter over medium high heat. Add bell pepper, green onion, garlic and red pepper and cook for 5 minutes or until tender. Add shrimp and sauté for 5 minutes or just until the shrimp turn pink and opaque. Uncover and stir in parsley. Bring milk to a boil in small saucepan and stir into shrimp mixture. Add cheese and breadcrumb mixture. Cook until cheese is melted. Serve over bed of pasta in Alfredo Sauce.

Alfredo Sauce:

1 stick butter
1/4 cup cream
1/3 cup Parmesan Cheese

Boil linguine in water salted with 2 tablespoons salt until cooked "al Dente". Drain water. Put back on low heat. Add butter. When melted, add cream. Stir often for approximately 5 minutes. Add Parmesan cheese, stir and let stand 5 minutes before serving.

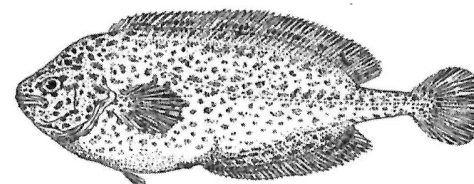
Mary Liles and Merlin Price, Jr. – Morgan City, LA

CRAB AND PEPPER HASH

1/4 cup (1/2 stick) margarine or butter
1/4 cup chopped green onions (2-3 medium)
1 large red bell pepper, chopped (1 1/2 cups)
2 cloves garlic, finely chopped
1/2 teaspoon salt
1/2 teaspoon pepper
1 1/2 pounds small red potatoes, cooked and cut into fourths
1 package (12 oz) frozen crabmeat, thawed, drained and cartilage removed, or salad style imitation crabmeat, thawed

Melt margarine in 10" skillet over medium heat. Cook onions, bell pepper and garlic in margarine, stirring occasionally, until bell pepper is tender. Stir in remaining ingredients. Cook about 5 minutes, stirring frequently, until hot.

Dana Johnson – Lake Charles, LA



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GARLIC SHRIMP

2 dozen large shrimp
1 / 4 cup olive oil
1 / 4 cup chopped fresh parsley
3 cloves garlic, minced
1 / 2 teaspoon dried crushed red pepper
1 / 4 tsp black pepper
1 / 4 cup oleo, melted
1 / 2 cup bread crumbs
1 / 2 cup freshly grated parmesan cheese
French bread for sopping up the juices

Peel shrimp, de-vein, leaving tails on. Arrange in a shallow baking dish. Pour oil over shrimp. Combine next 4 seasoning ingredients. Sprinkle over shrimp. Cover and bake at 300 degrees for 15 minutes. Turn shrimp over, drizzle with oleo and sprinkle with bread crumbs and cheese. Bake uncovered 5-10 minutes. Recipe can be doubled.

Shirley Murphy – Cameron, LA

LOUISIANA SHRIMP AND PETROLEUM FESTIVAL SHRIMP CRAB AND TASSO PASTA

2003 AWARD WINNER
3 lbs clean and devained shrimp 36/40 count
1 lb crabmeat, claw or white
1 lb LOUISIANA Tasso diced
3 lb angle hair pasta
1 ea red and green bell pepper diced
1 stalk celery diced
1 yellow onion diced

2 bunches green onion chopped 1/2 reserved
1/2 cup parsley chopped
1 tsp garlic minced
2 sticks real butter
1 tsp oregano
1 tsp thyme
1/2 tsp dried basil
1 tsp red pepper flakes
1/4 tsp black pepper
1 tsp salt
1 cup all purpose flour
1-cup Parmesan cheese, 1/2 reserved
2 tsp Old Bay seasoning
2 pints heavy cream

Cook pasta according to package directions. Drain and keep warm. Melt butter in a skillet over medium heat. Add bell pepper thru parsley and sauté until tender. Stir in Tasso and garlic and sauté another 5 minutes. Add flour mixing well, Stir in heavy cream and seasoning. Stirring constantly until smooth and thickened. Add shrimp, stir and cover. Simmer until shrimp turn pink, stirring every couple minutes to keep from sticking about 10 minutes. Stir in 1/2 Parmesan cheese, crab meat, and other 1/2 green onions. Mix with pasta. Top with remaining cheese.

Serves 6-8

MERLIN PRICE JR. – Morgan City, LA

MIKE'S ETOUFEE

1) Saute on low to medium heat:
2 med Onions chopped fine
1/2 cup onion tops
1/4 cut celery
1/4 cup bell peppers
in 1 block butter

When seasoning is wilted or clear add the following:

2) 1 lb. peeled crawfish or shrimp
cook down for 15 minutes
3) Add 1 can Campbell's cream of mushroom soup
1/2 can cream of shrimp soup
1/2 can chopped Rotel

Cook down for 15 minutes

Season to taste with: Tony's seasoning and/or worchester sauce

Kim Duplantis – Morgan City, LA

CRAWFISH STEW

1 1/2 cup crawfish tails
1 1/2 pint cold water
1/2 cup cooking oil
1 pint cold water mixed with
1/2 cup all-purpose flour
1/2 cup crawfish fat
1 small onion, chopped
1 teaspoon sugar

1 stick celery, chopped
1 teaspoon salt
1 clove garlic, mashed
1/4 teaspoon red pepper
1 bay leaf
1 tablespoon green onion
3/4 cup whole tomatoes, chopped
1 tablespoon chopped parsley

In a heavy bottomed pot, make a roux by adding flour to heated oil, stir until a deep golden brown; take pot away from heat. Add onion, garlic and celery; cook about five minutes or until tender; stir & return to heat and add 1 pint of water, tomatoes, sugar, salt and pepper. Cook over high heat, stirring until sauce simmers; then reduce again.

While sauce is simmering, combine remaining water with crawfish fat in a saucepan, cook over high heat, stirring constantly until it comes to a boil.

Add sauce to fat and water, let simmer 1 hour. Season with salt and pepper again if needed. Add crawfish tails, green onion and parsley just five minutes before serving.

Kim Duplantis – Morgan City, LA

CRAWFISH BISQUE – FRIED CRAWFISH BISQUE HEADS

3 cups crawfish tails, cut in small pieces (1 1/2)
1 teaspoon red pepper (1/2)
50, more or less, crawfish heads (25)
4 slices stale bread (2), soaked in
6 tablespoons margarine (3)
1/2 cup milk (1/4)
2 medium onion, chopped (1)
4 tablespoons beaten egg (2)
2 stick celery, chopped (1)
2/3 cup water, mixed with crawfish fat
2 cloves garlic, mashed (1)
1 1/2 cup cracker meal (3/4)
2 teaspoon salt (1)
2 more tablespoon margarine (1)

Cook onion, celery, and garlic in butter over medium heat until tender, stirring occasionally. Add bread soaked in milk; stir until glossy and bread leaves the pot clean; stir in the egg, add salt and pepper, set aside to cool. In another saucepan, heat water, crawfish fat and remaining butter; cook to lukewarm, then add cracker meal; stir into the cooked onion and bread mixture, beat until smooth, then add crawfish tails, mix well. Season again if needed. Stuff heads and fry with:

Coating for Frying
1/2 cup all-purpose flour
1/2 cup bread crumbs
1 egg mixed with 3 tablespoons water

Coat the heads with flour first, then the egg and water, then the crumbs. Fry in deep, hot fat and add to stew.

Kim Duplantis – Morgan City, LA

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CRAWFISH PIE

1 1/2 cups crawfish tails, fat and enough
Salt and pepper to taste
water to make 2 cups
Pinch thyme
2 tablespoons margarine
Pinch nutmeg
3 tablespoons cooking oil
4 tablespoons cornstarch, mixed with 1/3
1 medium onion, chopped
1 cup water
1/4 cup chopped celery
1 tablespoon green onion
1 clove garlic, mashed
1 tablespoon parsley
1/3 cup tomato sauce

Cook onion, celery, and garlic in cooking oil, stirring until tender. Dish out half the cooked mixture.

To the mixture, add tomato sauce, water and crawfish fat, cook over medium heat and when it boils, slowly add cornstarch and water stirring until sauce thickens, season with nutmeg, thyme, red pepper and salt to taste; set aside.

To the remaining cooked onion mixture in a saucepan, add crawfish tails, butter and cook 2 or 3 minutes.

Combine sauce, crawfish, green onion and parsley. Cool then pour into pastry lined pie plated, wet edges of under crust, covered with uppercrust, press edges together; prick with a fork. Bake at 450° preheated oven 5 minutes; reduce heat to 400° and bake 15 minutes longer.

Kim Duplantis – Morgan City, LA

DUCK JAMBALAYA

2 ducks cut up
1/2 cup cooking oil
1 medium onion
1/2 cup green onions
1/2 cup parsley
2 & 1/2 cups of rice
1 gallon water
salt and pepper to taste

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

Kallan Mudd – 2000 Little Miss Cameron Parish

SHRIMP/CRAB BALLS

1/2 lb raw shrimp, peeled and deveined
1/2 lb raw crab
1 egg
1 tsp Creole Seasoning
1/4 teaspoon salt
1/8 teaspoon pepper
1 bag of seasoning blend mix onions
1/2 bag of bell pepper and green onion top

Chop or grind shrimp, crab, and onion top. Add egg, Creole seasoning, salt, pepper, season blend mix, bell pepper, etc. Form a paddle or 1" balls. Roll ball or paddle in flour. Chill for at least one hour. Heat oil to 375 - 400 degrees. Deep fry ball a few at a time until golden brown. Drain in a plate.

2003 Miss Cameron Parish – Trista Simien

OVEN FRIED CATFISH

1 cup plain bread crumbs
1/2 cup Parmesan cheese, grated
2 tbs. Lemon peel, grated
1/2 tsp thyme
1/2 tsp garlic powder
1 tsp paprika
2 lbs. Catfish fillets
1/2 cup lemon juice

Preheat oven to 425 degrees. In shallow pan, combine all ingredients except catfish and lemon juice. Dip the fillets into the lemon juice, then into the bread crumb mixture coating well. Place in a lightly greased 9x13x2 baking dish. Bake 20 minutes or until fish flakes easily.

Leslie Suratt – Cameron, LA

SEAFOOD MUFFULETTA

3 Fish Filets (fried - 3 oz. each)
6 Oysters (fried)
6 Fried Shrimp (21/25 count)
6 slices Applewood Smoked Bacon (cooked)
6 slices Cheddar Cheese
4 oz. Tartar Sauce
1 Loaf Muff Bread
1 pan Seasoned Flour
1 pan Seasoned Eggwash (5 eggs & 1 cup milk)
1 pan Seasoned Flour
1 pan Seasoned Cornmeal/Flour Combo

Dredge fish in flour, eggwash flour mixture and fry in 350° oil for about 2 minutes per side and set aside. Dredge shrimp and oysters in flour, eggwash and cornmeal/flour mix then fry in 350° oil for 2-3 minutes set aside until later. Coat each side of muff bread with tartar sauce then place fish on bottom half followed by shrimp and oysters. Place a layer of cheese and finish with bacon cut into four and serve.

Tartar Sauce
2 cups Mayonnaise
3 oz. Pickle Relish
1 bunch Green Onions (diced)
1 Lemon (juice)
2 tbsp. Parsley (minced)
1 tsp. Tabasco
2 tbsp. Capers (chopped)
Salt & Pepper to taste
1 tbsp. Garlic (minced)
1/2 cup Onion (minced)

Lance Labove – Creole, LA





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CRAWFISH BISQUE

CRAWFISH AND STOCK:

5 pounds boiled crawfish
4 quarts water

STUFFED CRAWFISH HEADS:

1 stick (1/4 pound) butter
2 cups chopped onions
1 cup chopped bell peppers
1 cup chopped celery
1 tablespoon salt;
1 teaspoon cayenne
10 to 12 ounces crawfish tails plus about 1 1/4 pounds peeled uncooked crawfish tails, chopped
2 tablespoons chopped garlic
1/2 cup water
1 1/2 cups dried fine bread crumbs
2 tablespoons chopped parsley
100 crawfish heads
Flour, for dredging

BISQUE:

1 cup vegetable oil
1 cup flour
3 cups chopped onions
1 1/2 cups chopped bell peppers
1 1/2 cups chopped celery
1 teaspoon salt
1/2 teaspoon cayenne
2 pounds peeled crawfish tails (uncooked)
3 quarts crawfish stock
100 stuffed crawfish heads
1/4 cup chopped green onions
1/4 cup parsley

Preparation Instructions:

Remove the tails and peel, preserving the meat and peelings. Clean the head section, using your index finger to remove cartilage and membranes. Pinch off the claws and reserve. Rinse the cleaned heads (you should have about 100) in cool water and soak in cool water for 15 minutes. Drain and pat dry. Set aside.

Put the tail peelings and claws in a stockpot and cover with the water. Bring to a boil.

Simmer, uncovered, for 45 minutes. Drain. You should have about 3 quarts of stock. Let stock cool.

Melt the butter in a large skillet over medium-high heat. Add the onions, bell peppers, celery, salt, and cayenne and sauté for 6 to 7 minutes, or until the vegetables are soft and golden. Add the crawfish tails and the garlic. Cook, stirring occasionally, for 8 to 9 minutes, or until slightly golden. Add the water and simmer for 2 minutes. Remove from the heat and put the mixture into a mixing bowl. Add the bread crumbs and parsley and mix well. Let cool.

Preheat the oven to 350°F.

Stuff each head with about 2 tablespoons of the stuffing. The amount will vary depending on the size of the heads. Reserve any remaining stuffing mixture. Dredge the heads in flour and place on a baking sheet. Bake for 30 minutes.

Combine the oil and flour in large cast-iron or enameled cast-iron Dutch oven over medium heat. Stirring slowly and constantly for 20 to 25 minutes, make a medium brown roux, the color of peanut butter.

