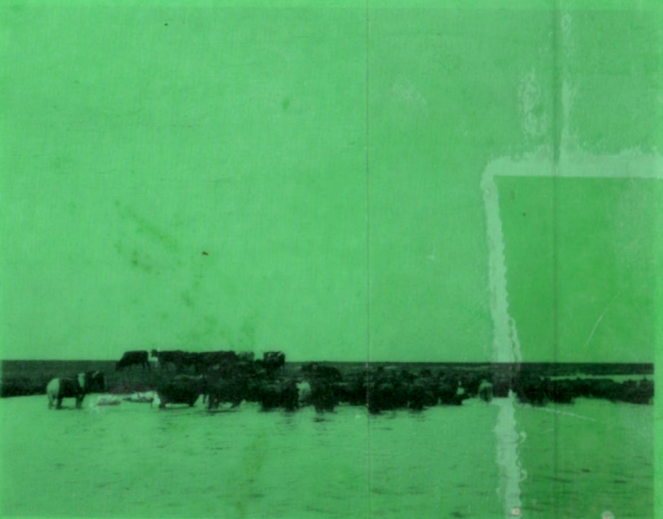




*Cameron  
Cattle Crossing*



# WELCOME!

15TH ANNUAL

## Cameron Parish

FUR & WILDLIFE

# Festival



JANUARY 8 - 9, 1971

Price \$1.00

CAMERON PARISH LIBRARY  
CAMERON, LOUISIANA

LOUISIANA



FOR THE



## LOUISIANA FUR AND WILDLIFE FESTIVAL PROGRAM

REFERENCE

### FRIDAY, JANUARY 8, 1971

- 9:00 A.M. — Trap Shooting, Parish Elimination
- 9:30 A.M. — Parish Retriever Dog Trials — Behind Cameron Courthouse
- 1:00 P.M. — Archery Contest, Parish Elimination — Cameron Elementary School
- 2:30 P.M. — Junior Fur Skinning Contest
- 3:00 P.M. — State 4-H Fur Judging — Rockefeller Refuge, Grand Chenier, La.
- 7:00 P.M. — Program and Parish Queen Contest — Cameron Elementary School Auditorium, Cameron, Louisiana  
Admission: \$1.50 Adults, \$.75 Children

### SATURDAY, JANUARY 9, 1971

- 9:00 A.M. — Trap Shooting, State Contest
- 9:30 A.M. — Retriever Dog Trials (open trials)
- 9:30 A.M. — Ladies Muskrat and Nutria Skinning Contest at the Cameron Elementary School
- 10:30 A.M. — Trap Setting Contest — Cameron Elementary School Grounds
- 10:30 A.M. — Men's Muskrat and Nutria Skinning Contest at the Cameron Elementary School
- 12:00 A.M. — State Archery Contest
- 2:00 P.M. — Parade — Down Main Street
- 3:00 P.M. — Senior and Junior Duck and Goose Calling Contest — Cameron Elementary School Grounds
- 10:00 P.M. — Program, Sideburn, Mustache, Goatee Contest, and State Queen's Contest — Cameron Elementary School Auditorium  
Admission: \$1.50 Adults, \$.75 Children
- 7:00 P.M. — Queen's Ball (immediately following program — Cameron Recreation Center)

## MESSAGE FROM PRESIDENT

### WELCOME TO CAMERON!

Won't you join in the fun of this unique Louisiana festival for all who love the beauty of God's creation . . . NATURE, celebrated in an area truly a hunter and fisherman's paradise. This year we pay tribute to the cattlemen who pioneered this land over a hundred years ago.

I commend those many folks who worked so hard to make this even possible; their names are legion.

And again, a special vote of thanks to our Police Jury for their support.

Come see us when you can.

Sincerely yours,  
 J. B. Jones, President  
 Cameron Parish Fur and Wildlife Festival

## LOUISIANA FUR AND WILDLIFE FESTIVAL

January 8-9, 1971

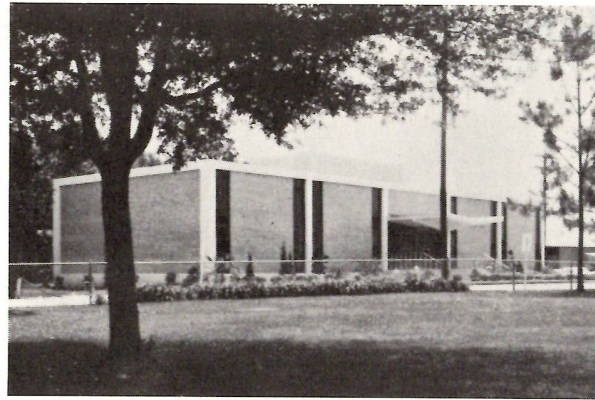
Cameron, Louisiana

### OFFICERS

J. B. Jones, Jr. ----- *President*  
 A. J. Howard ----- *1st Vice President*  
 Ray Dimas ----- *2nd Vice President*  
 Wilmer Smith ----- *3rd Vice President*  
 Mrs. Geneva Griffith ----- *Secretary*  
 Garner Nunez ----- *Treasurer*

### FESTIVAL SUPERINTENDENTS

Jules Dronet ----- *Duck and Goose Calling Contest*  
 Uland Guidry ----- *4-H Fur Judging Contest*  
 Ray Burleigh ----- *Retrieve Dog Trials*  
 Deil LaLande and Roland Trosclair, Jr. ----- *Parade*  
 Mrs. Braxton Blake ----- *Miss Cameron Parish Queen Contest*  
 Ray Stevens ----- *Men's Nutria and Muskrat Skinning Contest*  
 Wade Vincent ----- *Ladies' Nutria and Muskrat Skinning Contest*  
 Bob Schwark ----- *Archery Contest*  
 Jerry Savoie ----- *Trap Shooting Contest*  
 Earl Mouton ----- *Trap Setting Contest*  
 Sheriff Claude Eagleson ----- *Traffic*  
 Mrs. Charles Perry ----- *Art Exhibit*  
 Mrs. Ruby Hebert ----- *Friday Night Program*  
 A. J. Howard ----- *Saturday Night Program*  
 Mrs. Pat Doland and Mrs. J. C. Reina ----- *Stage Decorations*  
 Alvin Dyson ----- *Fur Garments*  
 A. J. Howard, Mrs. Geneva Griffith and Wade Vincent ----- *Publicity*  
 Mrs. Nancy Nunez ----- *Miss Fur Festival Queen Contest*  
 Pat Doland ) ----- *Queen's Ball*  
 Eddie J. Conner ) -----  
 Fredman Theriot ) -----  
 Mrs. Whitney Baccigalopi ----- *Wildlife Poster Contest*  
 Mrs. Don Wagner ----- *Bands*  
 Mrs. Charles Hebert ----- *Scrapbook*  
 Berton Daigle ----- *Sideburns, Mustache, and Goatee Contest*  
 Carolyn Chambers ) ----- *Fur and Wildlife Festival Booklet*  
 Hilda Crain ) -----  
 Donald Broussard ) -----  
 W. R. Smith ) -----



The Louisiana Fur and Wildlife Festival would like to take this opportunity to thank the members of the Cameron Parish Police Jury for its continued support and cooperation over the years. We would like to say "Thank You" to the following members:



W. F. Henry, Jr.  
Ward 3 President



Horace Mhire  
Ward 1



Lyle Crain  
Ward 2



Charles H. Precht  
Ward 4



Archie Berwick  
Ward 5



Charles A. Riggs  
Ward 6

### ACKNOWLEDGMENT

The Louisiana Fur and Wildlife Festival members are indebted to the many people who have contributed their time, effort, and material in compiling the information included in this booklet. Their criticisms and suggestions have been very valuable in organizing and completing this work.

## Doylene Lasiter

1970 FUR AND WILDLIFE FESTIVAL QUEEN



Miss Doylene Lasiter is the 19 year old daughter of Mr. and Mrs. Doyle K. Lasiter of 203 Chastant Boulevard, Lafayette, Louisiana. Miss Lasiter is a senior at the University of Southwestern Louisiana with a major in vocal music education. She is the 1970 Queen of the Louisiana Fur and Wildlife Festival and will represent this Association in the Sugar Bowl Game Court. Doylene is a member of the U. S. L. Choir and is adept in playing of the saxophone, oboe, and the piano. Her future plans include graduate study at Loyola University in New Orleans toward a degree in music therapy.



**KING FUR II**

ALVIN DYSON, KING FUR II, 1970

Alvin Dyson, Cameron lumberyard owner, contractor and fur buyer and former Cameron Parish State Representative, was crowned King Fur II at the 1970 Louisiana Fur and Wildlife Festival in Cameron. King Fur I, Jack Styron, of New Orleans, manager of The Louisiana Menhaden Company, crowned Mr. Dyson Saturday, January 10, 1970.

A native of Pecan Island, Louisiana, Mr. Dyson came to Cameron in 1934 as a shrimper and built one of the first shrimp houses in Cameron. Mr. Dyson has been in the fur business for many years and is presently the manager of The Miami Corporation's vast fur producing lands in Cameron Parish.

*Cherie Kay Griffith*  
**"1970 Miss Cameron Parish"**



## *Cherie Kay Griffith*

"1970 MISS CAMERON PARISH"

Cherie Kay Griffith is the daughter of Mr. and Mrs. D. W. Griffith of the "Oak Grove" community, Grand Chenier, Louisiana. She is a 1970 graduate of South Cameron High School. She is eighteen years of age and has dark brown hair and hazel eyes.

Miss Griffith is a freshman at McNeese State University, Lake Charles, Louisiana, majoring in Lower Elementary Education. She hopes to complete her college degree and return to Cameron Parish to teach. She lists her hobbies as designing and constructing her own wardrobe, water skiing and cooking.

Cherie Kay was editor of "The Tarpon" (school annual), Pep Squad leader, President of the 4-H Club, a member of F. H. A., Beta Club, Science Club, National Honor Society, Basketball Manager, and Feature Editor of the school newspaper. Among the many honors received in high school, she was named "Outstanding Teenager of America", member of the Teen Fashion Board of McCall Magazine, "Miss Pep Squad", "Most Beautiful", "Best Dressed", "1970 FHA Sweetheart Queen", and winner of the Betty Crocker Award.

Outstanding in 4-H Club work, Cherie Kay has won three crowns in her eight years of participation. She won the "National Egg Cookery Queen" 1967 in Chicago, Illinois. Also, she won the National Egg Cooking Contest. Other 4-H achievements have been 1st place in the Rice Cookery Demonstration Contest in 1966 at the International Rice Festival in Crowley, 1st place in Louisiana and the National Egg Cooking contest, 1st place in state in Rice Cookery Demonstration in 1969 and 1st runnerup with her Soil Conservation Team Demonstration in the state. She has also won the State Citizenship Award and a trip to 4-H Club Congress to Chicago, Illinois, where she was 2nd runnerup in the National Contest.

On Cherie Kay's original recipe using rice as a base, she has won over \$1,300. This recipe, "Shrimp and Rice Fiesta", included in the booklet (recipe section), was used with varying main ingredients such as shrimp, wieners, eggs, etc.

Miss Griffith represented Cameron Parish and the Louisiana Rice Industry in the Agriculture booth. Cherie Kay has given over 150 demonstrations to clubs, and civic groups on rice, eggs, and dairyfood cookery, soil and water conservation, sewing, and safety. As 1970 "Miss Cameron Parish", Cherie Kay has represented Cameron Parish at various Festivals throughout Louisiana and also at the National Farm Bureau Convention in Washington, D. C., where she presented Congressman Edwin Edwards with Cameron Centennial Badges and a personal invitation to the Louisiana Fur and Wildlife Festival and Centennial Celebration in Cameron.

## 1970 Queens and Runners Up



Left to Right: Catherine Lowery, Miss Cameron 1st Runner Up; Doylene Lasiter, Fur Queen; Katherine Ann LeBlanc, Miss Plaquemines, 2nd Runner Up; Peggy Hanks, Miss Vermilion, 3rd Runner Up.



Left to Right: Rosilie LaBove, 2nd Runner Up; Cherie Griffith, Miss Cameron Parish; Kathy Richard, 1st Runner Up; Pamela LeBleu, 3rd Runner Up.

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# A SALUTE TO THE CATTLE INDUSTRY



"Oldtime Cowboys" of Cameron Parish are from left to right:  
Front Row — Mayo Boudreaux, Edras Nunez, J. H. Meaux, Joseph Erbelding, Moise Sturlese  
Middle Row — Eraste Hebert, Steven Carter, Robert O. Hackett, Isaac White, Claiborne Duhon and A. A. Myers  
Back Row — Fred Erbelding, Bruce J. Vincent, Jasper King, David Y. Doland, and B. C. Cox

The president and members of the Fur and Wildlife Festival Board humbly yet proudly dedicate this program annual to these and other members long associated with the promotion of the beef industry in Cameron Parish. Without these and other dedicated members whose perseverance and dedication sustained them through misfortunes, pestilences, and tragedies, the industry may not have reached the prominence and quality to which it testifies today.

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## THE BEEF INDUSTRY OF CAMERON

### INTRODUCTION

This work would make far more interesting reading if we had the source and time to trace the coming of the first livestock into every segment of Cameron Parish and the people responsible for their getting here. If we could fill the missing gaps created by time and lack of direct information that link our present society with the first settlers, it would present interesting historical data to our ever increasing reading public.

Much of the information contained here has been compiled through periodicals and book research of a century ago. Most of this information is ambiguous in its presentation and therefore difficult to interpret and restrict to specific areas. The greatest portion has been collected through interviews with the older parishioners. We are fortunate to have access to some near centenarians who will readily inform you that they may not recall what happened yesterday but their chores in caring for cattle and other farm duties of fifty years ago they recall as vividly as though they performed that task yesterday.

Beef has always been a staple food of all who have ever in any way been connected with beef production. This cannot be completely true of those brave daring men who challenged the unknown wilds of southwest Louisiana. Other wildlife, game, and seafood supplied the household with bountiful delectable foods. Therefore, most of the early livestock raised on the prairies was for the market.

As far as has been ascertained about the beef industry, this area in its infancy served primarily as a transient grazing area for moving herds either to or from winter pasturage or to market.

The first permanent settlers especially in the interior of the parish were of French descent and consequently carried much of the French terminology with them in their search for a homeland. For that reason there are some terms that may need explaining:

- prairie — the plain, level grasslands used for grazing purposes;
- bayou — natural water streams used for drinking water, most of them had "floating" bottoms because of silt collected with the flow of the current;
- les penieres — the piney woodlands which lay to the north of the interior of the parish;
- cheniers — oak ridges or barrier beaches, presumably built by actions of the tide;
- coulee — old drainage channels no longer navigable, served mostly for drainage purposes;
- platin — small circular ponds, sometimes created by the constant stomping of cattle in the same general area;
- coves — small prairies, usually surrounded with trees;
- vacherie — a place where one raises cattle.

The beef industry is one of the highest ranking agricultural enterprises in Cameron Parish. Though the early settlers could not afford expensive bulls for various reasons, today's story is quite different. The early stock was predominately Brahman because they were more resistant to insects and climatic conditions. Yet today a certain portion of Brahman blood is integrated in the local stock but such registered sires as Brangus, Braford, Santa Gertrudis, Short-horn, Angus, Red Poll, and Black Poll are found scattered throughout the parish.

### EARLY HISTORY

Unfortunately very little is known about the early beef industry of Cameron Parish. Why do we consider it unfortunate? Principally because that was a secondary factor or enticement to the settling of this area. Since most citizens were preoccupied with clearing the wilderness and toiling tirelessly from "can to can't" trying to survive the hardships of the virgin lands very little time was left for them to record historical data on their early exploits and means of subsistence.

Historians have established that the longhorn breed of cattle was transplanted to Mexico in 1521 and from there they multiplied and spread northward to the Texas prairies. As early civilizations began to increase, necessitating expansion, these Mexicans began to spread both east and west. By 1845 many large ranches had been established on the plains of Texas consisting of hundreds of Spanish longhorns which served as foundation stock for the range beef industry which was to follow. With all this movement west of Cameron, we can also turn to our own contribution to the world of livestock.

Our records, though incomplete and misleading at times, do show some early encouraging signs to the growth of this industry in southwest Louisiana.

The Poste des Attakapas which was the center of most Louisiana activity around 1750 reveals some information through statistical data registered there. The cattle brand book compiled by Gradney Cochran registers all brands of the Attakapas and Opelousas districts from 1760 to 1888. These extend all the way down the Calcasieu River and the Mermentao (sic) River, and Tiger Lake, and many other waterways which bore other names. We find such owners of livestock in these records as Barthelemy LeBleu, James Elliot, Alex Hebert, and St. Maurice, names which are very familiar and prominent in our society of today. Barthelemy LeBleu in addition to owning a herd of cattle also earned money by supplying trail hands to assist in movement of herds along the Calcasieu River whereas St. Martin earned money on the lower Calcasieu River by feeding cowhands at 25c per day.



The early beef of Southwest Louisiana in 1769 were described as being "of stocky build, large size, and of a wild nature. These animals roamed lazily on the lush range lands of southwest Louisiana where luxuriant forage was beautiful and bountiful."<sup>2</sup> There were picturesque cowboys "ranchero-looking riders" riding back and forth across the early Texas and Louisiana borders with wide hats, rough attire, bearded faces, and belted ornaments of long bowie knives and army revolvers — savagely anti-Comanche and anti-Greaser — not to say particularly dirty and industry. Governor Alejandro O'Reilly toured southwest Louisiana in 1770 and encouraged the establishment of tanneries in this area for the processing of hides in order to expand the population, and he also emphasized restrictions on brands, pasturage, and round-ups in order to keep accurate records of each man's herd.<sup>3</sup>

Little was heard of southwest Louisiana anymore until after the American Revolution when this served as a "stop over" for the Texas herds moving to the New Orleans shipping center. Juan Colet, who hailed from New Orleans held the meat franchise for shipping from the New Orleans Center. Here a good cow sold for an average of \$13 whereas they sold for \$4 in Mexico, so this encouraged much smuggling, and rapid movement with direct access routes to New Orleans were necessary.

During these early times near the regions of Attakapas and Opelousas, cattle were auctioned on Sunday. Because of scattered settlements, gatherings were rare, and since everybody, regardless of how far away they lived, worshipped on the sabbath, their coming to gather was twofold — to worship and to auction.

About the same time, James Monroe and Robert Livingston were transacting the sale of the Louisiana Territory in France. In 1803 the Oak Grove settlement was initiated by the Demosthene LaBove family, who came here to clear the lands to raise cotton and livestock, and it was not until 1840 the far eastern end of the Oak Grove settlement (area of the Bluff) was settled by Mrs. Martha Yocum Rutherford, who came from Rutherford County, Tennessee. Her objective was to raise cotton, cattle, and oranges. From this endeavor, came the Meauxs and the Welchs who still reside in the same vicinity today and who have built large individual herds of cattle.

For a period of time these settlers moved east to the Cheniere Aux Tigre area for winter grazing until Hurricane Audrey (1957) no longer made this necessary because of the destruction of a large percentage of the herds. They now move north to "les penieres" of adjacent parishes for summer grazing.

While these settlers were establishing homesites on the southern periphery of the parish, the French were still migrating, trying to quench their thirst for adventure.

Jean Vileor Theriot had moved into the Lake Arthur area from St. Martinville and later established a claim at Palm-A Royal, southwest of Lake Arthur. However, this did not fulfill his dream of a vacherie. His intuitive adventurous personality prompted him to seek more grazing lands to care for his herd of cattle. He, therefore, wandered down the Mermentau and in and out of many small streams before he ventured upon his dream home, which he later named Chenier Perdu meaning "lost oak" because of its topography.

After surveying the virgin, uninhabited land, he returned to Palm-A-Royal eager to disclose his new-found fortune. His wife, the former Clonise Richard, and one son moved into the area in 1847 by skiff via Grand Lake, the Mermentau, and Cattail Bayou, landing on the northern side of Chenier Perdu where he selected a high spot and re-established his home where the remainder of his family was born. Once his family was settled, his friends and relatives drove his herd of cattle from Lake Arthur to Grand Lake where the animals swam the narrow western bayou and then followed the west banks of the Mermentau River on to Chenier Perdu. Thus was established the cattle trail that was to be used for many a year afterward to drive the steers annually to the cattle markets in Lake Arthur and Mermentau. Vileor's small herd was to be the beginning of a very large cattle business which over the ensuing years was to grow and flourish on this remote chenier, far exceeding agriculture.

Nonc Vileor, as he was affectionately known, was not a lone settler for very long. He was soon accompanied by James Dyson, Armogene Conner, and Vileor's two brothers Dolzie and Adolph, who had likewise outgrown the Lake Arthur settlement and headed for the lush green chenier lands. These early settlers were soon joined by the Italian stow-away, Bartholomie Bassigalopi, who was determined to make his way to the new world. His journey was climaxed at the home of Vileor who welcomed him to the wild domain of southwest Louisiana.

These rugged characters overcame the wilds of the prairie and soon found a small self-sustaining community seemingly in the midst of nowhere. They grew cotton, corn, sugar cane, and vegetables of every sort and soon accumulated a thriving business of cattle raising.

A very lasting mark which the great herds of these early days carved out of the marsh and which remains today as a reminder of the "golden" cattle era on Chenier Perdu is the narrow canal that winds its way from the eastern end of the ridge to the Mermentau River. What had once been a trail here in the marsh was eventually hallowed out and deepened into a canal by the heavy trampling of the large herds of cattle driven annually over the trail to the edge of the Mermentau, thence along the west banks northward to the cattle markets. For over half a century, the canal provided the residents of Chenier Perdu, East Creole, and Creole with a link to the Mermentau River thence to the outside world.<sup>5</sup>

The Civil War years had its impact on this remote segment of the country also. The Confederate government ordered Vileor to supply the troops of this area with beef — an order which he obeyed faithfully throughout the rampage here.

This small community began to grow and soon became a hubbub of activity. So in 1849 Ursin Primeaux in Breaux Bridge, hearing of this paradise, sailed for the unknown by skiff down the Mermentau. He passed up the Chenier Perdu settlement and ventured on about ten miles to a high shell knoll which he claimed and settled. He barged lumber from Lake Arthur and built a settlement to include a cotton gin, a sugar can mill, a grist mill, and weaving outfit. Cattle business was of secondary importance to him, yet it was a "must" because most of the labor on the farm was done by oxen. The tilling of the soil, the grinding of the cane, the power of the mills were all supplied by oxen teams. They were a multi-purpose animal because they also afforded a means of transportation plus a supply of meat.

Ursin soon had many followers. As he met with success, despite hard labor, the news began to spread and there soon appeared on the surrounding prairies the Broussards, the Boudoins, the Michons, the Benois, the Trahans, and the Clements.<sup>6</sup>






In 1855, another pioneer, Sosthene Richard, and his wife moved into the present Creole area and settled a permanent settlement soon to be joined by others from the eastern extremity of the area. This was no doubt the most isolated part of the new settlements in southwest Louisiana. Ox-drawn wagons and slides were the only means of transportation.

Until the Lake Charles-Creole Highway was constructed, all transactions were through the 'Promo' (original spelling of Primeaux) settlement in Little Chenier.

Cattle were of lesser significance to these settlers, as agriculture was more conducive to subsistence. However, the vast majority of large herd owners of interior Cameron Parish are now domiciled in the Creole area.

J. B. Watkins, Samon A. Knapp, and Benjamin Chadwell came to the northern sector of the parish in 1883 to do experimentation with the cattle industry. They were to try fencing for separation of herds, importing of special breeds, dividing ranches for breeding, others for the market, adequate supply of fresh water, available minerals for stock, and supplying the herds with hay for winter consumption.<sup>7</sup>

## MARKS OF IDENTIFICATION

Brandings have always served as a legal protection for the rancher. All brands are recorded and a record is kept, compiled, and published. This became his coat of arms, so to speak. Soon ranchers also carved their mark on personal belongings such as wagons, plows, saddles, and other items which they loaned to neighbors and friends. They also became identifying marks for ranches and homesites and the tradition still prevails today in some local areas. It is not an uncommon sight to see such signs as the Circle K Ranch (  ), the Lazy B Home (  ), the flying B Ranch (  ), the Bar H Bar Ranch (  ), the Seven T Six Ranch (  ) and many others.

The idea of branding cattle was adopted from the Mexicans and Spanish as they maneuvered about on the plains of Texas and Mexico. This was not original with them, because brandings can be traced all the way back to the ancient Romans, Greeks, or Babylonians for cattle, horses, and even slaves.<sup>7</sup>



At first, only brand marks were used for identification of one's herd and as these grew in number and it became necessary to identify cattle more rapidly and from greater distances and because many times the brand did not have a clear identifying character or it became diffused, therefore an easier and quicker way was designed for identifying ownership — that of earmarks. In most cases, these are not recorded anywhere except indelibly in the minds of all those who work with this industry. Identical brands are never duplicated and are never recorded. Duplicate ear marks are rare. They are both part of every cowboy's vocabulary, not by design but in their own particular vernacular thus

◇ G becomes Diamond G in conversation, E becomes box E; B is referred to as lazy B seven; K ) becomes K quarter circle; MD becomes bar money down;  $\frac{LCU}{2}$  becomes I see you too; XXI becomes double XI, and the list goes on indefinitely.

