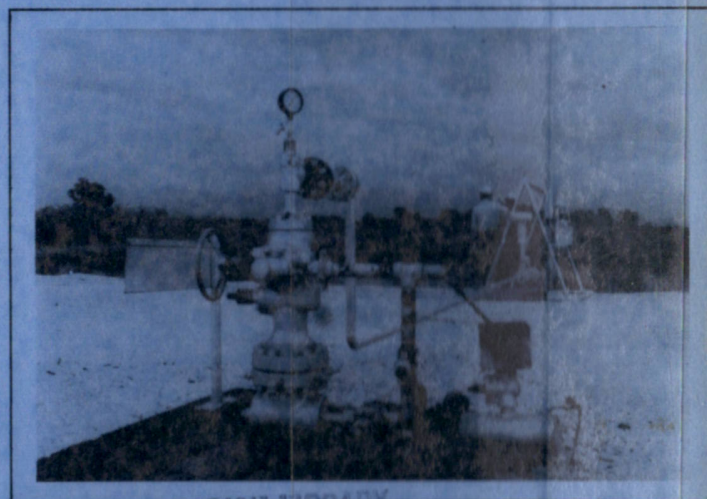
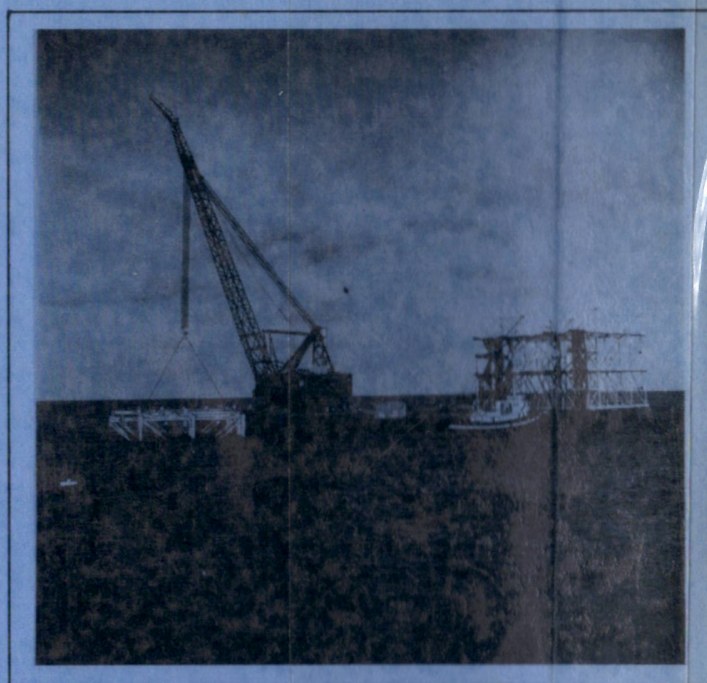
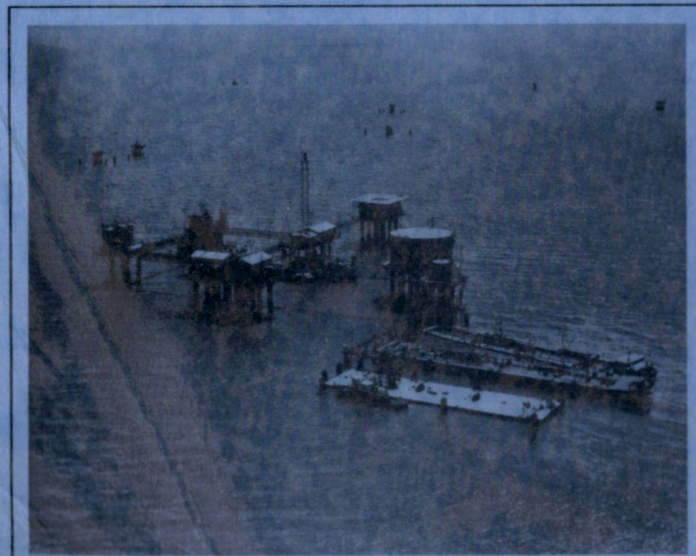


OIL INDUSTRY of CAMERON



CAMERON PARISH LIBRARY
CAMERON, LOUISIANA



CAMERON PARISH

16TH ANNUAL

FUR &
WILDLIFE
FESTIVAL



LOUISIANA



JANUARY 7-8, 1972

Price \$1.00

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1972

LOUISIANA FUR AND WILDLIFE FESTIVAL PROGRAM



REFERENCE

FRIDAY, JANUARY 7, 1972

- 9:00 A.M. — Trap Shooting, Parish Elimination
- 10:00 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 8, 1972

- 9:00 A.M. — Trap Shooting, State Contest
- 9:30 A.M. — Ladies Muskrat and Nutria Skinning Contest at the Cameron Elementary School
- 10:00 A.M. — State Retriever Dog Trials
- 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
- 7:00 P.M. — Program — State Queen's Contest — Cameron Elementary School Auditorium
Admission: \$1.50 Adults, \$.75 Children
- 10:00 P.M. — Queen's Ball (immediately following program — Cameron Recreation Center)

LOUISIANA FUR AND WILDLIFE FESTIVAL PROGRAM

LOUISIANA FUR AND WILDLIFE FESTIVAL

January 7-8, 1972

Cameron, Louisiana

MESSAGE FROM PRESIDENT

Welcome to Cameron! The Louisiana Fur and Wildlife Festival pays tribute this year to the oil and gas industry.

We who live in this area — prolific with nature's wild creatures — are of the firm belief that man can fully use such natural resources as oil and gas and not disturb the environment created by God for the survival of wildlife. This area is an example of what can be done by cooperation, and we salute this great industry for its accomplishments as such.

Won't you join in and enjoy this unique Louisiana Festival.

Sincerely,

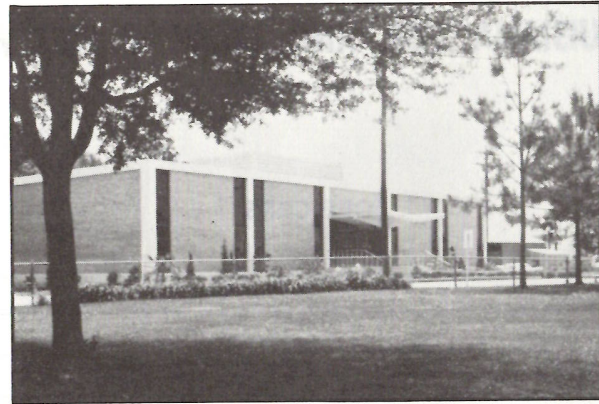
J. B. JONES, JR.

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*
- James Albarado and Pete Picou ----- *Retriever Dog Trials*
- Deil LaLande and Roland Trosclair, Jr. ----- *Parade*
- Mrs. Braxton Blake ----- *Miss Cameron Parish Queen Contest*
- Ladd Wainwright ----- *Men's Nutria and Muskrat Skinning Contest*
- Wade Vincent ----- *Ladies' Nutria and Muskrat Skinning Contest*
- Bob Schwark ----- *Archery Contest*
- Jerry Savoie ----- *Trap Shooting Contest*
- Claude Hebert ----- *Trap Setting Contest*
- Sheriff Claude Eagleson ----- *Traffic*
- Mrs. Charles Perry ----- *Art Exhibit*
- Our Lady Star of the Sea Catholic Daughters No. 1898 ----- *Friday Night Program*
- Ward Fontenot and W. O. Morris ----- *Saturday Night Program*
- South Cameron High School Beta Club ----- *Stage Decorations*
- Sponsors: Mrs. Madge Reina and Mrs. Margaret Doland -----
- Alvin Dyson ----- *Fur Garments*
- A. J. Howard, Mrs. Geneva Griffith and Wade Vincent ----- *Publicity*
- Mrs. Nancy Nunez ----- *Miss Fur Festival Queen Contest*
- Knights of Columbus — Creole, La. ----- *Queen's Ball*
- Eddie Joe Conner)
- Joe Boudoin)
- Clifford Conner)
- Lynn Conner)
- Mrs. Whitney Baccigalopi ----- *Wildlife Poster Contest*
- Mrs. Charles Hebert ----- *Scrapbook*
- Dr. Cecil Clark ----- *Photography*
- Mrs. Gladys McCall) ----- *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.

Cherie Kay Griffith

1971 FUR AND WILDLIFE FESTIVAL QUEEN



Miss Cherie Griffith is the 19 year old daughter of Mr. and Mrs. D. W. Griffith of the Oak Grove Community of Cameron Parish, Rt. 1, Box 122, Grand Chenier, La. 70643.

Cherie is a sophomore at Louisiana State University and is majoring in Upper Elementary Education.

She is the 1971 Louisiana Fur Queen of the Louisiana Fur and Wildlife Festival.

Cherie represented the festival at the Mardi Gras Ball in Washington, D. C. in February and will represent the festival in the Sugar Bowl Game Court and will be featured on a float in New Orleans, New Years day.

She also appeared in a documentary film entitled "Fur Luxury from Louisiana", put out by the Louisiana Wildlife Fisheries Commission which is designed to promote Louisiana and the sales of furs produced here. It covers every facet of the fur industry beginning with the Fur Queen at the Louisiana Mardi Gras in New Orleans to the finished fur.