Add the onions, bell peppers, celery, salt, and cayenne. Cook, stirring often, 6 to 7 minutes, or until the vegetables are soft. Add the crawfish tails. Stir and cook for 3 to 4 minutes. Add the crawfish stock and bring to a boil. Simmer over medium heat, uncovered, for about 1 hour 15 minutes. Add the reserved stuffing mix, stuffed crawfish heads, and cook, stirring

occasionally, for 15 minutes. Add the green onions and parsley.

Serve in deep soup bowls. Remove the stuffing from the heads with your fork.

Yield: 10 to 12 main-course servings

Tiffany Wing - 2003 La Fur Queen

FETTUCINE IN LOBSTER BROTH WITH SHRIMP, CRAWFISH AND CRABMEAT

Lobster Stock:

2 tablespoons olive oil • 1 large onion, chopped
1 small carrot, chopped • 1 stalk celery, chopped
Chopped shells of 2 roasted lobsters • 1 cup white wine
6 cups water • 3 cloves garlic • 2 plum tomatoes, chopped
1 bay leaf
6 sprigs parsley
3 tablespoons creme fraiche
2 teaspoons chipotle puree
Salt and freshly ground pepper
Fresh chives

Sauteed Shrimp:

16 medium shrimp, shelled and deveined
Olive oil
Salt and pepper

Crawfish:

4 quarts water
Salt
1 bay leaf
6 sprigs fresh thyme
2 cloves garlic
6 black peppercorns
6 dashes hot pepper sauce
2 pounds crawfish

Assemble:

2 pounds fresh fettuccine, cooked al dente
Lobster broth
Sauteed Shrimp
Crawfish meat
1 pound cooked lump crabmeat
Fresh chives

Heat olive oil in a medium saucepan over medium heat. Add the onion, carrot and celery and cook until soft. Add the lobster shells and cook for five minutes. Raise the heat to high, add the wine and cook until reduced by half. Add the water, garlic, tomatoes, bay leaf and parsley and bring to a boil. Reduce heat and simmer for 40 minutes. Strain into a clean medium saucepan. Bring the broth to a boil and reduce to 2 cups, whisk in the creme fraiche and chipotle puree. Add the chives and season with salt and pepper to taste.

For the Sauteed Shrimp: Heat oil in a medium saute pan over high heat. Season the shrimp with salt and pepper to taste. Sauté the shrimp for 1 to 2 minutes on each side until just cooked through.

For the Crawfish: Place water in a medium stockpot with plenty of salt and bring to a boil. Add the bay, thyme, garlic and peppercorns and bring to a boil. Reduce heat and let simmer for 10 minutes. Add the crawfish and let cook 5 minutes, turn off the heat and let the crawfish cool in the liquid, drain. Remove meat and coarsely chop.

To assemble: Divide pasta among 8 bowls. Ladle over the broth. Place 2 shrimp in each bowl and divide the crawfish meat and crabmeat among the bowls. Sprinkle with fresh chives.

Emma Arceneaux - Lake Charles, LA

**CRAWFISH-STUFFED FILET MIGNON
WITH CRAWFISH SAUCE BORDELAISE**

- 2 tablespoons olive oil, in all
- 1 teaspoon finely minced onions
- 1 teaspoon finely minced green onions
- 1 teaspoon finely minced celery
- 1 teaspoon finely minced green bell peppers
- 1 teaspoon finely minced garlic
- 1/4 pound crawfish tails
- 2 tablespoons shrimp stock
- 2 tablespoons bread crumbs
- 1 tablespoon creole seasoning
- 1 1/2 cups Crawfish Bordelaise Sauce (below)
- 4 filet mignons (6 to 7 ounces each), well marbled, trimmed

Heat 1 tablespoon of the oil in a medium skillet over high heat. Add the onions and green onions, celery, bell peppers, and garlic and saute' for 1 minute. Add the crawfish tails, stock, bread crumbs, and 1 teaspoon creole seasoning and cook for 2 minutes. Remove from the heat and set aside to cool for at least 15 minutes. Makes 1 cup.

Prepare the Crawfish Bordelaise Sauce, and cover to keep warm.

Sprinkle the remaining 2 teaspoons of creole seasoning over the meat, using 1/2 teaspoon on each steak and inside its pocket. Use your hands to coat the meat thoroughly, inside and out.

Using a small knife, cut a slit about 2 inches long into the side of each steak and cut about 2 inches in to make a pocket. Stand the filets on their uncut edges and open the pockets. Using a spoon, fill each pocket with 1/4 cup of the cooled stuffing.

Heat the remaining 1 tablespoon of oil in a skillet over high heat. When the oil is hot, add the filets and saute' until rare, for about 3 minutes on each side, or medium rare, about 4 minutes on each side.

To serve, place 1 filet on each of 4 dinner plates and cover with a generous 1/3 cup of the sauce. Makes 4 main-course servings.

- Crawfish Bordelaise Sauce*
- 1 tablespoon minced shallots
 - 1 tablespoon minced garlic
 - 1 teaspoon creole seasoning
 - 1/2 cup dry red wine
 - 1/4 pound crawfish tails
 - 1/2 teaspoon salt
 - 4 turns freshly ground black pepper
 - 1 1/2 cups Veal or Beef Glaze (thickened veal or beef stock)
 - 2 tablespoons unsalted butter, at room temperature.
 - 1 tablespoon chopped green onions

Combine the shallots, garlic, and creole seasoning in a small nonreactive saucepan and place over high heat and cook for 30 seconds. Watch carefully so it doesn't burn. Add the wine and bring to a boil. Add the crawfish, salt, and pepper and bring back to a boil.

Stir in the glaze and bring back to a boil. Reduce the heat and simmer, skimming off the fat and impurities several times for 10 minutes. Turn up the heat to high, skim the remaining impurities from the top of the sauce, and cook for 1 to 2 minutes.

Whisk in the butter and continue to whisk until thoroughly incorporated, for about 30 seconds. Add the green onions and remove from the heat.

Tanya Labove - Creole, LA

SHRIMP CREOLE


- Serves 1
- 8 Shrimp (21/25 count, peeled & butterflied)
- 3 oz. Creole Sauce
- 6 oz. White Rice (cooked)

Méthode:
Place 3 oz. of creole sauce in saute pan over medium high heat and add shrimp and cook for 3 minutes then remove from heat. Place 6 oz. cooked rice in soup cup (mold) place upside down in heated large pasta bowl. Spoon creole sauce around rice. Place shrimp on top of sauce around rice, garnish with chopped parsley and serve.

- Creole Sauce*
- Serves 39 (3 ounce portions)
 - 2 Onions, diced
 - 2 Green Peppers, diced
 - 2 Yellow Peppers, diced
 - 4 tbsp. Garlic, minced
 - 1 can Tomatoes (10#)
 - 4 oz. Tomato Paste
 - 2 tbsp. Thyme, minced
 - 1/2 oz. Crystal Hot Sauce

Méthode:
Saute onions, green pepper and yellow pepper till translucent over medium high heat in sauce pan. Add tomato paste with balloon whisk and cook for 5 minutes. Add crushed tomatoes with juice and stir. Bring to boil for 2 minutes, reduce heat to medium and simmer for about 45 minutes. Add thyme, garlic, salt and pepper for 3 minutes, transfer to 1/3 pan and keep warm.

Stacy Jefferson - Grand Chenier, LA



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CRAWFISH CHOWDER

1 c. chopped green onions
Salt, Pepper, Tony's and Hot Sauce
1 small white or yellow onion to taste
1 lb. crawfish
1 stick of butter
1 pint Half and Half
2 cans cream of potato soup
1-15 oz. white corn with juice
1 can cream of mushroom soup
1-15 oz. yellow corn with juice
1-8 oz. cream cheese, softened

Saute onions in melted butter, about 5 minutes. Add crawfish and saute 5 minutes. Add remaining ingredients and cook on low heat for 30 minutes. DO NOT BOIL.

Remove from heat and eat with crackers of your choice.

**Shrimp may be substituted for crawfish.

Connie Johnson - Cameron, LA

BASS SALAD

2 lb Bass Filet
3 Eggs
¼ White Chopped Onion
1 Tbsp Mustard
¼ Cup Mayonnaise
2 or 3 Tbsp Sweet pickle chow chow
Tony Season to Taste
Tabasco Sauce to Taste
May use Garlic Powder
May use Hot Peppers, Instead of Tabasco
May use Dill Pickles Chow Chow, Instead of Sweet

Boil Bass filets in a pot over medium heat. Bass will flake into small pieces then strain in a strainer to remove water. Boil, peel, and mash eggs (include white of eggs) ad fish and all other ingredients and mix well. Adjust seasoning to taste. (May add more mayonnaise if to dry). Let cool or chill in refrigerator for 45 minutes. Serve on bread as a sandwich or eat as a dip. (Make this as you would tuna fish - only it's better).

Loston McEvers - Creole, LA

STUFFED SHRIMP ENBROCHETTE LIKE JOE'S CRAB SHACK'S

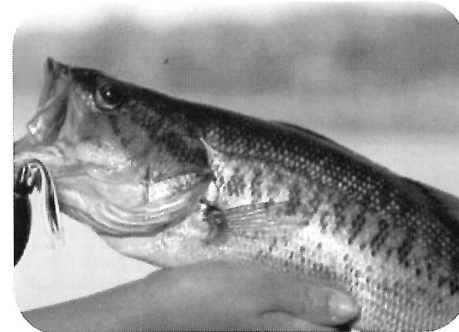
20 jumbo raw shrimp - peeled, deveined
1 recipe Seafood Stuffing like Joe's Crab Shack's
10 jalapeno slices - halved
2 slices Monterey jack cheese - cut into 20 equal-size pieces
1 Lb. raw thin-sliced bacon

Slice shrimp down the middle of the opposite side you deveined. Lay shrimp cut side up and press 1 tsp. prepared stuffing into each shrimp cut. Place a piece of cheese over the stuffing on each shrimp. Wrap each stuffed shrimp in a strip of bacon. Thread 5 shrimp on a bamboo skewer; repeat with remaining shrimp. Deep-fry shrimp in 400 degree oil until bacon is browned OR grill shrimp over a high flame, turning once, until bacon is browned OR broil shrimp, turning once, until bacon is browned..

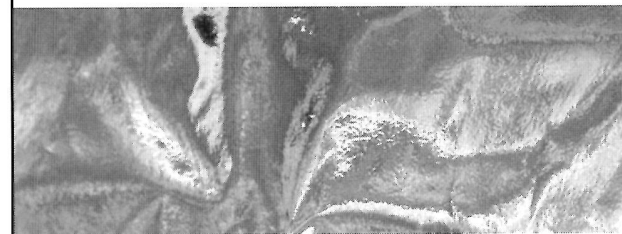
LOBSTER FONDUE LIKE RED LOBSTERS

1 lb processed cheese food - cubed
½ cup milk - low fat is okay
½ tsp cayenne pepper
½ tsp paprika
1 lobster tail - broiled OR ¼ lb. Crawfish tail meat - broiled
½ cup chopped red bell pepper
2 tbs fresh minced parsley

Combine all ingredients except red pepper and parsley in a saucepan. Heat on medium-low heat, stirring constantly, until cheese has melted. When ready to serve, garnish with red bell pepper and parsley.

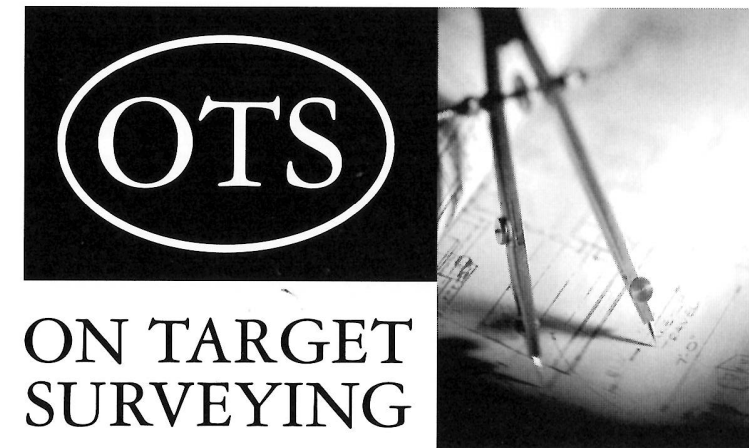


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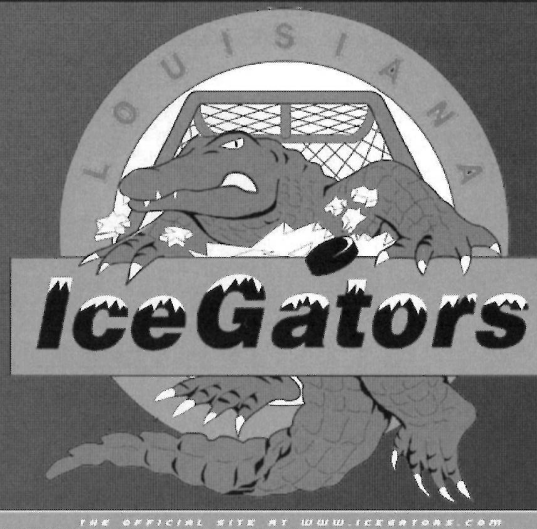
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CRAB BISQUE – LIKE THE SOUP NAZI'S

4 pounds snow crab clusters (legs)
4 quarts water (16 cups)
1 small onion, chopped
1 1/2 stalks celery, chopped
2 cloves garlic, quartered
2 potatoes, peeled and chopped
1/4 cup fresh chopped Italian parsley
2 teaspoons mustard seed
1 tablespoon chopped pimento
1/2 teaspoon coarse ground pepper
2 bay leaves
1/3 cup tomato sauce
2 tablespoons half and half
1/4 cup unsalted butter
1/4 teaspoon thyme
1/8 teaspoon basil
1/8 teaspoon marjoram

Remove all the crab meat from the shells and set it aside. Put half of the shells into a large pot with 4 quarts of water over high heat. Add onion 1 stalk of chopped celery, and garlic, bring mixture to a boil. Continue to boil for 1 hour, stirring occasionally, then strain stock. Discard the shells, onion, celery and garlic, keeping only the stock. Measure 3 quarts (12 cups) of the stock into a large sauce pan or cooking pot. If you don't have enough stock, add enough water to make 3 quarts. Add potatoes, bring mixture to a boil, then add 1/2 of the crab and the remaining ingredients to the pot and bring it back to boiling. Reduce heat and simmer for 4 hours, uncovered until it reduces by about half and starts to thicken. Add the remaining crab and simmer for another hour until the soup is very thick.