The carving of the ears into various characters was also a mark of distinctive ownership and those also became part of the "ranch lingo." The following are some of the more prominent marks and any combination of these joined in becoming allied with the mark seered on the hide. These two marks become legal characters to claim ownership to anything possessing them.

Under figure Seven

Upper bit

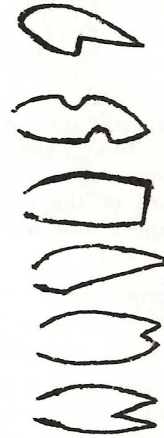
Under bit

End Crop

Under Slope

Swallow Fork

Split



Many of the pioneer settlers could neither read nor write but could recall both earmark and brand marks of every individual in each surrounding community. They could also carve the earmarks with great skill and by use of a "running iron" — a straight, slender iron rod usually about two feet long with a half moon arc or circle on the end — heated to the right temperature, artistically display the mark of any individual on the right hip of any animal.

Today a stamp has replaced the old time "running iron" which speeds branding time considerably and simultaneously produces a clearer, more professional-looking identifying character. However, modern scientists are experimenting with a new system of branding — that of acid burning.

In the early settlements brandings were a major affair and were held at different times throughout the year first at one place, then another. This usually lasted about three weeks, especially on the plains of the Chenier Perdu, Little Chenier, Creole areas, as these were such widespread areas and the marshes took time to travel through. In the mid-nineteenth century, a branding usually involved a thousand calves and this brought together scores of cowboys to test their prowess against the wild yearlings of the prairie. Preparatory to branding, the cattle were herded together and as a calf began to nurse his mother, a very skilled roper lassoed his "game" and pulled him near the huge bonfire in which were the marking irons since early morning hours. As he approached the fire, the youngsters dashed forth for the throw. The calf had to lie on his left side in order to affix the mark properly. By twisting the neck of the calf in a half right turn the steer was easily overcome and thus lay in a "broadside" position. Then quickly he jumped to the flank of the victim applying as much weight there as possible and pulling backward on the fore right leg.

As one person held his captive, another "ran the mark" while the third carved the ears with the accompanying ear mark. These "Cheniere" cowhands possessed no pencils nor notebooks for record keeping and therefore designed their own method of keeping count of their stock. Each trimmed a long stick with his name or/and brand carved on it and each calf branded for any individual was notched onto the stick for that particular person. These early brandings meant hard work, barrels of fun, plenty of delicious food, and the last night a community "soiree". Brandings today never last more than a day or two.

### CATTLE DRIVES:

INTRODUCTION: The practice of driving cattle in the western part of our country began about 1860 and ended around 1890. The first cattle were driven from Texas to railroad terminals in Kansas. More railroads, packing plants, and fencing of the ranges made it uneconomical to drive cattle on foot. Perhaps that most famous of the early cattle drives was made over the Chisholm Trail. Many a movie and television script and song was written about the colorful life and the dangers that cowboys experienced in those days.

Cameron Parish cowboys have reactivated this old custom to a certain extent. Increasing herds, shortage of private property, a desire to improve the beef industry of the parish, and the geographical outlay of the ranging areas have necessitated this move. The most extensive and comprehensive drive is the Creole Johnson Bayou trek.

THE WESTWARD DRIVE: The flat marshes of Cameron Parish, unlike the northern part of the state where the rolling hills limit the view of the traveler, stretch to join the falling horizon. Tall green grass with an apparent "welcome sign" interspersed with small natural bodies of water are the only visible objects as far as the human eye can stretch.

This area does not provide income only from grazing but also abounds in fur production, a hunter's paradise for wild fowl, and a mammoth production of oil.

To the local residents who have always been concerned about the livestock industry, the appearance of cattle scattered about in these grazing areas is the most rewarding sight of all.

For various reasons enumerated in a subsequent unit, cattle grazing is limited to a seasonal activity, usually late fall and winter in these areas of the southwest corner of the parish namely the Johnson Bayou area. The mode of moving these cattle to these luscious grazing areas is a fascinating one.

The most luxuriant winter grazing areas of the parish are located in this extreme southwest corner adjacent to the Texas line stretching eastward to the Calcasieu River which has a ferry as its only means of crossing. This necessitates the swimming of the channel for the entire herd — a bi-annual event which attracts many sightseers as well as local people.

When the trek begins from Creole, many volunteers assemble in all their "cowboy regalia." The men enjoy the hard work and the feel of being "in" on a real cowboy job. A neophyte cowboy who successfully fulfills his responsibility and completes the drive has "won his spurs."

Handwritten symbols and numbers arranged in a grid-like fashion around a central photograph. The symbols include various letters, numbers, and shapes, some with horizontal lines through them. The numbers range from 75 to 95. The photograph shows a person on a horse in a field, likely a cowboy herding cattle.

Usually each rider has two or more well groomed and fed horses to withstand the gruelling twenty-mile-a-day hike and keeping up with each attempt of brute to stray from the main herd. They are usually strong, graceful animals with a beauty to match the personality of the owners. This has all been part of their training for only one purpose — to get cattle from one place to another with the utmost efficiency.

Trail driving entails precise pre-planning and detail assignment. With so many independent cattlemen and valuable cattle involved, someone who knows cattle and horses and who can maintain discipline among the cowboys has to be selected as trail boss. Many times split-second timing must be executed, and the trail boss leads as cavalry officers once did.



## THE EASTWARD DRIVE

In considering the east drive, we must be reminded there were two drives via two different routes with neighboring terminals.

The Oak Grove community of Meauxs and Welchs (or descendants thereof) joined with Mr. Arceneaux Miller of Grand Chenier to drive by way of the beach bordering the Gulf of Mexico to the McIlhenny Refuge south of Avery Island for winter forage.

In 1930-1932 this drive was through the Pecan Island Ridge where they camped overnight allowing the cattle to graze and rest, then across a wide span of marsh to Belle Isle thence to McIlhenny pastures. From 1932 to 1957 when Hurricane Audrey hit the area, the drive was conducted along the beach and usually lasted four to five days. Mr. Johnny Meaux recalls vividly the longest run extending eleven days due to short trips from mosquitoes and low tides and difficulty with the cattle crossing the bayous, and the shortest period was three days. The troop usually left from Joseph Harbor and drove to Roll Over Bayou where they camped overnight on the beach with one-half the cowhands standing watch half the night and vice versa.

A huge bonfire built on either end of the herd scattered over a half mile's distance usually kept the mosquitoes away and provided the hands with warmth and light for the jokesters. (One of the favorite pastimes of the cowhands was to see who could outdo the others in telling jokes). Tending the fires helped keep the hands alerted to the possible stray of any cattle. The only drinking water available on this drive was found in small reservoirs north of the beach that may have held fresh water from a previous rain.

Men in small mud boats from Pecan Island kept company with the cowhands and assisted in crossing the four or five bayous they had to cross. These were not very wide and had no dangerous undercurrents, but the bayous were boggy and sticky; therefore, the animals had to be rested and be in fair condition to make the pull across the bayou. By 1957, of the five or six large herd owners driving this trip, only Mr. Johnny Meaux was still using this grazing range.

The first years there, they drove only steers that were to be prepared for spring market. The grazing was excellent for preparing these for the market and Mr. Meaux contends that the breeder cattle did much better on home grazing and they demanded more care and attention; therefore they were kept in the home area. The steers were turned loose on the open range and left for the duration of the winter without care and attention. After Hurricane Audrey, the remainder of this crew began driving their herds north to the "Penieres".

Mr. Meaux recounts of unauthenticated tales of cow drives originating in Jefferson County, Texas, prior to the 1880's, proceeding through Cameron to Pecan Island where the cattle were placed in Fresh Water Bayou and driven to Mulberry for winter grazing. This was done by the Broussards and Heberts of East Texas.

The other eastward drive was conducted by the Eugene Miller family. This was an arduous drive usually lasting five days and entailed the movement of about 1,000 head of cattle herded on the eastern end of Grand Chenier where the cattle had grazed all summer on marsh range between Grand Chenier and Pecan Island and on the banks of White Lake.

From this departure their first stop was on Pecan Island where they camped overnight and then moved through the eastern marshes to the second night's camp on Lost Island. From there they journeyed to the third night's resting area at Belle Isle, where again the cattle were allowed to rest and graze before moving to their fourth night's rest. Belle Isle was separated from the Chenier Aux Tigre area by Belle Isle Bayou, a wide body of water completely clogged with water lilies so thick that passage was almost impossible. The cowboys first had to wade in the water pushing aside the lilies and tying them back with ropes long enough for the cattle to swim across. After an overnight stay at Chenier Aux Tigre, the cattle were driven to the sandy beach and headed back to Mulberry, where they remained for the winter. This route was long and consisted mostly of marshy lands but not as difficult and less hazardous than the more direct route would have been. This drive began in 1916 and has never ceased since the Miller heirs continued the trek until recently when it was continued only by Dr. M. O. Miller.

With the advent of oil explorations in the swampy marshland between Pecan Island and Mulberry, the Cowboys were blessed in that huge canals were dug to transport oil equipment. Most of the dirt excavated from the marshlands was levied on one side thus constructing a much shorter passage route to the winter grazing area. The trip is now completed in two days with hardly any marshes to bog through.

Today, Dr. M. O. Miller has done extensive planning and caring for the grazing areas on Belle Isle and Mulberry and grazes several thousand head of cattle there annually. Pastures have been fenced to prevent co-mingling of herds and less wandering aimlessly for grazing. This also facilitates herding the cattle in the spring. The area has been transformed into a modern well-planned ranch.

## THE NORTHWARD DRIVE

Because of the destruction of large herds of livestock and damage to the grazing areas in 1957, there was little need for extra grazing territory. However, as the herds began to rebuild, the Oak Grove and the Cameron cowhands began moving herds to "les Penieres" in the parishes of Calcasieu and Beauregard for summer grazing. This was a three-day trip on high land following the highway from Creole to the final destination in Gillis and Ragley. The Meauxs and Welchs of Oak Grove stop their herd in Gillis, where they remain for the summer, while the Davis and Henry heirs drive their herds on to the Ragley area.

After crossing Interstate 10, the herd does pass through a wooded area before swimming the Calcasieu River. This swim does not pose much of a problem in that the approach to the river is fenced in a chute style, extending outward in a wide wing where the cattle are entrapped and forced to enter the Calcasieu River. This swim is short and quickly executed with boatsmen standing by for any emergency. The small calves are hauled by truck. The calves are transported from one sleeping area to the next, whereas the bulls are taken directly to the summer grazing areas.

The return trip follows the same route and the same procedure. The big obstacle of this drive is the menace to highway vehicular traffic.

## CATTLE WALKWAYS:

The marsh rangelands of southwest Louisiana supply an abundance of choice winter forage for livestock. However, until about 1950, a vast percentage of these areas were inaccessible for grazing purposes because of soft soil, bayous sloughs, and ponds.

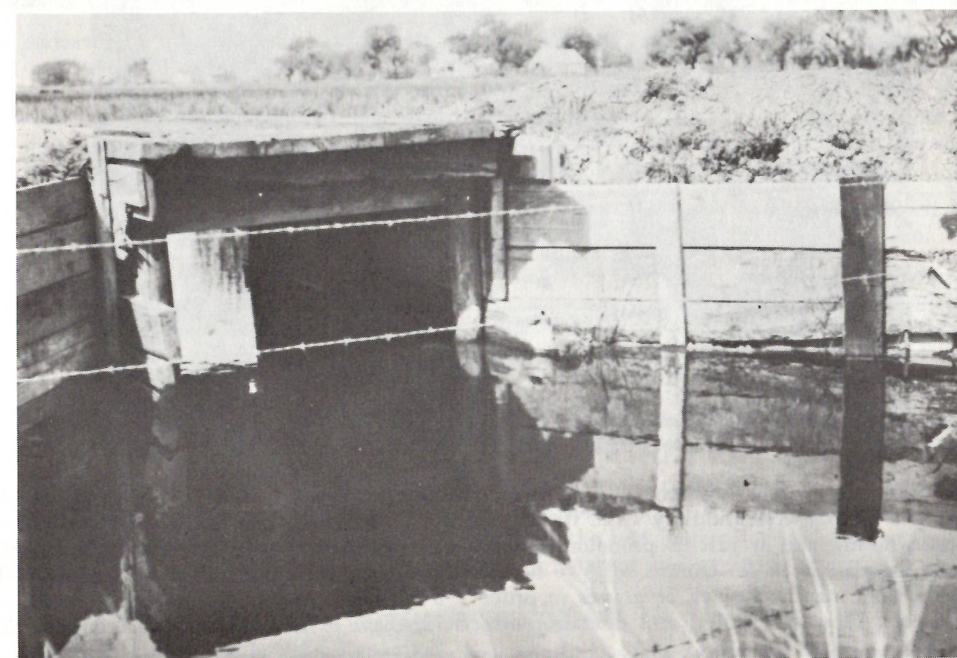
Through the ingenuity of Mr. Mayo Boudreaux of the Oak Grove community much of this condition has been alleviated. Mr. Boudreaux observed the cattle grazing only a fourth of a mile marshward causing overgrazing in some areas and undergrazing in the deep marshes where the luscious grasses of high quality forage abound. This, much of the potential grazing area was lying idle being overcome with brush and weeds of no value. After contemplating on the reclaimed areas established elsewhere in lower Cameron and neighboring area, he conceived the idea of the now famous cattle walkways. His idea was to actually dig a levee by means of a dragline, joining the main ridgeland and proceeding into the deep marsh. These were constructed with dirt removed from staggered borrow pits so cattle can descend into marshland to graze on either side. Staggering the pits also prevents drainage or salt water intrusion which often occurs with a continuous pit. The levees are constructed to a settled height of two feet above normal marsh water level. Sides are sloped to the constructed walkway to facilitate accessibility. The top width is usually approximately twelve feet.

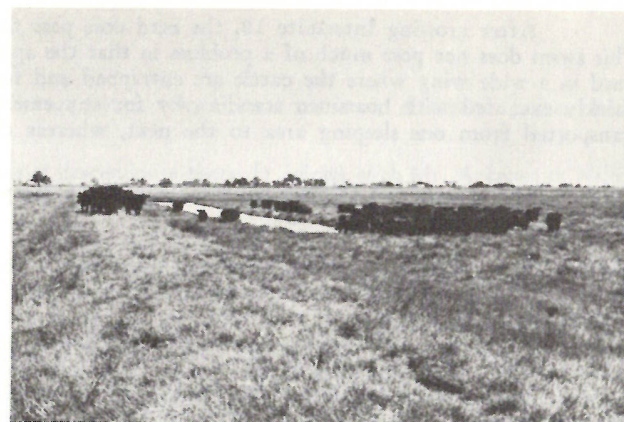
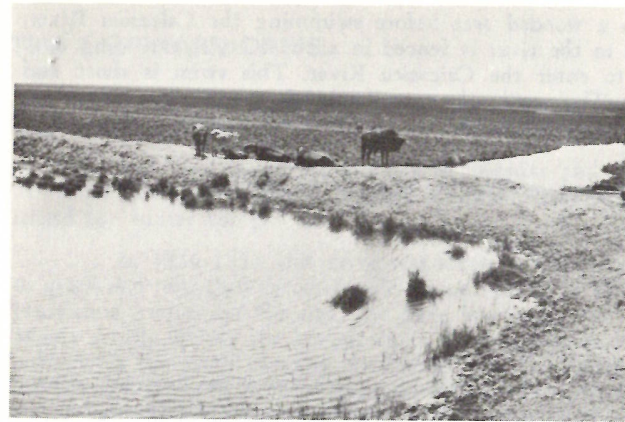
The walkway offers many advantages to the farmer-rancher. In addition to providing accessibility to more than twice the ranging area, they serve as a refuge area from high water created by heavy rainfall or storm tides and they are used for bedding and resting areas as well as calving areas. They are used by ranchers for getting to and caring for their herds of cattle.

The borrow pits provide drinking areas for the cattle and a home for many other forms of wildlife such as the alligator, nutria, or muskrat.

Where walkways cross bayous or other natural drainage courses, bridges or other drainages are provided in order not to disturb the natural water conditions. Without these openings, drainage and tidal fluctuations would be interrupted, causing unnatural flooding which often results in a change of marsh vegetation reducing the production of desirable grazing plants.

More than one hundred and fifty miles of walkways have been built in Cameron Parish up to date. It is a common practice now in use in many areas of marsh range in the United States as well as several foreign countries.





### PROTECTION:

The protection of one's livestock has never been of major importance in Cameron yet their welfare was always paramount to the ranchers in that their living depended upon revenue therefrom.

**RUSTLERS:** In 1884 the parishes of Vermilion and Cameron joined in organizing "The Regulators", a group of volunteers who banded together in mutual support to suppress lawlessness from rustlers. Though not heavy in toll, annually it is one hazard that has demanded the constant surveillance of ranchers. Within the last decade rustlers were apprehended in the Johnson Bayou area. The heavy fines imposed by the courts have aided in discouraging this infringement on the property of others.

**THE ELEMENTS:** Manmade and natural disasters, hurricanes, storms, and lightning have all added their impact on the cattle industry. Little can be done to avert some of these, yet much precaution is observed when threats of these occur. Cameronites have learned a lesson from experience with natural disasters and exercise all precautionary warnings with strict obedience.

**DISEASES:** The old timers will attest to the heavy toll taken annually from pestilences that ravaged many herds of early settlers because of lack of proper immunization. Modern science has done much to relieve this situation. Drugs and vaccines have helped to near eradicate deadly diseases. The more common diseases that demand the attention of ranchers are: charbon, pink eye, mern, blind staggers, blackleg, and encephalitis. The following picture shows Cameronites preparing for the immunization of their livestock.



**INSECTS:** Since the marshes and the salt water of the area provide an excellent breeding area for mosquitoes, this has been a deterrent to the cattle industry from its beginning. These insects and flies have been prevalent since the first attempt at cattle raising and is just as pronounced today as it was two centuries ago. In former times the ranchers would herd the cattle together in large troupes so as to better destroy the insects or a large fire would be started and smothered with green wood, manure, leaves, or grasses in order to ward off the pests. Smokes are still used today for protection against insects. However, liquid and dusting insecticides have offered much relief from the threat of insects.

Back scratchers are used on many ranches and the cattle adjust to these readily. Many report very satisfactory effects from these.

**WEATHER:** The climate and weather conditions of this area are more conducive to the cattle industry than elsewhere. The climate is never to either extreme thus permitting year-round grazing in almost any area of the parish. However, within recent years cattlemen have helped the situation because of increasing herds by harvesting hay and planting rye grass and other winter forage. This is used especially for the young heifers, weaned from their mothers in late fall, the bulls, and the sick or poor cows.

Very little has been done in the way of building shelters for the cattle because of the astronomical cost. However, Mr. Isaac White of Hackberry has built levees that serve as windbreaks from the wintery north wind. He reports these have helped his herd immensely. The Grand Lake cattlemen have planted pine seedlings for the same purpose and are also encouraged with the results.

### TRENDS

According to statistics collected and compiled by the members of the Parish Cooperative Extension Service Advisory Committee in 1964, of Cameron's 1,444 square miles of land area, approximately two-thirds is under agricultural status either in farming or livestock production. A total of about 350,000 acres of this land is devoted to the grazing of livestock.

Even this cannot adequately provide for the ever increasing number of cattle ranging in lower Cameron. This fact, coupled with constant threat of destruction from hurricanes plus the menace of insects and mosquitoes, compel large herd owners to evacuate approximately 15,000 head of cattle to the adjoining parishes of Calcasieu, Allen, and Beauregard parishes for the summer months. This movement also allows the forage to build a good yield and maintain high vigor for winter grazing.

Controlled burning of the grazing areas is also a very profitable practice in that it burns all the old, tough, or partially dead forage and allows the lush, tender, green forage to sprout in time for the return of the cattle from the summer grazing areas. The following picture shows a common scene of Cameron Parish marshes being burned.



A new endeavor of recent interest to the beef industry is the sale of calves for rodeo steers in early spring. Several thousand calves ranging from one hundred twenty-five to two hundred pounds are sold annually for sixty to eighty-five dollars per steer depending upon the market demand. This is a good price considering that some of these calves are part Brahman. This trend has played right into the hands of the cattle raiser in that more money is realized ultimately since there is no shrinkage, vaccination, castration, death loss, nor sales yard fee, and the mother cow regains her strength and weight more rapidly thus potentially increasing the calf crop the ensuing year.

The residents of the upper portion of Cameron Parish, where rice and soybeans are grown in abundance, sell a percentage of calves as feeders in the late summer and early fall. This is a profitable practice, also.

Ten per cent of all reactor herds to tuberculosis in the United States is found in Cameron Parish. There is also a high percentage of Brucellosis. The reason for this is the movement of herds, co-mingling of herds, mosquitoes, horse flies, and stagnant drinking water. Within recent years the federal government has initiated an eradication program through required testing of all reactor herds in Cameron Parish. The citizens of Cameron have availed themselves of this service, and a continuous annual testing program is culling any and all reactors.

Severe mosquito and horse fly infestation is the greatest deterrent to a good calf crop followed by co-mingling of herds on large open ranges, poor culling practices and insufficient bull power. A more recent pest is the fire ant infestation.

Through experience and professional assistance and personal training Cameron ranchers are trying to improve the quality of their herds through purchasing good bulls, selecting the best heifers for replacement, culling unproductive cows, fencing more lands for better management, and control of internal and external parasites.

### ACKNOWLEDGMENT

The writer wishes to thank Mrs. Charles Hebert and Mrs. Geneva Griffith for the valuable information which they so freely gave on this manuscript.

**FOOTNOTES**

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3. Jack D. L. Holmes, "Joseph Piernas and the Nascent Cattle Industry of Southwest Louisiana," THE McNEESE REVIEW, Vol. 17, 1966.
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6. Dr. Donald Millet, History Professor, McNeese State University, Personal Interview.
7. Edna H. Evans. WRITTEN WITH FIRE, (Dallas: Holt, Rinehart and Winston, Incorporated).
8. LeRoy Willie, editor of BATON ROUGE ADVOCATE, Personal Interview.
9. Johnny Meaux, former State Representative, Oak Grove, Louisiana, Personal Interview.
10. Eugene Broussard, Pecan Island, Louisiana, Personal Interview.
11. Jerome Rutherford, Oak Grove, Louisiana, Personal Interview.
12. Terry Clement, S. C. S. Office, Parish Courthouse, Personal Interview.

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**Alvin Dyson, Owner**

**Parade Photos of the Past**



# Contestant Photos of the Past



## THE BEGINNING OF A NEW ATTRACTION

**ORIGIN** — Entrepreneurs of Cameron at mid-century realized the value of the fur industry and initiated plans to promote the industry in order to retain much of the revenue in our own state. The chairmen of all local organizations and other interested personnel were contacted about trying to call attention to the fur industry of Cameron. As a result of this, the Cameron Lion's Club, in 1955, decided to sponsor the first Louisiana Fur and Wildlife Festival. A Board of Directors was established to plan and co-ordinate the activities. Hadley Fontenot was elected to serve as president of the board, assisted by vice president Leslie Richard and Secretary-treasurer Mrs. Marie Vaughan.

After many months of hard work, the first Festival was staged in Cameron, Louisiana on December 2-3, 1955. The results were so gratifying and complimentary to the fur industry that the committee agreed to continue the event.

**SPONSORING AGENCIES** — The idea of the Fur Festival in Cameron was conceived through various approaches, namely a) to expand the fur industry through proper control and care, b) Cameron Parish was one of the leading fur parishes of the state, c) Cameron Parish also had more refuges with large amounts of revenue derived therefrom in order to finance experimentation, d) there had never been any movement elsewhere in the state to publicize this source of income and e) Mr. Leon Hebert, an adept muskrat skinner, had been selected to represent Louisiana at the National Outdoor Show at Cambridge, Maryland, in 1954. Mr. Hebert was to compete for the national title in response to a challenge posed by Maryland Senator Edward Miller to Louisiana's United States Representative T. A. Thompson.

The first event was sponsored by the Lion's Club; later a board of directors of the Cameron Fur and Wildlife Festival with all local organizations pledging assistance in whatever assignment they may be given. Cameron Parish State Representative Alvin Dyson, Louisiana United States Representative T. A. Thompson, Sports Director of KP LC-TV Sam Tarleton, and representatives of the Louisiana Wildlife and Fisheries Commission were outside agencies who contributed much to the beginning and promoting of the Festival.

Today, there is a Fur and Wildlife Festival Board assisted by numerous individuals. The board participates in parish-wide planning in searching for new ideas and ways to improve the annual event.

**GROWTH AND EXPANSION** — The initial event attracted very little competition since there were no funds allocated for awards. Competitive events were likewise few in number, and entertainment was contributed locally.

The only awards granted were a plaque and a fur stole given to the champion muskrat skinner and the Fur Queen, respectively, and an all expense paid trip to Cambridge, Maryland, at the National Outdoor Show.

The next and all succeeding events have been able to reward winners in each competition because of a subsidy of \$5,000 approved by the Louisiana Legislature. The maid from each participating parish receives a fur stole. The girl chosen as queen of the Festival also wins a trip of her choice, either to the National Outdoor Show at Cambridge, Maryland, or to the Mardi Gras Ball at Washington, D. C.