Cherie plays the piano, loves water sports, especially water skiing, designing clothes, and modeling.

Cherie plans to teach school when she completes her education.

Mike Richard

KING FUR III, 1971



King Fur III, Mark Richard, was crowned by King Fur II, Alvin Dyson, of Cameron, Saturday, January 8, 1971.

King Richard was born October 27, 1902, in Creole, Louisiana, where he received all his early training and where he developed his love for horses and cattle. Here he also married Beulah Montie and later moved to Cameron.

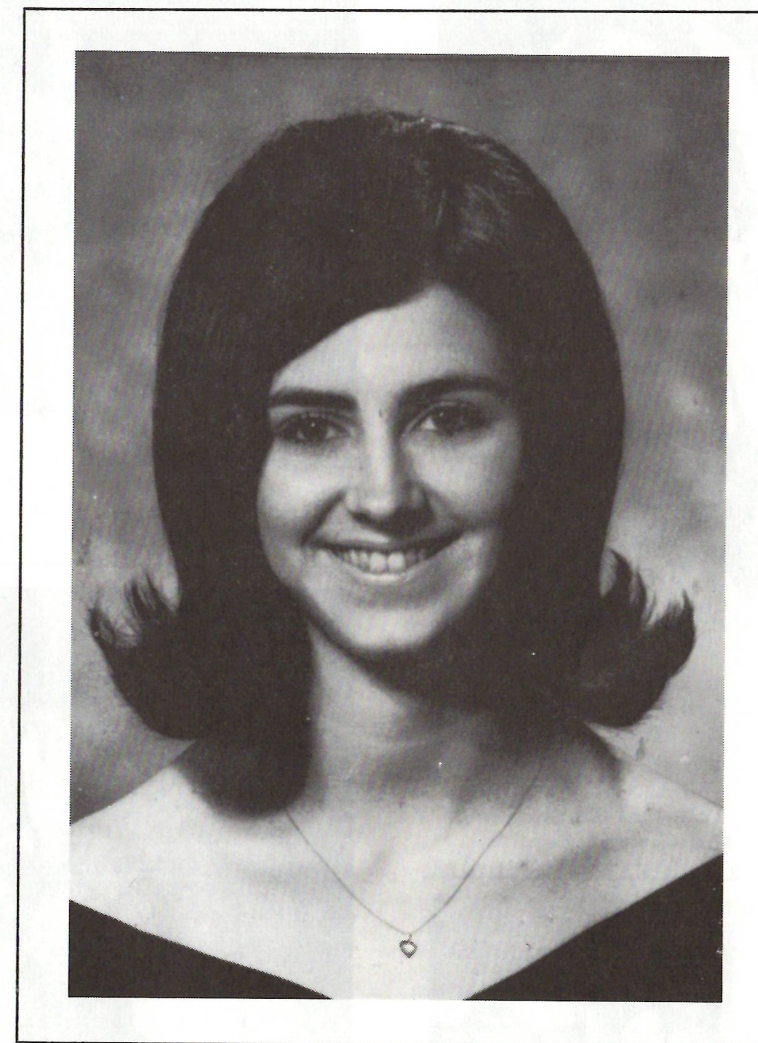
His first concern in improving the cattle industry was in producing quality bulls. He imported some good bulls to mix with his common breed of cows and by culling his better producing cows to keep for breeding, his herd quickly developed into a much improved line.

He instituted such practices as proper drainage, cattle separation into small herds, pasture improvements, seeding better grasses, fertilization, proper weed control, spraying for insects and vaccination in order to help improve the beef industry in the parish.

With all these accomplishments and his continued efforts in behalf of the beef industry, one can readily see why he was a choice selection in honoring the cattle industry of Cameron Parish.

Gail Riggs

" 1971 MISS CAMERON PARISH "



Miss Gail Riggs is the 19 year old daughter of Mr. and Mrs. Charles Riggs from Hackberry, La.

She is the 1971 Miss Cameron Parish of the Louisiana Fur and Wildlife Festival.

Gail is a sophomore at McNeese State University majoring in math and english. She is a member of Scotch Guard, Pledge Phi Mu Sorority, R.O.T.C. Sponsor, Charter member-Young Republicans, on Dean's Honor Roll, McNeese Cheerleader, Sophomore maid Home Coming Court and was a member of the Freshman Home Coming court during her freshman year.

Gail was the fourth runner up in the national Miss America Teenager contest in 1969, Palisades Park, N.J.

Her main interest is politics, loves dancing, water skiing, and horse back riding.

1971 Queens & Runners Up



CHERIE KAY GRIFFITH, "1970 Miss Cameron Parish" crowning Gail Riggs, "1971 Miss Cameron Parish."



MISS CAMERON PARISH, 1971, Friday Night Contest. Left to right: Kathy Richard, 1st runner up; Rosalie LaBove, 2nd runner up; Janet Gail Riggs, MISS CAMERON PARISH; Margaret Ann Savoie, 3rd runner up.



CHERIE GRIFFITH being crowned by "1971 Louisiana Fur Queen"; Doyleene Lassiter, "1970 Louisiana Fur Queen." CHERIE GRIFFITH is the 3rd local contestant to wear the Friday and Saturday crown.



MISS FUR QUEEN, 1971, Saturday Night Contest. Left to right: June Hildalgo, Miss St. Mary of Franklin, third runner-up; Ginger Melancon, Miss St. Mary of St. Martinville, 2nd runner-up; Cherie Kay Griffith, Miss Cameron Parish of Oak Grove, MISS FUR QUEEN; Nena Joe Thams of Port Sulphur, Miss Plaquemine Parish, 1st runner-up.

PAST AND PRESENT QUEENS OF THE LOUISIANA FUR AND WILDLIFE FESTIVALS

MISS CAMERON PARISH — Friday Night Contestants

LOUISIANA FUR QUEEN — Saturday Night Contestants

PARISH	STATE
1956 MEREDITH GILES — CAMERON	VIDA BROWN — MISS VERMILLION
1957 NANCY PRECHT — SWEETLAKE	NANCY PRECHT — MISS CAMERON
1958 HURRICANE	HURRICANE
1959 MARILYN BILLINGS — CAMERON	PEGGY SEAGO — MISS IBERIA PARISH
1960 BARBARA LANE DUGAS — CAMERON	JUNE ROBICHEAUX — ST. MARY PARISH
1961 DEBBIE LaBOVE — SWEETLAKE	DEBBIE LaBOVE — CAMERON PARISH
1962 BEVERLY SUE RUTHERFORD — CREOLE	PAT O'NEIL — VERMILLION PARISH
1963 PAM RIGGS — HACKBERRY	SUSAN BEINVENUE — TERREBONNE PARISH
1964 JUDY HEBERT — CAMERON	GAIL BROUSSARD — IBERIA PARISH
1965 ELAINE BROUSSARD — CAMERON	SUSAN ARCEMENT — VERMILION PARISH
1966 SUSAN KORNEGAY — CAMERON	SCHERE SAIA — TERREBONNE
1967 CHARLENE LaBOVE — OAK GROVE	LINDA TRAPPEY — IBERIA PARISH
1968 DIANE WARREN — CAMERON	NANCY JORDON — PLAQUEMINE
1969 SHERRY CHERAMIE — CAMERON DEBBIE JONES — CAMERON CATHERINE LOWERY — HACKBERRY	JANE WEILBACHER — ST. CHARLES PARISH
1970 CHERIE GRIFFITH — OAK GROVE	DOYLENE LASITER — ST. MARY PARISH
1971 GAIL RIGGS — HACKBERRY	CHERI GRIFFITH — CAMERON PARISH



1960 Miss Cameron Parish, Barbara Lane Dugas of Cameron being crowned by the 1959 Miss Cameron Parish, Marilyn Billings of Cameron.



1960 Louisiana Fur Queen, June Robicheaux, St. Mary Parish.



1959 Louisiana Fur Queen, Peggy Seago, Miss Iberia Parish. NOTE: No contest held in 1958.



1957 the 1st local contestant to receive the Miss Cameron Parish and Louisiana Fur Queen Crown of Sweet Lake, Miss Nancy Nunez.



1965 Miss Cameron Parish, Elaine Broussard of Cameron who was also 1st runner up in the Saturday night contest.



1965 Louisiana Fur Queen, Susan Arcement, Miss Vermilion Parish of Abbeville.



1964 Miss Cameron Parish, Judy Hebert of Cameron was also the 1st runner-up in the Saturday night contest.

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1963 Miss Cameron Parish, Pam Riggs of Hackberry being crowned by the 1962 Miss Cameron Parish, Beverly Sue Rutherford of Oak Grove.



1963 Louisiana Fur Queen, Susan Beinvenue, Miss Terrebonne Parish; 1st runner up (left) Pam Riggs, Miss Cameron Parish; 2nd runner up (right)



1967 Miss Cameron Parish, Charlene LaBove of Oak Grove.



1967 Louisiana Fur Queen, Linda Trappey of New Iberia, (center); left to right: Kathleen Annette Hebert, "Miss Congeniality"; Charlene LaBove, Miss Cameron Parish, 1st runner up; QUEEN: Miss Susan Kornegay, 1966 Miss Cameron Parish, crowning queen; Katherine Somme, 2nd runner up.