COCONUT SHRIMP LIKE OUTBACK STEAKHOUSE

1 c flat beer
1 c self-rising flour
2 c sweetened coconut flakes; [7 - ounce package]
2 tb sugar
1/2 ts salt
12 jumbo shrimp
1 paprika
1 marmalade sauce for dipping
2 ts stoneground mustard ***
1 ts prepared horseradish
1 ds salt
1/2 c orange marmalade

For the batter, use an electric mixer to combine the beer, flour, 1/2 cup coconut flakes, sugar, and salt in a medium sized bowl. Mix well, then cover and refrigerate at least 1 hour. Prepare your marmalade sauce by combining all four ingredients in a small bowl. Cover and refrigerate this for at least 1 hour as well. Prepare the shrimp by deveining and peeling off the shell back to the tail. Leave the last segment of the shell plus the tailfins as a handle.

When the batter is ready, preheat oil in a deep pot or deep fryer to about 350. Use enough oil to completely cover the shrimp. Pour the remainder of the coconut into a shallow bowl. Be sure the shrimp is dry before battering. Sprinkle each shrimp lightly with paprika before the next step. Dip one shrimp at a time into the batter, coating generously. Drop the battered shrimp into the coconut and roll it around so that it is well coated. Fry 4 shrimp at a time for 2-3 minutes or until the shrimp become golden brown. You may have to flip the shrimp over halfway through cooking time. Drain on paper towels briefly before serving with marmalade sauce on the side.

Party Foods

STRAWBERRY SLUSH

1 quart fresh or frozen strawberries
2 cups nonfat vanilla ice cream – softened
1 pkg (.3 oz) sugar free strawberry gelatin
1 / 2 cup boiling water
2 tsp lemon juice
2 liters diet lemon lime soda chilled

In a large bowl, mash strawberries (2 pkgs of frozen strawberries may be used). Add ice cream. In a small bowl dissolve gelatin in water. Stir in lemon juice. Add to the strawberry mixture. Pour into container and freeze. Scoop out into large glass. Pour chilled soda.

Barbara Lou Leblanc – Cameron, LA

PEPPERONI PIZZA DIP

1 cup Ragu Old World Style Pasta Sauce
1 cup Ragu Cheese Creations Classic Alfredo Sauce
1 cup shredded mozzarella cheese
1/4 to 1/2 cup finely chopped pepperoni

In 2 quart saucepan, heat Ragu Pasta Sauces, cheese and pepperoni, stirring constantly, 10 minutes or until cheese is melted. Pour into 1 1/2 quart casserole or serving dish and serve, if desired, with breadsticks, sliced Italian bread or crackers.

Daryan Richard, Cameron Elementary 4H

ALMOND PUNCH

8 (46 oz) cans Pineapple Juice (cold)
4 qt bottles Ginger ale (cold)
4 (1-oz) bottles pure almond extract

Freeze some of the pineapple juice w/mint springs to make ice ring for punch bowl

Freeze rest of pineapple juice until icy, keep stirring so it is like a slush.

When ready to serve, add the extract and mix well.

Add the ginger ale last and stir, mixing well.

(62 cups) Refreshing!

Jan Covington, Morgan City, LA

CHAMPAGNE PUNCH

(easy & refreshing)
1 bottle champagne
1 (6-oz) can frozen lemonade
2 (6-oz) cans frozen orange juice
6 (6-oz) cans water

Mix together. (Have everything icy cold to mix. Make an ice ring to keep chill.

Jan Covington, Morgan City, LA

BEER BATTER

1- 8-oz Beer (mixes better if you use a room temperature beer)
1- Egg
1- cup Flour
Salt & Red Pepper to taste (takes lots of red pepper - want to make that batter pink-colored)

Mix well.

To double the recipe, double all ingredients except for the beer - use 12 oz. beer

(use for frying fish, shrimp, mushrooms, onions, etc. Really sweetens up the flavor of redfish)

This is a simple batter to make, and what's so great is that you can make a big batch and freeze, thaw and use, refreeze any remainder, bring out again and use again and again. Never goes bad if you keep extra in the freezer.

Jan Covington, Morgan City, LA

CHOCOLATE BANANA SMOOTHIE

1 frozen banana – peeled
6 oz light (fat free) strawberry frozen yogurt
2 tablespoons Hershey's chocolate syrup
1 / 2 cup skim or 1% milk
1 cup ice cubes

Put all ingredients into blender and blend until smoothie consistency is reached.

Daryan Richard, Cameron Elementary 4H

EASY EGG BAKE

1 package Schwans potato, sausage and egg meal kit (#699)
8 slices Velveeta cheese (shredded)
8 large eggs
1 cup milk
1 / 4 teaspoon salt
1 / 4 teaspoon pepper

Preheat oven to 400 degrees. Spray a 9x13 pan with nonstick cooking spray. Empty potato, sausage and egg pouch into pan; sprinkle with shredded cheese. Whisk together eggs, milk, salt and pepper. Pour egg mixture over ingredients in pan and gently stir to distribute evenly throughout pan. Bake 30-35 minutes. Top with salsa if desired.

Optional – cut cheese slices into 1 / 2 inch wide strips and lay across top to form a lattice pattern.

C'Rissa Morales –2002 1st Runner Up Deb Miss Cameron, Grand Lake

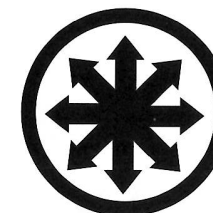
TOAD IN THE HOLE

1 egg
1 slice bread
1 tablespoon butter

First take your slice of bread and cut a hole in the center with a glass. Keep the bread that is cut out. Melt your butter in a skillet and put your slice of bread in. Crack your egg in the center of the hole. Put your circle cut out in the skillet too. Flip it once. Serve on plate with the cut out covering the egg. Now you can have a toad in the hole for breakfast.

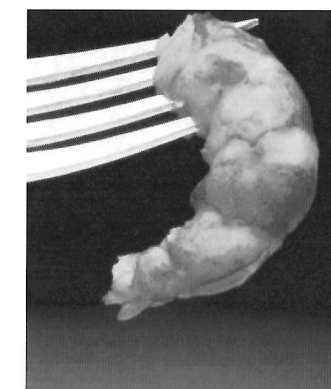
Logan Laine Broussard – 2003 Little Mr. South Cameron Elementary

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STUFFED JALAPENO'S

3 cans Farro mild jalapenos
1 box dry Lipton Vegetable Soup Mix
Tabasco to taste
Tony's Seasoning to taste
Garlic powder to taste
8oz cream cheese

Mix dry soup mix and seasonings to taste. Add cream cheese and mix well together. Spread into peppers and place on platter. Serve chilled.

Martha Conner - Creole, LA

SUNSET DIP

1 - 8oz cream cheese (softened)
1 cup shredded cheddar cheese
1 cup chunky salsa (Pace)
1 large bag of scoop potato chips

In a 9" pie plate, spread cream cheese around bottom of pie plate. Sprinkle cheddar cheese. Put in microwave on high for 2-3 minutes or until cheese is melted. Top with 1 cup salsa. Serve with chips.

Madison Morales - 2003 Little Mr. Cameron Parish - Grand Lake, LA

FUR FESTIVAL TRAIL MIX

1 cup Crispix Cereal
1 cup plain M&M's
1 cup raisins

1 cup oyster crackers
1 cup sunflower seeds
1 cup stick pretzels

Mix all together. Place in a large plastic bag. Enjoy on the trail for a good energy shock.

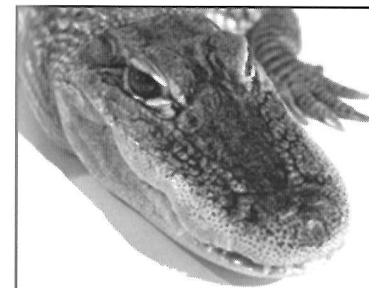
C'Rissa Morales - 2002 1st Runner Up Deb Miss Cameron - Grand Lake, LA

HIDDEN VALLEY WRAPS

1 cup Hidden Valley Original Ranch Dressing
8 oz cream cheese (softened)
4 jumbo flour tortillas (10") warmed
10 oz turkey breast slices
10 oz Monterey Jack and/or cheddar cheese slices
2 large avocados, peeled and thinly sliced
2 medium tomatoes, thinly sliced

Blend together dressing and cream cheese. Spread evenly on tortillas. Evenly layer turkey, cheese, avocados, tomatoes on tortillas, leaving a 1" border around the edges. Fold the bottom edge toward the center and firmly roll away from you until completely wrapped. Place seam side down and cut in half, diagonally.

Becky Fletcher - College Station, TX



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SHRIMP & JALAPENO APPETIZER

12 medium shrimp
12 jalapeno peppers
6 slices of bacon-cut in half

Peel shrimp and de-vein. Cut a slit in each pepper. Remove seed and membranes. Place one shrimp inside of each pepper. Wrap each pepper with one bacon piece and secure with a toothpick. Broil in oven or grill till bacon is cooked

Shirley Murphy – Cameron, LA

CRAB DIP (HOT)

1 lb crab meat
1 – 8 oz cream cheese
1 stick butter
1 dash or 2 of Tabasco sauce to taste
1 large onion – chopped

Saute onion in butter. Add cream cheese. On low burner mix constantly until well blended then add crab meat. Season with Tabasco. Serve hot.

2003 Miss Cameron Parish – Trista Simien

CRAWFISH DIP

2 lb. peeled crawfish tails
1 stick margarine
1 can cream of mushroom soup
1 can golden mushroom soup
1 tsp. cornstarch
1 can evaporated milk

1 / 8 bottle garlic powder (1 1 / 4 oz. size)
1 c. chopped onion
1 c. chopped celery
salt and pepper to taste
cayenne pepper

Saute onions and celery in margarine until thoroughly wilted. Add soups, milk cornstarch a garlic powder. Dilute cornstarch in a little water. Cook about 10 to 15 minutes. Add crawfish and seasonings and mix thoroughly. Let cook for another 10 minutes. Serve with your favorite crackers or chips. Enjoy!

Mandy Richard – Kaplan, LA

FLAME MEXICAN GREEN SALSA

5-6 tomatillos (med size)
1/2 cup yellow onion
10 jalapeno peppers
1 bunch of cilantro
1 lemon

Peel tomatillos, place tomatillos, onions, & jalapenos in a sauce pan then bring to a boil. Scoop everything into a blender add two tablespoons of water, dash of salt, cilantro and squeeze lemon into blend. Blend for about 4 to 5 seconds.

Ashley Conner – Lafayette, LA

CRAWFISH DIP

2 Onions, chopped
1 Garlic clove, pressed or chopped fine (can substitute 1/2 tsp. Garlic powder)
One half Cup oil or margarine
One pound crawfish tails, ground
One fourth cup chopped parsley
One can cream of mushroom soup
Salt and pepper to taste
Saute garlic and onions in until onions are wilted and are almost transparent. Add remaining ingredients; simmer 15 to 20 minutes. Serve hot with melba crackers.
Stuffed Bell Peppers
One and one half lbs. Ground beef
One half cup chopped onions
One half cup chopped bell peppers
One egg
One fourth cup cooking oil
One half cup chopped shallots
One half cup Italian bread crumbs
12 – 15 small bell peppers

Cook ground beef, onion, shallots and peppers in pot with cooking oil until brown. Add Italian bread crumbs and small amounts of water as needed. Add seasoning. Let cool some, then add egg and stir well. Stuff peppers and top with bread crumbs, parmesan and romano cheese and butter. Bake in oven at 350 degrees until brown.

Stacy Jefferson – Grand Chenier, LA

Pies, Cakes & Desserts

SWEET DOUGH MILK PIE

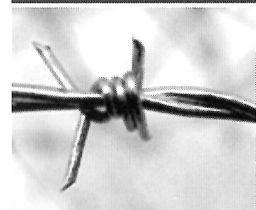
Dough:
1 cup butter Crisco • 1 cup sour cream
2 cups sugar • 2 eggs
1 teaspoon vanilla • 4 cups flour
2 teaspoons baking powder • 1 / 2 teaspoon soda

Mix all wet ingredients. Add dry mixture. Put in freezer for one hour or overnight.

Filling:
2 / 3 cup sugar • 4 tablespoons corn starch
1 / 4 teaspoon nutmeg
1 / 2 teaspoon cinnamon
1 tablespoon butter
1 & 1 / 2 teaspoon vanilla
3 cups evaporated milk

Mix dry ingredients well. Add rest of ingredients. Cook on low to medium heat until custard is thick. Pour into prepared pie crust (above). Roll our another layer of dough for top of filling. Bake at 350 degrees until golden brown.

Madison Morales, Little Mr. Cameron Parish
C'Rissa Morales, 1st Runner Up – Miss Deb 2002
Grand Lake, LA

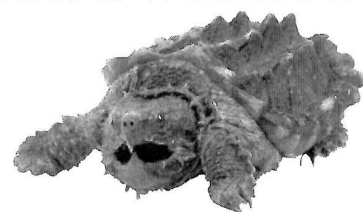


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PECAN PIE

1 cup white sugar
1 cup white Karo
1 teaspoon vanilla
2 tablespoons butter
4 well beaten eggs
1 cup chopped pecans

With a mixer, combine sugar, Karo, vanilla and butter, mixing well. In a separate bowl, beat eggs. Add eggs to first mixture. Add pecans. Put into a raw pie crust and bake at 300 degrees for 35 minutes, then at 350 degrees for 20 minutes.