Only two contestants vied for the crown in 1955, representatives of Vermilion and Cameron Parishes, although all fur-bearing parishes were eligible to have a contestant. Other contests were muskrat skinning, 4-H fur judging, and duck and goose calling.

Subsequent festivals have added areas of competition to include pirogue racing (now discontinued), a parade, skeet shooting, essay contest, band concert, retriever dog trials, oyster shucking (now discontinued), art exhibit, go-cart races (now discontinued), fur fashion show, trap setting, and archery. These have always encouraged the most proficient participants from the various communities displaying skill and talent for state honors.

In 1969, an addition which has attracted much interest has been King Fur, a companion to the Queen. Reigning as King Fur I is Jack T. Styron, general manager for Louisiana Menhaden in Cameron and the menhaden industry in Cameron was honored. King Fur II is former State Representative Alvin Dyson, a contractor and fur buyer of Cameron and the fur industry of the parish received special recognition. This year, 1971, will honor the beef industry and the king remains to be revealed. The honoree is selected by a committee composed of the president of each Home Demonstration Club in Cameron Parish. His identity is kept secret until the Friday night program of the Festival.

**CHAMPIONS** — Space is not available to list all the winners in all categories but of special interest and the forerunner of all competitive events is the muskrat skinning contest. Since its inception, Cameron Parish has been able to retain the Louisiana Championship and has produced the following who have participated in the National competition:

1955 — Leon Hebert of Cameron

1956, 1957, and 1960 — John Broussard of Creole

1958 — No Festival because of devastation wrought by Hurricane Audrey. With the same determination of the expelled Acadians, almost two centuries ago, the Cameronites came back the ensuing year to renew activities.

1959, 1963, 1964, 1965, 1966, 1967, 1968, and 1970 — Fletcher Miller of Cameron.

1961, 1962 — Isaac White of Hackberry

1969 — Bobby LaLande of Cameron

**COMMENTS** — It is the feeling of all concerned that the annual celebration in Cameron has very adequately fulfilled the goals that the enterprising young citizens had in mind when this program was begun. It is a gala event in which a large percentage of the citizens of all areas of the parish can participate, either in the planning, the producing, the participating, or as a mere spectator.

Competition and participation has not only been restricted to Cameronites but has stretched all the way across the breadth of the coast line of the state of Louisiana and as far inland as fur bearing animals travel.

With the 1970 Festival centering around the Centennial theme, it may be classed as the most successful and far-reaching Festival so far. Spectators thronged the streets of Cameron for the three day event and much ancient history on the culture, customs, living facilities and folklore was displayed that will have a lasting effect on the youth of today.

## COOPERATING ORGANIZATIONS

American Legion, Richard Bros. Post 176  
 Ladies Auxiliary to V. F. W., Doxey-Vincent Post 10019  
 Knights of Columbus, J. P. Boudoin, Sr., Council No. 3014  
 Cameron Parish Home Demonstration Clubs  
 South Cameron Athletic Association  
 V. F. W. Doxey-Vincent Post No. 10019  
 Catholic Daughters Court Mary Olive, Creole  
 Knights of Columbus, Our Lady Star of the Sea Council No. 5461  
 Cameron Lions Club  
 Catholic Daughters, Our Lady Star of the Sea  
 Cameron Parish Home Demonstration Council  
 Cameron Volunteer Fire Department  
 Mallard Gun Club  
 Cameron Retriever Club



*In the last seven years of the Fur and Wildlife Festival, PRINCE has won five First places and two Second places.  
 Owner — Ray Burleigh*

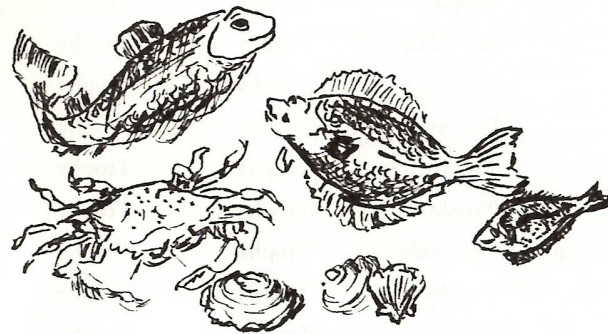
## PREMIUMS AND AWARDS

	1st	2nd	3rd
Retriever Dog Trials — Parish .....	Trophy	Trophy	Trophy
Open Dog Trials .....	Trophy	Trophy	Trophy
Muskrat Skinning — Junior .....	Md. Trip	Trophy	Trophy
Muskrat Skinning — Junior .....	Trophy	Trophy	Trophy
Muskrat Skinning — Women Senior .....	Fur Stole	Trophy	Trophy
Nutria Skinning — Men Senior .....	Trophy	Trophy	Trophy
Nutria Skinning — Junior .....	Trophy	Trophy	Trophy
Nutria Skinning — Women .....	Fur Stole	Trophy	Trophy
4-H Club Fur Judging Contest — Junior .....	Trophy	Trophy	Trophy
4-H Club Fur Judging Contest — Senior .....	Trophy	Trophy	Trophy
4-H Club Fur Judging Contest — State .....	Trophy	Trophy	Trophy
Poster Contest — Elementary .....	Trophy	Trophy	Trophy
Poster Contest — Junior .....	Trophy	Trophy	Trophy
Poster Contest — Senior .....	Trophy	Trophy	Trophy
Trap Setting Contest .....	Trophy	Trophy	Trophy
Senior Duck Calling .....	Trophy	Trophy	Trophy
Junior Duck Calling .....	Trophy	Trophy	Trophy
Senior Goose Calling .....	Trophy	Trophy	Trophy
Junior Goose Calling .....	Trophy	Trophy	Trophy
Miss Personality — Parish .....	Trophy		
Miss Personality — State .....	Trophy		
Float — Senior Division			
Most Beautiful .....	\$75.00	\$50.00	\$25.00
Most Original .....	\$75.00	\$50.00	\$25.00
Float — Junior Division			
Most Beautiful .....	\$50.00	\$30.00	\$20.00
Most Original .....	\$50.00	\$30.00	\$20.00
Float — Commercial .....	Trophy	Trophy	Trophy
Trap Shooting — (Men - Parish) .....	Trophy	Trophy	Trophy
Trap Shooting — (Men - State) .....	Trophy	Trophy	Trophy
Trap Shooting — Women .....	Trophy	Trophy	Trophy
Archery (Parish) .....	Trophy	Trophy	Trophy
Archery (State) .....	Trophy	Trophy	Trophy

Queen's Contest — The maid from each participating parish will receive a fur stole. The girl chosen as queen of the Festival also will win a trip of her choice, either to the National Outdoor Show at Cambridge, Md., or to the Mardi Gras Ball at Washington, D. C.

The fur stoles to be presented to the first place winners in the Nutria and Muskrat Skinning Contests for Women were donated by Crain Brothers, Incorporated, Grand Chenier, Louisiana.

# Seafoods



## OYSTER JAMBALAYA

Mrs. Heliere Hebert

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

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

\* \* \*

## CREOLE SHRIMP JAMBALAYA

Mrs. Claude Eagleson

2 c. raw deveined shrimp  
2½ c. cooked rice  
1 can frozen cream of shrimp soup  
1 can stewed tomatoes  
4 T. cooking oil  
3 T. flour  
1 medium onion, chopped  
3 cloves garlic, chipped  
½ T. salt  
Dash red pepper  
Dash black pepper  
1 T. accent  
2 c. water  
1 c. green onions, chopped  
½ c. parsley, chopped  
½ c. bell pepper, chopped  
2 celery tops, chopped

Heat oil in pan, add flour and brown lightly. Add chopped onions and garlic and let cook in roux about one minute, then add tomatoes and 2 cups water. While onions are tender add a little more water to make sure you have about 2 cups water left after it has cooked down. Add chopped green onions, parsley, bell pepper and celery leaves and seasonings. Add shrimp (cut up in bite-size pieces) and let cook about 15 minutes. Add the 2½ c. cooked rice, mix well and place in casserole. Bake about 15 minutes at 400°. Garnish with whole boiled shrimp and parsley leaves.

## RICE CRAWFISH AND SHRIMP — TALK OF THE TOWN

Mrs. Claude Eagleson

½ c. cooking oil  
6 T. flour  
2 large onions, chopped  
3 cloves garlic, minced  
¼ c. chopped bell pepper  
1 No. 3 can whole tomatoes  
6 c. water  
2 c. cleaned crawfish tails  
2 c. cleaned raw shrimp  
½ c. chopped green onion tops  
1 small can mushrooms  
Salt and pepper to taste  
6 c. cooked rice

Heat oil and add flour. Cook and stir until golden brown. Add onions, garlic, bell pepper tomatoes, and ½ water. Cook until onions are tender. Then add remainder of water and bring to boil. Add crawfish, shrimp, onion tops, parsley and mushrooms. Cook for 6 minutes more. Remove from heat, add rice, salt and pepper and stir once or twice. Serve on platter and garnish with whole boiled shrimp, cleaned crawfish and parsley. Serves 6 plus.

\* \* \*

## OYSTER A LA CAMERON

Mrs. Adenise Trosclair

3 Qts. Oysters  
1 large box cracker crumbs  
1 lb. butter  
Salt  
Pepper

Crumble cracker crumbs in pan with melted butter. Stir the crumbs and butter. In large baking pan, put one layer oysters in bottom of pan. Spread layer of melted butter-crinker crumbs. Add seasoning of salt and pepper. Then add a second layer of oysters. Top with layer of butter-crinker crumbs. Bake for 90 minutes in 400° oven.

\* \* \* \*

## SHRIMP MACARONI

Mrs. Coral Lee Perry

Cooking oil  
1 can cream mushroom soup  
onion  
Celery  
Raw Shrimp  
½ c. cheese  
Salt or garlic salt

Saute onions and celery in cooking oil until tender. Add shrimp. Cook until pink. Add soup and cheese. Boil macaroni 3 minutes. Drain, combine with other. Cook in casserole dish at 375° for 30 minutes.

\* \* \*

## SHRIMP ETOUFFE

Donald Broussard

1 c. each onions, celery, bell pepper, chopped  
2 cloves garlic, minced  
3 T. Shortening  
3 c. Shrimp tails  
Salt, pepper  
Parsley, chopped fine

Combine seasonings in item 1. Add garlic. Then add Shortening. Cook until golden brown. Add shrimp, salt, pepper and parsley. Cook about 20 minutes over medium flame.

## FRIED SHRIMP BATTER

Mrs. Dupre Hebert, Jr.

1 egg  
¼ c. cooking oil  
½ c. milk  
1 T. Baking Powder  
1 c. flour  
½ T. salt

Beat egg and add liquids. Then add dry ingredients. Mix well.

Makes enough batter to coat and fry 2 lbs. shrimp.

\* \* \*

## SHRIMP DIP (for blender)

Mrs. Mary Jo Canik

½ c. milk  
1½ c. mayonnaise  
2 T. worchestershire sauce  
1 clove garlic  
2 small onions  
1 lb. boiled shrimp (or 3-5 oz. cans)  
¾ lb. Cheddar Cheese (Cubed)  
½ T. Tabasco Sauce

Put all ingredients in blender and run at Hi Speed until well blended. Chill

## RICE AND CRAB CASSEROLE

Karen Eagleson

½ c. chopped onion  
¾ c. chopped bell pepper  
3 cloves garlic  
1 c. diced celery  
½ c. margarine  
1 can cream of mushroom soup  
3c. crab meat  
¼ c. chopped pimienta  
4 slices bread  
2 c. water  
salt and pepper to taste  
1 T. accent

Saute onions, garlic, pepper and celery in margarine. Add cream of mushroom soup and water. Soak bread with running water to above mixture. Season, fold in crab meat. Then add rice and pimienta. Pour in baking dish. Dot with butter. Add ½ c. bread crumbs or cracker crumbs and bake about 15 minutes in 375° oven.

## SHRIMP DIP

Mrs. Hayes Picou, Sr.

1 8 oz. pkg. cream cheese  
3 T. mayonnaise  
1 can "Bolo" Brand Shrimp  
3 sweet pickles  
½ c. chopped celery  
¼ c. chopped bell pepper  
¼ T. salt  
¼ T. black pepper  
1 garlic clove

Allow cream cheese to get soft. Then cream well with mayonnaise. Grind shrimp, pickles, celery, bell pepper, garlic; add salt, black pepper and ground ingredients to creamed cheese and mayonnaise mixture. Mix well and serve with potato chips, corn chips, torillas, etc.

## SHRIMP DIP

Mrs. Margaret Doland

2 — 8 oz. pkg. cream cheese  
1 quart shrimp  
1 onion, grated  
2 T. Sweet pickle relish  
1 T. mayonnaise  
Red Penper  
Table Cream

Peel, devein and boil shrimp in salted water. Grind shrimp. Beat cream cheese until soft. Add shrimp and all other ingredients. Season with red pepper to taste. Blend in mixer, adding enough cream to make it soft enough to dip.

\* \* \*

## SHRIMP PATTIES

Mrs. Barbara Lou L. LeBlanc

1 quart deveined shrimp (medium size)  
2 eggs  
1 c. chopped Bell Pepper  
1 c. chopped onions  
1 c. chopped celery  
1 c. flour

Season with salt, pepper, and red pepper  
Beat eggs in bowl. Add all other ingredients. Place in refrigerator for 2 or 3 hours. Form in shape of Boulettes. (Like a finger about one half inch in diameter). Spoon out into deep hot grease and cook until golden brown. Drain and serve at once.

## FRIED GAR FISH

E. J. Dronet

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

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

## CRAB CORN SOUP

Mrs. June Harper

1 qt. crab meat  
1 qt. corn (fresh or frozen)  
1 medium size onion  
½ c. chopped celery  
½ c. chopped bell pepper  
1 medium size whole tomato (canned or fresh)  
1 stick oleo  
½ c. chopped parsley  
Salt and pepper  
2 c. water

Saute onions, bell pepper and celery in oleo until wilted. Add crab meat, salt and pepper, also tomato (chopped fine). Let simmer for 30 minutes. Add corn and parsley. Cover and again simmer for 30 minutes.



## STUFFED FLOUNDER

Mrs. Mary Jo Canik

4 medium flounders  
1½ lbs. shrimp, peeled and deveined  
½ lb. fresh crab meat  
½ cup celery  
½ c. chopped onions  
4-1 cloves garlic, minced  
3 stale buns soaked in water  
4 eggs  
½ c. cracker meal  
½ c. green onion tops and parsley, chopped

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

\* \* \*

## SHRIMP CASSEROLE

Mrs. Corrine Canik

1½ lbs. raw shrimp  
1 large onion  
½ bell pepper  
3 celery stalks  
1 pkg. elbow macaroni  
1 can mushroom soup  
Dash tabasco  
½ T. accent

If large shrimp, chop in pieces. Small shrimp are better.

Smother the onion, bell pepper and celery. Add shrimp. Cook shrimp until they are half done in very little cooking oil.

Boil 1 pkg. elbow macaroni. Drain. Add all to the above can mushroom soup. Add dash of Tabasco Sauce, accent and season to taste.

Bake in a covered casserole dish about 30 minutes at 375°.

\* \* \*

## OYSTER SOUP

Mrs. Bernice H. Stewart (Original Recipe by Susan McCall Stine 1863-1940)

2 T. butter or other shortening  
2 T. flour  
1 small chopped onion  
1 c. oyster liquor (water may be added)  
2 doz. oysters  
6 c. milk  
1 T. salt (or to taste)  
Dash of pepper  
Paprika

Mix butter and flour in a pot over low heat. Brown to a delicate gold. Saute onions. Add oyster liquor slowly, stirring well. Add oysters and simmer until edges curl. Scald milk. To milk add oysters, liquor, and seasonings. Serve at once in hot soup bowls with a dash of paprika over soup. 6 servings.

## STUFFED CRABS A-LA OAK GROVE

Mrs. Geneva Griffith

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

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

\* \* \*

## BROILED SHRIMP

Lyle Crain

5 lbs. boiled shrimp  
2 sticks butter  
1 large bottle Wish Bone  
Salt  
Pepper  
Tabasco Sauce

Pre-heat oven to 500°. Peel shrimp, leaving fan tails. Place in roaster pan and season with salt, pepper and Tabasco Sauce. Add 1 large Bottle Wish Bone and let set 1 hour. Add butter and put in hot oven. Leave in oven until juice covers shrimp and starts to bubble. Immediately remove from oven and let set 5 minutes.

\* \* \*

## PIGGY-BACK BARBECUED SHRIMP

Lyle Crain

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

Peel and split shrimp in back leaving fan tails. Put 3 split shrimp, piggy back, lying flat. Put 3 tooth picks through backs (pinning together — making it easier to turn with spatula on pit) Lay pinned shrimp on cookie sheet and baste with the 5 last ingredients listed above. Let set a while or as long as you would like. Basting Sauce ¼ c. lemon juice, 1 block butter, melted. Start coals, when coals turn white, put shrimp on grill. Cook on one side until tails turn pink, basting in meantime. Turn shrimp over with spatula, baste, and cook until they are hot. The importance of barbecued shrimp is to cook rare.

\* \* \*

## SHRIMP BALLS

Mrs. Ernie Little

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

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

## CRABMEAT SUPREME

Mrs. Charles F. Hebert

6 slices bread, toasted and cubed  
1 egg  
1½ c. milk (evaporated)  
2 T. finely chopped onion  
2 T. finely chopped celery  
½ stick butter  
1 (1 lb.) can crabmeat  
1 T. finely chopped parsley  
2 T. cornstarch  
¼ c. cooking oil  
Salt and red and black pepper to taste  
3 T. lemon juice

Soak cubed toast in enough water to wet it thoroughly. Make a white sauce by combining 2 T. cornstarch, 1 T. salt and ¼ T. black pepper and 1½ c. milk in a double boiler, stirring constantly until smooth. Then add ¼ c. cooking oil. Remove from heat and cool. When cool, stir in 1 egg yolk, well beaten, and cook for two minutes — stirring constantly.

Remove from heat and stir in very gradually 3 T. lemon juice. Set aside.

Saute onions and celery in butter. Add the vegetables above to the white sauce. Then add the crabmeat and toast mixture, mixing thoroughly. Add salt and pepper to taste. Place in a buttered casserole dish and cover with bread crumbs dotted with butter. Bake at 350° for 20 minutes, then brown under broiler.

\* \* \*

## PICKLED SHRIMP

James L. Derouen

1½ lb. frozen, raw, peeled shrimp  
½ c. chopped celery leaves  
¼ c. whole pickling spice  
2 quarts boiling water  
2 c. sliced onions  
5 bay leaves  
½ c. salad oil  
1½ c. white vinegar  
¼ c. chopped pimiento  
1½ T. celery seed  
1½ T. salt  
¼ T. liquid hot pepper sauce

Thaw frozen shrimp. Rinse with cold water. Tie celery and pickling spice loosely in a piece of cheese cloth. Place in boiling water and simmer for about 10 minutes. Add shrimp. Simmer for 5 minutes. Drain. Arrange onions and shrimp in alternate layers in a bowl. Add bay leaves. Combine remaining ingredients. Mix thoroughly and pour over onions and shrimp. Cover and chill for about 6 hours. Stir occasionally.

\* \* \*

## STUFFED CRABS (Original Recipe)

Mrs. Hayes Picou, Sr.

1 qt. crab meat  
2 large onions (chopped fine)  
½ c. chopped bell pepper  
½ c. celery (chopped)  
½ c. chopped Green Onion Tops  
½ c. chopped parsley  
2 T. salt  
2 T. black pepper  
2 T. accent  
4 eggs  
½ c. pet milk  
¾ lb. oleomargarine

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

## SHRIMP GUMBO (Original Recipe)

Mrs. Hayes Picou, Sr.

2 lbs. peeled shrimp  
½ c. flour  
¾ c. vegetable oil  
2 T. salt or to taste  
2 T. black pepper or to taste  
2 large chopped onions  
½ c. chopped celery  
¼ c. chopped bell pepper  
1 c. chopped green onion tops  
1 c. chopped parsley  
3 T. accent

Brown flour in ¾ c. cooking oil until medium brown. Add onions, celery, bell pepper, salt, and black pepper and accent. Let this cook until onions are fried golden brown. Add enough water to have about 4 qts. to serve. Let this boil with ½ c. shrimp for 25 minutes. Then add remainder of shrimp, green onions and parsley and boil 20 more minutes. Add file' to taste.

\* \* \*

## SHRIMP PATTIES OR "SEA DOGS"

(Original Recipe)

Mrs. Hayes Picou, Sr.

2 lbs. peeled shrimp  
2 large onions (chopped)  
¾ c. chopped celery  
¾ c. chopped bell pepper  
½ c. chopped green onion tops  
½ c. chopped parsley  
3 T. salt  
3 T. black pepper  
3 T. accent  
1 large raw potato

Clean, devin, wash, and drain shrimp. Grind all ingredients in food chopper. Add 2 raw eggs to all this. If it is too soft to spoon drop, add a small amount of flour to be able to spoon drop. Fry in deep, hot fat until golden brown. Then steam over low fire in small amount of water and oleo. Serve hot. Makes approximately 4 doz. For sea Dogs, make same as above — to make sauce, mix together 1 regular size bottle catsup, ½ bottle worcestershire sauce, 1 pt. mayonnaise, ½ small jar pickle relish, 1 T. La. Red Hot or to taste. Serve on Hot Dog bun with Sauce.

\* \* \*

## CRABMEAT MORNY

Mrs. Braxton Blake

¼ lb. butter (not oleo)  
1 small bunch shallots  
½ c. finely chopped parsley  
2 T. flour  
1 pt. heavy cream  
½ lb. grated Swiss cheese  
¼ T. red pepper  
5 T. sherry wine  
1 T. accent  
¼ T. salt  
3 T. sugar  
1 small can mushroom stems and pieces  
Tabasco to taste  
1 lb. fresh (or frozen) white crab meat  
Cornstarch  
Water

Melt butter in iron skillet and saute shallots and parsley. When done, stir in flour, (well blended with heavy cream). Heat until smooth. Then add Cheese. Cook at very low simmer until cheese is melted. Add pepper, wine, accent, salt, sugar, mushroom, and Tabasco. Simmer gently 5 min. Then add crab meat. Make a paste of cornstarch and water and add very slow to above, stirring constantly, until mixture reaches desired thickness. Serve in patty shells.

## FISH STEW

Mrs. Roy F. Hebert

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

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

\* \* \*

## CRAB CASSEROLE

Mrs. Lee J. Harrison

3 T. cooking oil  
¼ c. bell pepper (chopped)  
½ c. onions (chopped)  
½ c. bread crumbs (toasted bread)  
1 c. Carnation Milk  
2 eggs, beaten  
2 cloves garlic (chopped)  
3 c. crab meat

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

## SHRIMP OKRA GUMBO

Mrs. June Harper

1 qt. peeled shrimp  
1 large chopped onion  
½ c. chopped bell pepper  
½ c. chopped onion tops and parsley, mixed  
¼ kitchen bouquet  
1 clove garlic  
½ c. cooking oil  
1 qt. sliced okra  
1 T. file  
3 c. water  
Pinch oregano  
1 bay leaf

Brown about ¾ c. shrimp in oil. Add onions, bell pepper and file. Saute about 5 minutes. Fry okra in about 3 T. cooking oil with vinegar until okra is no longer ropey. Add to shrimp mixture. Also, add remaining shrimp, 3 c. water, oregano, kitchen bouquet, bay leaf, salt, pepper, garlic, onion tops and parsley. Cook for approximately one hour.

## GARFISH BALLS

Roy F. Hebert

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

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

## SHRIMP JAMBALAYA

Mrs. Roy F. Hebert

4 lbs. fresh shrimp (peeled and deveined)  
4 c. raw rice  
1 c. shortening  
4 c. chopped onions  
1 c. chopped celery  
1 chopped bell pepper  
1 c. green greens and parsley (chopped)  
2 T. tomato paste  
4 c. water  
Salt and pepper to taste

If large shrimp are used, chop into bite size, season and set aside. Heat shortening. Add onions, celery, bell peppers and tomato paste. Cook over medium heat in uncovered pot until onions are wilted, stirring constantly. Cover pot and let cook for another 15 minutes on low fire. Add shrimp, green onions, parsley, and 4 cups water. Bring to a rapid boil. Wash rice thoroughly and add to shrimp. Season with salt and pepper to taste. Cook on medium low, stirring often until rice is done. Will serve eight.

\* \* \*

## CRAB CASSEROLE

Mrs. Blanche Bourg

½ c. margarine  
1 stick melted butter  
1 large chopped onion  
1 large chopped clove garlic  
¼ c. chopped bell pepper  
¼ c. chopped celery  
6 slices dry toast  
1 c. toast crumbs  
1 pt. fresh boiled crab meat  
1½ c. milk or water  
salt  
pepper

Soak dry toast in milk or water in large bowl. Melt margarine and add onions, garlic, bell pepper and celery. Cook until tender. Combine with toast. Add crab meat, mix and season to taste with salt and pepper. Pour half of melted butter into bottom of 12 inch casserole, add crab mixture and cover with toast crumbs and remaining butter. Bake in 350° oven approximately 45 minutes.