1962 Louisiana Fur Queen, Pat O'Neil, Vermilion Parish.



1961 the second local contestant to receive the Miss Cameron Parish and Louisiana Fur Queen Crown of Sweet Lake, Miss Debbie Ann LaBove.



1966 Miss Cameron Parish, Susan Kornegay, of Cameron, being crowned by 1965 Miss Cameron Parish, Elaine Broussard of Cameron.



1966 Louisiana Fur Queen, Schere Saia of Terrebonne; to her right, Susan Kornegay of Cameron, 2nd runner-up.



The 1969 Miss Cameron was Sherry Cheramie who had to relinquish her crown because of Fur and Wildlife requirements stipulating the contestant must be single. Miss Debbie Jones who was first runner up then accepted the title of royalty until the fall when she decided to contest for royalty in the Crowley Rice Festival. The title of Miss Cameron then fell to second runner-up, Miss Catherine Lowery who completed the term. From left to right: 1st Miss Sherry Cheramie, fifth Miss Debbie Jones and sixth Miss Catherine Lowery.



1969 Miss Fur Queen, Jane Weilbacher, St. Charles Parish.



1970 MISS CAMERON PARISH, Cherie Griffith, Oak Grove.



Amoco Production Company

AMOCO BUILDING

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New Orleans, Louisiana 70150



1968 Miss Cameron Parish, Diane Warren.



1968 Louisiana Fur Queen, Nancy Jordon of Plaquemine being crowned by 1967 Louisiana Fur Queen, Linda Trappey of New Iberia.



1970 MISS FUR QUEEN — Left to right: Katherine Lowery, Miss Cameron Parish, 2nd runner-up; Doyleene Lasiter, Miss St. Mary Parish, Queen; Ann LeBlanc, Miss Plaquemine Parish, 2nd runner up; Peggy Hanks, Miss Vermilion, 3rd runner up.

1971 Little Miss Cameron

FIRST ANNUAL CONTEST



Connie Jean Poole, age 8, daughter of Mr. and Mrs. Raymond Poole, Hackberry, first "Little Miss Cameron Parish 1970-71." Third grade student at Hackberry High School, red hair, blue-green eyes.

OTHER — "Little Miss Hackberry", 1968 Contestant in "World's Our Little Miss Pageant" in Shreveport, 1968 2nd runner up in Cal-Cam Tiny Tot Contest at Cal-Cam Fair, 1968 won 28 trophies in numerous twirling and modeling contests Mascot Cheerleader for Hackberry Mustangs, 1967.

WILDLIFE -- MINERAL DEVELOPMENT IN CAMERON PARISH

Richard K. Yancey, Assistant Director
Louisiana Wild Life and Fisheries Commission
November 16, 1971

Few areas of comparable size in the world have been blessed with the variety and quantity of natural resources as that of Cameron Parish. Abundant fish and wildlife constitute one of the renewables that can be sustained in perpetuity with proper management. Oil and gas on the other hand have proven to be resources of immense value in the Parish, but are subject to eventual depletion.

For centuries Cameron marshes have served as a winter home for countless numbers of waterfowl that move southward each fall down the Mississippi and Central Flyways. Fur bearers in the form of mink, otter, muskrat, raccoon, and, more recently, nutria have thrived in large numbers. The salt and brackish water lakes, bayous, and ponds in the Parish have served as nursery and production areas for tremendous quantities of shrimp, blue crabs, menhaden, speckled trout, redfish, and other important forms of marine life. Freshwater marshes have high yields of sport fishes; such as, black bass, sac-a-lait, and bream, as well as the commercially-important catfish and crawfish. Alligators have abounded in large numbers, and for the bird watchers: Cameron Parish has been, and is, a mecca for a wide variety and large number of shorebirds, wading birds, and others. The productiveness of the land and water areas in the Parish, which comprises 1,073,000 acres, has been geared to the ideal ecological conditions that have prevailed. Plant communities, of the type needed to feed and shelter a wide variety of marsh wildlife, grow annually across approximately 740,000 acres. Water areas occupy approximately 195,000 acres of lakes, rivers, and bayous; splendid conditions exist for the production of marine life. Salinity conditions, rainfall, water depths, water quality, temperature, and climatic conditions contribute ideally to making both the marsh and the water areas rich in fish and wildlife. While the marshes are highly productive, they are at the same time most unstable, thereby making it easy to upset ecological conditions through the construction of levees, channels, or other similar activities that may change the factors controlling types and quantities of plant and animal life. Most forms of marsh life have limited tolerances under which they can thrive and grow. Radical changes by man can quickly alter the types of animal and plant life that can exist in a given area.

In recent decades, the oil and gas industry has developed many productive fields in Cameron Parish. The development of these has involved the dredging of access canals, construction of roads, the building of spoil areas along and around channels, seismic activities, and the widespread laying of pipelines. Those operations, which have been superimposed over parts of the Cameron Parish surface, have in some instances resulted in changes in plant communities and fish and wildlife populations. Nevertheless, most forms of fish and wildlife have proven to be adaptive to changing conditions in Cameron — brought about by man's works — and the Parish continues to be one of the most productive areas of similar size on the continent.



As a result of better understanding of marshland ecology, adjustments in mineral development operations have been made in parts of the Parish by the oil and gas industry to reduce problems resulting to fish and wildlife. Roads are far less disruptive in marshlands than are dredged access canals. In recent years, many drilling sites have been reached by the industry through road construction. While the roads are more expensive initially using proper construction methods, they do not drain marshes, increase salinity conditions, alter water depths, or in any other way radically change the ecology of a marsh in a fashion similar to that of a dredged access canal.

Neither does a road result in a serious erosion problem as is the case with a heavily-used canal. While pipelines are widely used in the Parish for the transportation of mineral products, most of these have been installed using construction procedures having little adverse effect on marshland ecology. The lines that have had little effect were originally installed in narrow ditches and back filled allowing the marsh to revegetate without altering water conditions. This has not proven to be the case in many other areas along the Louisiana coast where giant canals have been dredged for pipeline construction, thereby creating all sorts of highly adverse fish and wildlife management problems.

Despite the many changes that have been made on the surface of Cameron Parish, it continues to be of tremendous significance in the production of fish and wildlife resources. Because of its international importance to migratory waterfowl, two major Federal refuges and one major State refuge, occupying approximately 230,000 acres, are located in the Parish. Cameron normally winters about 2 million puddle ducks and serves as a transient area for additional millions that move through in the early fall en route to more southerly wintering grounds in southern Mexico and the northern reaches of South America. Immediately offshore from Cameron Parish, about 150,000 scaup winter in the area where there are numerous oil rigs.



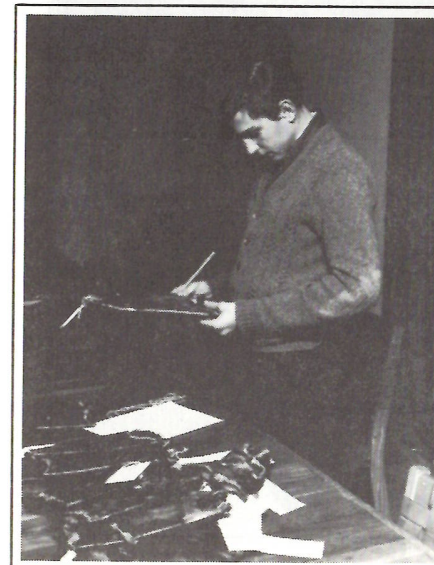
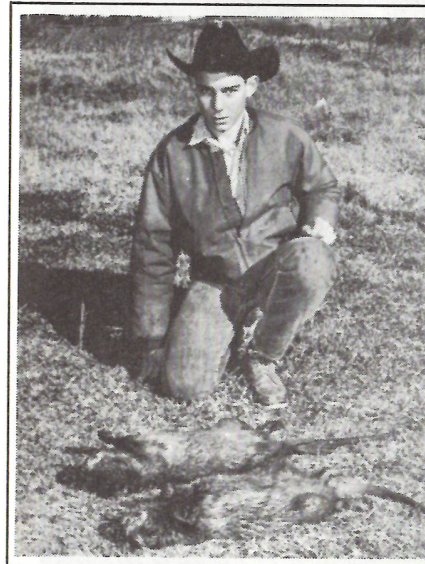
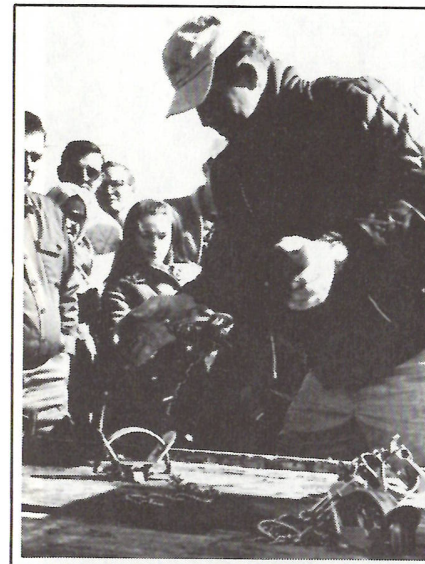
In addition, the Parish usually winters about one-half of the State's blue and snow goose population, as well as virtually all the Mississippi Flyway's white fronted goose flock. This usually totals over 150,000 blue and snow geese and about 40,000 white-fronted geese.