Martha Conner, Creole, LA

CHOCOLATE SHEATH CAKE

2 cups sugar
2 cups flour
1 teaspoon soda
1 teaspoon ground cinnamon
1 cup water
1 stick margarine
1/2 cup all vegetable cooking oil
4 tablespoons cocoa
1/2 cup buttermilk
2 eggs
1 teaspoon vanilla extract

Sift together sugar, flour, soda and cinnamon. Set aside. In a saucepan place the water, margarine, oil and cocoa. Bring to boil and pour over dry ingredients, mixing well. Set aside. Mix together the buttermilk, eggs and vanilla; add to chocolate batter. Pour batter in greased and floured 13x9x2 inch pan. Bake at 400 degrees for 20 minutes. Start chocolate icing about 5 minutes before cake is done and frost cake in pan.

Chocolate icing:

1 stick margarine
4 tablespoons cocoa
6 tablespoons milk
1 box powdered sugar
1 teaspoon vanilla
1 cup chopped pecans

Place margarine, cocoa and milk in a saucepan. Bring to a boil, being careful not to scorch. Add powdered sugar, vanilla extract and pecans. Spread on hot cake.

Doris Nunez, Creole, LA

2 MINUTE FUDGE

1 can condensed milk
1 - 12 pkg milk chocolate chips
12 oz peanut butter (creamy)

Mix the condensed milk and chips in a microwave dish. Cook for 2 minutes. Stir in the peanut butter well. Pour in a platter. Spread and let cool. Cut in squares.

Roberta Rogers - Cameron, LA

PEANUT CLUSTERS

1 - 6 oz pkg chocolate chips
1 - 6 oz pkg caramel chips
1 - 3 oz can Chinese noodles
1 - 7 oz can skinless salted peanuts

Melt chocolate and caramel pieces in top of double boiler. Add noodles and peanuts, blending well. Remove from heat but keep mixture over hot water. Drop by teaspoonfuls onto waxed paper and cool.

Roberta Rogers - Cameron, LA

ORANGE CAKE

1 cup butter
2 cups sugar
4 eggs
1 1/2 cup buttermilk
1 tsp soda
4 cups flour (minus 4 tbs)
2 tbs grated orange peel
1 pkg dates, chopped
1 cup chopped pecans

Cream butter and sugar, add eggs, one at a time. Add all other ingredients. Mix well. Pour in large, well greased tube pan. Bake at 250 degrees for 1 hour and 30 minutes.

Norma Blake - Dry Creek, LA

ORANGE SHERBET

6 bottles orange drink
1 large can crushed pineapple
1 can condensed milk

Mix pineapple and condensed milk, add orange drink. Put in ice cube trays and freeze in freezer.

Robert Rogers - Cameron, LA

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PEAR PRESERVE CAKE

1 cup shortening
2 ½ cups sugar
4 eggs
1 tsp vanilla
1 tsp each cinnamon, cloves and allspice
3 ¼ cup flour
1 tsp soda
1 cup buttermilk
1 cup pear preserves
1 cup chopped pecans

Cream shortening and sugar. Add eggs, beat well. Add vanilla and spices and flour. Dissolve soda in buttermilk and add alternately with dry ingredients. Fold in preserves and pecans. Pour into bundt pan that has been greased and floured. Bake at 325 degrees for 1 hour, 45 minutes.

Braxton Blake – Dry Creek, LA

EASY, NO EGG, CHOCOLATE CAKE

3 cups flour • 2 cups granulated sugar
1 teaspoon salt
2/3 cup cocoa
3/4 cup cooking oil
2 teaspoon vinegar
2 teaspoon vanilla
2 teaspoon baking soda
2 cups cold water

Sift the flour, sugar, salt and cocoa into a 9x13 ungreased pan. Spread the mixture evenly in the pan and create three small "wells" in the mixture.



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Into the first, pour the oil; into the second, pour the vinegar; and into the third, pour the vanilla. Stir the baking soda into the cold water and pour over the entire cake and mix well with a fork. Bake at 350 degrees for 40 minutes. Cool on rack and frost.

Marlie Mudd – 2003 Little Miss Cameron Parish

KEY LIME PIE

Crust:
16 graham crackers, crushed
3 tablespoons sugar
1 cube (1/4 lb) margarine or butter

Mix the ingredients and press them into a 9" pie plate. Bake in a preheated 350 degree oven for 10-12 minutes until lightly golden brown. Place on a rack to cool.

Filling:
4 large or extra large egg yolks
1 – 14 oz can sweetened condensed milk
1/2 cup fresh key lime juice
2 teaspoons grated lime peel, green portion only
whipping cream for garnish (optional)

Use an electric mixer and beat the egg yolks until they are thick and turn to a light yellow, don't over mix. Turn the mixer off and add the sweetened condensed milk. Turn speed to low and mix one half of the lime juice. Once the juice is incorporated add the other half of the juice and zest, continue to mix until blended (just a few seconds). Pour the mixture into the pie shell and bake at 350 degrees for 12 minutes to set the yolks and kill any salmonella in the eggs. Serve with a dollop of whipped cream if desired.

Courtney Sturlese – Creole, LA

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COOL AND CREAMY REFRIGERATOR CHEESECAKE

Crust:
1 cup graham cracker crumbs
1/4 cup sugar
1/4 cup (1/2 stick) butter or margarine, melted

Mix crumbs, sugar and butter; press into bottom of a 9" springfoam pan.

Filling:
1 enveloped flavored gelatin
1/4 cup cold water
1 package (8oz) cream cheese, softened
1/2 cup sugar
3/4 cup milk
1/4 cup lemon juice
1 cup whipping cream, whipped

Soften gelatin in water, stir over low heat until dissolved. Beat cream cheese and sugar at medium speed with electric mixer until blended. Gradually add gelatin, milk and juice. Refrigerate until slightly thickened. Fold in whipped cream. Pour over crust. Refrigerate until firm. (If desired, top with fruit just before serving.)

Courtney Sturlese – Creole, LA

PEACH COBBLER

8 cups fresh peaches • 2 cups sugar
1/4 cup flour • 1/2 teaspoon cinnamon
1/4 teaspoon ground nutmeg • 1/3 cup butter, melted
Pastry for double crust pie

Combine peaches, sugar, flour, cinnamon and nutmeg in a dutch oven. Allow to set until sugar is dissolved and a syrup forms. Over medium heat, bring the peach mixture to a boil, then reduce heat to low and cook until tender, about 10 minutes. Remove from heat and stir in melted butter. Set aside and keep warm. Roll out half the pastry as for a pie, but cut it into an 8" square. Spoon half the peach mixture into a lightly buttered 8" square Pyrex dish. Cover with the pastry square. Bake for 12-14 minutes, or until lightly browned. Remove from oven and spoon remaining peach mixture over the baked pastry. Roll out the remaining pastry, and cut into strips about an inch wide. Arrange strips in a loose lattice weave over the peach mixture. Sprinkle lightly with granulated sugar, if desired. Bake an additional 15-20 minutes or until browned.

Suzanne Sturlese – Creole, LA

CHOCOLATE ICE BOX PIE

2 cups milk
1 cup sugar
2 Tablespoon cocoa
4 tablespoon flour
1 tablespoon butter
1 teaspoon vanilla

Combine all ingredients together in double boiler until thick. Put into baked pie shell.

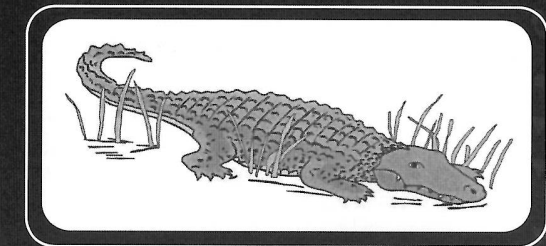
Topping:
1 cup whipping cream
2 tablespoon sugar
1/2 teaspoon vanilla

Whip with electric mixer until thick. Pour over chocolate mixture.

Chermaine DiBartolo – Grandlake, LA

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BROWN SUGAR PECAN PIE

1 cup light brown sugar
1/2 cup granulated sugar
1 tablespoon flour
3 eggs
2 tablespoon milk
1 & 1/2 teaspoon vanilla
1/2 cup melted oleo
1 cup chopped pecans
9" unbaked pie crust

Mix sugars and flour. Beat eggs, milk, vanilla and oleo. Fold in pecans. Pour in unbaked crust and bake at 375 degrees for 40 to 50 minutes.

Sue McCardle - Lake Charles, LA

SUGAR FREE PINEAPPLE PIE

1 (1.4 oz) box of sugar free Jello instant vanilla pudding
1 (20oz) can of unsweetened crushed pineapple, well drained
1 packet of sugar free whipped topping

Prepare jello pudding according to directions on box and let set for 30 minutes. Add drained pineapple. Mix well and pour into baked pie shell (cooled). Mix and heat topping with cold water according to directions. Spread topping on top of pie.

Terri Nunez

FLUFFY STRAWBERRY PIE

2 (1 pt.) baskets fresh strawberries
1 (8 1/4 oz) can crushed pineapple
1 (12oz) Cool Whip
Juice of one lemon
1 - 9" pie shell
1/2 cup sugar
1 (14oz) can sweetened condensed milk

Mix sliced strawberries with sugar. Let stand 15 minutes. Drain pineapple, add strawberries and combine with sweetened condensed milk, Cool Whip and lemon juice. Pour into pie shell. Garnish with strawberries and chill.

Bobbie Primeaux - Creole, LA

FLUFFY CHEESECAKE

1 - 3 oz package lemon jello
1 cup cold water
1 cup sugar
1 - 8oz cream cheese
1 teaspoon vanilla
1/2 tsp almond extract
1 large can of evaporated milk, chilled
1 graham cracker crust

Dissolve jello in water. Cream sugar and cream cheese, add vanilla and almond. Whip evaporated milk until fluffy. Mix jello mixture, cream cheese and evaporated milk. Fold into graham cracker crust. Refrigerate.

Chermaine DiBartelo - Grandlake, LA

PECAN PIE

2 cups sugar
1 cup corn syrup
1/2 cup butter, melted
6 eggs, well beaten
2 cups pecans

Place all ingredients into bowl and mix thoroughly. Place pecans into pie shell (1 cup per shell). Place batter in shell and bake at 300 degrees for 45 to 60 minutes.

Rose Lute

SWEET POTATO PIE

3 & 1/2 cup mashed potatoes
3 cups evaporated milk
6 eggs
2 cups sugar
2 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon ginger
2 Tablespoons butter

Makes 2 pies. Bake at 350 degrees for 45-55 minutes.

Mary Ann January

LEMON POUND CAKE

2 sticks butter
2 cups sugar
5 eggs
2 cups flour, sifted
1 (1oz) bottle lemon extract

Cream butter and sugar. Beat in eggs one at a time. Add flour and extract and beat until smooth. Pour into greased and floured tube pan. Bake at 325 degrees for 1 hour.

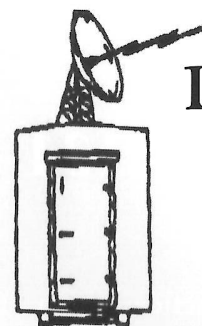
Bulah Primeaux - Creole, LA

CHOCOLATE PIE

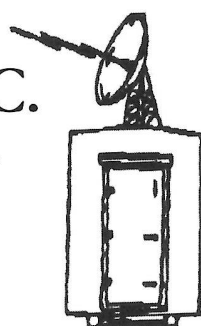
3/4 cup sugar
1 cup evaporated milk
1 cup water
2 egg yolks, beaten
3 tablespoon cornstarch
1/4 teaspoon salt
1 teaspoon vanilla
3 tablespoon cocoa

Mix cocoa, sugar, cornstarch and salt together. Add milk and water. Add egg yolks and cook for a few minutes. Add vanilla. Pour into baked pie shell. Bake at 350 degrees until meringue is light brown.

Ina Theriot - Creole, LA



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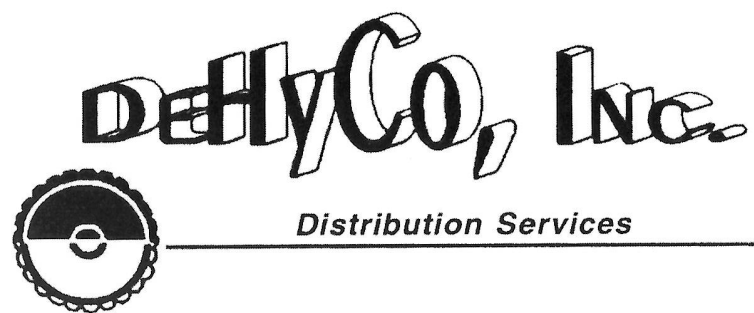
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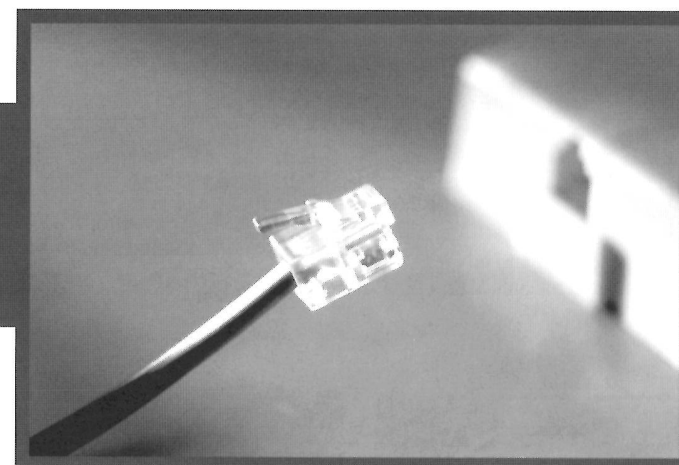


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COCONUT PIE

2 cups milk
1 cup sugar
3 tablespoon cornstarch
2 tablespoon butter
1 cup coconut
3 egg yolks
1 teaspoon vanilla

Combine milk, sugar, cornstarch, oleo and coconut in saucepan and cook until thick. Add egg yolk and beat until smooth. Continue cooking for a few more minutes. Add vanilla. Pour into baked pie shell. Add meringue

Meringue:
3 egg whites
1 cup sugar
1/2 teaspoon vanilla
1/3 cup coconut

Beat egg whites until stiff, add sugar until peaks form. Put on pie, sprinkle with coconut and bake at 325 degrees until brown.