\* \* \*

## SHRIMP SPAGHETTI

Mrs. June Harper

1 qt. peeled shrimp  
1 large onion  
¾ c. pepper (green and red)  
½ c. celery  
2 cloves garlic  
1 T. paprika  
½ T. oregano  
½ c. olive oil or cooking oil  
½ T. Louisiana Red Hot  
1 pkg. spaghetti or dumplings

Brown ¾ c. shrimp in oil. When brown add chopped celery, onion, and garlic. Saute above for about 5 minutes. Add spaghetti (uncooked), paprika, oregano, salt, pepper, garlic, Louisiana Red Hot, bell pepper and remaining shrimp. Mix well. Saute about 2 minutes. Add 2 c. water, cover and simmer about 30 minutes or until spaghetti is done. You may substitute pimiento for red pepper. Salt and pepper to taste.

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## SHRIMP ETOUFFEE

Mrs. June Harper

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

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

\* \* \*

## SHRIMP IN BUTTER GRAVY

Roy F. Hebert

4 blocks or 1 lb. butter (Not Margarine)  
4 lbs. fresh shrimp (peeled and deveined)  
2 c. finely chopped onion  
1 c. chopped bell peppers  
1 c. chopped celery  
1 c. chopped green onions  
½ c. chopped parsley  
Salt and Pepper to taste

Melt butter and add onions, bell pepper, and celery. Cook slowly, stirring occasionally until onions are wilted. Cover and simmer for about 30 minutes. Add shrimp, green onions and parsley, salt and pepper to taste. Cover and cook slowly about another 30 minutes. Do not add water. Serve with hot cooked rice. Serves 6-8.

\* \* \*

## STUFFED FLOUNDER (RED SNAPPER)

Mrs. June Harper

1 c. crab meat or shrimp  
2 T. bacon drippings  
1 large onion, chopped  
1 shallot, chopped  
½ c. celery  
1 T. salt  
½ T. pepper ...  
1/8 T. thyme  
½ c. parsley  
1 egg  
½ c. green pepper (bell)  
¼ c. banana pepper  
¾ c. bread crumbs softened  
in milk or Progresso Bread Crumbs

Saute ingredients in dripping. Mix other ingredients. Stuff slits.

Melt butter in pan to lay fish, not overlapping. Place fish — dark side down. Then flip. This butters stuffed side, too.

Bake at 375° or 400° covered for 30 minutes.

\* \* \*

## CRAB-EGGPLANT CASSEROLE (Original Recipe)

Mrs. Charles Perry

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

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

# Roland J. Trosclair

## CANNING COMPANY

Dealer in

## FRESH HEADLESS

## AND CANNED SHRIMP

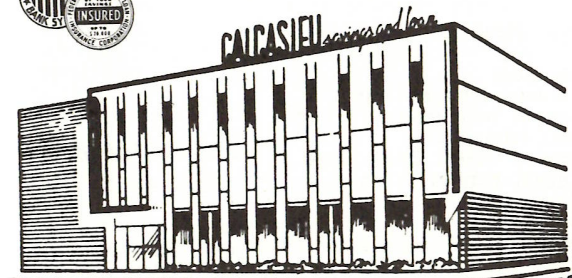
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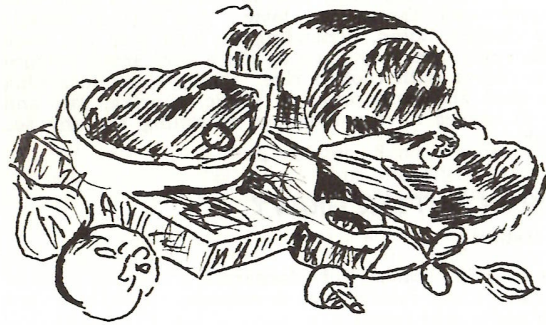


RYAN

CLARENCE

MAIN OFFICE/1155 Ryan Street/Lake Charles, La.  
SOUTH LAKE CHARLES/4056 Ryan Street  
SULPHUR, LA./129 S. Huntington  
CAMERON/Roux Bldg./Marshall Street

# Meats



## ROSALIE'S LASAGNE

Mrs. Rosalie Perry

- 3 cans (6 oz.) tomato paste
- 6 c. water
- 1 t. oregano
- 1 t. sweet basil
- 1 t. sugar
- 3/4 t. salt
- 1/4 t. pepper
- 3 Pounds ground beef
- 1 c. chopped onion
- 3 toes garlic — whole
- 1 12 oz. pkg. Lasagne noodles
- 1 lb. mozzarella cheese
- 2/3 lb. provolone cheese
- 1/4 lb. ramano cheese

In large sauce pan, mix tomato paste, water, oregano, salt, basil, pepper, and sugar. Simmer the mixture while you saute in skillet the ground beef seasoned with salt and pepper. Cook until slightly browned and add to saucepan mixture. Then brown chopped onion & add to mixture. Add garlic and let simmer for 3 - 3 1/2 hrs. on very low flame. Cook as directed on package of curly edge lasagne. Drain thoroughly, rinse and separate noodles spreading them out. Then shred or grate last 3 items. When sauce is done, remove toes of garlic. Then spoon some sauce (enough to cover bottom) into a 9" x 13" baking pan or casserole dish. Put in a layer of noodles, layer of meat, sauce, and a layer of shredded mozzarella and provolone cheese. Repeat layers until casserole is full. On top, put generous amount of sauce and generous amount of cheese including the romano cheese. Bake at 375° for 30 min. Let stand for about 10 minutes before serving. Serves 8 - 10.

\* \* \*

## PIZZA

Mrs. Hilda Crain

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

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

Crust — Dissolve 1 pkg. yeast in 1 cup warm water — add 4 cups Bisquick. This should make 4 1/2 pizza pans spread thin. Add sauce. Top with grated cheese and sausage. Cook 375° for 30-50 minutes.

## JAMBALAYA SUPREME

Mrs. Claude Eagleson

- 5 lbs. ground beef
- 2 lbs. ground pork (lean)
- 3 lbs. onions (minced)
- 8 cloves garlic (minced)
- 2 cans cream of mushroom soup
- 2 cans cream of chicken soup
- 6 c. raw rice
- 4 c. chopped green onions
- 4 c. chopped parsley
- 2 or 3 bell peppers
- 2 c. chopped celery
- 1 gallon water
- salt and pepper to taste
- 1 T. Accent
- 1 c. cooking oil

Brown beef & pork in oil. Add onions and garlic with ground meats. Add a little water if meat sticks in pot. When brown add water, soups, green onions, parsley, bell pepper, celery and start to boil. Then add raw rice, lower fire and cover pot, stirring occasionally so it does not stick and burn. Fire can be very low, after this starts boiling.

\* \* \*

## SCRUMPTIOUS RICE AND BEEF

Darlene Guidry

- 1 lb. ground beef
- 1 c. chopped onions
- 1/2 c. chopped bell pepper
- 1 c. raw rice
- 4 T. margarine
- 1 t. salt
- 1 t. black pepper
- 1 c. raw rice
- 4 T. margarine
- 1 t. salt
- 1 t. black pepper
- 2 t. chili powder
- 1/4 t. oregano
- 2 (16 oz.) cans stewed tomatoes
- 1/4 c. grated cheese
- 1 c. buttered bread crumbs

Brown ground beef, onion, bell pepper, and rice in margarine. Add salt, pepper, chili powder and oregano. Mix well until blended, to distribute the seasonings. Add tomatoes and mix well. Transfer to a 2 qt. buttered casserole. Sprinkle grated cheese on top. Top with buttered bread crumbs. Cover and bake at 350° for 40 to 45 minutes. Garnish with hard cooked eggs (wedges) and parsley.

\* \* \*

## JERKY (or Dried Taso)

Eugene Miller

- 8 lbs. round steaks
  - 1 c. salt
  - 1 t. red pepper
  - 1 t. black pepper
- Cut steak in strips about 1/2 inch wide and 1/2" thick and about six to twelve inches long. Let seasoned meat sit in pan overnight. Then hang strips over wire line for 3 days. The weather must be cool and dry and the meat must be taken off the line at night.

\* \* \*

## HOT TAMALES LOAF

Mrs. Clifton Cabell

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

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

## GOOSE OR DUCK CASSEROLE (Original Recipe)

Mrs. June Nunez Goddard

- 1/2 t. liquid crab boil
- salt and pepper to taste
- water
- 5 or six birds
- celery, onions, green peper
- garlic
- 1 c. cooked wild rice
- 1 c. cooked white rice
- 1 can mushroom soup
- 1 can cream of chicken soup
- 1 can of celery soup
- 1/2 c. worcestershire
- 4 T. Tabasco
- 2 T. accent
- 1 c. red or white wine or 1 c. sherry

Boil birds in 1/2 t. liquid crab boil, salt, and water until tender. Remove meat from bones and skin except legs. Saute celery onions, green pepper, and garlic.

Mix cooked rice in large bowl with bird meat, saute ingredients, and 1 can of mushroom soup, 1 can of cream of chicken soup, 1 can of celery soup, 1/2 c. worcestershire, 4 T. Tabasco, 2 T. accent, 1 cup of red or white wine or 1 c. sherry, plenty of salt and pepper (black) to taste and bake 45 minutes at 375°

Stick legs down in mixture during baking. Use legs for garnishing. If mixture looks dry, pour over more wine.

## CORN BEEF HASH

Mrs. Diana McCall

- About 6 potatoes (Cubed)
- 1 head onion
- 1 can corn beef
- Salt
- Pepper
- 1/8 t. garlic powder

Put 3-4 T. cooking oil in skillet. Add seasoning to potatoes. Turn with spatula until completely brown. Add chopped onion and cook until potatoes are tender. Break corn beef with fork and cook 10 - 15 minutes with potatoes, covered.

## CHILI

Mrs. Nancy Nunez

- 1 lb. ground beef
- 1/2 bell pepper
- 1 lg. onion
- 1 T. worcestershire sauce
- 2 T. chili powder
- 1 can Tomato sauce
- 1 can stewed tomatoes
- 1 can kidney beans
- 1 can pinto beans

Brown meat in oil. Add bell pepper, onion, and let cook down. Add chili powder and worcestershire sauce and let fry down a minute. Add stewed tomatoes, sauce and let cook until thick. Add 2 c. water. Let cook for a while. Last 30 minutes, add kidney and pinto beans.

\* \* \*

## CHINESE CHICKEN SUPREME

Mrs. Hilda Crain

- 1 fryer (cut in pieces)
- 1 stick butter
- 1 large onion
- 1 large can chopped mushrooms (drained)
- 2 bags frozen green peas (1 lb. 2 oz. per bag)
- salt
- pepper
- paprika
- 1 pt. sour cream

Season chicken with salt and pepper (coat with kitchen bouquet). Brown in butter until golden. Remove chicken and saute onion, add drained mushrooms and cook for about 5 minutes. Add chicken to onions and mushroom mixture. Sprinkle with little paprika. Cook for about 5 minutes. Add green peas. Cover and let simmer until chicken is done. Mix sour cream with mixture in skillet or serve on each individual serving.

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## CHERI'S WEINER-BAKE "A LA CREOLE"

Cheri Griffith

1 pkg. Weiners  
2 T. cooking oil  
3 T. flour  
1 c. chopped green onions  
¼ t. garlic juice  
¼ c. minced parsley  
½ c. chopped bell pepper  
1 (14½ oz.) can stewed tomatoes  
1 (10½ oz.) can cream of mushroom soup  
1 t. salt  
½ t. black pepper  
¼ t. red pepper  
1 t. accent  
3 c. cooked rice (1 cup raw rice)  
1 c. buttered bread crumbs

Parboil weiners 5 minutes, drain and slice across (4 slices per weiner) Heat oil & flour & stir until golden brown. Add onion and stir until wilted. Add garlic juice, parsley, bell pepper, tomatoes, soup, and seasonings. Cook about 6 minutes.

Remove from heat and fold rice into mixture. Alternate layers rice mixture and sliced weiners in a 2½ qt. casserole. Top with the buttered crumbs and bake in a preheated oven at 350° for 15 minutes. Garnish with parsley and radish roses, if desired.

\* \* \*

## CHILI CON CARNE AND BEANS

Mrs. John Richard, John's Restaurant

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

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

## BEANS

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

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

WARNING — This Chili is HOT but delicious!

\* \* \*

## MEAT LOAF

Donald Broussard

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

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

## STEAK PIE

Mrs. Nancy Nunez

Plain Pastry for 2 pie crusts  
1 round steak  
¼ c. butter  
¼ t. pepper  
¼ c. flour  
2 c. broth  
½ t. salt  
⅔ c. milk  
1 t. kitchen bouquet

Boil round steak in water until done (seasoned with salt and pepper and 1 t. kitchen bouquet.)  
Make gravy with items 3-8.

Line pan with crust, add cut up meat and gravy. Top with crust and bake at 350° until brown.

\* \* \*

## CASSEROLE

Mrs. Nancy Nunez

1 chopped onion  
½ bell pepper  
2 garlic cloves  
1 lb. hamburger  
Salt and pepper to taste  
1 can corn  
1 can tomato  
6 oz. pkg. noodles  
Bacon fat  
Cheese

Cook items, 1, 2, and 3 in bacon fat.  
Add items 4, 5, 6, 7, and 8.

Mix together with 6 oz. pkg. of cooked noodles. Place in layers with mixture and cheese. Bake at 300° for 40 minutes.

\* \* \*

## ENCHILADOS

Mrs. Wayne Wood

1 lb. ground meat  
½ chopped onion  
1 t. salt  
1 t. pepper  
2 t. flour  
1 t. chili powder  
1 large can tomato sauce  
½ t. salt  
½ t. pepper  
2 chopped hot peppers

Cook first 4 ingredients in skillet until done. Cool completely.

Brown flour in small amount of shortening. Add other ingredients. Simmer 30 minutes. Cool completely.

Heat oven to 425°. Spread wax paper on table. At one end place 2 c. chopped onion and the other end place 2 c. shredded cheese. Dip 1 dozen tortillas in small amount heated shortening to make soft. Dip then into cooled sauce. Place approximately 2 T. of meat mixtures, onions, and cheese on each tortilla. Fold in half. Place on baking pan. When all are made, pour remainder of sauce over tortillas and sprinkle with cheese. Bake approximately 20 - 30 minutes.

\* \* \*

## DEER AND PORK SAUSAGE (Original Recipe)

Hayes Picou, Sr.

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

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

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

## SPANISH DELIGHT

Mrs. Wayne Wood

1 large onion  
2 large bell peppers  
¼ c. bacon dripping  
1 No. 2 can tomatoes  
1½ lbs. ground meat  
1 No. 2 can cream style corn  
3 t. chili powder  
Salt and pepper to taste  
1 pkg. medium width noodles

Cook bell pepper and onions in bacon drippings, saute. Sear the meat, add tomatoes, corn, and raw noodles. Cook until done. Add seasonings. Cook over medium heat. Place in casserole dish. Grate American cheese on top and bake at 350° until cheese melts.

\* \* \*

## RICE BALLS

Mrs. Wayne Wood

1 lb. hamburger  
1 t. salt  
2 t. chili powder  
1 can tomato sauce  
1 medium onion

Brown onions and hamburger in skillet. Add other ingredients and simmer until mixture as real thick with hardly any liquid. Cool mixture completely. Cook 1 c. rice with enough water to make it very thick and gummy. Cool completely.

Spread rice, enough to work with your hands, in hand. Add round ball of chili mixture, enclosing it completely with rice. Roll in bread crumbs, then in a beaten egg, then in bread crumbs last. Fry in deep fat until brown.

## FRIED MEAT PIES

Mrs. Wayne Wood

1 lb. ground meat  
2 sticks celery  
1 medium size onion  
1 medium bell pepper  
¼ c. green olives and juice  
Salt and pepper to taste  
3 medium or 2 large cubed potatoes  
1 c. or less water

Brown ground meat adding other ingredients already chopped. Cook on low heat until all juice is cooked out. Cool completely.

In the meantime, make following dough recipe: To 2 c. flour add 1 egg, 1 t. salt, 1 t. baking powder, and 2 T. shortening. Add enough water to make dough. Roll out, filling 2 T. meat mixture to each square of dough. Fold over and seal edges. Fry in deep fat until browned.

\* \* \*

## CHICKEN LIVERS AND MUSHROOMS ON TOAST

Mrs. John Prescott

12 chicken livers  
1 egg, well beaten  
2 t. L. and P. Sauce (Len & Perrins)  
1 c. biscuit Mix  
¼ c. butter or oleo  
1 c. mushrooms in brown gravy  
2 T. sherry  
6 slices toast

Cut livers in half. Beat egg with L. & P. Dip livers in mixture Roll in biscuit mix. Melt butter in skillet. Fry livers until boiling point. Add 1 t. L. & P. and sherry. Place livers on toast and cover with gravy Serves 6.

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## RICE DRESSING

Mrs. Roy F. Hebert

6 c. hot cooked rice  
2 lbs. raw ground chicken giblets  
1 lb. raw ground beef  
4 small chopped and parboiled eggplants (optional)  
2 c. chopped onions  
1 c. chopped celery  
½ c. chopped bell peppers  
3 cloves garlic, minced  
1 T. Tomato Paste  
1 c. cold water  
½ c. chopped green onions and parsley  
1 c. cooking oil  
Salt and pepper to taste

Heat ½ c. of the oil. Add giblets and ground meat. Season with salt pepper and cook uncovered on medium heat until meat is brown. Meanwhile, in another pot heat remaining oil and add onions, celery, bell pepper, garlic, eggplant and tomato paste, season to taste and cook uncovered, stirring occasionally until done. When meat is brown, transfer it into pot with seasoning mixture. Add 1 c. water, stir well, and cover. Cook on low fire for about 30 minutes. Add green onions and parsley and cook 5 minutes more. Add cooked rice and mix well. Serve immediately. Serves 6 to 8

\* \* \*

## SOUTHERN RICE DRESSING

Mrs. Lovenia Bartie

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

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

\* \* \*

## FROG LEGS OVER CHARCOAL

Mrs. John Prescott

Frog Legs  
milk  
flour  
cooking fat  
salt, black pepper, red pepper  
accent

**Sauce:**  
1 stick butter  
½ t. Tabasco  
2 T. lemon juice  
1 t. worchestershire sauce  
1 clove garlic, crushed

Soak frog legs in milk 20 min. Drain. Shake well in brown paper bag of seasoned flour (1 t. each per cup flour). Prepare a hot charcoal fire. Fill heavy kettle half full place on grill until hot enough to light a match (375 degrees). Fry quickly, drain. Drizzle sauce over and serve.

## PORCUPINES IN CHILI SAUCE

Mrs. Barbara Lou LeBlanc

### Sauce:

4 c. tomato juice  
2 t. Chili Powder  
¼ t. Allspice  
½ t. celery seed  
1 t. worcestershire sauce  
1 t. brown sugar

### Porcupines:

1 lb. lean ground meat  
½ c. uncooked rice  
½ c. onions — chopped  
½ c. bell pepper — chopped  
½ c. celery, chopped  
1 egg beaten  
2 t. prepared mustard  
1½ t. salt  
¼ t. pepper

Combine ingredients for sauce, cover and simmer for 10 minutes. Meanwhile, combine ingredients for porcupines. Mix well, form into 1½ inch balls. Place in a large baking dish. Pour sauce over balls. Cover and bake at 350° for one hour (Serves 6).

\* \* \*

## SHIP'S CREW CHILI

Mrs. Heyward Peppers

3 slices bacon, cooked and crumbled  
1½ pounds stew meat, cut in ½" cubes  
2 cloves garlic, minced  
½ c. water  
2 8 oz. cans tomato sauce w/mushrooms  
½ c. coffee  
3 or 4 t. chili powder  
1 t. salt  
2 cans New Orleans Red Beans (do not drain)  
2 large onions, chopped

Heat over to 400°. Pour bacon fat in heavy casserole or dutch oven. Add beef, cover and bake 30 minutes. Add onions, garlic and water. Bake for 1 hour at 350°. Add remaining ingredients and bake for one more hour.

\* \* \*

## REAL CREOLE CHICKEN GUMBO

Mrs. June Harper

1 large hen  
2 T. cooking oil  
1 large onion  
1 c. onion tops & parsley combined  
1 heaping T. file  
1 bay leaf  
¼ t. thyme  
½ c. chopped bell pepper  
4 c. water

Cut hen & fry in oil until well browned. Pour off excess fat. Add file, onions & pepper. Saute until onions, pepper, etc., are well wilted. Add enough water to cover chicken well; also, add thyme and bay leaf. Cover & simmer slowly until chicken is tender. Add parsley & onion tops. Cook for 15 minutes longer. You will find your gumbo has a dark green color and that by boiling the file with the chicken it will not be ropey. Also, it will not be as hard on you who may have a delicate stomach. Salt & pepper to taste.

## POT ROASTED STUFFED PORK CHOPS

Mrs. Roy F. Hebert

4 lean pork chops (cut 1 inch thick)  
1 lb. coarsely ground lean pork  
½ c. chopped green onions  
¼ c. chopped parsley  
½ c. oil  
salt & pepper to taste

Mix ground pork with green onions and parsley and season to taste with salt & pepper. Cut a slit lengthwise in the middle of each pork chop to form a pocket. Stuff about 4 oz. of the seasoned meat into each pocket. Rub each stuffed chop with salt & pepper. Heat the oil and fry the chops real brown on each side. Add 1 cup water a little at a time. Cover pot tightly and cook on low fire for about 1 hour. Serves 4.

## WILD GOOSE GUMBO (Original Recipe)

Hayes Picou, Sr.

1 c. vegetable oil  
½ c. flour  
1 large hot pepper chopped fine  
1½ t. salt  
2 c. onions chopped fine  
¾ c. celery chopped fine  
¼ c. bell pepper chopped fine  
¼ c. green onion tops chopped fine  
1 large wild goose, cut-up  
1½ c. wine

Heat oil in large pot; add flour, stirring constantly until it is dark brown. Add onions, celery, bell pepper, salt and hot pepper. Add 1 c. water; stir and cover and let cook about 15 minutes. Add meat and about 1 gallon water, ¾ c. wine and let simmer about 1½ hours or until meat is tender. Add chopped green onion tops and parsley and remainder of wine and cook about 10 minutes longer. Serve hot with rice and crackers. Makes approximately 8 servings.

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# Vegetable Dishes

## RAISIN-FILLED SWEET POTATOES

Mrs. Hilda Crain

- 1 18 oz. can sweet potatoes
- 2 T. butter or margarine, softened
- 1 egg
- 1 T. salt
- dash ground cinnamon
- dash ground ginger
- ¼ c. sugar
- 2 t. cornstarch
- 1 t. grated orange peel
- ½ c. orange juice
- ½ c. raisins

In bowl, mash sweet potatoes; add butter, egg, salt, cinnamon, and ginger. Drop in ¼ c. portions on greased baking sheet. Shape into small nests. Bake in 350° oven until edges are brown, 15 to 20 min. Meanwhile in saucepan, combine sugar and cornstarch, add orange peel and juice and raisin. Cook, stirring constantly until thickened. Fill potato nests. 6 servings.

\* \* \*

## CABBAGE SALAD AND DRESSING

Mrs. Sue Theriot

- 1 large head cabbage
- ½ t. sugar
- ½ t. salt
- ½ t. black pepper
- Dressing:**
- ½ c. salad dressing or mayonnaise
- 3 T. cream (milk)
- 1 t. vinegar (optional)
- ¼ t. prepared mustard (optional)

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

\* \* \*

## ASPARAGUS CASSEROLE

Mrs. Nelvia Murphy

- 1 can asparagus
- 1 can cream of mushroom soup

Season this to taste. Put into casserole dish, cover, and bake for 30 min. When ready to serve add two or three sliced boiled eggs. Garnish with parsley if desired.

## BLACK BEANS

Mrs. Diana McCall

- 1 lb. black beans
- 4 oz. olive oil
- 1 onion (chopped)
- 1 bell pepper (chopped)
- 5 cloves garlic (minced)
- 1 bay leaf
- ¼ teaspoon oregano
- ¼ t. cumin
- ½ c. tomato sauce
- ⅔ T. sugar
- 2-3 T. sugar
- 2 T. vinegar
- Salt and pepper to taste

Wash and soak beans overnight in large pot. Next morning cook beans in water, add salt and pepper. Heat olive oil in iron skillet, saute onions, bell pepper, and garlic until onions wilt. Add tomato sauce, sugar, bay leaf, oregano, cumin, and cook about 5 minutes. Then add vinegar & stir. Pour this mixture into beans and cook until beans are tender. Add more olive oil for taste if desired. Serve over hot rice. Garnish with grated onions that have been seasoned with olive oil, vinegar, salt and pepper.

\* \* \*

## A MAN'S SALAD

Mrs. Norma Jean Blake

- 1 can cut string beans, No. 3 size (drained)
- 1 can petit pois, No. 3 size, drained
- 2 eggs, boiled & cooled
- 4 heaping T. mayonnaise
- ¼ cup chopped onion
- ¼ c. chopped bell pepper
- ¼ c. chopped dill pickles
- ¼ c. chopped celery
- 1 small jar pimentos, chopped & salted & peppered to taste paprika for garnishing

Drain beans & peas. Set in refrigerator to chill. Shell boiled eggs and separate whites from yolks. Put yolks in mixing bowl & mash with fork. Stir in mayonnaise and blend together. Chop egg whites and add to mayonnaise mixture, along with chopped onion, bell pepper, dill pickles, celery and pimentos. Add salt and pepper and mix well. Fold in chilled peas and beans. Cover bowl with plastic wrap and chill until ready to serve. Garnish with paprika when ready to serve. Serves 6.