As a result of ideal habitat conditions and excellent protection by the people and courts of Cameron Parish, the Parish has the highest population of American alligators to be found in any other area of corresponding size in the world. This animal has been on the endangered species list; but, as a result of sound management in Cameron Parish, population levels have increased to the point where it can lend itself to utilization.

Fur bearers remain in abundance, and offshore fishing for red snapper, cobia, king mackerel, and many others continues to be classed as excellent.

Fish, wildlife, and industry have learned to coexist in Cameron Parish. If information now available is applied to future operations in the marshes of Cameron Parish, there is no reason why a wide variety and quantity of fish and wildlife cannot be sustained in the years ahead.

Photos of the Past





THE STORY OF A CHAMPION

Champions are rarely born. It usually takes years of conscientious effort, dedication, and a limited amount of innate skill and determination to achieve the pinnacle of one's aspirations.

We can truly say this typifies the 1971 world champion muskrat skinner, J. A. Miller, of Cameron, Louisiana. J. A. tried unsuccessfully for two years to capture the crown but defeat never once deterred him from his continued practice and ambition to improve his skill and agility, and last year he came back with more fervor and determination to capture honors at the Cameron Parish Fur Festival defeating six other participants in skinning five muskrats in one minute.

J. A. then began working tirelessly preparing for the national contest in Cambridge, Maryland, capturing his own native muskrats (as he says Louisiana rats are different to skin from other rats) caging them, and shipping them to Maryland. He then proceeded to skin his native rats in a record time of 52.1 seconds defeating the world champion, Elihu Abbot, who held the record time of 1 minute 2.2 seconds.

His father, Fletcher, who has always partially relied upon trapping for his living, has also attempted to capture the coveted title of world champion five times after winning the local title eleven years but had to settle for lesser honors. This has inspired J. A. to even greater and more arduous practice. His younger brother, Wade, also attempted the ordeal, rating third in the national contest. He also rates the national champion trap-setter title, setting six traps in sixteen seconds. Therefore one can readily see that skill and perfection are trademarks of the Miller family.

J. A. began assisting his father at the age of fifteen, when he trailed with him in the Southern marshes of the western portion of Cameron Parish before and after school and on week ends. Those lean years found the elder Mr. Miller travelling large areas mainly on foot and pirogue. This early system bears faint similarity to his present day system. Mr. Miller now traps about 6,000 acres of marsh land situated in the western sector of Cameron Parish near the Texas border. His former pirogue and horse days have been replaced with marsh buggies, the weasel, and marsh boats. The former are large tractor-like vehicles with a large cab sitting atop pontoon-like wheels which enables it to glide across the worst type of terrain. These take the Millers and their help to marsh boats which are used to navigate the water streams since this vehicle is faster enabling them to cover a much larger area in a relatively short time.

Trapping is no easy chore, though much of the equipment and procedures are far improved over those of yesteryear. The basic fundamentals remain the same with a trapper. His day usually begins about 3:30 A.M. turning or packing hides, clearing stretchers, and cleaning the fur shed, thence to the marshbuggies or marshboat and the Cameron marshes before sun-up. Then begins the adventurous ordeal of visiting each trap, removing all captured prey, resetting traps and moving them to more alluring trails. His "run" usually ends about 2:30 P.M. when he returns home with his day's catch usually about two or three hundred rats except on frosty mornings or when fresh chilling northers blow in, then Miller reports the catch will sometimes soar to five hundred.

Upon arriving home the Miller clan immediately begins to skin the animals processing about one hundred pelts an hour. Once they are skinned, they are then washed, passed through a wringer and dried in a commercial gas dryer then placed on molds to dry in a heated shed. It takes approximately twenty-four hours to dry these pelts, then they are ready for the "sale."

The duration of the trapping season is usually 60 days which means two months of very strenuous work, as many people depend solely upon this income for their subsistence. Added to the long hours of hard work is the most inclement and disagreeable type of weather in which one has to work. However, the price of the furs is compensation for the short time of such terrific work.

Last year the Millers averaged \$1.50 each for their muskrat pelts and considered it a good year. They take pride in furnishing good choice pelts to be made into luxuriant fur coats, which have become such an important item on the fashion scene. These furs are carefully graded and the best ones end up at the huge auction houses in London, New York, Montreal, Leningrad, St. Louis, Minneapolis, Winnipeg, Seattle, and countless other metropolis areas.

Southern Louisiana produces approximately 75% of the entire muskrat catch of North America. Thus we can appropriately label Cameron as one of the Fur Capitals of the Continent. However, the trappers also reap interesting sums of money from other fur bearing animals such as mink, otter, nutria, and raccoon.

Trapping is one of the oldest occupations of man. It is older than agriculture, paralleling the pursuits of hunting and fishing. These early American settlers, wanting to stimulate the fur industry, held an annual fur fair in Canada sponsored by King Louis XIV. These were conducted by "les coureurs de bois," Frenchmen who established trading booths to induce the Indians to trade fur with the French. Ironically some two hundred and twenty years later descendants of these early Frenchmen initiated the Louisiana Fur and Wildlife Festival in Cameron, Louisiana, with the objectives of creating an interest in the fur industry. This has now developed into Cameron's number one gala festivity, attracting multitudes of visitors and participants in the various events.

The 1972 Fur Festival, January 7-8, will find the 26 year-old national champion defending his title against a number of old and new challengers. Best of luck J. A.

OIL, GAS AND WILDLIFE CAN LINE TOGETHER

By McFadden Duffy

It is appropriate that the 1972 Fur and Wildlife Festival be dedicated to the petroleum industry as a whole and the many construction and service industries associated with the petroleum industry that have contributed so much during the past four decades to the general economy of Cameron Parish and the State of Louisiana.

This, of course, is far from the sole reason behind the sponsoring association's decision to dedicate the theme of the 1972 festival to the petroleum industry and its associated industries.

Instead, it was based upon the knowledge, predicated upon cold, hard statistics, that however important to the economy of Cameron Parish the overall petroleum industry may be at the present time and in the immediate future years; it has proved compatible with the fisheries and wildlife resources upon which Cameron Parish and the community of Cameron has been dependent for more than a century.

Careful study of statistics indicates in the distant but certainly foreseeable future when a great portion of petroleum-associated operations may shift to other areas, the fisheries and wildlife resources of Cameron Parish will remain renewable ones for future generations, continuing to make substantial contributions to the economy of the parish and the state.

Louisiana contains extensive swamps, marshes, bottom land and lowland areas. Almost one third of its total acreage is considered "wetlands" type of habitat. A major portion of this wetland area is utilized by fish and wildlife resources. This is true of Cameron Parish where the total acreage of wetlands greatly exceeds those areas of higher ground and the picturesque cheniers.

In glancing back over the past, the first offshore petroleum field, the Creole Field of the Superior Oil Company, was discovered in April, 1938. As of July 1, 1970 (latest date for which accurate figures are obtainable), there were 11,576 wells offshore Louisiana, a substantially proportionate number of which are located south of Cameron Parish in the Gulf of Mexico.

The figure given is broken down into 5,928 producing oil wells; 1,104 gas condensate wells; 577 dry gas wells; and 3,967 dry holes.

As of December, 1968, in those areas that can be considered coastal marshes of the state, there were: 8,026 producing oil wells; 1,341 gas condensate wells; and a few dry gas wells.

The total impact of all coastal activities — what has been termed by some as the invasion of the marine environment, drastic alteration of the environmental characteristics of coastal marshes, and the regulation of the principal flow of fresh water into those — is ecologically almost overwhelming.

For these reasons, offshore gas and oil production should not be considered singularly in evaluating the status of marine resources which are present also in production areas. There are many other environmental factors which should be considered.

During the past 30 years which brought an almost staggering expansion of the petroleum industry, both offshore and in the coastal marshes, fish, shellfish, possibly some furbearers and wintering waterfowl, in and adjacent to the Gulf of Mexico have been exposed to intermittent and varying amounts of oil in the marine and estuarine environment.

Considering this, as related to petroleum exploration and production in addition to all other forms of human and economic activity in the coastal marshes and the Gulf, one would expect a substantial change, essentially of a negative nature, in the overall production of economically and aesthetically valuable species. In fact, such changes are what an increasingly growing number of protectionists-environmentalists predict will happen and should have happened several decades ago.

Contrarily, the Gulf states led all regions of the United States in the volume and value of fish and shellfish harvest in 1969, accounting for 38 per cent and 29 per cent, respectively, of the total U. S. catch and value of fish and shellfish. This is greater than the record harvest of the Gulf states in 1968.

Gulf state fisheries have increased from only four per cent of the total U.S. catch in 1930 to 38 per cent for 1969, due largely to the growth of the menhaden and shrimp fisheries. The 1,155 million pound menhaden harvest in the Gulf is a record for the Gulf of Mexico.