Ina Theriot

EASY PIE CRUST

1 & 1/3 cup flour • 1/2 cup Crisco
1/2 teaspoon salt
3 tablespoon ice water

Mix flour and salt in Crisco with a pastry cutter. Add water and mix with fork. Roll into a ball and refrigerate for 30 minutes and roll out. Makes 1 crust.

Bobbie Primeaux – Creole, LA

BLUEBERRY DESSERT

1 & 1/2 cup flour • 2 tablespoon sugar
1/4 tablespoon butter • 1 cup nuts
1 (8oz) package cream cheese
2 cups powdered sugar
2 packages Dream Whip, mix as directed
1 can blueberry pie filling

Crust:

Mix flour, sugar and butter. Add nuts. Pat into 14 x 16 oval pan. Bake at 350 degrees for 20 minutes.

Filling:

Mix cream cheese, powdered sugar and prepared Dream Whip. Pour over cooled crust and chill. Top with blue berry pie filling.

Bobbie Primeaux – Creole, LA

CHERRY CREAM CHEESE PIE

1 can condensed milk
1 8oz cream cheese
1/3 cup lemon juice
1 tsp vanilla
1 graham cracker crust
1 can cherry pie filling

Beat cream cheese until fluffy. Mix in condensed milk. Add lemon juice and vanilla. Mix well. Pour into pie crust. Refrigerate. Top with pie filling.

Shirley Welch, Gallman, Mississippi

PEACHES AND CREAM PIE

1 can condensed milk
1/3 cup lemon juice
16 oz container Cool Whip
29 oz peaches, drained and cut up
2 graham cracker crusts

Mix milk, lemon juice and Cool Whip until smooth. Fold in peaches. Pour in pie crusts. Cover and refrigerate.

Shirley Welch, Gallman, Mississippi

QUICK CAKE

1 yellow cake mix
1 cup roasted pecans
1 can condensed milk
1 small cool whip

Grease and lightly flour 9x12 pan. Follow mix directions on back of cake mix box. Chop pecans and add to mix. Bake at directed temperature. Leave in pan and punch holes in top. Pour condensed milk over top. Cover with Cool Whip and refrigerate.

Shirley Welch, Gallman, Mississippi

FRUIT PIE

8 oz cream cheese
1 Cool Whip
1 can condensed milk
1/4 cup lemon juice

2 cups strawberries drained
1 ready made shortbread crust

Cream first four ingredients until smooth. Fold in fruit. Pour in pie shell.

Optional – Add pineapple, coconut, nuts, or other fruits – drained well

Shirley Welch, Gallman, Mississippi

PEACH ICE CREAM (RICH AND DELICIOUS)

1 can Eagle Brand Milk
1 - 8 oz carton Cool Whip
2 cups mashed peaches
1/2 cup sugar
1/2 cup water
1/4 tsp salt
1 tsp lemon juice (optional)
1 tsp vanilla (optional)

Mix all ingredients well. Freeze in ice cream freezer. Makes 1/2 gallon.

(May substitute Strawberries)

Smooth and creamy - not icy consistence

Jan Covington, Morgan City, LA



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BANANA PUDDING (FROM SCRATCH)

2 eggs, well beaten
 2 tablespoons flour
 1 tall can evaporated milk
 1 tall can water
 1 can sweetened condensed milk
 1 teaspoon vanilla extract
 4 large bananas sliced
 1 average size box vanilla wafers

Cook first 6 ingredients in double boiler until thick. Line punch bowl or 9 x 13 cake pan with vanilla wafers, then spread layer of banana slices on top of the cookies. Carefully pour 1" layer of pudding over the bananas and cookies. Lay some more bananas over the pudding then the remainder of the pudding on top of that. You can serve as is, top with Cool Whip or make a meringue.

Lydia Primeaux - Creole, LA

BANANAS FOSTER

12 tablespoons butter • 1 1/2 cup dark brown sugar
 1 1/2 teaspoon cinnamon
 6 bananas
 1 oz banana liqueur
 1 cup warm rum, warmed
 1 quart French vanilla ice cream

Halve bananas lengthwise then quarter them. In flat skillet or flambé pan, melt and stir together the butter, sugar, and cinnamon over low heat. When blended, add bananas and liqueur. Cook just to coat bananas, stirring gently. Add rum and ignite. Baste fruit with sauce until flame goes out. Serve over ice cream.

Vern Primeaux - Creole, LA

BANANA CAKE

1/2 lb margarine or butter
 2 cups sugar
 2 eggs
 3 cups sifted flour
 2 teaspoon baking soda
 1 cup milk
 2 cups mashed bananas

Cream butter and sugar; add eggs and beat well. Sift flour and soda together and add to sweet egg mixture alternately with milk. Stir in bananas. Pour into three greased and floured 9" layer pans. Bake 350 degrees for 30 minutes or until inserted toothpick comes out clean. Cool 10 minutes and remove from pans and spread with cream cheese frosting.

Lydia Primeaux - Creole, LA

BANANA CAKE CREAM CHEESE FROSTING

8 oz cream cheese
 1 lb confectioners sugar, sifted
 1 teaspoon vanilla
 1 - 2 tablespoons milk

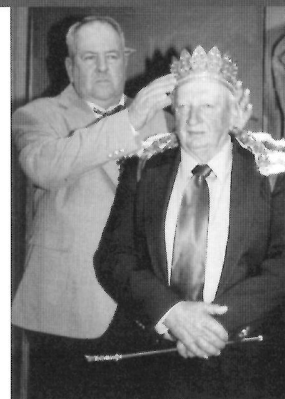
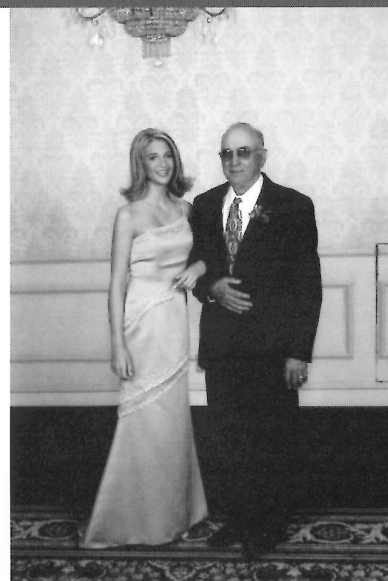
Mix cheese and sugar; add vanilla and milk gradually until spreading consistency is achieved. Spread on partly cooled cake; stacking layers, then cover entire cake.

Lydia Primeaux - Creole, LA

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SNOW PUDDING

1 package (10 oz) marshmallows
1/2 cup milk
1 cup (1/2 pint) whipping cream, whipped
1/2 cup pecan pieces
1 tablespoon lemon juice
1/2 teaspoon vanilla extract

Combine marshmallows and milk in a saucepan. Cook over low heat, stirring constantly until marshmallows are melted. Let cool. Fold in remaining ingredients. Pour into a greased 8" square pan. Chill until firm. To serve, cut into squares and top with fresh berries or fresh canned peaches. Makes 9 servings. Refrigerate leftovers.

Karlee Beth Primeaux – 2003 Little Miss Cameron Elementary

STRIPED DELIGHT

1 cup flour
1 cup finely chopped pecans
1/4 cup sugar (optional)
1/2 cup (1 stick) butter or margarine (melted)
1 – 8 oz cream cheese – softened
1/4 cup sugar
2 tablespoons milk
1 – 8 oz Cool Whip
3 1/2 cups cold milk
2 packages 3.4 oz instant Jello pudding – Chocolate flavor

Heat oven to 350 degrees. Mix flour, pecans and sugar in a 13 x 9 greased baking pan. Stir in butter until flour is moistened. Press firmly onto bottom of pan. Bake 20 minutes or until lightly brown. Cool. Beat cream cheese, sugar and milk in a large bowl with a wire whisk until smooth.

Gently stir in 1/2 of the Cool Whip. Spread onto cooled crust. Pour 3 1/2 cup milk into large bowl. Add pudding. Beat with electric mixer until well blended. Pour over cream cheese layer. Refrigerate for 4 hours or until set. Pour remaining topping over pudding layer. Garnish with chopped nuts or grated chocolate.

Patty Morales – Grand Lake, LA

CHOCOLATE PECAN BROWNIES

1 cup all purpose flour
1/4 teaspoon baking powder
3/4 cup sugar
1/4 teaspoon baking soda
2/3 cup butter or margarine
2 tablespoons water
1 package (12oz) semisweet chocolate morsels
1 teaspoon vanilla
2 large eggs
1 cup chopped pecans

Preheat oven to 325 degrees. Grease a 9" square baking pan. Mix together flour, soda, and baking powder. In a small saucepan combine sugar, butter and water. Bring to a boil and remove from heat. Stir in 1 cup of morsels and vanilla extract until chocolate is melted and mixture is smooth. Stir in eggs one at a time beating well after each addition. Stir in flour mixture until smooth. Stir in chocolate morsels and nuts into batter. Pour batter into prepared pan. Bake 30-35 minutes.

Holly Primeaux – Pasedena, TX

PUMPKIN OR SWEET POTATO PIE

3/4 cup sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1/8 teaspoon (pinch) salt
2 extra large eggs (beatened)
16 oz pumpkin or sweet potato flesh
1 can (12oz) evaporated milk
1 unbaked 9" pie shell

Grind pumpkin or sweet potato flesh with meat grinder or food processor. Mix sugar, cinnamon, ginger, cloves and salt in a small bowl. Add to beaten eggs in large bowl and stir in pumpkin (sweet potato). Gradually stir in evaporated milk. Pour into prepared pie shell. Bake 425 degrees for 15 minutes. Reduce heat to 350 degrees and bake for 50 minutes or until toothpick test is clean. Cool 2 hours before slicing to serve.

Rosa T.P. Boydin – Creole, LA

QUICK PEACH COBBLER

1 stick margarine or butter
2 cups sugar
1 cup flour
2 teaspoon baking powder
1/8 teaspoon salt
2/3 cup powdered milk
1 can (8oz) sliced peaches with juice
13" pie pan

Pour peaches with juice into pie pan. Mix all dry ingredients together, then

spread on top of peaches, leaving it as a separate layer from peaches. Cut margarine up into many little pieces and scatter on top of the dry mixture. Bake at 350 degrees for about 40 minutes or until brown.

Vern Primeaux – Creole, LA

STRAWBERRY PIE

1 baked pie crust
2 quarts strawberries
1 cup sugar
2 cups crushed berries
1 cup Sprite
1 tablespoon butter
3 tablespoons corn starch

In saucepan mix crushed berries, sugar, cornstarch and Sprite. Cook on medium to low fire stirring constantly until mixture thickens and is clear. Add butter and mix well. Let cool 15-20 minutes. In pie shell, line with whole strawberries. Stir strawberry cooked mixture well and pour over whole berries. Cool. Store in refrigerator.

2003 Miss Cameron Parish – Trista Simien



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COOL CHOCOLATE CAKE

Chocolate cake mix (and all of its ingredients)

1 can condensed milk

1 Large cool whip

1 Hershey bar

Bake chocolate cake according to the directions on the box. While cake is hot, poke holes with a knife throughout the cake. Pour condensed milk over cake and spread evenly. Refrigerate for 1 hour. Spread cool whip on top of cake until desired thickness. Garnish with grated Hershey bar.

Mandy Richard – Kaplan, LA

HERSHEY BAR PIE

6 Hershey bars

1 large cool whip

Oreo or regular pie shell

Melt chocolate bars. Combine with half of cool whip. Stir thoroughly. Pour mixture into pie shell. Spread remaining cool whip over top. Refrigerate for 2 hours. Serve cool.

Stephanie Richard – Kaplan, LA

EASY PEACH COBLER

1 stick butter or oleo

1 cup milk

1 cup self-rising flour

1 cup sugar

1 large can peach slices with syrup (With heavy syrup you may want to

sugar to 3/4 cup.)

Melt butter in 3500 oven in a 13"x9" baking pan. Mix flour, milk and sugar. The mixture will be lumpy. Pour can of peaches with syrup over butter. Pour flour mixture over peaches. DO NOT STIR. Bake at 350 for 45-60 minutes until browned. Serve plain, with ice cream or fresh cream.

Connie Johnson – Cameron, LA

BREAD PUDDING

9 slices white Bread

1 1/4 cup sugar

1 tall can evaporated milk (13 ozs.)

2 cups milk

1 teaspoon vanilla

4 egg yolks

1/3 cup melted butter

4 egg whites

Break bread into small pieces. Place in mixing bowl with 1 cup sugar, evaporated milk, 2 cups milk, vanilla, egg yolks, and melted butter. Mix well; pour into 10 x 8 x 2 size baking pan. Bake in preheated oven 450 for 15 minutes. Remove and make meringue. Beat egg whites with 1/4 cup sugar until stiff. Cover pudding with meringue and rebake for 3 or 4 minutes until meringue is golden. Serves 12. May be served with rum sauce, if desired.