\* \* \*

## LIMA BEANS

Mrs. Charles Perry

- 1 pkg. frozen lima beans
- Canned Chicken stock
- ½ medium onion
- 3 T. butter
- 2 T. chopped pimiento
- ½ c. sour cream
- Salt and pepper to taste

Cook frozen lima beans in chicken stock. Drain. Saute onion in butter. Add pimiento. Add to beans. Then add sour cream and reheat. Add salt and pepper to taste.

## SPINACH MADELINE

Mrs. Rosale Perry

- 2 pkgs. frozen chopped spinach or broccoli
- 4 T. (½ stick butter)
- 2 T. flour
- ½ c. evaporated milk
- ½ c. vegetable liquid
- 2 T. chopped onion
- ½ t. black pepper
- ¾ t. celery salt
- ¾ tsp. garlic salt
- ½ t. salt
- 6oz. roll Jalapenos Cheese  
(may substitute Mozzarella cheese)
- 1 t. worcestershire sauce
- dash red pepper

Cook spinach; drain and reserve liquid. Melt butter in saucepan over low heat. Add flour, stir constantly until blended and smooth, but not brown. Add liquid slowly while stirring. Cook until smooth and thick; continue stirring — add seasoning and cheese (cut up). Stir until completely melted. Combine with cooked spinach and top with bread crumbs. May serve immediately but flavor improves if refrigerated overnight. May be frozen.

## BROCCOLI DIP

Mrs. Nelvia Murphy

- 1 pkg. chopped frozen broccoli
- ½ t. salt
- ¼ c. water
- 1 small onion chopped
- 2 t. margarine
- 1 can cream mushroom soup
- 1 6 oz. roll garlic cheese
- ½ t. salt
- 1 t. accent
- ⅛ t. black pepper
- ⅛ t. Tabasco sauce
- 1 t. worcestershire sauce
- 1 4 oz. can mushroom stems & pieces drained. (¾ c. slivered almonds (optional))

Cook broccoli with ½ t. salt & ¼ c. water. Drain and set aside. Saute onion in butter or margarine. Add soup, cheese, and seasoning. Cook over medium heat until cheese melts. Add broccoli and cook one minute longer. Stir until blended. Add mushrooms and almonds. Serve hot. Yield 4 cups.

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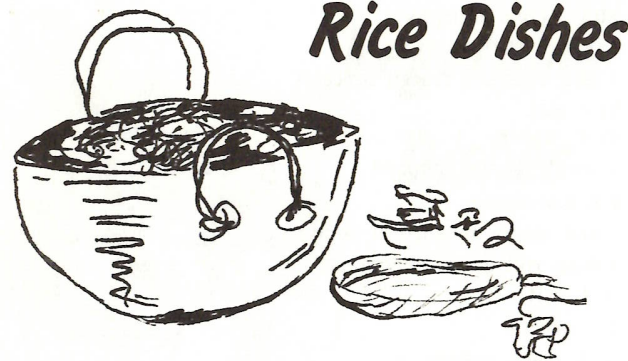
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## Rice Dishes

### 1-2-1 FLUFF METHOD OF COOKING RICE

Cherie Kay Griffith

- 1 c. rice
- 2 c. water
- 1 t. salt
- For extra flavor, add 1 T. butter
- For extra whiteness, add 1 T. vinegar

Combine rice, water, and salt in a 3 qt. sauce pan that has a tight fitting lid. Bring to a boil, stirring once or twice as water comes to a boil. Lower heat to simmer. Cover pan and cool 18 minutes without removing lid or stirring.

\* \* \*

### RICE & SHRIMP FIESTA

Cherie Kay Griffith

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

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

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

\* \* \*

### BEEF AND RICE MEDLEY

Darlene Guidry

- 1 lb. ground beef
- 2 T. cooking oil
- ½ c. chopped celery
- ½ c. chopped bell pepper
- ½ c. chopped onion
- 1 cup raw rice
- 1 T. salt
- ½ t. black pepper
- 2 oz. can chopped mushrooms with liquid
- 1 No. 2 can whole tomatoes

Brown meat in oily. Add vegetables and mix with meat. Add rice, seasoning, mushrooms, and tomatoes and mix well. Simmer for one minute and transfer to casserole dish, cover and bake at 350° for 35 minutes.

### RICE AND SEAFOOD SUPREME

Darlene Guidry

- ½ c. chopped onion
- ⅔ c. chopped bell pepper
- 2 small cloves garlic, chopped
- 1 c. diced celery
- 4 sprigs parsley
- ¼ c. pimiento
- ¼ c. margarine or butter
- 2 t. salt
- ½ t. red pepper
- 1 t. black pepper
- 1 (10½ oz. can) mushroom soup
- 1 c. crab meat
- 1 c. shrimp
- 3 c. cooked rice
- 1 c. bread crumbs
- 2 T. butter

Saute onions, bell pepper, garlic, celery, parsley, and pimiento in the margarine. Add salt and peppers. Mix until blended. Add soup and stir well. Add crab meat, shrimp, and rice, mixing well without mashing the grains. Pour into greased casserole dish and top with 1 c. bread crumbs, which have been tossed in 2 T. of butter. Bake 20 minutes in a moderate oven at 400°. Serves six.

\* \* \*

### RICE DELICIOUS

Mrs. Geneva Griffith

- 1 stick butter
- 1 can (medium) water chestnuts
- 1 can (medium) mushrooms
- 1 can onion soup
- 1 c. raw rice

Slice waterchestnuts and mushrooms, saving the liquid. Saute the water chestnuts and mushrooms in the butter. Combine the sauted vegetables, onion, soup, rice, and one can water (use liquid from the water chestnuts and mushrooms) in a covered casserole. Bake at 300° for one hour. Serve with all types of barbeque, baked chicken, roast pork or steak.

\* \* \*

### RICE RANCHERO

Cherie Kay Griffith

- 2 cans (10½ oz. each) chili-beef soup
- 1½ soup cans water
- ¾ c. finely chopped onion
- 1 t. cumin
- 3 c. cooked rice
- 1½ c. corn chips, slightly crushed
- 1 c. grated cheese

Mix soup, water, onion, and cumin. Heat and stir until boiling. Add rice, pour into a greased 2 quart casserole. Top with corn chips and cheese. Bake at 350° for 25 to 35 minutes. Serves 6.

\* \* \*

### CHERIE'S SHRIMP CREOLE

Cherie Kay Griffith

- 1 lb. raw shrimp
- ¼ c. cooking oil
- 1 c. hot water
- 1 can (8 oz.) tomato sauce
- ½ c. chopped green onion & tops
- ½ c. chopped parsley
- ¼ c. chopped green bell pepper
- 4 small cloves garlic
- 1 t. thyme
- dash whole bay leaf
- 2 c. cooked rice
- 1½ t. salt
- dash cayenne pepper

Blend flour into fat and brown, stirring constantly; add onions, green pepper, garlic and stir until wilted. Add water gradually and cook until thick and smooth, stirring constantly. Add all remaining ingredients except rice and shrimp and simmer 15 minutes covered. Add shrimp and cook 5 minutes more. Remove bay leaf and serve over rice.

### RICE ORIENTAL

Mrs. Roberta Rogers

- 1 stick oleo
- 1 medium onion (chopped)
- 1 pkg. frozen chopped broccoli
- 1 small jar Cheez-Whiz
- 2 c. cooked rice

Saute the chopped onion in the oleo. Cook the broccoli 10 minutes in boiling water. Drain.

Combine all ingredients. Mix well and pour in casserole dish. Cook in 350° oven 30 minutes or until starts to bubble. Suitable to serve with any meat, fowl or seafood. Serves 8.

\* \* \*

### RICE-MEAT DRESSING

Mrs. Absie Duhon

- 1 lb. ground pork
- ½ pound ground beef
- 1 pound giblets
- 2 T. Cooking oil
- 1 large onion
- 1 large green pepper
- 3 cups cooked rice
- 1 cup diced celery
- 2 T. roux
- 1 cup parsley
- 1 cup green onion
- salt, black pepper and red pepper

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

### CHINESE FRIED RICE

Mrs. Mary B. Cockrell

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

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

\* \* \*

### GREEN RICE CASSEROLE

Mrs. Jeanette Benoit

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

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

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### RICE DELICIOUS

Mrs. Annie Swindell

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

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

\* \* \*

### EGG-RICE SALAD

Darlene Guidry

¼ c. minced green onions  
6 hard cooked eggs (chopped)  
1 c. diced celery  
¼ c. diced cucumber pickles  
¾ c. mayonnaise  
2 c. cold cooked rice  
Salt to taste

Combine onions, eggs, celery, pickles, mayonnaise, rice, and salt to taste. Chill. Serve on crisp lettuce, garnished with salad greens, tomato wedges and radish roses.

### RICE SURPRISE

Cherie Kay Griffith

2 T. cooking oil  
3 T. flour  
1 c. chopped green onion  
¼ t. garlic juice  
¼ c. minced parsley  
½ c. chopped bell pepper  
1 (14½ oz.) can stewed tomatoes  
1 (10½ oz.) can cream of mushroom soup  
1 t. salt  
½ t. black pepper  
¼ t. red pepper  
1 t. accent  
3 c. cooked rice (1 cup raw rice)  
12 hard cooked eggs, sliced  
1 c. buttered bread crumbs

Heat oil and flour and stir until golden brown. Add onion and stir until wilted. Add garlic juice, parsley, bell pepper, tomatoes, soup and seasonings. Cook about 6 minutes. Remove from heat and fold rice mixture. Alternate layers of rice mixture and sliced eggs (reserve 6 egg slices for garnish) in a 2½ qt. casserole. Top with buttered crumbs and bake in a preheated oven at 350° for 15 minutes. Garnish with sliced hard cooked eggs, parsley, and radish roses.

\* \* \*

### RICE FOR WILD GAME

Mrs. Ned Crain

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

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

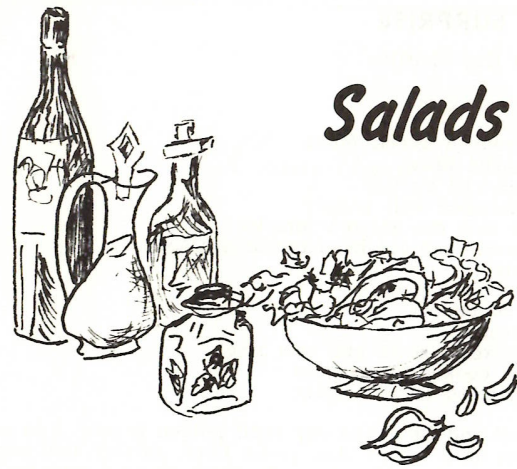
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# Salads

## SEAFOAM LIME MOLD

Mrs. Rosale Perry

- 1 pkg. (3 oz.) lime gelatin
- 1 c. hot water; ½ c. cold water
- 1 8 oz. cream cheese — softened
- 1 T. lemon juice
- 1½ c. crushed pineapple (drained)
- ½ c. miniature marshmallows
- ½ c. pecans

Melt gelatin in hot water. Add cold water and lemon juice. Pour into cream cheese a little at a time. Blend well. Chill until slightly firm. Add other ingredients and chill until firm.

\* \* \*

## PINEAPPLE CONGEALED SALAD

Mrs. Gladys McCall

- 1 No. 2 can crushed pineapple
- 1 c. sugar
- 2 pkgs. unflavored gelatin
- ½ c. water
- 1 c. grated carrots
- 1 carton cottage cheese
- ½ pt. whipping cream

Combine pineapple and sugar in saucepan. Bring to a boil. Add gelatin (dissolved) in ½ c. water. Let cool. Stir in grated carrots and cottage cheese. Fold in whipped cream. Let chill overnight or until firm.

\* \* \*

## 14 CARROT GOLD SALAD

Mrs. Pat Ortego

- 1 pkg. orange gelatin
- 1½ c. hot water
- 1½ t. vinegar
- ½ t. salt
- 1½ c. grated carrots
- 1 red apple, diced
- ¼ c. shredded cabbage
- ½ small can crushed pineapple
- Raisins

Dissolve gelatin in water. Add vinegar and salt. Chill until consistence of egg white. Add remaining ingredients. Pour into oiled molds. Chill. Serve on greens. 6 servings

\* \* \*

## ORANGE SHERBERT SALAD

Mrs. Nancy Nunez

- 2 3 oz. pkg. Orange Jello
- 1 c. boiling water
- 1 pt. orange sherbet
- 1 c. miniature marshmallows
- 1 11 oz. can mandarin orange
- 1 8½ oz. can crushed pineapple
- ½ pt. whipping cream

Dissolve jello in water. Add sherbet and other ingredients, folding in whipping cream last.

## BERNICE'S CONGEALED SALAD

Bernice Iola Hollister Stewart

- 2 boxes (big) cherry (or strawberry jello)
- 3 c. boiling water
- 4 c. pear nectar
- 1 No. 2 can (approx. 2½ c.) crushed pineapple, undrained
- 1 3 oz. pkg. cream cheese
- 1 big (9 oz.) container of Cool Whip

Dissolve both boxes jello in 3 c. boiling water. Stir well to dissolve. Into it pour the pear nectar and the can of crushed pineapple. When sufficiently cool, set in refrigerator to jell. In the meantime, let cream cheese soften to room temperature. About the time jello is congealed, place cream cheese in bowl of the electric mixer and whip. Gradually at slow speed blend into cheese all of Cool Whip. Turn congealed mixture into large bowl. Carefully but thoroughly fold in the whipped mixture, pour into an oiled mold, and return to refrigerator. Let stand for several hours before serving. May be served on lettuce leaves. 25-30 servings

\* \* \*

## STRAWBERRY JELLO SALAD

Mrs. L. J. Toups

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

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

\* \* \*

## THREE BEAN SALAD

Mrs. Sue Theriot

- 2 cans green beans, drained
- 2 cans wax beans, drained
- 2 cans red kidney beans, drained
- 1 large red onion, chopped
- 1 large green pepper, slivered
- ½ c. salad oil
- ¾ c. wine vinegar
- ½ t. worcestershire sauce
- ½ c. sugar
- 1 clove garlic, split
- 1 t. salt
- ¼ t. pepper

Drain beans. In large salad bowl, lightly toss beans, onion, and green pepper. In jar with tight fitting lid, shake oil, vinegar, worcestershire, sugar, garlic, salt, and pepper until well mixed. Discard garlic.

Pour dressing over beans; mix to coat well. Refrigerate 2 or 3 hours.

\* \* \*

## KRAUT SALAD

Virginia Wood

- 1 c. sugar
- ½ c. vinegar
- 1 No. 2½ can kraut, well drained
- ½ c. cooking oil
- 1 t. dill seed
- 2 T. chopped pimento
- ½ c. chopped onion
- ½ c. chopped green bell pepper
- ½ c. celery, chopped

Combine first two ingredients. Boil until thoroughly dissolved. Set aside to cool. In separate bowl combine the remainder of ingredients.

Combine two mixtures together. Mix well. Leave in refrigerator overnight. Drain well before serving. Save liquid to store unused salad in refrigerator.

## TANGY GOLDEN SALAD

Mrs. Ned Crain

- 3 c. grated carrots
- 2 c. crushed pineapple
- 1 c. chopped nuts
- ½ c. chopped celery
- 2 envelopes Lemon Jello
- ½ t. salt
- ½ T. vinegar
- ½ T. sugar

Drain pineapple and use liquid as part of water to dissolve Jello in — Using only 3 c. to dissolve Jello Combine other ingredients and mix 1 c. Jello and then add vinegar, salt and sugar. Mix well and pour into a mold or salad bowl. Place in refrigerator until firm. Serves approximately 10 large servings.

\* \* \*

## GOLDEN RICE AND SHRIMP SALAD

Darlene Guidry

- 2 T. salad oil
- 1 T. vinegar
- ½ t. salt
- ¼ t. pepper
- 3½ c. rice (1½ c. cooked in 2 c. of chicken broth)
- 1 c. shrimp (boiled)
- ¼ c. ripe olives
- 2 hard cooked eggs
- ¼ c. dill pickles
- ½ c. celery
- ¼ c. pimiento
- ½ c. green onions
- ¼ c. mayonnaise
- 2 t. mustard

Blend together salad oil, vinegar, salt, and pepper. Then pour over rice while still hot to allow it to chill. After chilling for 30 minutes, add the rest of the ingredients.

\* \* \*

## COKE SALAD

Mrs. Charles Perry

- 2 pkgs. strawberry jello
  - 1 bottle cherries (5 or 6 oz.)
  - 1 8 oz. pkg. cream cheese
  - 1 small can crushed pineapple
  - 2 cokes
  - 1 c. chopped pecans
- Drain juice off cherries and pineapple into measuring cup; add water to make 2 c. liquid. Heat & pour over jello. Let cool. Put pineapple, cherries and pecans into a bowl and pinch cream cheese in small bits. Add 2 cokes with enough water to make 2 c. Mix all ingredients together, stir — refrigerate until it congeals.

\* \* \*

## BUNNY SALAD

Roberta Carol Blake

- Crisp Lettuce Leaves
- Chilled pear halves
- raisins
- red cinnamon candy
- blanched almonds
- cottage cheese ball

For each serving, place crisp lettuce leaf on place. On top of it, place upside down: 1 chilled pear half. Make bunny with narrow end for face.

Eyes: 2 raisins

Nose: 1 red cinnamon candy  
Ears: 2 blanched almonds  
Tail: Cottage cheese ball

## LIME JELLO SALAD

Mrs. Jeanette Benoit

- 2 c. dream whip
- 2 pkg. lime jello (small)
- 1 c. hot water
- 1 c. cold water
- 2 c. fruit cocktail

Set in ice box until it starts to jell. Whip dream whip cream and fold in. Mix well and place back in ice box. If desired, add small package cream cheese to hot mixture.

\* \* \*

## FALL FRUIT SALAD

Mrs. June Harper

- 2 c. raw cranberries (ground or chopped very fine)
- 3 c. miniature marshmallows
- ¾ c. sugar
- 2 c. peeled diced apples
- ½ c. seedless green grapes
- ½ c. chopped pecans
- ¼ t. salt
- 1 c. cream (whipped)

Combine marshmallows, sugar and cranberries. Let set overnight. Add apples, grapes, pecans and salt. Fold in whipped cream and chill.

\* \* \*

## POINSETTIA SALAD

Mrs. June Harper

- 1 No. 2 can crushed pineapple
- 2 pkgs. lime jello
- 1 8 oz. pkg. Philadelphia Cream Cheese
- ½ c. chopped pimiento
- ½ c. chopped celery
- ¾ c. chopped pecans
- ¼ t. salt
- 1 lemon
- 1 c. whipping cream
- 1 small can whole pimiento

Drain pineapple and dissolve jello on slow fire in pineapple juice. Add 3 ice cubes to cool. Whip jello several minutes. Add cream cheese, whip until thoroughly mixed. Fold in pimiento, celery, salt, and pecans. Whip cream well, add juice of one lemon. Fold into above mixture. Use whole pimiento, cut into shape of poinsettia petals, garnish top of salad to resemble poinsettia flower. Use celery leaves for poinsettia leaves. Chill thoroughly.

\* \* \*

## FROZEN WALDROF SALAD

Darlene Guidry

- 2 eggs, beaten
- ½ c. sugar
- ¼ t. salt
- ½ c. pineapple juice
- ½ c. celery, chopped
- 2 red apples, unpared and diced
- 1 8¾ oz. can crushed pineapple, drained
- ¾ c. chopped cherries
- ½ c. nuts, chopped
- 1 c. whipped cream

Combine eggs, sugar, salt, and fruit juice. Simmer until mixture coats on a metal spoon. Cool; add celery, fruit and nuts. Fold in whipped cream. Freeze until firm.

\* \* \*

## 24 HOUR FRUIT SALAD

Mrs. J. W. Broussard

- 4 eggs, beaten
- ½ c. sugar
- ¾ c. lemon juice
- 1 can pineapple
- 1 can white grapes
- Any fresh fruit in season
- 1 lb. marshmallows cut

Cook and cool 1st 3 ingredients. Custard consistency. Add remaining ingredients to 1st part. Let stand 24 hours. Then add ½ pint of fresh whipped cream.



## Desserts

### FRESH BANANA CAKE

Kathy Miller

2/3 c. shortening  
1 2/3 c. sugar  
3 eggs  
3 mashed bananas  
2/3 c. milk  
2 1/2 c. flour  
1 1/4 T. baking powder  
1 1/4 T. baking soda  
1 T. salt

Cream sugar and shortening, add eggs, bananas, milk, and mix. Combine flour, baking powder, baking soda, salt, add to mixture and mix. Makes 3 layers.  
(See icing and filling recipe)

### ICING AND FILLING

Kathy Miller

1 — 1 lb. box confectioners sugar  
1/4 or (1/2 c.) soft butter  
1/8 t. salt  
1 t. vanilla  
About 2 T. milk

Cream all ingredients and judge amount of milk needed until desired spreading consistency is reached.

\* \* \*

### PINEAPPLE CAKE

Mrs. Alvenia Miller

1 c. butter  
2 c. sugar  
4 eggs  
1 c. milk  
3t. baking powder  
4 c. flour

2 t. pineapple (crushed)  
Use basic method for mixing. Will make a 4 layer cake.

\* \* \*

### BUTTERMILK CAKE AND ICING

Mrs. Lida Miller

2 c. sugar  
1 c. butter  
4 eggs  
1 c. buttermilk  
1/2 t. baking powder  
1/2 t. soda  
3 c. f flour  
1/2 t. salt  
1 t. vanilla

Cream butter and sugar; add eggs, blend well. Mix baking powder, soda, flour and salt; add to mixture alternating with buttermilk; add vanilla. Bake at 350°.

### ICING

2 c. sugar  
1 c. evaporated milk  
1 egg, slightly beaten  
2 T. karo  
1/2 c. sugar (burn in skillet)  
1 stick butter  
1 c. pecans

Put sugar, milk, eggs, and karo to heat; Burn sugar in skillet. Then add to mixture cooking; cook to soft boil; and add 1 stick butter and 1 cup pecans.

\* \* \*

### CHOCOLATE COOKIE SHEET CAKE

Mrs. Merle Chabreck

2 c. flour  
1/2 t. salt  
1 stick oleo and 1/2 c. shortening or 2 sticks oleo  
1 c. water  
3 T. cocoa  
1 t. soda  
2 eggs (well beaten)  
1/2 c. buttermilk  
1 t. vanilla  
1 t. cinnamon (optional)

Sift flour, measure, resift with sugar and salt. In a saucepan (1 qt. size) put oleo, shortening, water and cocoa. Bring to a boil and pour over flour and sugar mixture. In another bowl put eggs, soda, buttermilk, and vanilla. Add to above mixture and mix well. Bake in greased and floured shallow cake pan (15 1/2 to 10 1/2 x 1) for 20 minutes to 40 minutes at 350°. Start icing the last 5 minutes cake is baking and frost when cake is removed from oven.

\* \* \*

### CHOCOLATE FUDGE FROSTING

1 stick oleo  
3 T. cocoa  
6 T. milk  
1 box confectioners sugar  
1/2 cup pecans  
1 t. vanilla

Mix cocoa, milk, and oleo in saucepan (1 qt. size). Heat over low flame, but do not boil. Remove from heat and add confectioners sugar, chopped pecans and vanilla. Mix well, frost cake as soon as removed from oven. Cut in squares and serve.

\* \* \*

### CHERRY SPICE CAKE

Mrs. Sue Theriot

3/4 c. butter or margarine  
2 c. sugar  
3 eggs (whole)  
1 t. soda  
3 c. flour (sifted)  
1 c. pecans  
1 c. drained cherries  
1 c. applesauce  
1 t. nutmeg

Cream butter and sugar, and eggs. Blend well. Add dry ingredients. Next pecans, cherries, applesauce and spice. Mix well, turn into a greased and floured tube or loaf pan. Bake at 350° for one hour.

### ICING

1 c. evaporated milk  
1 c. sugar  
3 egg yolks  
1/4 lb. margarine  
1 t. vanilla

Cook until thick, 12 minutes. Add 1/3 c. coconut and 1 c. pecans.

### WESSON OIL CAKE AND ICING

Mrs. Nancy Nunez

2 1/2 c. flour  
2 1/4 c. sugar  
1/2 c. chocolate  
1 c. Wesson oil  
1 c. buttermilk  
2 eggs  
2 t. vanilla  
2 t. soda

Mix first three ingredients. Stir remainder of ingredients. Mix and add 1 cup boiling water; bake at 350° for 45 minutes. Bake longer of necessary.

\* \* \*

### ICING — CHOCOLATE NUT ICING

2 squares bitter chocolate  
1 1/2 c. sugar  
2 T. Wesson Oil or Crisco  
2 T. White Karo  
7 T. milk  
2 T. Butter  
Boil to soft ball, then add 1/2 cup nuts and 1 t. vanilla

\* \* \*

### COCONUT MACARON PIE

Mrs. Emma Nunez

Unbaked 9" pie shell  
1/4 c. chopped pecans (Optional)  
2 eggs, slightly beaten  
1/2 c. water  
1 1/2 c. sugar  
1/4 c. flour  
1/4 t. salt  
1 (3 1/2 oz.) can flavor  
(1 1/3 c.) coconut

1/2 c. butter or margarine, melted (1 stick)  
Sprinkle pecans over bottom of pie shell. Combine remaining ingredients; pour into pie shell. Bake in slow oven (325° F.) until golden brown and almost set, about 45 minutes. Cool.