Fishery statistics for the Gulf States for the years 1939 to 1968 reveals a rather consistent growth in the harvest of fish and shellfish from the waters of the Gulf States.

Estuarine-dependent species such as shrimp, menhaden and oysters, the future of which has been charged as endangered in some sections of the country, dominate the Gulf fishery and account for approximately 90 per cent of the annual fisheries value.

In 1969, Louisiana led all 50 states in the volume of fish and shellfish harvest — 1,016 million pounds, with a dockside value of \$56.7 million. The increase in the harvest of fish and shellfish follows the same pattern for all Gulf States.

For a substantial portion of the period during which there was tremendous acceleration of petroleum activities both in the marshlands and in the gulf, the number of people and vessels occupied in commercial fishing remained reasonable constant. The gross tonnage of the vessels has increased substantially, however, and harvesting operations have been altered materially with changes in fishing gear.

In recent years there has been a marked increase harvest of sport and commercial fish. It remains to be seen whether or not these superb offshore Louisiana fishery resources can continue the levels of productivity which both sport and commercial interests have come to anticipate, especially in light of uncontrollable and unlimited harvests by Russian, Japanese and Cuban vessels beyond the 12-mile territorial limit.

The production and harvest of oysters in the Gulf of Mexico from the late 1800's to the present has shown remarkable stability throughout the production areas despite changes in the various estuarine environments. There have been some shifts in the centers of production throughout the total Gulf Coast, but total production has not been impaired.

Oyster production statistics, although indicative, cannot be considered an entirely reliable index of oyster production in coastal Louisiana waters. All indications are, however, that oyster production in this area has been fairly consistent since 1938, the year of the first offshore petroleum well. The 1968 oyster harvest of 13.1 million pounds, valued at \$5.3 million, was exceeded only by the 1939 catch of 13.5 million pounds, a .4 million pounds after three decades of petroleum activities in the Gulf.

The 1968 harvest was up by 69 per cent in volume and 55 per cent in value over the previous year. The preliminary report for 1969 revealed an oyster harvest of 8.7 million pounds, a low expected as a result of the extensive damage inflicted to the oyster industry by Hurricane Camille in August, 1969.

Shrimp are biologically short-lived — probably not more than 1.5 years — and are capable of high rates of reproduction and rapid growth. Annual population densities are largely dependent on the hatching of thousands of eggs per female and survival of a large number of young.

Brown and white shrimp breed in offshore waters. From early spring to late fall, depending upon the species, the larval forms move into shallow bays and inlets. In the marsh areas they grow at a prodigious rate, attaining sub-adult state in a matter of a very few months. Subsequently, they return to more saline waters to complete the cycle.

In 1950, shrimp were produced along 1,500 miles of Gulf of Mexico coastline — from Key West, Florida, to Brownsville, Texas. Decline in shrimp production in northern Gulf of Mexico waters by the late 1950's and early 1960's resulted in a great impetus in shrimp research by State and Federal agencies. Since then, based in part on implementation of research findings from the Louisiana Wild Life and Fisheries Commission and the Bureau of Sport Fisheries and Wildlife, the production of shrimp has increased in these waters and attained stable conditions in recent years.

The notable decline in the shrimp harvest in the late 1950's and mid 1960's was due in part to Hurricane Audrey in June, 1957, and Hurricane Carla in September, 1961.

Data for all Gulf states indicates substantial stability in the shrimp resource since about 1940, with some remarkably productive years in the mid 50's which corresponds with a period of accelerated petroleum activity in the Gulf.

The low crab landings in the 1960's was not due to the decreasing supply of crabs but more primarily to less effort in developing this industry. Obtaining experienced crab meat pickers was a problem, and increased labor costs reduced profit margins, forcing some processing plants to limit their operations.

Secondly, in peak periods supply was more than the demand so that crab fishermen had to be placed on quotas. As a result, a number of fishermen transferred to the more profitable shrimp fishery.

Conversely, in years of increased demand for crab, some of the smaller shrimp fishermen turned to commercial crabbing when shrimp were less available. With an increased stability of crab prices during recent years, the number of hard-core crab fishermen appears to have increased. There has also been a move from hand and trot lines to crab pots during the past five years, which has contributed to a greater crab harvest.

Although there have been significant changes in the fur industry over the past two and a half decades, most of these changes have little relation to the petroleum industry. They are due in most part to a decline in muskrat production that occurred in the mid to late 1940's and to a tremendous increase in the catch of nutria. Prices have fluctuated during the years. Present efforts to promote the Louisiana fur industry appear to be producing visible results, ones that will benefit trappers. Nutria and muskrat are by far the most important pelts. In the 1970-71 season, total production of muskrat pelts brought Louisiana trappers approximately \$1,230,246, compared to \$2,980,217 for nutria pelts.

The Gulf Coast marshes of Louisiana comprise nearly 5,000,000 acres, ranging in elevation from two feet below to two feet above sea level. These wetlands produce most of the species harvested annually for their fur, otter, raccoon, mink trailing nutria and muskrat; in addition to providing sites for more than 9,500 gas and oil wells.

Louisiana achieved eminent prominence in 1946, a few years after the petroleum industry erected its first drilling rig in the Gulf — what sport fishermen call a million dollar "artificial reef." As the number of drilling and production platforms spread about along the Louisiana coast, the state developed a sport fisheries that is unexcelled anywhere along the Atlantic, Pacific and other states bordering the northern Gulf of Mexico.

State anglers and non-resident tourist-fishermen are lucky in that the offshore oil operations have provided thousands of "reefs" to attract fish. In many coastal states, attempts have been made to create similar structures with old automobile bodies and other debris. Such reefs are costly, present hazards to navigation, and are detrimental to shrimp trawling operations.

With its entire coastline flanked by rigs, resembling steel spiders marching even farther into the gulf, it is only natural that Louisiana fishermen have a far-flung bonanza along the coast.

During the Fourth of July holidays each year there is a fishing rodeo staged out of Cameron. It is considered one of the coastal angling classics and approximately 25 species of fish are eligible for trophies. They range from mighty tarpon to the always popular speckled trout. In the gamut of eligible fish that attract anglers who are competing for trophies are species that were never heard of prior to the accelerated offshore petroleum operations. These include barracuda, jewfish, grouper, spadefish and amberjack, as well as others. They were attracted to the Louisiana coast by the artificial reefs provided by petroleum operations.

When it comes to waterfowl, Louisiana is one of the most important states in the country, and by far the most important wintering state in the vast Mississippi Flyway. Between six and seven million ducks, approximately a million coots, and upwards of a half-million geese winter in the state, principally in the coastal parishes and primarily in southwest Louisiana.

The vast coastal marshes are estimated to winter two thirds of the ducks in the Mississippi Flyway, and that flyway contains about one-third of the wintering waterfowl on the continent. Wintering populations are concentrated or dispersed from year to year, depending on distribution of food and both over-abundance or shortage of water in the marshes. There has never been a major threat to wintering waterfowl in the history of Louisiana's inshore and offshore petroleum activities.

There are many prime examples of the compatibility of the petroleum industry with wildlife and fisheries. While it is true that statistics on production of petroleum products, fisheries products and wildlife of all types speak for themselves, it might be appropriate to mention one of the oldest and perhaps obvious examples of multiple use of resources without detriment to any.

That can be seen in Shell's Black Bayou field, located in lower Cameron Parish, in part of a general area known as Gum Cove. The first well was drilled more than four decades ago, at a time when words like ecology and environment were found only in the dictionary. By some standards, perhaps it should be one of the oldest and most dirty of production fields. On the contrary, it stands as a symbol that the compatibility mentioned is far from impossible and in many cases reality.

Wildlife is abundant in the Black Bayou field — from alligators to birdlife, with a good measure of excellent fresh water and salt water fishing tossed in for good measure.

It is this compatibility of industries and mutual respect and understanding in the harvesting of resources — mineral as well as fisheries and fur — that is the theme of the 1972 Fur and Wildlife Festival at Cameron. Wildlife and Fisheries resources are renewable ones. Petroleum is not, yet it is possible for those renewable resources to be abundant in the distant future when the petroleum industry has moved to more productive areas.

Cameron Insurance Agency

J. B. Jones, Jr.

Leslie Richard

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.

AMOCO STRESSES ENVIRONMENTAL PROTECTION

Amoco Production Company is no stranger to the special environmental problems of Louisiana's coastal areas.

As the U. S. exploration and producing subsidiary of Standard Oil Company (Indiana), the company's operations in Louisiana and throughout the nation have long been conducted within a framework of sound principles of management and conservation of natural resources — including air and water.

All of Amoco's exploration and producing activities are in compliance with state and federal laws, rules and regulations, many of which are designed to prevent pollution and protect our environment. Not only is Amoco a leader in keeping its operations within the restraints of these requirements, but company policies on environmental protection extend beyond mere compliance with the law.

An example of Amoco's efforts in wildlife conservation can be found in the company's drilling and producing efforts within state wildlife refuges operated by the Louisiana Wildlife and Fisheries Commission.