Rum Sauce

1 cup Carnation Milk

1 cup fresh milk

1 cup sugar

1 1/2 tablespoon cornstarch

3 tablespoons butter

2 oz. Rum

3 or 4 drops food coloring

In a double boiler, put milk, sugar, and butter. When hot dissolve cornstarch in a little water and add to hot milk. Stir until thick. Remove from fire, then add Rum and food coloring. Serves 12.

Terrie Richard, Kaplan, LA

PAPER BAG APPLE PIE

One 8" or 9" unbaked pastry shell

Filling

4 or 5 large baking apples

1/2 cup sugar

2 tbsp. flour

1/2 tsp. nutmeg

2tbsp. lemon juice

Topping

1/2 cup sugar

1/2 cup flour

1/2 cup butter

Pare, core and and cut apples in chunks. Place in a large bowl. Make filling by combining the sugar, flour and nutmeg in a cup; sprinkle over apples and toss to coat well. Spoon into pastry shell and drizzle with lemon juice.

Combine ingredients for topping (sugar and flour) in a small bowl and cut in the butter. Sprinkle over apples to cover top.

Slide into a heavy brown paper bag and fold ends over twice and fasten with paper clips. Place on a cookie sheet for handling and bake 425 degrees for 1 hour. Removsplit paper bag and cool.

In memory of Ethel Blackburn – Dequincy, LA

Submitted by Demetris Morton – Lake Charles, LA

THREE DAY CAKE

1 box Duncan Hines yellow cake mix

1 16oz sour cream

2cups sugar

1 14oz coconut

1 9oz whipped topping

Bake cake. Cool and slice each layer in half, separate.

Combine sour cream, sugar and coconut. Mix well and cool in the refrigerator. Combine and set aside one cup of the above mixture with whipped topping for icing. Put sour cream, sugar and coconut combination between layers. Ice with whipped topping and cup of mixture.

Place in a tight container in the refrigerator. Do not open for at least three days. This is a great fresh strawberry cake recipe or also fresh pineapple.

Demetris Morton – Lake Charles, LA



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Honoring the Natural Resources of Cameron Parish

KAHLUA BOWL CAKE

1 chocolate cake, 13 x 9-inches, cooled, cut in cubes
1/2 cup Kahlua
1 package chocolate instant pudding, prepared
12 ounces Cool Whip
1 Score candy bar

Assemble in a 2-quart bowl:

Put half of the cake cubes in the bottom of the bowl then pour half of the Kahlua over the cake. Spread half of the pudding over the cake and Kahlua then spread half of the Cool Whip over the pudding.

Repeat layers then break the Score bar up and sprinkle pieces over the top.

Emma Arceneaux – Lake Charles, LA

GERMAN CHOCOLATE UPSIDE DOWN CAKE

1 cup coconut
1 cup chopped pecans
1 package German chocolate cake mix
8 ounces cream cheese, room temperature
1/2 cup butter or margarine, room temperature
1 pound confectioners' sugar, about 3 1/2 cups unsifted

Grease and flour a 9x13x2-inch baking pan. Put coconut and pecans in the bottom of the pan. Prepare cake mix according to directions on box. Pour over nuts and coconut. Combine cream cheese, butter and confectioners' sugar; drop by spoonfuls on top of cake. Bake at 350° for about 45 minutes.

Lance Labove – Creole, LA

BANANA FRITTERS

1 1/2 cups flour
2 teaspoons baking powder
2 tablespoons powdered sugar
1/4 teaspoon salt
2/3 cup milk
1 egg
oil
3 bananas, mashed and sprinkled with lemon juice
powdered sugar

Measure, sift and mix all dry ingredients. Combine milk and egg, add to dry ingredients. Fold in the mashed bananas. If too thick add milk—too thin add flour. Batter should have consistency to be dropped by teaspoonful in hot oil. Pour enough oil into skillet to a depth of 1 inch. Test heat of oil [approximately 375°], when fritters cook in 5 minutes it is ready. Drop by spoonfuls as many as skillet will hold. As it browns on one side turn. Drain on paper towels. Keep warm and just before serving sprinkle with powdered sugar. Serve warm. Serves 10 to 15.

Tanya Labove – Cameron, LA

HEART-SHAPED COFFEE CAKE

For the Cake:
1 package (1/4 ounce) active dry yeast
1/4 cup warm water (110-115 degrees F)
1 cup warm milk (110-115 degrees F)
3/4 cup butter or margarine, melted, divided
2 eggs, beaten
1/4 cup sugar
1 teaspoon salt

3 1/2 to 4 cups all-purpose flour

For the Filling:
1/2 cup sugar
1/2 cup finely chopped walnuts
2 teaspoons ground cinnamon

For the Icing:
2 tablespoons butter or margarine, softened
2 cups confectioners' sugar
1 teaspoon vanilla extract
5 to 6 tablespoons milk

In a large mixing bowl, combine yeast and water. Add milk, 1/2 cup butter, eggs, sugar, salt and 2 cups flour. Add enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; let rest for 10 minutes. Divide in half. On a floured surface, roll each portion into a 15-in. x 10-in. rectangle. Brush with remaining butter.

Combine filling ingredients; sprinkle over dough. Roll up, jelly-roll style, starting with a long side; pinch seams to seal.

Place, seam side up, on two greased baking sheets. Fold each roll in half lengthwise with seams touching, with one side 1 1/2 in. longer than the other.

With scissors, make a lengthwise cut down the middle to within 1 in. of open ends. Open and lay flat; arrange into a heart shape.

Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees for 15-20 minutes or until golden brown. Cool on wire racks.

In a mixing bowl, cream butter, sugar and vanilla. Add enough milk to achieve desired consistency; drizzle over hearts.

Tanya Labove – Creole, LA

GRAND MAW'S PEACH COBBLER

2 cups bisquit
1 can of condensed milk
1 can pet milk
2 cups sugar
1 stick of butter
2 cans of slice peaches or 1 large can of slice peaches

Pre heat over to 350 degrees. Mix everything with a whisk. Mix together sugar, pet milk; then add bisquit and mix. Add peach juice only and mix; add condense milk and mix. now pour into pan; (13" x 9"). Lay through out the pan all peaches with small spacing. Slice the butter into thin layers and layover the peaches in various areas. Cook for 1 hour or until brown. serve plain or with ice cream

Connie Johnson – Cameron, LA

MAW M'S POUND CAKE

3 sticks oleo
1 box powdered sugar
6 eggs, room temp.
1 tsp. vanilla extract
1/2 tsp. lemon extract
2-1/2 c. plain flour

Cream together oleo and sugar. Add eggs, one at a time. Add vanilla and

lemon extracts. Add flour. Mix until blended. Pour into greased and floured tube pan. Bake at 350 degrees for one hour or until inserted tester comes out clean.

For a more lemony taste, use 1 tsp. lemon

Judy Lee

FRESH BANANA CREAM CHEESECAKE

LIKE THE CHEESECAKE FACTORYS

20 vanilla cream sandwich cookies
1/4 cup margarine - melted
24 oz. cream cheese - softened
2/3 cup granulated sugar
2 Tbls. cornstarch
3 eggs
3/4 cup mashed bananas
1/2 cup whipping cream 2 tsp. vanilla extract

Process cookies in a blender with pulses to finely chop. Add margarine and process with pulses until thoroughly combined. Press mixture into the bottom of a 10" springform pan; refrigerate. Beat cream cheese with electric mixer until creamy. Beat in sugar and cornstarch. Beat in eggs, one at a time. Beat in bananas, whipping cream, and vanilla. Pour mixture into prepared crust. Place pan on a cookie sheet and bake in a 350 degree oven for 15 minutes. -Reduce oven temperature to 200 degrees and bake an additional 75 minutes, or until center is almost set. Allow to cool completely before removing rim of pan. Refrigerate cheesecake, uncovered, at least 6 hours.

FRIED APPLES LIKE CRACKER BARRELS

1/4 cup bacon drippings OR real butter 6 tart apples - sliced
1 tsp. lemon juice
1/4 cup packed brown sugar
1/8 tsp. salt
1 tsp. ground cinnamon
1 dash ground nutmeg

In a large skillet, melt bacon drippings. Place apples evenly over skillet bottom. Sprinkle lemon juice over them, then brown sugar, then salt. -Cover and cook over low heat for 15 minutes until apples are tender. -Sprinkle with cinnamon and nutmeg.

PUMPKIN PIE LIKE THE CHEESECAKE FACTORY

1 1/2 cups all-purpose flour
1/4 cup cold butter - cubed
1/4 cup cold shortening - cubed
1 1/2 tsp. granulated sugar
5 Tbls. cold water
3 Irg. eggs - lightly beaten
2 cups canned pumpkin
1 3/4 cups whipping cream
3/4 cup packed dark brown sugar
1/4 cup granulated sugar
2 Tbls. all-purpose flour
1 Tbls. molasses
1 1/2 tsp. ground cinnamon
1 tsp. ground ginger
1/4 tsp. ground nutmeg
1/4 tsp. ground cloves
1/4 tsp. salt

Blend together flour, butter, shortening, and sugar with hands until mixture resembles small crumbs. Add water and toss until mixed through. Form the dough into a ball, knead for 30 seconds. Dust dough with flour, wrap in plastic wrap, and refrigerate for at least 1 hour. Roll out dough to an 11" circle; place in a 9" pie plate; trim off all but 1" of excess dough from sides of pie plate; fold remaining excess under crust and pinch to seal. Prick bottom of shell with fork and refrigerate for 1 hour. Weight crust with beans or pie weights and bake in a 375 degree oven for 10 minutes. Remove weights and bake an additional 5 minutes. Gently beat together remaining ingredients and pour into prepared crust. Bake in a 375 degree oven for 40 minutes or until set.



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Cookies & Candy

OATMEAL CHOCOLATE COOKIES

2 cups sugar
1/4 cup cocoa
1 stick butter (real butter)
1/2 cup milk
1/2 cup peanut butter
3 cups instant oatmeal
1 teaspoon vanilla

Cook first four ingredients until it comes to a rolling boil (approximately 3 minutes). Add peanut butter, oatmeal and vanilla until mixed real well. Spoon onto waxed paper. Let cool.

Patty Morales, Grand Lake, LA

PEANUT BUTTER COOKIES

1 cup butter flavor shortening • 1 cup sugar
1 cup brown sugar • 2 eggs
1 teaspoon vanilla • 1 cup peanut butter
2 teaspoon soda
1/2 teaspoon salt
2 cups flour

Thoroughly cream shortening, sugar, eggs, vanilla and peanut butter. When creamed, add dry ingredients until mixture comes together. Drop on cookie sheet and bake 10-12 minutes at 350 degrees until golden brown. Do not overbake.

C'Rissa Morales, 1st Runner Up Miss Deb 2002, Grand Lake, LA

MINI PIZZA COOKIES

1 – 20 oz tube prepared sugar cookie dough
2 cups (16oz) prepared pink frosting
M&M's Chocolate Mini Baking Bits

"Pizza" Toppings – such as grated white chocolate (cheese), red fruit roll ups cut into circles (pepperonis), pretzels, marshmallows, peanuts, almonds, etc.

Preheat oven to 350 degrees. Lightly grease cookie sheets; set aside. Divide dough into 8 equal portions. On lightly floured surface, roll each portion of dough into 1/4 inch thick circle; place about 2 inches apart onto prepared cookie sheet. Bake 10 to 13 minutes or until golden brown on edges. Cool completely on wire racks. Spread top of each pizza with frosting; sprinkle with M&M's Chocolate Mini Baking Bits and 2or 3 "pizza" toppings.

Dane Richard, Cameron, LA

S'MORES

16 graham cracker squares
4 milk chocolate bars, halved
1 cup miniature marshmallows

Preheat broiler. Arrange half of graham cracker on baking sheet. Top each cracker with 1 piece of the chocolate bars. Broil until chocolate is softened but not melted. Arrange 2 tablespoons marshmallows on each cracker. Broil until lightly toasted. Top with remaining crackers and serve.

Daryan Richard, Cameron Elementary 4H

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PEANUT BRITTLE

2 cups sugar
1 cup Karo
¼ cup water
1 tsp vinegar
½ tsp salt
1 tbs baking soda
2 cups peanuts

In boiling pot cook sugar, Karo and water to soft ball. Add peanuts. Stir until peanuts pop and turn brown. Add salt, vinegar, and stir. Add soda. Stir well then pour onto greased cookie sheet.

Shirley Welch, Gallman, Mississippi

BOURBON BALLS

1 1/4 cup confectioners sugar
2 1/2 cup vanilla wafer crumbs
1 cup finely chopped walnuts
1/4 cup bourbon whiskey
3 tablespoons corn syrup
2 tablespoons unsweetened cocoa

Reserve 1/4 cup of the sugar to the side and mix remaining sugar with all other ingredients in a large bowl. Sprinkle the reserved sugar onto waxed paper. With clean hands, shape mixture into 1" balls. Roll balls in the sugar. Store refrigerated in tightly sealed container up to 1 month.

Vernon Primeaux - Creole, LA

CHOCOLATE PEANUT BUTTER BALLS

1 cup creamy peanut butter
chocolate bark
3/4 stick butter
1 box powdered sugar

Melt butter. Add peanut butter and powdered sugar. Mix well and form into small balls. Roll balls in chocolate bark to cover. Set on waxed paper to dry.

Marlie Ellice Mudd, Little Miss Cameron Parish 2003 & Little Miss Grand Lake 2003

SAMI'S BROWNIES

2 squares bitter chocolate
1/2 cup brown sugar
1 tablespoon white corn syrup
2 cups chopped pecans (optional)
1 tablespoon vanilla
1 stick butter
3/4 cup white sugar
2 eggs
1/2 cup flour

Set oven at 350 degrees and spray an 8" square pan with Pam. Melt in top of double boiler the following ingredients: bitter chocolate, butter, brown sugar, white sugar and corn syrup. Cool; then add eggs one at a time. Beat well after each addition. Add chopped pecans. Mix well. Then add flour and vanilla. Bake 30 - 40 minutes or until cake springs back when touched. Cool and cut into squares.