### COCONUT-PECAN FILLING

1 c. evaporated milk  
1 c. sugar  
3 slightly beaten eggs  
1/2 c. (1/4 lb.) butter  
1 t. vanilla

Cook and stir over medium heat about 12 minutes. Remove from fire and add 1 1/2 c. coconut and 1 c. chopped pecans. Beat until cool and spread.

\* \* \*

### COCONUT CREAM PIE

2 1/2 c. Carnation Milk  
2 eggs, Yellow only  
3 T. flour  
1/2 c. sugar  
1 T. oleo or butter  
1 t. vanilla  
1 c. coconut

Beat sugar and eggs. Add flour. Then put in boiler which contains the milk and cook until it boils. Put out fire and add butter or oleo and coconut and vanilla.

\* \* \*


### MERINGUE

2 egg whites  
4 T. sugar  
dash of cream tartar

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### RED VELVET CAKE AND FROSTING

Mrs. Nelvia Murphy

½ c. butter (or oleo)  
1½ c. sugar  
2 eggs  
2 oz. red food coloring  
2 T. cocoa  
2¼ c. plain flour  
1 t. vanilla  
1 t. soda  
1 c. buttermilk  
1 T. vinegar

Cream butter, sugar and eggs. Make a paste with coloring and cocoa. Add this to mixture. Add flour with buttermilk and vanilla. Alternately, add soda and vinegar and do not beat hard. Just blend. Bake 30 minutes at 350°F. Bake in two 8 inch pans greased and floured.

### FROSTING FOR RED VELVET CAKE

3 T. flour  
1 c. butter (or oleo)  
1 T. vanilla  
1 c. milk  
1 c. granulated sugar

Cook flour and milk on low heat until thick. (Let cool.) Cream sugar and butter and vanilla until fluffy. Add flour and milk mixture. Beat until mixture is like whipped cream. Spread on layers. Sprinkle with coconut or nuts if desired.

\* \* \*

### PRUNE CAKE

Mrs. Lee R. Nunez, Sr.

2 cups sugar  
3 eggs  
1 c. cooking oil  
2 c. plain flour  
1 T. soda  
½ T. salt  
1 T. ground cinnamon  
1 T. ground nutmeg  
1 T. ground Allspice  
1 c. buttermilk  
1 T. vanilla extract  
1 c. cooked prunes drained and mashed  
1 c. chopped nuts

Cream sugar and eggs; mix in cooking oil. Sift together flour, soda, salt and spices. Alternate adding of flour mixture and buttermilk to egg mixture. Add vanilla extract. Fold in prunes and nuts. Bake in greased and floured 10 inch tube pan or in a 10 x 5 x 3 inch greased and floured loaf pan. Bake at 350° for 1 hour and 15 to 25 minutes if you use a tube pan, bake for 1 hour and 10 minutes if you use a loaf pan, or until cake is firm and springy to touch. Frost with Carmel icing.

### CARMEL ICING

3 c. sugar  
1¼ c. evaporated milk  
3 T. flour  
1 c. butter

Melt ½ c. sugar in a heavy skillet over low heat, stirring constantly until golden brown. Set aside. In heavy saucepan, mix rest of the sugar, milk, flour, and butter. Cook to 225° or firm ball when dropped in water. Stir while cooking. As this mixture boils, add melted sugar. Set aside to cool. When cool, beat until thick. Spread on cake.

\* \* \*

### COCONUT POUND CAKE

Mrs. Diana McCall

3 sticks margarine  
3 T. cooking oil  
5 eggs  
2 T. vanilla flavor

¾ - 4 oz. coconut  
3 c. sugar  
3 c. flour  
1 T. baking powder  
½ c. pure pet milk  
½ c. milk

Mix above ingredients, beat well and bake in greased and floured tube pan at 350° for about 1½ hours. Cover with Saran Wrap while warm. This cake is delicious the first day but even better 2 - 4 days old.

\* \* \*

### SPANISH RUM CAKE

Mrs. Diana McCall

¾ c. sugar  
½ c. flour  
¾ t. baking powder  
8 eggs, separated  
2½ c. water

Combine ½ c. sugar and flour. Beat egg whites until stiff, beat egg yolks slightly. Add to egg whites; mix well with mixer at medium speed. Fold in flour mixture. Pour into buttered 13 x 3 x 2" pan or into a buttered bundt pan. Bake in preheated 400° oven for 25 min. or until cake tests done.

### RUM SYRUP

Combine remaining sugar, and water. Cook until a light syrup is formed; remove from fire, add ½ c. rum to syrup and mix. Now pour over hot cake when cake is done. (This cake is much better if made one or two days ahead.) It can be served at room temperature, or refrigerated and served cold.

\* \* \*

### SWEET PIE CRUST

Mrs. Alvenia Miller

1 egg  
½ c. Crisco  
1 c. sugar  
½ c. milk  
1 t. vanilla  
1 t. soda  
2 t. baking powder  
4 or 5 cups flour

\* \* \*

### PEACH CUSTARD CAKE

Mrs. June Harper

1½ c. flour  
½ t. salt  
½ c. butter or oleo  
1 lb. 14 oz. can sliced peaches  
½ c. sugar  
½ t. nutmeg  
1 c. pet milk  
2 eggs

Sift flour into bowl. Add butter & salt. Mix with pastry blender or 2 knives until mixture resembles coarse meal. With back of spoon, press mixture firmly into bottom and half way up sides of buttered 8 in. square pan. Drain peaches well, saving ½ c. syrup. Arrange sliced peaches on crust in pan. Sprinkle with a mixture of ½ c. sugar and nutmeg. Bake 20 minutes in 375° oven. Mix ½ c. of reserved syrup and 1 c. of pet milk with 2 well beaten eggs. Pour over peaches and bake 30 minutes more or until custard is firm except in center. Center becomes firm on standing.

### NO-EGG FUDGE CAKE

Mrs. Claude Eagleson

1 c. water  
1 stick margarine (¼ lb.)  
½ c. crisco  
2 c. sugar  
2 c. flour  
3 T. (level) cocoa  
½ c. buttermilk  
1 t. soda  
1 t. vanilla

Boil water, margarine, and Crisco. Mix sugar, flour and cocoa in a separate bowl. Add boiled mixture to dry ingredients. To ½ c. buttermilk add 1 t. soda. Mix well. Add to above mixture. Then add 1 t. vanilla. Bake in 9 x 13 glass bake pan at 350°. Leave in pan and frost with icing.

### ICING

1 stick butter (¼ lb.)  
4 T. cocoa  
4 T. milk  
1 (1 lb.) box powdered sugar  
1 t. vanilla  
1 c. chopped pecans

Boil first 3 ingredients. Add sugar and beat until glossy. Add vanilla and pecans. Spread on top of cake.

\* \* \*

### SWEET CHOCOLATE CAKE

Mrs. Claude Eagleson

1 4 oz. package Baker's German Sweet Chocolate  
1 c. butter or margarine  
2 c. sugar  
4 eggs  
2 t. vanilla  
2½ c. sifted cake flour

1 t. salt  
1 t. soda  
1 c. buttermilk  
Coconut Pecan Filling

Melt chocolate over hot water. Cool. Cream butter well, add sugar, beat until well blended. Add melted chocolate, then add eggs, one at a time, beating well after each. Add vanilla; sift flour and salt together. Dissolve soda in buttermilk. Alternately add flour and buttermilk to chocolate mixture, beginning and ending with flour. Pour into 3 greased and floured 9 inch layer pans. Bake in moderate oven (350°) about 30 minutes. Cool. Frost between layers and top with coconut pecan filling.

\* \* \*

### BABS POUND CAKE

Mrs. Barbara Lou LeBlanc

4 eggs  
2 c. sugar  
1 c. butter  
1 t. vanilla  
2 c. flour  
3 t. baking powder  
1 c. milk

Cream butter & sugar. Add eggs. Sift flour & baking powder. Add alternately with milk. Pour into greased and floured loaf pan. Bake at 350° for 45 minutes.

### ICING FOR BABS POUND CAKE

1 box powdered sugar  
1 t. vanilla  
2 T. pet milk  
1 T. hot water

Place box of powdered sugar in a bowl. Mix in measuring cup vanilla, pet milk, hot water. Cream until smooth. (It may be necessary to add extra water). Spread on cake while hot.



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## VANILLA WAFER CAKE

Mrs. Barbara Lou LeBlanc

12 oz. vanilla wafers (1 box)  
3½ oz. coconut  
1 c. pecans  
2 sticks oleo  
2 c. sugar  
1 t. vanilla  
6 eggs, beaten  
½ c. milk  
dash salt

Mix all ingredients together. Will be thick and sticky. Bake at 350° for 1 hr. in tube pan. Let cool. Turn down on coke bottle.

\* \* \*

## FUDGE SHEET CAKE

Mrs. Barbara Lou LeBlanc

2 c. flour  
2 c. sugar  
½ t. salt  
1 c. water  
1 stick oleo  
½ c. crisco  
2 T. cocoa  
2 eggs  
1 t. buttermilk  
½ t. soda

Mix first 3 ingredients together. In a sauce pan, mix water, oleo, crisco and cocoa. Stir until boiling and pour over dry ingredients in bowl and mix. Bake at 350° for 20 or 25 minutes in jelly roll pan (which has a ¾ inch side).

## FROSTING

1 box powder sugar  
3 T. cocoa  
1 stick oleo  
6 T. milk  
1 t. vanilla  
½ c. nuts

Mix sugar, cocoa, add milk. Melt oleo, add and beat. Add flavor and nuts. Spread on cake while hot.

\* \* \*

## CHOCOLATE MORSELS COOKIES

Mrs. Barbara Lou LeBlanc

½ c. Wesson Oil  
6 T. B. sugar  
6 T. Granulated Sugar  
¼ t. baking soda  
½ c. chopped nuts  
¼ t. water  
½ t. vanilla  
1 egg  
1 c. unsifted flour  
½ t. salt  
1 bag Semi-Sweet Chocolate Chips or 6 oz. German Chocolate Pieces (Shaved)

Beat sugar, butter, vanilla, water and eggs until light and fluffy. Mix together flour, soda, and salt. Blend into butter mixture. Stir in nuts and chips. Drop 2 inches apart from t. onto greased baking sheets. Bake at 375° for 10 minutes or until golden brown. Makes about 50 cookies.

## DIANA'S LIME PIE

Mrs. Diana McCall

4 eggs  
1 can condensed milk  
½ c. fresh lime Juice

Beat yolks of 4 eggs and white of one until thick. Add the condensed milk and beat again. Add lime juice and beat until thick. Pour into a baked pie shell. Beat remaining egg whites slightly, add 6 T. sugar, 1 t. lime juice, 1 t. vanilla flavor, and beat until stiff and forms peaks, spread on top of pie and bake at 375° for about 15 minutes or until delicate brown. (You may use ½ c. fresh lemon juice instead of the lime juice, if you wish to make lemon pie.)

\* \* \*

## OLD-FASHION BUTTER PIE

Mrs. Roberta Rogers

1½ c. sugar  
½ c. butter  
1 T. flour  
3 egg yolks  
½ c. cream  
1 T. vanilla extract  
1 unbaked pie shell

Cream butter and sugar in mixing bowl until creamy. Add egg yolks and mix well. Stir in flour, cream and vanilla and beat until light and fluffy. Pour into unbaked pie shell and bake at 425° for 10 minutes. Reduce heat to 325° and bake for 30-40 minutes, or until pie is firm and brown.

## MERINGUE

3 egg whites  
½ t. cream of tartar  
pinch of salt  
1 t. vanilla extract  
8 T. sugar

While pie is cooling, in mixing bowl, combine egg whites, cream of tartar, salt and vanilla. Beat until stiff peaks form. Add sugar slowly. Spread on pie and bake at 350° until nicely browned.

\* \* \*

## MILK PIE

Donald Broussard

2 eggs  
2 T. Corn Starch  
2 c. milk  
1½ c. sugar  
½ c. condensed milk  
1 t. vanilla  
½ tsp. Nutmeg

Blend eggs, corn starch, and sugar until well mixed. Add other ingredients and cook over medium fire until mixture begins to thicken. Pour into uncooked pie shell and bake 30 minutes at 350°.

\* \* \*

## SYRUP PIE

Donald Broussard

2 c. syrup  
1 c. sugar  
½ t. salt  
1 t. vanilla  
3 T. butter  
3 T. corn starch  
2 eggs

Blend eggs, starch and sugar. Add butter and mix thoroughly. Add salt, vanilla, and syrup and beat until all ingredients are well blended. Place mixture over medium fire and cook, stirring constantly until it begins to thicken. Pour in uncooked pie shell and bake for 35 minutes at 350° F.

## PIEN PERDU (Lost Bread)

Donald Broussard

6 slices old bread  
2 eggs  
½ c. milk  
½ c. sugar  
¼ t. vanilla  
¼ t. cinnamon, nutmeg

Dip each slice bread into batter (items 2, 3, 4, 5, & 6 mixed well together) until well saturated. Place into deep fat (hot) and leave until golden brown or place in greased skillet and turn with spatula once or twice.

## COKE CAKE

Donald Broussard

1 c. coke  
2 sticks oleo  
3 oz. butterscotch morsels  
2 c. sugar  
2 c. unsifted flour  
½ c. buttermilk  
2 eggs  
1 t. soda  
1 t. vanilla  
½ t. salt  
1½ c. small marshmallows

Combine coke, oleo, and morsels and bring to boil. Mix flour, sugar, and marshmallows. Pour boiling mixture over the flour mixture. Mix. Put soda in buttermilk and add to well beaten egg, vanilla, and salt. Pour into a greased loaf pan and bake at 375° for 30 to 45 minutes.

## ICING

6 T. Coke  
3 oz. butterscotch morsels  
1 stick oleo

Bring to rolling boil and pour over one box powdered sugar. Mix well and pour over cake as soon as it is removed from oven.

## CHOCOLATE CAKE

Mrs. L. J. Toups

2 c. sugar  
2 c. flour  
1 stick oleo  
4 t. cocoa  
½ c. Crisco  
1 c. water  
2 eggs  
½ c. buttermilk  
1 t. soda  
1 t. vanilla

Mix 1st two ingredients. Bring to a boil in 2 qt. sauce pan. Add 1 stick oleo, coco a, Crisco, and water. Pour over dry ingredients and mix well. Add eggs, buttermilk, soda, vanilla. Mix well. Bake 20 minutes at 400°

## CHOCOLATE CAKE FROSTING

(Begin this frosting 5 minutes before cake is done. Pour on cake while hot)

1 stick oleo  
4 t. cocoa  
½ c. milk  
1 box powdered sugar  
1 c. pecans  
1 t. vanilla

Bring to boil 1st 3 ingredients. Add powdered sugar. Then add pecans and vanilla.

\* \* \*

## OLD FASHIONED GINGER BREAD

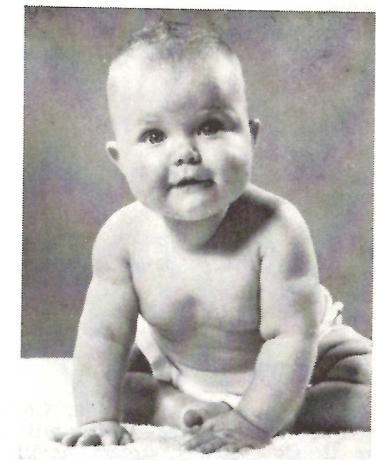
Mrs. Corrine Canik (Original recipe by Mrs. Ida "Chinks" Washington)

3 eggs  
1 c. sugar  
1 c. syrup  
1 c. hot water  
2 t. soda in hot water  
2 c. flour  
1 c. oil

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

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### COCONUT DAFFODIL CAKE

Mrs. Corrine Canik

#### 1st Part

½ c. butter  
1 c. sugar  
3 egg yolks  
2 c. flour  
3 level t. baking powder  
Scant c. milk  
1 t. vanilla

Cream butter and sugar. Beat egg yolks. Add flour with baking powder sifted in alternating with milk. Add vanilla. Bake in 2 buttered layer cake pans.

#### 2nd Part

½ c. butter  
1 c. sugar  
2 c. flour  
3 level t. Baking Powder  
Scant c. milk  
1 t. almond extract  
3 egg whites

Cream butter and sugar. Add flour with baking powder sifted in it, alternating with milk. Add almond extract. Fold in stiffly beaten egg whites. Bake in 2 buttered layer pans.

Put 1st in plate a yellow, then a white layer, alternating and spreading coconut icing between layers and on top.

\* \* \*

### CHOCOLATE ICING AND FILLING FOR CAKE

Mrs. Corrine Canik

2 squares cocoa  
1 stick butter or oleo  
2 whole beaten eggs  
1 box confectioner sugar  
2 (or more) c. pecans

Melt cocoa. Add butter and eggs. Then add sugar. Cream until fluffy. Add pecans and spread between layers of cake and on top.

\* \* \*

### CHOCOLATE SWIRL FROSTING

Mrs. Corrine Canik

1¼ c. sugar  
¼ c. water  
¼ c. corn syrup  
¼ c. chocolate chips  
2 egg whites  
½ t. cream tartar  
1 t. vanilla

Combine sugar, water, syrup, in sauce pan. Cook until soft ball when tested in water. Beat egg whites with cream tartar. Pour syrup in slow steady stream beating until stiff peak forms. Add vanilla. Then chocolate chips. Stir twice. Let cool one minute. Frosting is good without chocolate chips, also.

\* \* \*

### SYRUP CAKE

Mrs. Corrine Canik (Original recipe by Maggie Bonsall)

1 c. shortening  
½ c. sugar  
1½ c. syrup  
1 t. salt  
2 eggs  
2 t. soda (scald soda in cup of hot water)  
2½ c. flour

Cream sugar and shortening. Add eggs one at a time. Then add salt, syrup, hot water with soda, spices, and flour.

### SWEET PICKLED PEACHES OR PEARS

Mrs. Mona Rae Theriot

6 lbs. either fruit  
6 c. water  
2 c. vinegar  
6 c. sugar  
4 oz. cinnamon sticks  
2 oz. whole cloves  
Ginger Root

Select firm fruit, peel and drop in syrup of sugar, water, and vinegar. Add spices and cook until tender and syrup is done. Pack into jars while hot and seal. (If pears are very hard, parboil for 10 minutes before adding to pickling solution.)

\* \* \*

### SUE FOX'S FIG CAKE

Mrs. Susan Stewart Fox

2 c. figs or dates (May use drained fig preserves)  
2 c. hot water  
½ c. butter or other shortening  
2 c. sugar  
1 c. chopped pecans  
3 c. flour  
11 t. soda  
2 eggs  
1 c. raisins  
vanilla and/or spice as desired

Mix figs, hot water, shortening, sugar, raisins, pecans, soda, vanilla, spice. Add flour, stirring the whole in electric mixer. Add eggs. Beat until smooth. Pour into a greased loaf pan. Bake at 350° for 35 minutes

\* \* \*

### DIFFERENT BANANA CAKE

Mrs. Wayne Wood

1 c. oleo  
2 c. sugar  
2 eggs  
5 small bananas  
½ c. sour cream  
3 c. flour  
1 t. baking powder  
2 t. soda  
1 t. vanilla

Cream 1st 3 ingredients adding mashed bananas and sour cream. Add dry ingredients mixing well. Grease and flour 3 cake pans or one oblong. (Waxed paper can be used.) Pour and bake 30 minutes at 350°. Note: Bananas for this cake must be over-ripe, turning real black. Also, sour cream can be made by adding vinegar to canned cream.

### ICING FOR BANANA CAKE

1½ c. sugar  
¾ c. canned cream  
2 T. Karo (white)

Combine ingredients, bring to boil and pour.

\* \* \*

### PUMPKIN CAKE

Mrs. Wayne Wood

2 sticks oleo  
3 c. sugar  
3 eggs  
1 No. 2 can pumpkin (2 cups)  
3 c. flour  
2 t. baking powder  
½ t. soda  
2 t. cinnamon  
1 t. nutmeg  
1 t. allspice

Cream first 4 ingredients. Add dry ingredients. Mix well. Pour into a greased and floured tube pan. Bake 1 hour (maybe a little longer) at 350°.

### ITALIAN CAKE

Mrs. Nancy Nunez

1 stick oleo  
½ c. shortening  
2 c. sugar  
5 eggs  
1 t. soda  
1 c. buttermilk  
1 c. pecans  
1 c. coconut  
2 c. flour

Let oleo and shortening get to room temperature. Mix with sugar and add egg yolks one at a time. Add soda to buttermilk. Add milk and flour alternately. Add pecans and coconut. Fold in beaten egg whites. Pour in 3 well greased and floured pans. Bake at 350° for about 25 minutes until done.

### ICING FOR ITALIAN CAKE

1 box powdered sugar  
1 stick oleo  
1 8 oz. cream cheese

\* \* \*

### WESSON OIL CAKE

Mrs. Nancy Nunez

2½ c. flour  
2¼ c. sugar  
½ c. chocolate  
1 c. Wesson Oil  
1 c. buttermilk  
2 eggs  
2 t. soda & 2 t. vanilla  
1 c. boiling water

Mix ingredients. Bake at 350° for 45 minutes or until done.

### ICING FOR WESSON OIL CAKE

2 sq. bitter Chocolate  
2 T. Crisco or Wesson Oil  
1½ c. sugar  
2 T. White Karo  
7 T. Milk  
2 T. Butter

Boil ingredients until soft ball. Add ½ c. nuts and 1 t. vanilla.

\* \* \*

### CHOCOLATE CAKE

Mrs. Lida Miller

2 c. sugar  
1. margarine (not butter)  
2 eggs  
2 t. soda  
1 coffee cup chocolate  
1 c. buttermilk  
2 c. flour  
1 t. vanilla

Cream sugar and oleo. Add eggs and mix. Combine chocolate and soda. Add enough boiling water to make paste. Mix with sugar, margarine and eggs. Alternate milk and flour. Then add vanilla.

### CHOCOLATE FILLING AND ICING

2 c. sugar  
1 stick butter  
1 pint cream  
vanilla  
1 coffee cup chocolate

Combine all ingredients and cook until it almost turns to candy for filling. Spread between layers. Continue cooking until it turns to a soft boil, spread on cake.

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### PINEAPPLE JELLO CAKE

Mrs. Steve Racca

1 box yellow cake mix  
4 eggs  
1 pineapple (box) jello  
¾ c. water  
¾ c. oil  
Mix all ingredients and bake at 350° for one hour.

### ICING FOR PINEAPPLE JELLO CAKE

1 T. Margarine  
½ c. pineapple juice  
1 c. powdered sugar  
Drizzle this over hot cake.

### FIG CAKE

Mrs. Gus Guillory

1 c. sugar  
2 eggs  
1 block oleo  
½ c. cooking oil  
3 c. flour  
pinch of salt  
1½ t. soda  
1 c. hot water  
1 pt. fig preserves  
1 c. nuts  
1 t. cinnamon  
Mix all ingredients and bake at 350° until done.

### PARTY PEACH PIE

Mrs. LeRoy Barbier

½ c. sugar  
2 eggs  
3½ T. Cornstarch  
1 T. Butter  
1 c. Pet Milk  
1 t. vanilla  
¼ t. salt  
1 C. peach syrup  
2 C. peaches  
Blend sugar cornstarch and salt; slowly stir in milk and peach syrup. Cook, stirring constantly for 10 minutes. Remove from heat and stir in beaten eggs. Cook 5 minutes more and add butter and vanilla. Arrange peaches (slices) in baked pie shell and pour filling mixture over it.

### CHOCOLATE BROWNIES

Mrs. F. J. Bourg

1 c. butter  
4 T. cocoa  
4 eggs  
2 c. sugar  
1½ t. vanilla  
1 c. flour  
½ t. salt  
2 C. chopped pecans  
Mix butter, sugar, and cocoa. Add eggs and dry ingredients and vanilla. Nuts are added last. Bake in moderate oven until done. Be careful not to overcook.

### PECAN MACAROONS

Mrs. Benny Backlund

1 egg white  
½ c. sugar  
1 c. chopped pecans  
Beat egg whites until stiff. Add sugar gradually and then add pecans. Drop by teaspoons on greased cookie sheet. Bake at 375° to 400° for 12-15 minutes.

### TUNNEL OF FUDGE CAKE

Mrs. E. A. Penny

3 blocks oleo  
6 eggs  
1½ c. sugar  
1 c. pecans  
2 c. flour  
1 box Pillsbury Double Dutch Icing Mix

Cream oleo. Add eggs, one at a time. Add sugar and beat at high speed. Mix pecans, flour and mix. Add to cream mixture. Bake at 350° for 1 hr. 10 min. Cool 1 hr. Remove from pan.

### FRESH APPLE CAKE

Mrs. Bynum Shove

2 c. flour  
2 c. sugar  
2 t. baking soda  
1 t. cinnamon  
½ t. nutmeg  
½ t. salt  
4 c. apples  
½ c. nuts  
½ c. butter  
2 eggs

Cream butter and sugar and eggs. Add dry ingredients. Add apples last. They will form the liquid for the cake. Bake in greased floured sheet pan at 350° until done.