Amoco began drilling for and producing oil and gas on Marsh Island in 1964. Marsh Island's 84,000 acres, seven miles off the coast of Vermilion Parish, serve as a wildlife refuge and game preserve. It is the home of uncounted alligators and fur-bearing animals, plus a wide variety of ducks, geese and other wild fowl.

Marsh Island is probably unsurpassed in the western portion of South Louisiana as a nursery ground for shrimp.

A vital feature of the wildlife breeding area is a levee which surrounds the island, preventing intrusion of salt water into pockets of fresh water which abound on the island.

Protection is afforded these birds and animals by detailed rules and regulations. Most of them are obvious: no firearms, hunting, trapping, or fishing allowed by anyone on the island. Amoco cooperates readily with all such rules.

In addition, however, are many special operating procedures mutually agreed upon by Amoco and conservation officials. For instance, the company brought in a land rig to drill at Marsh Island instead of a barge-mounted rig which would normally be transported through a freshly dredged canal. Dredging a canal through the surrounding levee would allow salt water to mix with fresh.

Before drilling its wildcat, Amoco encircled the location itself with a ring levee three feet above marsh level to assure against any form of drainage that might pollute the island's fresh water.

In addition, boat travel to and from the island went by way of natural water channels, another measure to preserve the fresh water pockets. Aircraft used in connection with company operations flew over at altitudes too high to frighten nesting or flying wildlife. The only land access to the drilling rig was over a board road, built and maintained by us. Further, employees made a point of good housekeeping around the drill site and dock area.

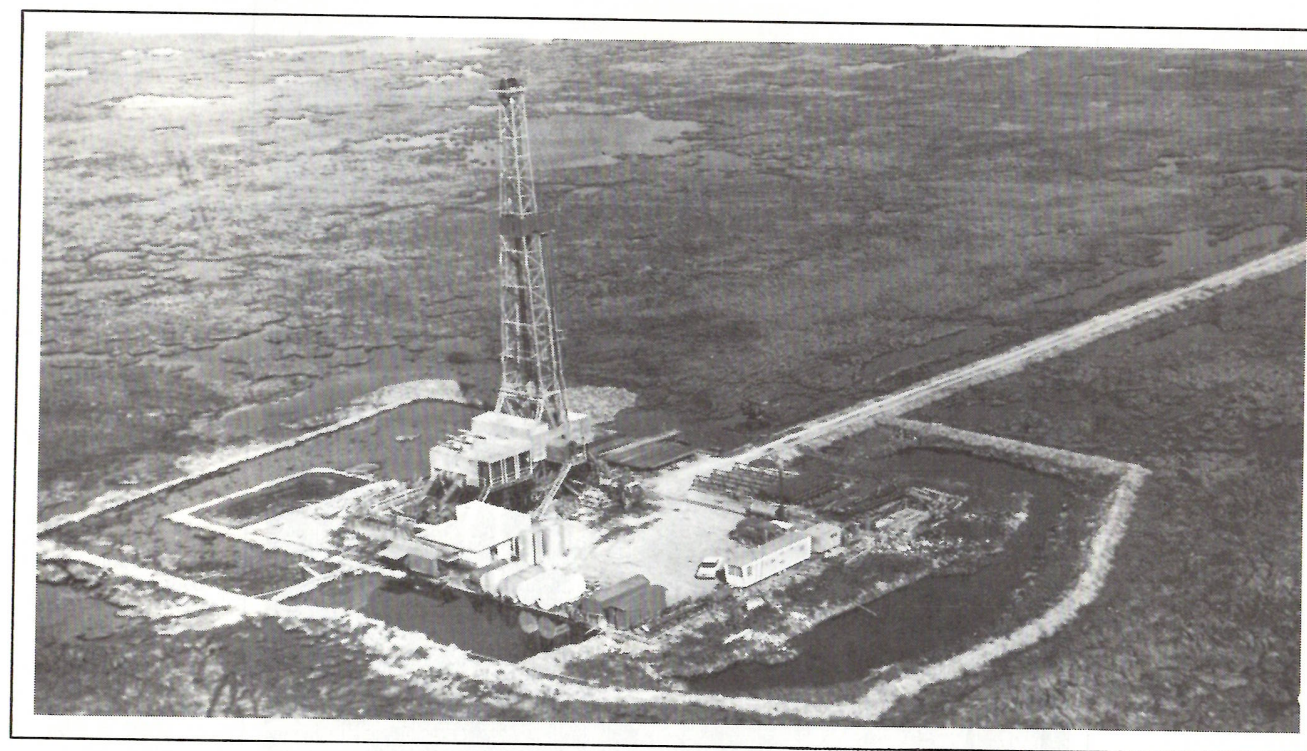
Although Amoco no longer has production on Marsh Island, close cooperation and an understanding of each other's problems has established an excellent working relationship between the company and state conservation agencies.

Another wildlife area where Amoco operates in Louisiana is the Rockefeller Wildlife Refuge, one of the most important such areas in the nation because of its location at the southern most end of the vast Mississippi Flyway. The refuge serves as a wintering home for water fowl from northern nesting grounds.

Numerous mineral leases have been developed on the refuge in recent years, and extreme care has been taken to prevent damage to the area which would be detrimental to wildlife.



In some areas where Amoco operates, the ground will not support the weight of heavy trucks and equipment without producing deep ruts. Workers often protect the surface in these areas by constructing board roads. When Amoco leaves the location, such as this drilling site in the Rockefeller Wildlife Refuge, the boards are removed; and there is little trace of the former roadway.



Amoco protects fresh water with a ring levee at most inland water drilling locations, like this one on Marsh Island. Precautionary measures like this assure that, in the unlikely event of a spill, levees keep oil contained until it can be removed. Too, if produced salt water accidentally escapes, levees keep it from fresh water in the surrounding area.

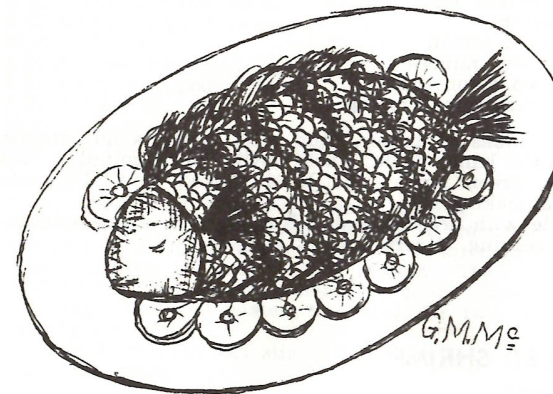
COOPERATING ORGANIZATIONS

Amreican 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



RETRIEVER TRIALS

Seafoods



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-cracker crumbs. Add seasoning of salt and pepper. Then add a second layer of oysters. Top with layer of butter-cracker crumbs. Bake for 90 minutes in 400° oven.

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BAKED SHRIMP LOAF

Guy Murphy, Jr.

1 Lb. cleaned shrimp (ground)
 1 large onion (chopped)
 1 bell pepper (chopped)
 ½ c. parsley
 ¼ c. celery
 2 eggs
 1 raw potato (ground)
 season to taste
 Make into a loaf, pour one can tomatoe sauce over loaf. Bake for one hour at 350°.

* * *

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.

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.

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°.

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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 ¼ 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, de-vein, 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 MORNAY

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.

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.

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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
½ 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.

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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.

* * *

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.

SHRIMP CASSEROLE

Mrs. Annie Swindell

1 can mushroom soup
¾ c milk
½ c. chopped onions
1 T. chopped Parsley
2 c. sliced, cooked shrimp (cut lengthwise)
1 T. butter
dash red pepper
2 c. cooked macaroni shells
1 c. sharp grated cheese
bread crumbs
salt and pepper to taste

Saute onions and parsley in butter. Add soup and mushrooms and ½ cheese. Pour over all the other ingredients which have been placed in a greased casserole. Pour remaining soup and cheese. Top with bread crumbs. Bake in 375° oven for 20 min. This can be made ahead and will also hold in a warm oven.

* * *

SHRIMP GLACE'

Mrs. Albert Guidry

2 cans tomato soup. Boil, add 1-8 oz. Philadelphia cream cheese, stir until well blended then add:
1 c. chopped onions
1 c. chopped celery
2 lbs. chopped or ground shrimp (boiled)
1 c. mayonnaise
1 box (4 envelopes knox gelatin, melted in
1 c. hot water

Season to taste with salt and pepper. Pour in mold and chill thoroughly.

* * *

FRIED SHRIMP BATTER

Mrs. Dupre Hebert, Jr.

1 egg
½ 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.

* * *

SWEET & SOUR SHRIMP

Mrs. Roberta Rogers

1½ lbs. shrimp
¾ c chopped green pepper
½ c. slices onion
2½ c. pineapple chunks (reserve juice)
¾ c. chopped sweet mixed pickles
½ c. vinegar
½ c. brown sugar
4 T. cornstarch
2 T. soy sauce
1 t. salt

Mix reserved pineapple juice and water to make 2 cups liquid. Blend peppers, p. chunks and onions and set aside. Clean and detail shrimp. Dip in egg, roll in flour and fry till brown. Drain and set aside till sauce is made. Cook rice for 6. Mix br. sugar, c. starch, salt, vinegar and soy sauce in large pan, add reserved juice and water. Bring to boil, cook till thick. Remove from heat. Add pepper-onions and pineapple along with shrimp. Turn once and cool. Let set 10 min. Serve over rice.