Samantha Ann Little - 2003 Little Miss Hackberry

OATMEAL FUDGE

2 cups sugar
1/2 cup butter
1/2 cup milk
3 teaspoons cocoa
2 cups oatmeal
1 teaspoon vanilla
1/2 cup peanut butter (7 tbs)
1/2 to 1 cup chopped pecans

Combine first four ingredients and bring to a boil. Boil 3 minutes. Remove from heat and beat quickly. Add remaining ingredients. Drop on wax paper by tablespoon.

Blair Little - 2003 Little Miss South Cameron Elementary

PEANUT BUTTER COOKIES

1 cup butter shortening
1 cup sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla
1 cup peanut butter
2 teaspoon soda
1/2 teaspoon salt
2 cups flour

Thoroughly cream shortening, sugar, eggs, vanilla and peanut butter. When creamed add dry ingredients until mixture comes together. Drop on cookie sheet and bake 10-12 minutes at 350 degrees until golden brown. Do not over bake.

C'Rissa Morales - 2002 - 1st Runner Up Miss Deb - Grand Lake, LA

OATMEAL CHOCOLATE COOKIES

2 cups sugar
1/4 cup cocoa
1 stick butter (real pure butter)
1/2 cup milk
1/2 cup peanut butter
3 cup quick oatmeal (1 min)
1 teaspoon vanilla

Cook first four ingredients until it comes to a rolling boil (approximately 3 minutes). Add peanut butter, oatmeal and vanilla until mixed real well. Spoon onto waxed paper. Let cool.

Patty Morales - Grand Lake, LA

FUDGY PEANUT BUTTER CAKE

¾ Cup Sugar, divided
½ Cup All Purpose Flour
¾ Teaspoon Baking Powder
1/3 Cup Milk
¼ Cup Peanut Butter
1 Teaspoon Vegetable Oil
½ Teaspoon Vanilla Extract
2 Teaspoon Baking Cocoa
1 Cup Boiling Water

In a bowl, combine ¼ cup sugar, flour and baking powder. In another bowl combine the milk, peanut butter, oil and vanilla. Stir into dry ingredients just until combined

Spread evenly into a slow cooker coated with nonstick cooking spray. In a bowl, combine the cocoa and remaining sugar; stir in boiling water. Pour into slow cooker (do not stir) on top of the above mixture.

Cover and cook on high for 1 ½ to 2/hours or until a toothpick inserted near the center of cake comes out clean.

Serve warm with ice cream. Yields 4/servings.

Dottie Richard - Cameron, LA

PECAN TASSIES

Tart Shells
1/2 cup butter or margarine, softened
1 package (3 ounces) cream cheese, softened
1 cup all-purpose flour

Filling
2 tablespoons butter or margarine, melted
3/4 cup packed brown sugar
1 egg
1 teaspoon vanilla
1 cup chopped pecans
Powdered sugar (optional)

Directions:

1. For tart shells, beat butter and cream cheese in Classic Batter Bowl until smooth. Add flour; mix until a soft dough forms. Cover; refrigerate at least 1 hour or overnight.
2. Preheat oven to 350°F. Shape dough into 1-inch balls. Place balls of dough into cups of ungreased Deluxe Mini-Muffin Pan. Dip Mini-Tart Shaper in flour; press into dough to form a tart shell.
3. For filling, combine all filling ingredients in Small Batter Bowl; mix well. Fill tart shells evenly with filling mixture.
4. Bake 20-25 minutes or until light golden brown. Remove from mini-muffin pan to Stackable Cooling Rack. Cool completely. Sprinkle with powdered sugar, if desired.

Dottie Richard - Cameron, LA

SWEET DOUGH SUGAR COOKIES

2 cups sugar
1 block oleo & 1 tbs. Crisco
1 tablespoon baking powder
1 tablespoon baking soda
1/2 cup milk
1 egg
3 to 4 cups flour

Dough should be slightly sticky to your hands. Mix together, put in ice box for 2 hours; then roll on flour base. Sprinkle sugar on cookies before baking. Bake at 350 degrees until golden brown.

Floria Simien - Cameron, LA

CARAMEL CORN

Mix 2 cups brown sugar, 2 sticks margarine and 1/2 cup Karo in a saucepan. Bring to a boil over medium heat. Let cook for 5 minutes. Remove from heat and add 1 teaspoon soda, 3/4 tsp salt and 1 tsp vanilla. Pour mixture over a roasting pan of about 8 cups of popped corn. Bake at 250 degrees for 1 hour.

2003 Miss Cameron Parish – Trista Simien

ICE CREAM

2 cans of cream
4 eggs
2 1/2 cups sugar
6 cups milk
flavor
salt

2003 Miss Cameron Parish – Trista Simien

BANANA OATMEAL COOKIES

1 Cup sugar
1 cup butter-flavored shortening
2 eggs
1-teaspoon vanilla extract
2 cups all purpose flour
1-teaspoon soda
1-teaspoon ground cloves
1-teaspoon cinnamon
3 medium bananas, mashed
2 cups quick-cooking oats
1-cup semi sweet chocolate chips

In a large bowl, cream sugar, shortening, eggs and vanilla. Combine flour, baking soda, cloves and cinnamon, add to creamed mixture. Stir in bananas, oats and chocolate chip. Drop by rounded teaspoonfuls onto greased cookie sheets. Bake at 375 degrees for 10 - 12 minutes. Immediately remove cookies to wire rack to cool.

Velma F. Richard - Kaplan, La.

BREAD PUDDING

9 slices white Bread
1 1/4 cup sugar
1 tall can evaporated milk (13 ozs.)
2 cups milk
1 teaspoon vanilla
4 egg yolks
1/3 cup melted butter
4 egg whites

Break bread into small pieces. Place in mixing bowl with 1 cup sugar, evaporated milk, 2 cups milk, vanilla, egg yolks, and melted butter. Mix well; pour into 10 x 8 x 2 size baking pan. Bake in preheated oven 450 for 15 minutes. Remove and make meringue. Beat egg whites with 1/4 cup sugar until stiff. Cover pudding with meringue and rebake for 3 or 4 minutes until meringue is golden. Serves 12. May be served with rum sauce, if desired.

RUM SAUCE

1 cup Carnation Milk
1 cup fresh milk
1 cup sugar
1 1/2 tablespoon cornstarch
3 tablespoons butter
2 oz. Rum
3 or 4 drops food coloring

In a double boiler, put milk, sugar, and butter. When hot dissolve cornstarch in a little water and add to hot milk. Stir until thick. Remove from fire, then add Rum and food coloring. Serves 12.

Terrie Richard, Kaplan, LA

SNICKERDOODLES

1/2 cup butter (1 stick), softened
1/2 cup granulated sugar
1/3 cup brown sugar
1 egg
1/2 teaspoon vanilla
1 1/2 cups flour
1/4 teaspoon salt
1/2 teaspoon baking soda
1/4 teaspoon cream of tartar

Topping

2 tablespoons granulated sugar 1 teaspoon cinnamon

In a large bowl, cream together the butter and sugars with an electric mixer on high speed. Add the egg and vanilla and beat until smooth. In another bowl, combine the flour, salt, baking soda, and cream of tartar.

Pour the dry ingredients into the wet ingredients and mix well. Preheat oven to 300 degrees while you let the dough rest for 30 to 60 minutes in the refrigerator. In a small bowl, combine the sugar with the cinnamon for the topping. Take about 2 1/2 tablespoons of the dough and roll it into a ball. Roll this dough in the cinnamon/sugar mixture and press it onto an ungreased cookie sheet. Repeat for the remaining cookies.

Bake the cookies for 12 to 14 minutes and no more. The cookies may seem undercooked, but will continue to develop after they are removed from the oven. When the cookies have cooled they should be soft and chewy in the middle.

Ashton Landreneaux - Creole, LA

CANDY COOKIE BARS

1/2 stick butter or margarine
1 cup graham cracker crumbs
1 cup flaked coconut
1 small package chocolate chips
1 small package butterscotch chips
1 can sweetened condensed milk
1 cups chopped nuts

Preheat oven to 350 degrees. Place butter or margarine in 13x9 baking pan in oven under butter is melted. Remove pan from oven and sprinkle graham cracker crumbs evenly over the butter. Sprinkle coconut evenly over the crumbs. Sprinkle chocolate chips evenly over the coconut. Sprinkle the butterscotch chips evenly over the coconut. Pour condensed milk over above ingredients. Sprinkle nuts over mixture and press gently. Bake the cookie mixture in 350 degree oven for 25 minutes. Let the cookie mixture cool completely then cut into bars.

Amelia Richard – Abbeville, LA

Gift Ideas

HUNTER'S & FISHERMAN'S HOT STUFF

3 Garlic cloves, ground
1 qt green hot peppers
2 cups bell pepper
2 1/2 cup onions
2-rib celery
1/2 head of cabbage
4 cups tomato paste
2 (8 oz) Ketchup
1 pt Vinegar
2 Cup peanut oil
2 lb sugar
2 tbsp all spice
1 tsp paprika
1 oz rosemary
2 tbsp cinnamon

Grind garlic, peppers, onions, and celery; cut cabbage really fine. Bring remaining ingredients to a boil in a large pot, cook on a low fire. This will have to be stirred often or it will stick to bottom of pot. Cook 3 to 4 hours. Let cool enough to put in pint or quart jars. Fill jars, screw tops to jars tightly sealed. Let cool completely. Store in a pantry until used in a cool place. When jam is opened to eat, store in a refrigerator. Use on sandwich as a spread or as a dip when eating fried shrimp, fish, boil crabs, French fries, and duck dishes.

Loston McEvers - Creole, LA

CAJUN SPICE MIX

2 tablespoons paprika
1 tablespoon chili powder
2 teaspoons onion powder
2 teaspoons garlic powder
1 - 1/2 teaspoons salt
1 - 1/2 teaspoons white pepper
1 - 1/2 teaspoons pepper
1 teaspoon dried oregano
1 teaspoon dried thyme

In a bowl, combine all ingredients. Store in an airtight container in a cool dry place for up to 6 months.

Michelle David



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SAND CASTLE BROWNIE MIX

1/3 cup chopped nuts
1/2 cup semisweet chocolate chips
1/3 cup flaked coconut
2/3 cup packed brown sugar
3/4 cup sugar
1/3 cup baking cocoa

Additional ingredients

2 eggs
1/2 cup vegetable oil
1 teaspoon vanilla extract

In a 1 quart container, layer the first seven ingredients in order listed, packing well between each layer. Cover and store in a cool dry place for up to 6 months.

To prepare brownies – In a bowl, combine eggs, oil, vanilla and brownie mix; mix well. Spread into a greased 8" square baking pan. Bake at 350 degrees for 30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Derek Roberts

FRESH LEMONADE SYRUP

3 cups sugar
1 cup boiling water
3 cups lemon juice
2 tablespoons grated lemon peel

In a 1-1/2 quart heat-proof container, dissolve sugar in boiling water. Cool. Add lemon juice and peel; mix well. Cover and store in the refrigerator for up to 1 week.

To prepare lemonade – For 1 serving, combine 1/4 to 1/3 cup syrup and 3/4 cup cold water in a glass; stir well. For 8 servings, combine 2 2/3 cups syrup and 5 cups cold water in a 2 quart pitcher; stir well.

B-Boy Conner – Cameron, LA

HOT COCOA MIX

6-2/3 cups nonfat dry milk powder
1 cup instant chocolate drink mix
1 package cook and serve chocolate pudding mix
1/2 cup confectioners sugar
1/2 cup powdered nondairy creamer
1/2 cup baking cocoa

Additional ingredients:

1 cup boiling water
miniature marshmallows, optional

In a bowl, combine the first six ingredients. Store in an airtight container in a cool dry place for up to 3 months.

To prepare hot cocoa – Dissolve 1/3 cup cocoa mix in boiling water. Top with miniature marshmallows if desired.

Kendall Styron – Lake Charles, LA

PARMESAN MACARONI MIX

2 cups nonfat dry milk powder
1-3/4 cups freshly grated Parmesan cheese
1/2 cup all purpose flour
1 teaspoon paprika
1/2 teaspoon ground mustard
1/4 teaspoon pepper

1/2 cup cold butter or margarine

Additional ingredients:

1-1/2 cups uncooked elbow macaroni
1/2 cup milk
1/2 cup water
1/4 to 1/2 teaspoon salt

In a large bowl, combine the first six ingredients. Cut in butter until crumbly. Cover and refrigerate for up to 2 months.

To prepare macaroni – Cook macaroni according to package directions. Meanwhile, combine 1 cup mix, milk, water and salt in a saucepan. Cook and stir until mixture comes to a boil. Cook and stir for 2 minutes or until thick and bubbly. Drain macaroni; stir in sauce until evenly coated.

Jamie Roberts

CANDY SNACK MIX

1 pkg roasted peanuts (24 oz)
1 pkg Golden Grahams cereal (18 oz)
1 pkg raisins (15 oz)
1/2 cup butter (no substitutes)
12 oz white candy coating
2 cups creamy peanut butter
1 pkg confectioners sugar (2 lbs)
1 pkg red and green milk chocolate M&M's (15 oz)

In a large bowl, combine the peanuts, cereal and raisins. In a heavy saucepan over low heat, melt butter, candy coating and peanut butter; stir until smooth. Pour over cereal mixture and toss to coat. Place sugar in a large bag; add coated mixture. Close bag and shake to coat. Spread onto baking sheets; sprinkle with M&M's. When cool, store in airtight containers.