### PEANUT BUTTER BROWNIES

Mrs. Delbert Sheffield

3½ blocks margarine  
3 c. sugar  
9 eggs  
1½ c. peanut butter  
2¼ c. flour  
1½ t. Baking Powder  
1½ t. salt  
1½ t. vanilla  
2½ t. cocoa

Melt margarine and mix with peanut butter. Add sugar and beat. Add eggs and beat well. Add dry ingredients. Bake in moderate oven until done. Frost with a butter and powdered sugar frosting.

### OLD FASHION SYRUP CAKE

Mrs. L. J. Toups

½ c. sugar  
1 c. butter  
1½ t. soda  
1 t. cinnamon  
1 t. ginger  
1 egg  
1 c. cane syrup  
2½ c. sifted flour  
½ t. cloves  
½ t. salt  
1 c. hot water

Cream shortening and add sugar and beaten egg and syrup. Then add dry ingredients which have been sifted together. Add hot water last and beat until smooth. Bake at 375° until done. While cake is still hot, pour 1 c. syrup over cake.

### SOUR CREAM POUND CAKE

Mrs. Bynum Shove

1 c. oleo  
2 c. sugar  
2 eggs  
2 c. flour  
1 t. baking powder  
½ t. salt  
1 c. sour cream  
1 c. chopped nuts  
2 t. cinnamon

Cream well oleo and sugar. Add eggs and beat well. Add flour, baking powder, salt and sour cream alternately. Pour half of batter in tube pan and sprinkle nuts and cinnamon. Pour remaining batter over this and bake at 350° for 1 hour.

### FRUIT COCKTAIL CAKE

Mrs. Kakie Trahan

¼ t. salt  
2 c. flour  
1½ c. sugar  
2 t. soda  
2 eggs, beaten  
1 17 oz. can fruit cocktail  
1 c. pecans  
1 c. lt. brown sugar  
1 c. coconut

Mix first 6 ingredients and place in greased sheet cake pan. Top with pecans, brown sugar, and coconut and bake at 375° until drawn away from sides of pan.

### ICING FOR FRUIT COCKTAIL CAKE

¾ c. sugar  
½ c. milk  
1 stick oleo  
½ t. vanilla

Pour over cake while cake is hot.

### PRUNE CAKE

Mrs. L. J. Toups

1 c. oil  
2 c. sugar  
3 eggs  
2 c. flour  
1 t. soda  
1 t. salt  
2 t. cloves  
2 t. nutmeg  
2 t. cinnamon  
1 c. cooked prunes  
1 c. buttermilk  
1 c. nuts

Cream oil, sugar and eggs. Sift dry ingredients and add to cream mixture alternately with buttermilk. Add prunes and nuts last and bake in tube for 1½ hrs. at 300°.

### VANILLA WAFER CAKE

Mrs. Bynum Shove

2 sticks oleo  
6 eggs  
1 12 oz. pkg. vanilla wafers  
1 c. pecans  
2 c. sugar  
½ c. milk  
7 oz. coconut

Crush vanilla wafers in plastic bag. Cream sugar and oleo. Add eggs and then wafer crumbs and milk alternately. Add nuts and coconut. Bake in tube pan at 275° for 1½

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## EASY CHOCOLATE CAKE

Mrs. L. J. Toups

1½ c. flour  
1 t. salt  
1 C. sugar  
3 T. Cocoa  
1 T. Vinegar  
6 T. Wesson Oil  
2 t. vanilla  
1 c. hot water

Mix the following ingredients in baking pan: flour, salt, sugar, cocoa. Make 3 holes in dry ingredients above. In these holes place vinegar, Wesson Oil, and vanilla. Over this pour hot water and mix well. Bake at 350° for 30 minutes.

## ICING FOR EASY CHOCOLATE CAKE

½ c. cocoa  
¼ c. milk  
1 c. sugar  
½ stick margarine  
1 t. vanilla

Mix and bring to boil. Boil 1 minute. Remove from heat and add vanilla.

\* \* \*

## MARSHMALLOW TREATS

Mrs. Wayne Wood

Chocolate Chip Cookies  
Marshmallows  
¾ cup cocoa  
4 c. confectioners sugar  
½ c. oleo  
1 t. vanilla  
½ c. evaporated milk

Mix and bake chocolate chip cookies according to package directions. Place ½ marshmallow (sliced crosswise) on each cookie.

Frost each cookie, covering marshmallow completely with ingredients 3-7.

\* \* \*

## SPECIAL K COOKIES

Dianne Doland

1 c. sugar  
1 c. Karo  
1 12 oz. jar peanut butter  
6½ oz. box Special K Cereal

Combine sugar and Karo. Bring to boil. Add peanut butter. Stir in Cereal.

\* \* \*

## BROWN SUGAR-NUT COOKIES

Mrs. Francis January

1 c. butter (margarine)  
2½ c. brown sugar  
2 eggs  
2½ c. flour (sifted)  
½ t. soda  
¼ t. salt  
1 c. chopped nuts

Cream shortening and sugar; add eggs and beat well. Stir in dry ingredients. Add nuts. Drop on greased cookie sheet from spoon about 2 inches apart. Bake at 350° for 15 minutes.

## FIG COOKIES

Mrs. Dora Mae Pinch

1 stick oleo  
2 eggs, beaten  
1½ c. sugar  
3 c. flour  
1 t. soda  
½ t. cinnamon  
1¼ c. fig preserves  
½ c. chopped pecans

Mix all ingredients well. Drop on greased cookie sheet. Bake at 375° for 10 - 15 minutes.

\* \* \*

## SUPER DUPER BANANA PUDDING

Cherie, Edith and Geneva Griffith

2 small (¾ oz.) boxes vanilla pudding  
1 medium bag vanilla wafers (9 oz.)  
4 large bananas  
3 egg whites  
3 T. sugar (for egg whites)

Prepare pudding Layer 9 x 2" casserole with wafers, then sliced bananas. Pour about ½ pudding on this. Repeat with wafers, bananas, & remainder of pudding. Beat egg whites until stiff and add sugar. Spread on top of pudding and bake in moderate (350°) oven until egg whites turn slightly brown.

\* \* \*

## PEACH COBLER

Mrs. Gladys McCall

1 stick margarine  
1 c. sugar  
1 c. flour  
2 t. baking powder  
¾ c. milk

1 No. 2½ can Freestone Peaches  
Melt margarine in baking dish. Stir in sugar, flour, baking powder, salt and milk smooth. Pour canned peaches, including juice over mixture. Do not stir. Bake 40 minutes at 330° F.

\* \* \*

## QUICK AND EASY PEACH COBLER

Mrs. Nelvia Murphy

1 can (1 lb. 13 oz.) Peach Halves  
Biscuit Mix  
Lemon Juice  
Sugar

Put peaches into casserole, add ¼ c. sugar. Add a little cornstarch to thicken. (Mix cornstarch with little of peach juice.) Add one T. lemon juice. Mix Biscuit Mix as you would for biscuits and add ½ c. sugar and spread over peaches. Bake until golden brown.

\* \* \*

## PECAN MACAROONS

Genelle Backlund  
1 egg white  
½ c. sugar  
1 c. ground pecans

Beat egg whites until stiff. Add sugar and beat. Add pecans. Form into little balls. Bake about 12 to 15 minutes until slightly brown.

## EFFIE'S FRUIT CAKE

Mrs. Bernice H. Stewart (Original from Effie Grace Stine Hollister 1887-1965)

1 lb. Brown sugar (2 cups well pack)  
1 lb. butter  
1 lb. (or 4½ cups) sifted cake flour  
2 t. baking powder  
½ t. ground cloves  
½ t. ground cinnamon  
½ t. ground ginger  
½ t. ground nutmeg  
½ t. ground allspice  
10-12 eggs well beaten  
½ lb. candied cherries  
½ lb. candied pineapple  
½ lb. candied citron  
½ lb. candied orange peel  
¼ lb. candied lemon peel  
¼ lb. candied dates  
1 lb. pecans or other nuts  
4 lbs. raisins  
1 lb. dried figs (or 1 qt. preserves)  
1 c. honey  
1 c. molasses (or thick cane syrup)  
1 c. grape juice or brandy  
1 large apple cut fine

Sift flour once, measure, add baking powder and spices, and sift together three times. Cream shortening thoroughly; add sugar gradually; and cream together until light and fluffy. Add eggs, fruits, peel, nuts, honey, molasses, and brandy. Add flour gradually. Turn into four 8 x 8 x 2 inch pans that have been greased, lined with heavy paper, and again greased. Bake in slow oven (250°) from 3 to 3½ hrs. Yield: About 12 lb. fruit cake.

(When the cakes were cold, Mrs. Hollister would line a big storage can with heavy wrapping paper. Then she would put in a cake, sprinkle it with sugar and brandy, lay sliced apples over it, and set the second cake on top of it. Thus, she would continue until all the cakes were sprinkled and dusted with sugar. Periodically thereafter she would check her fruit cakes and sprinkle them as needed. The sliced apples helped to keep them moist and

fragrant. The brandy had a preserving quality that grape juice lacked.)

## LEMON CHIFFON PIE

Genelle Backlund

½ c. cornstarch  
1 c. sugar  
½ t. salt  
2 c. cold water  
1 t. grated lemon rind  
4 T. lemon juice  
3 egg yolks, slightly beaten

Add these ingredients in order listed. Cook over direct heat, stirring constantly. Do not let boil. Lower heat as mixture begins to thicken. Continue stirring and cooking on real low flame until custard falls from spoon in thick sheets. Pour in baked pie shell.

Top with meringue made of the 3 egg whites beaten stiff with a pinch of salt and 3 T. sugar added. Bake in oven, 350°, until brown. This amount doubled makes 2 large deep pies or 3 small ones.

## SWEET POTATO PIE

Genelle Backlund

1½ c. cooked sweet potatoes  
¾ c. sugar  
½ t. salt  
1 - 1¼ t. cinnamon  
¼ to ½ t. nutmeg  
3 slightly beaten eggs  
1¾ c. milk  
1 recipe Plain Pastry

Combine potatoes, sugar, salt and spices. Add eggs and milk. Pour into 9 inch pastry. Bake in very hot oven (450°) 10 minutes. Then in slow oven (325°) about 45 minutes or until mixture does not adhere to knife.

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### POUND CAKE

Mrs. Charles Perry

3 sticks butter  
2½ c. sugar  
4 eggs  
3½ c. flour  
1 c. buttermilk  
1 t. lemon or vanilla  
1 t. salt  
½ t. soda  
1 T. hot water

Cream butter & sugar. Add one at a time the 4 eggs. Alternate flour & buttermilk. Add the last 3 ingredients & mix thoroughly. Bake at 350° for 1 hour or 1 hour and 15 min.

### LEMON GLAZE FOR POUND CAKE

1 T. orange rind, grated  
3 T. Orange Juice  
2 T. lemon juice  
½ box confectioners sugar

Mix while cake is baking. As soon as you take the cake out of the oven, put it on a cake plate and spread the glaze on it. This must be done immediately.

\* \* \*

### WALDORF ASTORIA RED CAKE

Mrs. Clifton Cabell

½ c. shortening  
1½ c. sugar  
2 oz. red food coloring  
1 t. cocoa  
2 eggs  
1 t. salt  
1 c. buttermilk  
1 t. vanilla  
2 c. flour

Mix all ingredients together and add 1 t. vinegar and 1 t. soda.

Bake in moderate oven.

\* \* \*

### ICING FOR WALDORF ASTORIA RED CAKE

2 sticks of butter  
1 t. vanilla  
1 c. granulated sugar  
1 c. milk  
4 t. flour

Beat these 1st three ingredients in electric mixer. (Do not cook.)

Cook last two ingredients until thick. Spread on cake.

\* \* \*

### JELLY ROLL

Mrs. Ned Crain

3 eggs  
1 c. sugar  
¼ c. water  
1 t. vanilla  
1 c. flour  
2 t. baking powder  
½ t. salt

Beat eggs until thick and lemon colored (5 minutes). Add sugar gradually. Continue beating until light and fluffy. Add water and vanilla. Add sifted dry ingredients and blend until smooth. Pour into greased waxed paper lined 15 in. Jelly Roll pan.

Bake at 375° for 12-15 minutes. Turn out immediately onto tea towel, sprinkled with powdered sugar. Remove waxed paper. Trim any rough edges. Roll cake up in cloth and place on rack to cool. Unroll cake and spread your favorite jelly or jam. Roll up again without tea towel and sprinkle top with powdered sugar and cool until ready to serve. Yield 8-10 servings.

### OLD FASHION SYRUP PIE

(Original recipe by grandmother Mrs. Eugene Miller. This

recipe is over 100 years old.)

Mrs. Angeline Mhire  
4 eggs, beaten well  
1½ c. syrup (homemade or Steen Syrup)  
2 T. sugar  
Unbaked pie crust  
2 T. oleo or butter  
pecans (if desired) ½ c.

Mix beaten eggs, syrup, and sugar. Beat good until mixture is well mixed. Pour in unbaked pie crust. Put about 2 T. of oleo or butter in filling. Then add pecans, if desired.

Cook about 30 - 35 minutes or until filling looks jelly-like at 375°. You can also save 2 whites for top of pie. Beat well until firm. Add little sugar.

\* \* \*

### SWEET CRUST FOR PIE

Mrs. Angeline Mhire

½ c. butter or lard  
1 c. sugar  
2 eggs  
½ c. milk  
1 t. soda  
1 t. baking powder

Flour 3 c. a little over until it forms a dough to roll. This crust can be used as a top crust, also, by adding fruits or custard between.

\* \* \*

### CUSTARD FILLING FOR 1 PIE

Mrs. Angeline Mhire

3 c. milk  
¼ c. flour  
¾ c. sugar  
2 eggs, beat well  
Flavoring or raisins  
Little nutmeg

Mix first 4 ingredients. Add flavoring or raisins and a little nutmeg. Cook filling on top of stove until thick. Put between two crusts. Cook at 350 to 400°

\* \* \*

### RUBY'S OLD TIME FIG TARTS

Mrs. Dudley LeMaire

2 eggs  
2 c. sugar  
1 c. cooking oil  
2 t. baking powder  
1 T. vanilla  
pinch salt and soda  
¾ c. milk  
4 c. flour  
1½ qt. mashed fig preserves

Beat eggs well. Add to thoroughly blended mixture of sugar, cooking oil, baking powder, vanilla, salt, soda, and flour (added gradually). Add milk and work until dough is soft as biscuit dough. Roll out with rolling pin to about ¼ inch thickness and about 6 inches in diameter. Put in fig preserves, fold dough over, trim, and seal with prongs of fork. Bake on floured cookie sheet until brown (yield about one dozen tarts).

### 3 LAYER IRISH POTATO CAKE

Mrs. Angeline Mhire

½ c. butter  
2 c. sugar  
½ c. milk  
2 c. flour  
4 eggs, beaten separately  
1 box coconut  
1 cup nuts  
1 cup mashed potatoes  
1 t. baking soda  
1 t. baking powder  
2 t. cocoa

Bake at 350°

\* \* \*

### FROSTING FOR 3 LAYER IRISH POTATO CAKE

1 c. whip cream  
1 c. nuts  
1 c. sugar  
3 egg yolks  
1 c. coconut  
large lump butter

Cook all together until mixture looks like a paste. This cake recipe was given to Mrs. Mhire 24 years ago by Mrs. Willouby from Oklahoma City, Oklahoma.

### WILDA'S BANANA NUT CAKE

Mrs. Angeline Mhire

1 c. lard or butter  
2½ c. sugar  
4 eggs, separated  
6 T. buttermilk  
2 t. vanilla  
1½ t. soda  
3 c. flour  
2 c. mashed bananas  
1 c. chopped pecans

Loaf Cake. Bake 325° about 1½ hours or angel food pan. This recipe came originally from Mrs. Corinne Granger. It was given to her by a serviceman's wife in Lake Charles 17 years ago.

" OWNED BY THOSE WE SERVE "

## JEFFERSON DAVIS ELECTRIC COOPERATIVE INCORPORATED

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### CHERRY NUT CAKE

Mrs. June Harper

2 c. sugar  
1 c. butter  
4 egg yolks  
2 c. flour  
12 oz. Bottle cherries, drained  
1 c. pecans, chopped

Cream first 3 ingredients. Add flour. Add beaten egg whites last. Fold in and bake at 350° for about one hour.

\* \* \*

### BUTTERMILK POUND CAKE

Mrs. Delbert Sheffield

3 c. sifted flour  
¼ t. soda  
1 c. butter  
2¾ c. sugar  
4 eggs  
1 T. grated lemon rind or  
1 t. vanilla or both  
1 c. buttermilk

Sift flour and soda together. Cream butter and sugar until well blended. Add eggs, one at a time, beating well on high speed of the mixer, mix in lemon rind or add vanilla to buttermilk and dry ingredients alternately with milk to creamed mixture. (Add flour in 3 portions and mix in 2). Mix only until all flour is moistened. Pour into greased and floured 10 in. tube pan and bake at 350° for one hour and 10 minutes.

ALBERT K. NEWLIN, INC.

ENGINEER & CONTRACTOR

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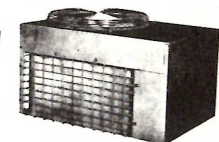
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### CHOCOLATE POUND CAKE

Mrs. Delbert Sheffield

½ lb. butter  
½ c. shortening  
3 c. sugar  
5 eggs  
3 c. flour  
½ t. baking powder  
½ t. salt  
4 T. cocoa  
1 c. milk  
1 T. vanilla

Cream together the butter and shortening. Add sugar and eggs. Add vanilla. Sift together the dry ingredients and add alternately with milk to creamed mixture. Bake at 325° in a 9 or 10" tube pan almost 1 hour, 20 minutes. (Icing: ¼ c. butter, 3½ T. cocoa, 1 lb. confectioners sugar, 1 t. vanilla, cream as needed.)

\* \* \*

### OLD FASHION SYRUP CAKE

Mrs. Hilaire Hebert

½ c. butter  
1 c. sugar  
3 eggs  
2 c. cane syrup  
1 c. milk  
2 t. soda  
4 c. sifted flour  
½ t. mace  
½ t. nutmeg  
½ t. allspice  
1 T. vanilla

Cream butter and sugar. Add eggs and beat well. Add syrup & milk. Stir well. Slowly add all dry ingredients that have been sifted together. Add vanilla. Pour batter into greased and floured 13 x 9 x 2 inch pan. Bake at 350° for 1 hour. Serve hot with whipped cream, if desired.

\* \* \*

### 4 LEMON CREAM PIES

Mrs. A. H. Crain

4 c. sugar  
1 1/3 c. flour  
6 c. salt  
15 eggs  
4 T. grated lemons  
4 T. butter

Mix sugar with flour and salt in a saucepan. Stir in milk gradually until smooth. Cook slowly over direct heat, stirring constantly until mixtures boils and thickens. Slowly stir in a little of hot mixture with egg yolks, and return yolks to pan; cook 2 minutes longer, stirring constantly. Remove from heat and stir in lemon juice and rind gradually in small portions, mixing well after each addition. Stir in butter. Pour into cooled pie shell. Then cool. Beat 15 egg whites until stiff and gradually beat in the c. of sugar and beat until stiff. Pile lightly and quickly over pie being certain to touch the edge of the crust all around. Bake in moderate oven 350° for 12 to 15 minutes.

\* \* \*

### BANANA CAKE

Mrs. A. H. Crain

2 c. sifted flour  
½ t. baking powder  
¾ t. baking soda  
½ t. salt  
¼ c. sour milk or buttermilk  
1 c. mashed bananas (2 or 3)  
½ c. butter  
1½ c. sugar  
2 eggs, well beaten  
1 t. vanilla  
3 sliced bananas

Sift flour, baking powder, soda and salt together. Add milk to mashed bananas. Cream shortening with sugar until fluffy. Add eggs and beat well. Add sifted dry ingredients and milk mixture alternately in small amounts beating well after each addition. Stir in flavoring. Pour into greased pans and bake in moderate oven (375° F.) for 30 minutes. Cool. Frost and garnish with sliced bananas.

### BANANA CAKE FROSTING

Mrs. A. H. Crain

½ c. mashed bananas  
½ t. lemon juice  
¼ c. butter  
1 pound confectioners sugar

Mix bananas and lemon juice. Cream butter with 1 c. sugar. Add bananas and enough of the remaining sugar to make it thick enough to spread.

\* \* \*

### LEMON SNOW FREEZE

Mrs. Charles Perry

1 c. graham cracker crumbs  
6 T. sugar  
3 T. melted butter  
2 eggs, separated  
1 can condensed milk  
1 T. grated lemon rind  
½ c. lemon juice  
1 can coconut

Combine graham crackers with 2 T. sugar and melted butter. Press mixture on bottom and sides of lightly buttered refrigerator tray. Chill.

Beat egg yolks until thick. Combine with condensed milk. Add lemon rind and juice gradually stirring until thick. Stir in 1c. coconut. Whip egg whites until foamy. Gradually beat in rest of sugar, then beat until stiff. Fold into the lemon mixture. Pour into refrigerator tray. Sprinkle top with remaining coconut and chill in freezer until firm. About 4-6 hours.

\* \* \*

### PERFECT DIVINITY

Mrs. Barbara Lou LeBlanc

5 c. sugar  
1 c. light corn syrup  
1 c. water  
¼ t. salt  
2 large or 3 small egg whites  
1½ t. vanilla  
2 c. chopped nuts

Combine sugar, syrup, water and salt; Stir until sugar dissolves. Heat to boiling; cover and boil for 2 minutes. Uncover; cook to soft ball stage or 238°. Beat egg whites until stiff but not dry. Slowly pour syrup over egg whites, beat constantly using electric mixer. Beat until candy is cool and holds shape. Add vanilla and nuts. Drop by teaspoon onto wax paper.

\* \* \*

### PEANUT BUTTER FUDGE

Mrs. Barbara Lou LeBlanc

1 lb. light brown sugar  
1 T. butter  
3 T. granulated sugar  
½ c. milk  
1 t. cornstarch  
1 t. vanilla

1 8 oz. jar smooth peanut butter  
Dissolve brown sugar, butter and granulated sugar with milk. Cook until it forms a soft ball in cold water or to 234-240° on candy thermometer. Stir in cornstarch dissolved in a little cold water. Take immediately from stove and beat well. Add vanilla and peanut butter. Blend well. Pour out in greased pan.

### SOUR CREAM GINGERBREAD

Mrs. June Harper

1 eggs  
½ c. sour cream  
½ c. dark molasses  
½ c. brown sugar  
1½ c. sifted flour  
1 t. ginger  
½ t. cinnamon  
1 t. soda  
½ c. melted butter

Beat eggs well. Add sour cream, molasses & sugar. Stir in flour, sifted w/soda, ginger and cinnamon. Add melted butter & beat well. Fill pan. Bake in moderate oven. This gingerbread keeps moist and delicious for several days.

### FUDGE BROWNIES

Mrs. Barbara Lou LeBlanc

1 stick oleo  
1 c. sugar  
2 eggs  
½ c. flour  
½ c. cocoa  
1 t. vanilla  
1 c. pecans (chopped)

Cream margarine & sugar. Add eggs, one at a time, mixing well after each addition. Gradually add flour, cocoa and vanilla. Add nuts. Bake at 325° for 35 min. Yield: 25 pieces. Can be topped w/frosting if desired.

### FROSTING FOR FUDGE BROWNIES

1 c. sugar  
½ c. milk  
¼ c. butter  
dash of salt  
1 1 oz. square unsweetened chocolate

Combine all ingredients. Bring mixture to a boil, stirring constantly; boil for 1 minute. Cool in a pan of ice water for 5 minutes. Beat until desired spreading consistency is reached. Frost brownies.

### YAM PIE

Darlene Guidry

1 small can evaporated milk  
1 stick melted butter  
2 eggs  
1 t. lemon extract  
1 t. vanilla extract  
3 T. flour  
1½ c. sugar  
1 c. mashed sweet potatoes

Measure & mix in blender, milk, butter, eggs, and extracts. Measure and then add in by small amounts flour, sugar, and potatoes. Pour in pastry shell. Bake one hour at 350°. Let cool 15 to 20 minutes. Then top with whipped cream.

### PIE SHELL

2 c. flour  
1 t. salt  
¾ c. shortening  
1 T. ice water  
¼ c. chopped pecans

Measure flour and salt in mixing bowl. Add shortening and cut in with pastry blender until shortening particles are the size of giant peas. Sprinkle with 1 T. water, mixing lightly with fork. Add the pecans and slightly mix. Gather dough together and make a ball. Roll out and put in pie pan.

### MIGHTY GOOD PIE

Mrs. Claude Eagleson

4 egg yolks  
2 T. butter  
2 c. sugar  
1 c. raisins  
1 c. pecans  
3 t. vinegar  
1 t. vanilla  
4 egg whites  
9" unbaked pie shell

Beat egg yolks — Cream butter and sugar and egg yolks. Add raisins, pecans, vinegar, and vanilla. Fold in egg whites (beaten until frothy). Pour in unbaked pie shell, bake for 50 minutes in 325° oven.