SHRIMP CURRY

Mrs. Peggy Reyes

6 T. oleo
1 med. minced onion
½ c. minced onion
3 T. flour
1½ c chicken broth
1½ t. curry powder
½ raisins
1 apple diced
2 lb. shelled shrimp

Melt oleo in skillet, add onion, celery and saute until soft. Add flour. Blend curry powder with a little stock then add remaining stock. Stir until blended and slightly thick. Add raisins, apple and shrimp and heat thoroughly-makes 6 servings.

* * *

SHRIMP PATTIES

Mrs. Barbara Lou I. LeBlanc

1 qt. deveined shrimp (med. 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 2-3 hrs. Form in shape of Boulette (like a finger abt. ½" in diameter). Spoon into deep hot grease and fry until golden brown.

* * *

SHRIMP MACARONI

Randalin Crain

3 T. oleo
1 ca cream mushroom soup
1 med. onion
2 stalks celery
1 qt. raw shrimp
½ c. cheese
Sal and garlic salt
¼ c. bell pepper — add parsley
Steak seasoning for 1 Qt. peeled shrimp
Lea and Perrin (several dashes)
La. Red Hot (several dashes)
2 T. Wish Bone soy sauce (if desired)
1 Pkg. elbow macaroni

Saute onions, celery, steak seasoning, Lea & Perrin, La. red Hot, and soy sauce in oleo until tender. Add shrimp cook until pink. Add bell pepper and parsley. Boil macaroni 3 min. Drain. Add soup and cheese. Cook about 10 min. before adding macaroni. Combine macaroni with other mixture. Stir until well mixed.

* * *

SHRIMP FRIED RICE

Mrs. Jerry Jones

2 T. salad oil (vegetable)
¼ lb. fresh shrimp, shelled and deveined
½ t. salt
¼ t. pepper
4 c. cooked rice
2 eggs slightly beaten
2 T. soy sauce
1 green onion, chopped

Heat oil in skillet; (electric skillet very good) add shrimp, salt, and pepper; cook until shrimp is pink. Stir in rice. Add eggs and cook, stirring, 2 or 3 minutes. Stir in soy sauce and green onion. Serves 6

SHRIMP SALAD (PARTY STYLE)

Beulah Crain McKay

½ c. bell pepper
1 pkg. elbow macaroni (12 oz.)
½ c. vinegar
3 T. oil
3 lb. shrimp
4 to 6 hard boiled eggs
1 c. sweet pickles
1 c. celery
1 c. green onions
1 c. onions
½ c. pimento
1 c. stuffed olives

Boil macaroni, until tender and marinate over night with oil and vinegar. Keep in ice box.

Chop other ingredients and add to the marinated macaroni. Add one cup favorite salad dressing before serving.

* * * *

CHEVRETTE de CHARLES

Martha Fontenot

2 lbs. fresh shrimp in their shells or defrosted frozen shrimp

MERINADE

1 c. olive oil
2 T. red-wine vinegar
1 T. tomato paste
1 T. oregano
1 t. minced garlic
3 T. finely chopped fresh parsley
1 t. salt

Freshly ground black pepper

½ c. wine
8 T. melted butter (at room temp.)
1 T. lemon juice
dash of tobasco or other peppery seasoning.

Wash the shrimp thoroughly in cold water and pat them dry with paper towels. In a large mixing bowl combine

the marinade. Drop in the shrimp, mix and turn them about in the marinade until they are well coated. Marinate at room temperature for about 2 hours, stirring gently every ½ hour or so. Place shrimp and its marinade in a shallow baking pan and bake at 350° for 20-30 minutes. Be careful not to overcook. Run under broiler immediately before serving. Served with hot French or Italian bread which is dunked into the sauce.

* * * *

"ACAPULCO SHRIMP"

Beulah Crain McKay

For each lb. of shrimp slowly cook two cloves of garlic in two tablespoons of butter or margarine. Wash and split shrimp down the back and remove black vein. **Do not peel.** Place shrimp in baking pan split side up, sprinkle salt and pepper, and brush with garlic butter, slide under the broiler. Broil about 25 min., brush twice with garlic butter while broiling.

* * * *

STUFFED CRAWFISH

Mrs. Nelvia Murphy

1 lb. cleaned crawfish (ground)
2 bell peppers (chopped)
1 c. green onion (chopped)
2 lg. onion (chopped)
2 eggs
2 T. flour
3 T. oil
½ can tomato sauce

Heat oil and add flour, cook until golden brown, add 1 onion, until wilted. Add ½ can tomato sauce and 1 cup water. Bring to boil and add stuffed crawfish heads — (For stuffing-use ½ lb. ground crawfish, 2 eggs, ground onion-bell pepper- 1 c. green onion salt and pepper to taste). Cool 15 minutes and add ½ lb. crawfish, bell pepper, 1 c. water then cook on medium heat for 10 minutes.

SHRIMP CASSEROLE

Mrs. Charles F. Hebert

1 lb. cooked shrimp
2 cans cream of mushroom soup
3 hard cooked eggs (chopped fine)
1 sm. button of garlic (chopped fine)
2 t. worcestershire Sauce
1 sm. can pimento
½ c. mayonnaise
1 t. minced onion dissolved in 2 T. water

Bread crumbs made from 4 pieces of white bread.
½ c. almonds, (chopped)

Combine all ingredients except bread crumbs and almonds; place in a buttered 2½ qt. casserole. Top with bread crumbs and almonds. Cook 20 minutes at 350°. This dish is better mixed a day ahead and refrigerated.

* * * *

SHRIMP ROOSEVELT

Mrs. Charles Perry

Ingredients:

1 lb. cleaned shrimp
1 can sliced mushrooms (save the liquid)
½ c. green onions (chopped)
½ c. parsley (chopped)
½ sm. onion sliced very thinly
½ c. vermouth or dry white wine
1 c. beef broth
1 c. thick white sauce
1 clove garlic minced
1 c. half and half
½ stick butter

Steps:

1. Saute shrimp, mushrooms and liquid, dash of worcestershire sauce, the sliced onion in butter. Add the onion tops and parsley last, just before the shrimp are cooked.
2. Make a white sauce with 2 T. butter and 2 T. flour. (In another sauce pan). Let the two cook for a couple of min. but do not let it get brown. Add 1 cup half and half and mix well.

3 Slowly add the beef broth and white wine.

3 Add the shrimp mixture and cook about 3 or 4 min. — Serve over broiled flounder or over toast.

* * * *

SHRIMP SAUTE

Mrs. Charles Perry (original recipe)

Saute —

1 onion
1 med. bell pepper
2 clove garlic

Add —

2 lbs. cleaned and drained shrimp
2 T. stewed tomatoes or any tomato mixture (sauce or tomato juice)
¼ c. Vermouth
1 T. celery seed

½ t. garlic powder or another clove of garlic.

Heavily season with Steak Seasoning Salt. Only add ¼ c. water if it seems to be too dry.

Add — ½ cup shopped green onion tops.

* * * *

SHRIMP — EGGPLANT DRESSING

Prepare ½ to 1 lb. of shrimp using the recipe from Shrimp Saute. Boil 3 med. to large eggplants until they are tender. Scoop out the pulp and mix with the shrimp mixture. Put the mixture in a casserole and top with grated cheese. Bake for 20 min. at 350°.

CRAB CASSEROLE

Nancy Nunez

1 lb. crab meat
1 onion chopped
3 ribs celery
1 block butter
1 sm. bell pepper
1 can mushroom soup — 1 sm. can sliced mushrooms
1 can water (use only enough water to have moist consistency)
2 c. cooked rice

Saute celery and bell pepper, and onion in butter till wilted looking, add crab meat and cook a little longer-stir in soup and mushroom and water. Cook 5 minutes. Stir in rice. Bake at 350°.

30 minutes. (Top with pats of butter and bread crumbs before you bake)

* * * *

RICE & 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
3 c. crab meat
¼ c. chopped pimento
4 slices bread
2 c. water
salt and pepper to taste
1 T. accent

Saute onions, garlic, pepper & 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 pimento. Pour in baking dish, dot with butter or cracker crumbs and bake about 15 minutes in 375° oven.

* * * *

CRAB CORN SOUP

Mrs. June Harper

1 qt. crab meat
1 qt. corn (fresh or frozen)
1 med. size onion
½ c. chopped celery
½ c. chopped bell pepper
1 med. 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 let simmer for 30 minutes more.

* * * *

STUFFED CRABS

Mrs. Wayne Wood

2 c. crab meat
½ c. celery
½ c. bell pepper
½ c. white onion
½ c. green onion
3 eggs
11 slices bread

Saute celery, bell pepper, white onion, and green onion until wilted. Add crab meat and bread dampened with water. Season to taste with salt, garlic salt, pepper, and red pepper. Add eggs, cooking on low fire stirring until real thick. Bake in buttered pan 325° approximately 10 to 15 minutes. Serve topped with browned bread crumbs or parsley. Good with tartar sauce or catsup.