Jessye Roux Conner

HONEY FUDGE SAUCE

1 cup semisweet chocolate chips
1/2 cup honey
2 tbs butter
1/2 tsp salt
3/4 cup evaporated milk
1 tbs vanilla extract

In a heavy saucepan, combine the chips, honey, butter and salt. Cook and stir over low heat until chips are melted. Stir until smooth. Gradually stir in milk and vanilla; heat through, about 2 minutes (do not boil).

Michelle David



RICE SEASONING MIX

1 cup sliced almonds, coarsely chopped
1 / 2 cup chicken bouillon granules
1 / 2 cup dried parsley flakes
1 tbs dried basil
1 tbs dill weed
1 tbs dried minced onion
1 tsp seasoned salt
1 tsp garlic powder
1 tsp lemon pepper seasoning

Additional ingredients:

1 cup uncooked long grain rice
3 cups water

Combine the first nine ingredients. Store in an airtight container

To prepare rice: Combine 3 tablespoons seasoning mix, rice and water in a saucepan. Bring to a boil. Reduce heat; cover and simmer for 20 minutes or until the water is absorbed.

Jessye Roux Conner – Cameron, LA

STRAWBERRY SLUSH

1 quart fresh strawberries
2 cups nonfat vanilla ice cream, softened
1 pkg sugar free strawberry gelatin
1 / 2 cup boiling water
2 tsp lemon juice
2 liters diet lemon-lime soda, chilled
Additional strawberries, optional

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In a large bowl, mash strawberries; add ice cream. In a small bowl, dissolve gelatin in water; stir in lemon juice. Add to the strawberry mixture; mix well. Pour and Serve.

Derek Roberts

SPICED NUTS

1 large egg white
1 / 4 cup sugar
1 tsp coarse salt
1 / 2 tsp chili powder
1 / 4 tsp ground allspice
1 / 2 tsp ground cumin
1 3 / 4 tsp cayenne pepper
2 1 / 2 cups pecan halves or assorted nuts, such as cashews, walnuts or almonds

Preheat the oven to 300 F. In a medium bowl, use a whisk to beat the egg white until soft and foamy. In a separate bowl, combine the sugar, salt, chili powder, allspice, cumin, and cayenne; whisk into egg white. Stir in the pecans or assorted nuts until well coated; spread the mixture in a single layer onto an ungreased rimmed baking sheet.

Michelle David

OATMEAL RAISIN COOKIE MIX

1 cup all purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 / 2 teaspoon ground nutmeg
1 / 2 teaspoon salt
3 / 4 cup packed brown sugar
1 / 2 cup sugar
3 / 4 cup raisins
2 cups quick cooking oats
Additional Ingredients:
3 / 4 cup butter or margarine softened
1 egg
1 tsp vanilla extract

In a bowl, combine the first five ingredients; set aside. In a 1 quart glass container, layer brown sugar, sugar, raisins and oats, packing well between each layer. Top with reserved flour mixture. Cover and store in a cool dry place for up to 6 months.

To prepare cookies – In a mixing bowl, cream the butter. Beat in egg and vanilla. Add cookie mix and mix well. Drop by rounded teaspoonfuls 2” apart onto greased baking sheets. Bake at 350 degrees for 9-11 minutes or until golden brown. Cool for 2 minutes before removing to wire racks.

Derek Roberts

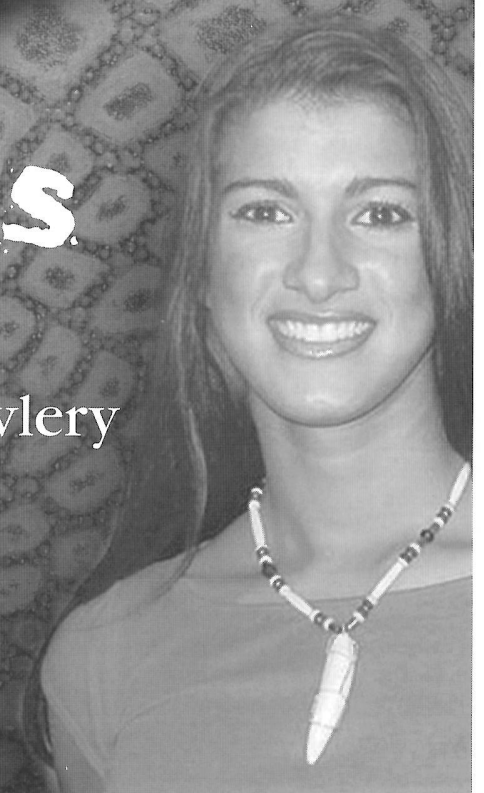


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THICK AND SPICY SAUCE

1 small onion, cut into wedges
1 garlic clove
1 cup ketchup
1/3 cup butter or margarine, melted
1/2 cup raisins
2-4 tsp pepper
3 tbs brown sugar
2 tbs white vinegar
2 tbs lemon juice
1 tsp salt
1 tsp ground mustard
1/2 tsp dried basil
1/4 tsp each dried marjoram, tarragon and thyme
1/4 tsp dried rosemary, crushed

In a blender or food processor, combine all ingredients. Cover and press until smooth. Pour into a saucepan. Cook and stir over medium heat for 8-10 minutes or until heated through. Refrigerate leftovers.

Jamie Roberts

CANDIED PECANS

2 3/4 cups pecan halves
2 tbs butter, softened, divided
1 cup sugar
1/2 cup water
1/2 tsp salt
1/2 tsp ground cinnamon
1 tsp vanilla extract

Place pecans in a shallow baking pan in a 250 degree oven for 10 minutes or until warmed. Grease a 15x10x1 baking pan with 1 tbs butter; set aside. Grease the sides of a large heavy saucepan with remaining butter; add sugar, water, salt and cinnamon. Cook and stir over low heat until sugar is dissolved. Cook and stir over medium heat until mixture comes to a boil. Cover and cook for 2 minutes to dissolve sugar crystals. Cook, without stirring, until a candy thermometer reads 236 degrees (soft ball stage). Remove from the heat; add vanilla. Stir in warm pecans until evenly coated. Spread onto prepared baking pan. Bake at 250 degrees for 30 minutes, stirring every 10 minutes. Spread on a waxed paper lined baking sheet to cool.

Kendall Styron

BANANA FRUIT MINI LOAVES

2 eggs
2/3 cup sugar
1 cup mashed bananas (about 2 medium)
1 3/4 cups all purpose flour
3 tsp baking powder
1/2 tsp salt
1 cup mixed candied fruit
1/2 cup raisins
1/2 cup chopped walnuts

In a mixing bowl, beat eggs and sugar. Add bananas; mix well. Combine the flour, baking powder and salt; gradually add to egg mixture. Fold in the fruit, raisins and walnuts. Transfer to three greased 5 3/4 x 3 x 2 loaf pans. Bake at 350 degrees for 30-35 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Jessye Roux Conner

OVEN DRIED BEEF JERKY

1 1/2 - 2 lbs lean beef round steak
1/4 cup soy sauce
1 tbs Worcestershire sauce
1/2 tsp onion salt
1/4 tsp garlic powder
1/4 tsp pepper

Trim and discard all fat from meat. Cut meat into 5 x 1/2" strips. In a large resealable plastic bag, combine the remaining ingredients; add meat. Seal bag and toss to coat. Refrigerate for 8 hours or overnight. Place wire racks on foil-lined baking sheets. Drain and discard marinade. Place meat strips 1/4" apart on racks. Bake uncovered at 200 degrees for 6-7 hours or until meat is dry and leathery. Remove from the oven; cool completely. Refrigerate or freeze in an airtight container.

Michelle David

CHOCOLATE PEPPERMINT PINWHEELS

1/2 cup shortening
3/4 cup sugar
1 egg
1 tbs milk
1 tsp peppermint extract
1 1/4 cups all purpose flour
1/4 tsp salt
1/4 tsp baking powder
1 square unsweetened chocolate, melted

In a mixing bowl, cream shortening and sugar. Add egg, milk and extract; mix well. Combine the flour, salt and baking powder; gradually add to creamed mixture. Divide dough in half. Add chocolate to one portion; mix well. Roll each portion between waxed paper into a rectangle about 1/2 in. thick. Remove top sheet of waxed paper; place plain dough over chocolate dough. Roll up jelly roll style, starting with a long side. Press in plastic wrap; refrigerate for 2 hours or until firm. Unwrap dough and cut into 1/4" slices. Place 2" apart on greased baking sheets. Bake at 375 degrees for 8-10 minutes or until lightly browned. Remove to wire racks to cool. Yields about 3 dozens.

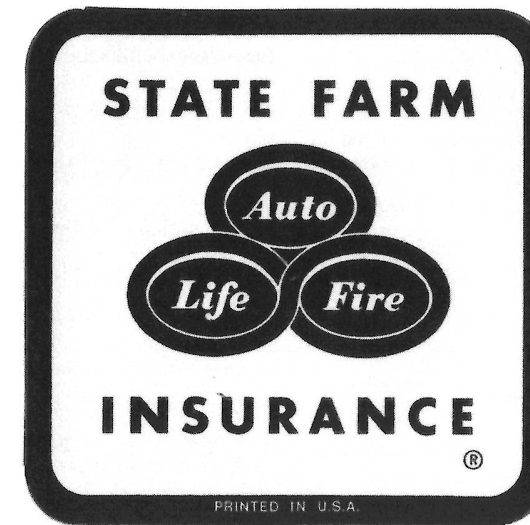
Bboy Conner

SPICED CEREAL CRUNCH

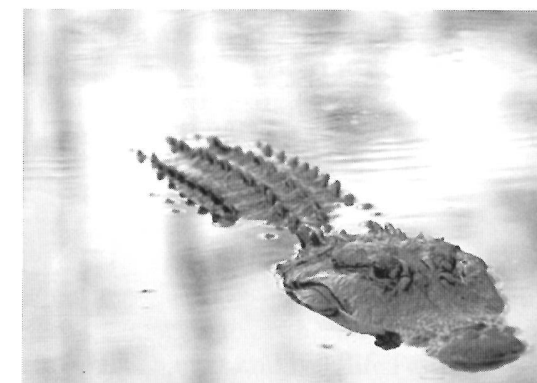
4 cups Cheerios
2 cups each Wheat Chex, Rice Chex, Corn Chex
1 1/2 cups pecan halves
1 1/3 cups packed brown sugar
1/2 cup butter - no substitutes
1/4 cup light corn syrup
2 tsp ground cinnamon
1 1/2 tsp salt

Combine the cereals and nuts in a large roasting pan; set aside. In a saucepan, combine brown sugar, butter, corn syrup, cinnamon, and salt. Bring to a boil over medium heat, stirring occasionally. Boil and stir for three minutes. Pour over cereal mixture and stir to coat. Bake at 250 degrees for 1 hour, stirring every 15 minutes. Spread onto waxed paper. When cool break apart and store in an airtight container. Yields about 3 quarts.

Michelle David



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Salutes 2004 LA Fur & Wildlife Festival

BREAK APART COOKIE BITES

1/2 cup butter/margarine softened • 1/2 shortening
1 cup sugar • 1 tsp vanilla extract
2 cups all purpose flour • 1 tsp salt
1 cup miniature semisweet chocolate chips
1 cup finely chopped walnuts, divided

In a mixing bowl, cream butter, shortening and sugar. Beat in vanilla. Combine flour and salt; gradually add to creamed mixture. Stir in chocolate chips and 3/4 cup walnuts. Spread into a greased 15x10x1 baking pan. Sprinkle with remaining nuts. Press down gently. Bake at 375 degrees for 20-25 minutes or until golden brown. Cool completely. Break into pieces. Yields about 8 1/2 dozen.

Kendall Styron

CHOCOLATE COOKIE MIX IN A JAR

1 3/4 cups all-purpose flour • 1 teaspoon baking powder
1 teaspoon baking soda • 1/4 teaspoon salt
3/4 cup dark brown sugar • 1/2 cup white sugar
1/4 cup cocoa • 1/2 cup chopped pecans
1 cup semi-sweet chocolate chips

Directions

1. Combine all-purpose flour, baking powder, baking soda, and salt. Set aside.
2. In a 1 quart wide mouth canning jar, layer dark brown sugar, white sugar, cocoa, chopped pecans, and chocolate chips. Pack everything down firmly before you add flour mixture, it will be a snug fit.
3. Attach a tag with the following instructions: Chocolate Cookie Mix in a Jar: 1. Preheat oven to 350 degrees F (175 degrees C) 2. Empty cookie mix

into large bowl. Thoroughly blend mixture with hands. Mix in 3/4 cup softened butter or margarine, 1 egg, slightly beaten, and 1 teaspoon vanilla. Shape into walnut size balls, and place 2 inches apart on a parchment lined baking sheet. 3. Bake for 11 to 13 minutes. Cool 5 minutes on baking sheet, then move to wire racks.

Dixie Jones – Dequincy, LA

COUNTRY OATMEAL COOKIES IN A JAR

3/4 cup white sugar
3/4 cup packed brown sugar
1 cup rolled oats
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup semisweet chocolate chips
1 cup chopped walnuts (optional)

1. Using a 1 quart or 1 liter jar, layer in the ingredients in the order given. Pack down the jar after each addition. Put the lid on, and cover with an 8 inch circle of fabric. Secure the fabric over the lid using a rubber band, then cover the rubber band by tying a nice piece of ribbon or raffia around the lid. Attach a tag to the ribbon with the following instructions:
2. Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, cream together 3/4 cup of softened butter, with 2 eggs and 1 teaspoon of vanilla. Add the entire contents of the jar, and mix by hand until combined. Drop dough by heaping spoonfuls onto an unprepared cookie sheet. Bake for 12 to 15 minutes in the preheated oven.

Dixie Jones – Dequincy, LA

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