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### WHITE FRUIT CAKE

Mrs. Blanche Bourg

- 1 lb. butter
- 1 lb. sugar
- 1 lb. flour
- 6 eggs
- 1 lb. white raisins
- 1 lb. chopped pecans
- ½ lb. candied cherries
- ½ lb. candied pineapple
- 1½ oz. lemon extract

Sift flour once. Cream butter thoroughly. Add sugar gradually and cream together until light and fluffy. Add eggs one at a time and beat after each addition. Dredge fruit and pecans in ½ c. flour. Add remaining flour to butter, sugar and egg mixture and blend. Add lemon extract. Combine fruit and blend. Add lemon extract. Combine fruit and pecans with mixture. Bake in tube pan lined with greased brown paper at 275° approximately 2½ or 3 hours.

\* \* \*

### PEACH CUSTARD CAKE

Mrs. June Harper

- 1½ c. flour
- ½ t. salt
- ½ c. butter or oleo
- 1 lb. 14 oz. can sliced peaches
- ½ c. sugar
- ½ t. nutmeg
- 1 c. pet milk
- 2 eggs

Sift flour into bowl. Add butter and salt. Mix with pastry blender or 2 knives until mixture resembles coarse meal. With back of spoon, press mixture firmly into bottom and half way up sides of buttered 8 inch square pan. Sprinkle with a mixture of ½ c. sugar and nutmeg. Bake 20 minutes in 375° oven. Mix ½ c. of reserved syrup and 1 c. pet milk with 2 well beaten eggs. Pour over peaches and bake 30 minutes more or until custard is firm except in center. Center becomes firm on standing.

\* \* \*

### LADY BALTIMORE CAKE

Mrs. Claude Eagleson (Her Special Holiday Cake)

- ¾ c. butter
- 2 c. sugar
- 3 c. sifted cake flour
- ½ t. salt
- 3 t. baking powder
- ½ c. milk
- ½ c. water
- 1 t. vanilla
- 6 egg whites, stiffly beaten

Cream butter and sugar until fluffy. Sift flour, baking powder and salt three times. Combine milk, water, and vanilla. Alternately add small amounts of flour and milk to creamed mixture beating until smooth after each addition. Fold egg whites into mixture. Pour into 3 greased (9 in.) cake pans lined with waxed paper. Bake at 350° for 25 minutes.

\* \* \*

### FROSTING & FILLING

- 3 c. sugar
- 1 c. water
- ½ t. cream tartar
- 3 egg whites, stiffly beaten
- 1 t. vanilla
- ½ c. chopped figs (dried figs preferred)
- 1 c. chopped raisins
- 1 c. chopped pecans
- 1 c. chopped cherries

Boil sugar, water and cream of Tartar until soft ball forms in cold water. Pour hot syrup over beaten egg whites. Beat until spreading consistency. Add vanilla. Divide mixture in half. Pour ½ over chopped mixture. Spread between layers and ice top and sides of cake with remaining mixture.

### 1, 2, 3, 4, CAKE

Mrs. Hayes Picou, Sr.

- 1 c. Crisco
- 2 c. sugar
- 3 c. flour
- 4 eggs
- 1 t. vanilla
- 1 c. buttermilk
- 1 t. soda

Cream sugar and Crisco. Add eggs, one at a time. Then add flour. Put soda in buttermilk then add to cake batter. Pour in 9" layer pan, bake in moderate oven at 350° until golden brown.

Use coconut, pineapple or banana filling. Mrs. Picou's favorite is below:

\* \* \*

### COCONUT FILLING FOR 1, 2, 3, 4, CAKE

- 1 c. flaked coconut
- 2 c. milk
- ½ c. sugar
- 2 t. cornstarch
- 2 egg yolks

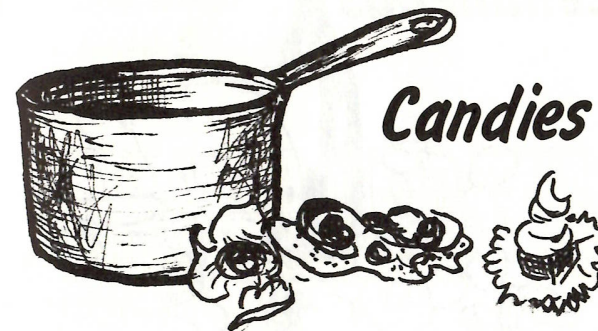
Cook all these ingredients until thickens and spread between layers of cake and frost with 7 minute frosting.

Lake Charles  
Office Supply, Inc.

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### PECAN PRALINES

Mrs. Geneva Griffith

- 2 c. sugar
- 2 c. pecan halves
- 1 large can evaporated milk
- pinch salt

Boil sugar and milk slowly. Just before reaching the soft ball stage, add pecans. This gives the pecans a toasted taste. When the soft ball stage is reached, remove from heat and let cool and beat until creamy. Drop the mixture by spoonful on waxed paper. They are very easy to remove.

\* \* \*

### OATMEAL CANDY

Mrs. Mona Rae Theriot

- 2 c. sugar
- 1 bar margarine
- 4 T. cocoa
- ½ c. milk
- 3 c. oatmeal
- ½ c. peanut butter
- 1 t. vanilla

Combine first 4 ingredients. Boil for 5 minutes. Add next 3 ingredients. Drop by spoonful on waxed paper or buttered dish after mixing ingredients well.

\* \* \*

### NEW ORLEANS PRALINES

Mrs. Corrine Canik

- 1 c. lt. brown sugar
- 1 c. sugar
- 2½ c. pecans
- 2 T. butter
- 2 T. white Karo
- 1 6 oz. c. carnation, undiluted
- 1 t. vanilla

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

\* \* \*

### CREAM PECAN PRALINE

Mrs. Corrine Canik

- 1 c. sugar
- ½ c. canned cream
- 1 t. vanilla
- 1 c. pecans
- 1 T. butter

Cook sugar, cream and butter until hard ball stage tested by dropping in water. Remove from heat. Add vanilla. Beat until creamy. Add pecans. Drop by spoonful on greased cookie sheet.

### PECAN PRALINES

Mrs. Corrine Canik

- 3 c. pecans
  - 1 c. white sugar
  - 1 c. lt. brown sugar
  - ¼ c. water
  - ¼ c. white Karo
- Cook all together until forms a soft ball in water. Add 1 t. vanilla and 2 T. butter. Stir until starting to stick together. Drop by spoonful on waxed paper.

\* \* \*

### PECAN PRALINES

Genelle Blacklund

- 3 c. sugar
  - 1½ c. sweet milk
  - 1 lb. shelled pecans
- Cook milk and sugar until soft ball stage. Add pecans. Cook until firm ball. Pour out in small pralines on buttered dish.

\* \* \*

### SEA FOAM CANDY

Mrs. Jackie LaBauve

- 3 c. sugar
- ¾ c. water
- 2 egg whites
- ½ c. corn syrup
- ½ t. salt
- 1 t. vanilla
- ½ c. pecans

Put sugar, water, corn syrup and salt together. Cook, stirring constantly until sugar dissolves and mixture comes to a boil. Then cook to hard ball stage (250°) without stirring. Remove from heat. Immediately beat egg whites until stiff. Pour hot syrup in a thin stream over beaten egg whites, beating constantly at high speed in electric mixer. Add vanilla and continue beating until mixture forms soft peaks and begins to lose its gloss — about 10 minutes.

\* \* \*

### PEANUT BUTTER CANDY

Mrs. Clifton Cabell

- 2 c. sugar
- ¼ t. salt
- 2 T. corn syrup
- ¾ c. milk

Bring to a boil slowly. Cook until a small amount forms a soft ball in cold water. Remove from heat and add ½ c. peanut butter and 1 t. vanilla. DO NOT STIR. Cool to lukewarm and heat until creamy, losing gloss and beginning to hold shape. Pour into greased pan.

\* \* \*

### GURU GOODIES

Dani Sheffield

- 1 (6 oz.) pg. butterscotch chips
- ½ c. peanut butter
- 1½ c. corn flakes
- 1 c. miniature marshmallows

Melt chips and peanut butter on low heat. Stir until smooth. Add corn flakes and marshmallows. Mix until well coated. Drop by well-rounded teaspoon measurements onto waxed paper lined cookie sheets. Chill until set. Makes about 3 doz. candies.

## MEXICAN ORANGE CANDY

Mrs. Heyward Peppers

- 1 c. granulated sugar
- 1½ c. sweet milk
- 2 c. sugar
- Grated rind of 2 oranges
- Pinch of salt
- ½ c. butter
- 1 c. nutmeats (pecans or black walnuts)

Melt the first c. of sugar in large kettle, while the milk is scalding in a double boiler. When the sugar is melted to a rich yellow, add the hot milk all at once, stirring. It will boil up quickly, so be sure to use a good sized kettle. Add the 2 c. sugar to this mixture, stirring until dissolved. Cook until it forms an almost hard ball in water (238°). Just before it is done, add the grated orange rind, salt, butter and nutmeats. Beat until creamy and pour into a buttered platter to cool.

\* \* \*

## PEANUT BRITTLE

Darlene Guidry

- 2 c. sugar
- 3 c. peanuts, raw
- ¾ c. white Karo
- ¼ c. water
- Dash of salt
- 3 t. baking soda

Combine sugar, peanuts, Karo, and salt. Cook on medium heat, stirring continuously until peanuts are very brown, to hard crack stage. Remove from heat, add sofa, and stir. Pour on well buttered baking sheet and spread as thin as possible.

\* \* \*

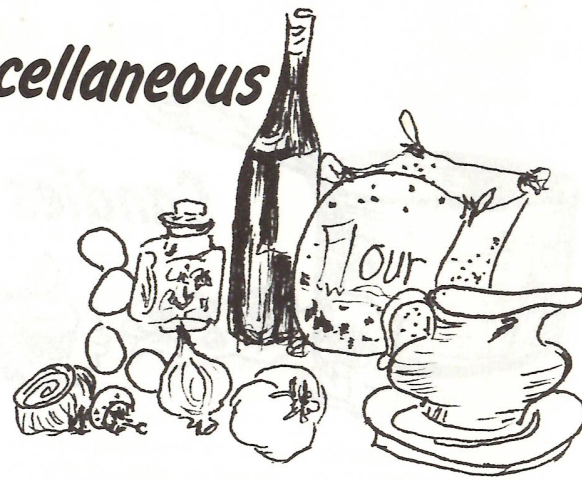
## PECAN PRALINES

Darlene Guidry

- 3 c. sugar
- ½ c. margarine
- 1 c. evaporated milk
- 1 t. vanilla
- 3 c. pecans — whole

Combine sugar, margarine, and milk and cook to a soft ball stage. Remove from heat and stir in vanilla and pecans. Drop by tablespoons on waxed paper.

## Miscellaneous



## MEXICAN CORN BREAD

Mrs. Margaret Doland

- 1 c. corn meal (yellow)
  - 1 c. buttermilk
  - ½ c. wesson oil
  - 2 eggs
  - 1 chopped onion
  - ¾ baking soda
  - 3 chopped Jalapeno peppers (canned)
  - 1 can cream style corn
  - Grated cheese (to spread in center of batter)
- Mix first 7 ingredients in mixer, add corn. Mix again. Pour ½ of mixture in dish. Sprinkle with cheese. Then pour remainder of mixture.

\* \* \*

## NORMA'S ICE BOX ROLLS

Mrs. Braxton Blake

- 1 yeast cake
- 2¼ c. warm water
- 8 c. sifted flour
- 2 t. salt
- ¾ t. salt
- 1 c. solid white shortening

Dissolve yeast cake (1 pkg. dry yeast) in warm water. In large mixing bowl, mix flour, salt, and sugar. Cut in with 2 knives, pastry cutter or hands the shortening. Add yeast and water mixture. Mix well. Let rise about 2 hours. Punch down. Knead real well. Cover and put in refrigerator. Will keep a week. When rolls are needed: Punch down. Pnead, shape. Let rise (Put unused portion back in refrigerator). These rolls require about 6 hours to rise. Bake at 400° for 10-15 minutes. Makes 40 medium to large size rolls.

\* \* \*

## FREEZER ROLLS

Genelle Backlund

- 2 c. milk
- ½ c. sugar
- 3 T. shortening
- 2 t. salt

Mix ingredients and heat until shortening melts. When lukewarm, add 2 yeasts that have been dissolved in ¼ c. warm water. Add 1 t. sugar to yeast. Add 2 eggs that have been beaten. Add 7 to 8 c. flour, kneading. Let rise about 1 hour and make into rolls placing them on cookie sheets. Cover with foil or Saran Wrap and freeze immediately. After rolls are frozen, place in a plastic bag to store. To bake: Thaw out 3 hours. Place on greased cookie sheet. Bake at 425° until browned.

## HOT ROLLS

Mrs. Jackie LaBauve

- ¾ c. hot water
- ½ c. sugar
- 1 t. salt
- 3 T. oleo

Mix and cool to lukewarm 2 pkgs. yeast dissolved in 1 c. warm water. Add to mixture plus one beaten egg, 2½ c. flour and beat until smooth. Add about 2¾ c. flour to make soft dough. Turn out on floured board and knead until smooth. Place in greased bowl and cover, lightly — store in box until needed or doubled — punch down and use as needed. From into rolls and bake at 375° for 20 minutes.

\* \* \*

## REFRIGERATOR ROLLS DELUXE

Mrs. Heyward Peppers

- 1 pkg. yeast
- ½ c. lukewarm water
- ½ c. margarine, softened and ½ c. shortening — softened
- ¾ c. granulated sugar
- 1 c. hot mashed potatoes
- 1½ c. cold milk
- 1½ t. salt
- 6 to 6½ c. sifted all-purpose flour

Dissolve yeast in lukewarm water. Stir in next 4 ingredients. Add milk, salt, and enough flour to make stiff dough. Grease dough with salad oil. Cover with waxed paper and towel. Store in refrigerator 24 hours, turn out desired amount only lightly floured board, (return rest to refrigerator, covered; dough will keep 2-3 days). Shape as desired. Brush with salad oil, cover with towel. Let raise in warm place until double in bulk. Bake in hot oven, 425° from 20-25 minutes. Makes 3 dozen.

\* \* \*

## GEORGIA GUMBO

Mrs. Heyward Peppers

- ¾ c. bacon drippings
- 2 c. fresh tomatoes, peeled and sliced (or 1 can tomatoes)
- 2 c. fresh corn, cut from cob
- (or 1 can of Mexicorn or corn niblets)
- 1 large onion, sliced
- 2 c. okra, chopped
- 1 T. sugar
- Salt and pepper to taste

Put grease in heavy fry ing pan. Place sliced onion in pan and fry to a light brown. All tomatoes, okra (cook until okra is done. Add rest of ingredients. Cook until corn is done, about 20 minutes, or until thick enough to serve with a fork.

\* \* \*

## BAR-B-QUE SAUCE

James L. Derouen

- 6 lbs. onions
- 1 bulb of Garlic
- 2 bell peppers
- 3 cans tomato paste
- 3 bottles catsup
- 1 small jar mustard
- 1 small bottle L. & P. Sauce
- 1 gallon cooking oil

Grind onions, garlic, bell peppers in a food chopper. Put in large pot, add cooking oil, put on low fire, add catsup, tomato paste, L. & P. sauce and mustard, add salt, black pepper, red pepper and La. Red Hot. Let cook on simmer fire for 6 to 8 hours, stir often. When cooked, draw off all oil and use to baste with. Reseason to taste.

## PIE CRUST

Mrs. June Harper

- 1 c. shortening
- ½ c. boiling water
- 1 t. salt
- 3 c. flour

Sift flour into medium size mixing bowl. Add shortening. Pour boiling water rapidly over shortening and flour. Mix well. You may immediately pat mixture into pie pan. Unused mixture may be stored in ice box and used as long as there is any left. A very flaky pie crust. Crust may also be rolled.

\* \* \*

## GARLIC PARMESAN LOAF

Mrs. Jerry Schalla

- 1 pkg. yeast, compressed or dry
- ¼ c. water (lukewarm for compressed yeast, warm for dry)
- 2 c. milk
- 1 c. grated Parmesan cheese
- 2 T. sugar
- 2 T. shortening or oil
- ½ t. cayenne pepper
- 5½ cups sifted enriched flour (about)
- Butter or margarine, melted
- 2 t. garlic salt
- 2 t. salt

Dissolve yeast in water. Heat milk until almost simmering. Into large mixing bowl measure cheese, sugar, shortening or oil, salt and cayenne. Stir in milk until sugar dissolves and shortening melts. Cool to lukewarm. Stir in about 2 c. flour and beat until smooth. Beat in yeast. Stir in enough more flour to make a moderately stiff dough.

Onto lightly floured board or pastry cloth, turn out dough and knead until smooth and satiny, 5 - 8 minutes. Shape into ball and place in lightly greased bowl, turning to grease all sides. Cover and let rise in warm place (80 to 85 degrees) until doubled, about 1½ hours. Punch down. Divide dough in half, shape each into ball. Cover and let rest 10 minutes. Meanwhile, grease 2 - 4½ x 8½" loaf pans. Roll out half of dough to 10 x 16 inch rectangle. Brush with butter or margarine. Sprinkle with 1 t. garlic salt. Cut into four 4 x 10 inch rectangles. Stack rectangles together, spread-side up. Cut into 5 stacks. 2 inches wide and 4 inches long.

Arrange stacks in row in pan, placing one long, cut-side down. Repeat with remaining dough, filling second pan. Let rise in warm place until doubled about 1 hour. Meanwhile, preheat oven to 400°. Bake loaves 30 to 35 minutes, or until deep golden brown. Immediately remove from pans; cool slightly before serving. To serve, pull "slices" of bread from loaf. No need to add butter or margarine at serving time.

\* \* \*

## YEAST BREAD

Mrs. Lee J. Harrison

- 1 egg
- ½ c. sugar
- 1 t. salt
- 6 T. shortening
- 2 pkgs. yeast
- 2 c. warm water
- 6 c. flour

Measure first 5 ingredients in mixing bowl. Sift in flour. Mix with spoon until smooth. Add enough flour to handle easily; mix with hand. Turn onto lightly floured board; knead until smooth and elastic. Round up in a greased bowl, greased side up. Cover with damp cloth. Let rise in a warm place until double, about 1½ hours. Shape dough on desired; let rise. Bake 35 minutes at 350°

### GARLIC DIP

Mrs. Margaret Doland

2 — 8 oz. cream cheese

7 — 8 pods garlic (put through garlic press)

Red pepper (for color and taste)

Table cream (enough to soften dip)

Put ingredients in blender and blend until well creamed.

\* \* \*

### SHRIMP REMOULAUE SAUCE

Mrs. Mary Jo Canik

Paprika

1 pt. mayonnaise

1 bottle sweet catsup

1 bottle Chili Sauce

½ c. Wesson oil or other oil

1½ leaf celery

1 clove garlic

½ onion

½ bell pepper

Chop very fine and mix all together.

\* \* \*

### COCKTAIL SAUCE

Mrs. Mary Jo Canik

½ dill pickle (chopped)

1 c. celery (chopped)

1 slice lemon

1 level T. capers

5 cloves garlic

1 t. prepared horseradish

1 14 oz. bottle catsup

1 T. hot sauce

1 t. worcestershire sauce

1 T. mayonnaise

2 T. olive oil

¼ t. sugar

½ t. salt

Black pepper and cayenne to taste

Grind fine the celery, lemon, dill pickle and capers. Put in bowl and add catsup, hot sauce, salt, peppers, worcestershire sauce, mayonnaise, olive oil, garlic (pressed) horseradish and sugar. Mix well (or put all ingredients in blender). Chill several hours before serving. Makes about one quart.

### MAGGIE'S SWEET PICKLES

Mrs. Barbara Lou LeBlanc

25 sliced cucumbers

½ c. salt

½ t. Tumeric

Ice

Water

7 cups sugar

5 c. vinegar

1 t. Tumeric

Soak 1st 3 ingredients 2 hours with ice and water in large pot (Must be extra cold for crispness). Heat sugar, vinegar, and 1 t. Tumeric to rolling boil. Add drained pickles, let form rolling boil again until pickles turn yellow. Place pickles in jars. Reheat pickle solution to boil. Pour over pickles, then seal jars. Ready to eat after 1 week. Quick and Easy.

**KENNETH NUNEZ**

**I-G STORE**

**GRAND CHENIER,**

**LOUISIANA**

Compliments of

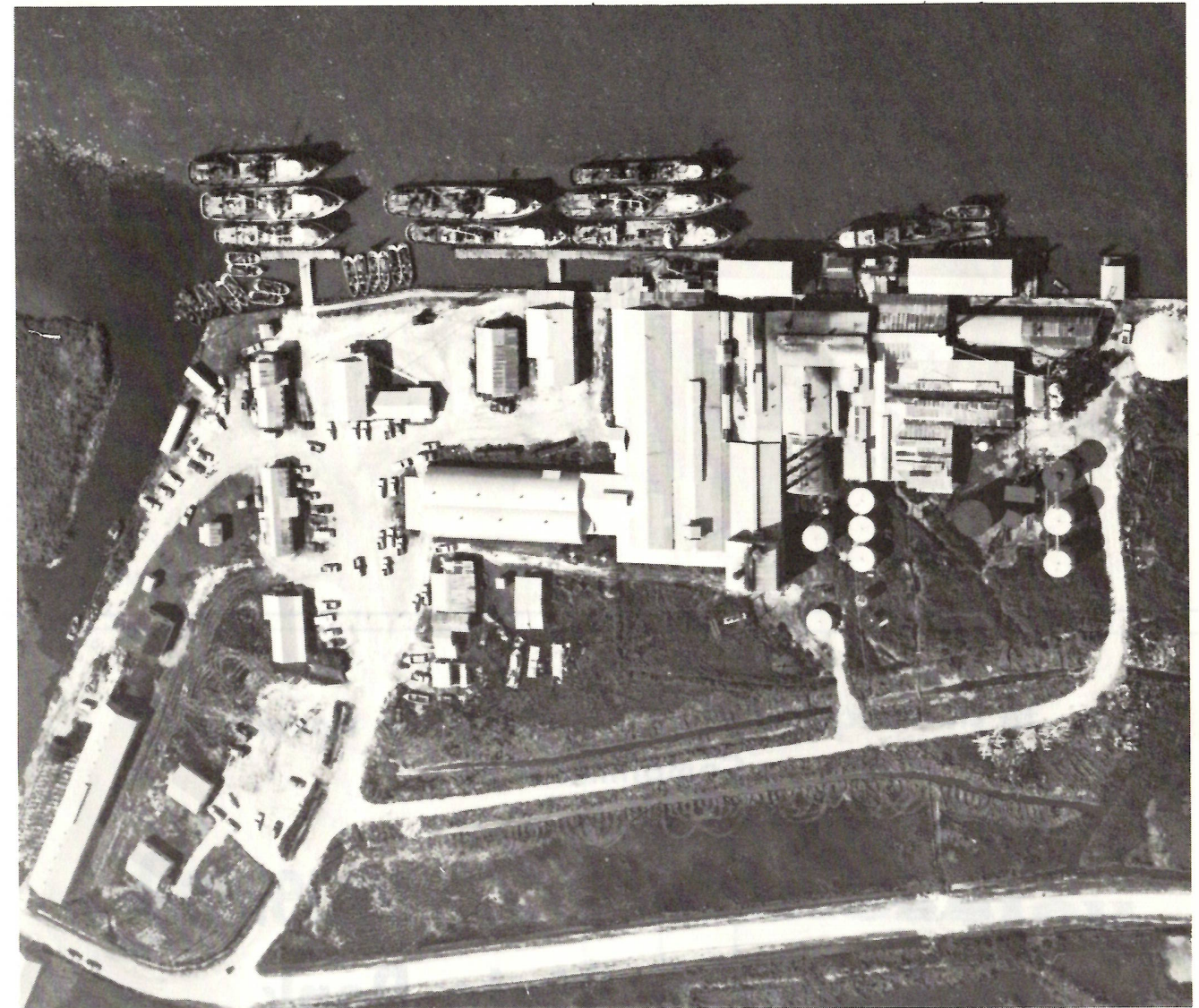
**Creole Lumber**

**Company, Inc.**

**CREOLE, LOUISIANA**

**BUSTER STURLESE**

# What the Seagulls Can't See



This bird's eye view shows that our Cameron plant occupies a pretty impressive piece of real estate, but that's just part of the story.

All of those boats tied up to the dock are propelled by diesel oil purchased from Cameron suppliers. They are very dependent upon the petroleum industry as they furnish this diesel oil. The meat, vegetables, fruit, coffee, and other food and beverages consumed by their crews (who, incidentally, eat pretty well) are all bought from local merchants.

Just as the boats are dependent upon the petroleum

industry for diesel oil, so are we for the natural gas which is used in the operation of our boilers and dryers.

The paychecks all these people take home on Saturday turn up the following week as payments on houses, automobiles, refrigerators, clothing and electric bills, all helping to fuel Cameron's economy.

We have always found it enjoyable to operate in Cameron where folks go out of their way to cooperate. We like to think the citizens of Cameron feel the same way about us.

**LOUISIANA MENHADEN CO.**

**Cameron, Louisiana**

- Notes -

Compliments of

**Cameron State Bank**

CAMERON, LOUISIANA

- Notes -

Compliments of

**Cameron  
Telephone  
Company**

Compliments of

**Calcasieu  
Marine**

NATIONAL BANK

CAMERON, LOUISIANA

James L. Derouen, Manager