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Mr. & Mrs. Aruneax LaBove

Mr. & Mrs. Charles Styron, Jr.

TARTAR SAUCE

3 T. lemon juice

1 C. mayonnaise
1 lg. dill pickle
1 sm. onion
1 T. Capers
1 T. chives
1 boiled egg

Blend ingredients 2 min. at high speed.

SHRIMP LOAF

Mrs. John Prescott

Saute 1½ c. chopped onions, ½ c. celery, 1½ c. red bell pepper (chopped), 1 toe garlic chopped in ½ c. cooking oil until brown. Soak 4 c. bread in warm water for 3 min. Squeeze out excess moisture and add to sauted mixture. Cook 5 min. Remove from fire and stir in 3 well beaten eggs, 2 T. chopped parsley and a pinch of bay leaf. Add 2-3 lbs. peeled shrimp chopped fine. Cook until tender and pink. Form into loaf 2" thick. Place in pan and bake 20 min. at 300°. Serve with Hollandise Sauce.

STUFFED CRABS

Mrs. Clarice Corley

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

½ t. worcestershire sauce
1 c. chopped onions
½ c. chopped celery

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

STUFFED CRABS

Mrs. Shirley A. Murphy

1 c. crab meat
1 sm. onion chopped
½ c. chopped onion tops
1 T. A. 1 steak sauce
1 T. Heinz 57 steak sauce
1 T. garlic salt
2 chopped green hot peppers
1 raw egg
1 T. parsley flakes
2 T. corn meal
Salt and pepper (black and red) to taste
4 clean crab shells
2 T. butter
dash of paprika
Preheat oven to 400° F.

Boil crabs and clean for one cup of meat. Mix in large bowl, crab meat, onion, onion tops, steak sauce (both), garlic green peppers, egg, parsley, corn meal, salt, pepper. Mix well with fork and stuff 4 crab shells, top with melted butter, and sprinkle with paprika and bake for 20 min. or until golden brown.

FRIED SHRIMP

Mrs. J. W. Broussard

Peel and devein shrimp. Season with salt and Louisiana red hot sauce. Mix together 1 or 2 raw eggs and/or 2 cups of milk. Put raw shrimp in egg-milk mixture and refrigerate for several hours or overnight.

To fry: Heat cooking oil in deep black pot or chicken fryer. I use 2 or 3 inches of oil. Mix equal parts of flour and yellow corn meal. Season with a little sugar, paprika, and salt. Remove shrimp from egg mixture, a few at the time, roll in flour-meal mixture, and place in deep, hot oil. Cook until golden brown. Repeat until all shrimp are fried. I cook soft-shelled crabs the same way.

CURRIED SHRIMP

Mrs. J. W. Broussard

¼ c. butter
1½ t. curry powder
½ c. sliced celery
½ c. chopped green pepper
¼ c. snipped parsley
5 T. flour
¾ t. salt
½ t. garlic salt
3 c. milk
1½ c. (6 oz.) shredded cheddar cheese
2 lbs. deveined and shelled shrimp, cooked.
¼ cup chopped pimento
Hot cooked rice

Stir curry powder into melted butter in a heavy pot. Add celery, pepper, and parsley; cook 2 or 3 minutes, stirring occasionally. Mix in flour, salt and garlic salt. Add milk gradually, stirring until well-blended. Bring to boil, stirring constantly, and cook 2 minutes. Remove from heat. Add cheese, shrimp, pimento. Heat thoroughly. Serve over hot rice.

SEAFOOD & RICE SUPREME

Laura Lynn Hebert

½ c. chopped onion
¾ c. chopped bell pepper
5 sm. cloves garlic
1 c. diced celery
4 sprigs parsley
¼ c. pimento
½ c. butter
4 slices of bread (Moistened in ½ c. water)
2 t. salt
½ t. red pepper
1 t. black pepper
10½ oz. can cream of mushroom soup
1 c. crab meat
1 c. shrimp
2 c. cooked rice
1 c. bread crumbs
(2 T. butter)

Saute onions, bell pepper, garlic, celery, parsley, and pimento in the margarine. Add the bread which has been moistened in water, salt and pepper. Mix until blended. Add soup and stir well. Add crab meat, shrimp and dice. (Mixing well, without mashing grains of rice). Pour into a greased casserole dish, top with 1 cup of bread crumbs which have been tossed in 2 T. of butter. Bake 20 min. in a moderate oven at 400° F.

OYSTER SOUP

Mrs. Steve Canik

¾ c. oil
¾ c. flour
Make roux, cook until golden brown. Add 1 med. chopped onion and smother then add 2½ cups milk. Let come to a boil, boil until roux is dissolved then add 1½ pt. drained oysters. When milk starts to bubble the soup is done. (do not boil). Add salt, pepper and tobasco to taste. To reheat do not boil. If you want it thinner add more milk.

NANNIE'S OYSTER SOUP (Original Recipe)

Dora Welch Griffith

1¼ stick margarine
3 T. flour

1 Qt oysters
⅛ t. soda (pinch)
⅛ t. pepper

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

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 bag or other container, 2 c. corn meal and ½ c. flour. Put about one 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.

FROG SAUCE PIQUANT

Louis Canik (Sauce for 3 Frogs)

1 large can whole tomatoes (1 lb. 12 oz.)
1 can Ro-Tel Tomato
1 can tomato sauce
2 large onions chopped fine
1 pod chopped garlic
½ cup cooking oil
1 med. size bell pepper dropped
Cook the above 4 hours then add parsley and green onion tops (¼ c. parsley - ½ c. green tops) add frogs and cook until tender. Salt and pepper to taste.

CRAWFISH ETOUFFEE

Mrs. Leo P. Folse

15 lbs. live crawfish
3 T. butter
5 green onions
2 T. chopped onion tops
2 T. chopped sweet peppers
2 T. chopped parsley
Salt and pepper to taste

Drain, pour boiling water over crawfish to kill. Clean tails (as shrimp) and place in bowl with crawfish fat (found in body). Heat cooking oil in sauce pan and add minced onions. Cook over low fire until onions are brown. Add crawfish with a little salt. Cover and cook 15 minutes. Add pepper, more salt, if necessary, minced onion tops, and parsley. Cook 5 minutes longer. Serve over hot rice. Garnish with parsley. Serves 5 to 6.

TURTLE SAUCE PIQUANT

Mrs. Leo P. Folse

3 lbs. of turtle meat, chopped into small pieces.
Boil meat in a solution of salt water and pepper, plus vinegar for 35 min.

Gravy:

½ lb. chopped onions
2 T. shortening
Mix together and cook until onions are brown.
Add 2 16 oz. cans whole tomatoes.

1 5 oz. can tomato paste
5 8 oz. can tomato sauce
2 c. chopped celery
1 large chopped bell pepper
2 cloves garlic
1 t. of Louisiana Hot Sauce
Salt and pepper to taste. Cook 3 hours, add brown meat and cook until tender. Be sure you use a three gallon pot.

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**QUALITY
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HARD SHELL FRIED CRABS

Mrs. Leo P. Folse

1 doz. hard shell crabs
Take back and feelers off. Clean thoroughly and set aside.

Stuffing

1 c. chopped green onions
1 c. chopped celery
2 lbs. peeled shrimp
1 c. picked crab meat
1 can tomato sauce
1 stick margarine
Ried-flavored Progresso bread crumbs

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

BAKED FLOUNDER WITH CRAB STUFFING

Mrs. Leo P. Folse

Select 2 flounder each weighing a pound. Season to taste with salt and pepper. Stuff the stomach cavity with crab meat stuffing. Select a baking pan large enough to hold the two flounders. Melt 2 T. margarine in the pan. Place the stuffed flounder in the pan and bake for 20 minutes at 375°.

Stuffing for Flounder:

1 c. fresh or frozen crab meat
2 T. margarine or butter
1 medium onion, chopped
1 green shallot, cut fine
2 T. chopped celery
2 T. chopped bell pepper
2 pods garlic, cut fine
1 T. salt
1/8 t. black pepper
1/8 t. thyme
1 t. parsley
1 egg
3/4 c. bread crumbs

Melt margarine in skillet. Saute the onions until tender. Add the shallots, garlic, celery and bell pepper and cook until tender over low heat. Add the crab meat and cook for 10 to 15 min. Remove from heat and cool for about 5 to 8 min. Add the bread crumbs, salt pepper, thyme, parsley and egg, which has been beaten a little. Mix all together until well blend. Stuff cavity.

STUFFED SHRIMP

Mrs. Leo P. Folse

Dressing:

2 T. fat
1 large onion, chopped fine
1 stalk celery, chopped
1/4 c. chopped bell pepper
2 T. green onions
2 T. parsley
2 c. crab meat (white meat preferred)
1 clove garlic
2 eggs
1/2 t. salt
1/8 t. red pepper
1/2 t. black pepper
2 doz. jumbo shrimp, seasoned to taste
2 beaten eggs
2/3 c. cracker meal
1 pint fat for deep fat frying

Melt 2 T. fat. Cook onions, celery, garlic, and bell pepper on low fire until onions are clear. Add crab meat, green onions, parsley and seasonings and cook slowly about 3 min. Remove from heat. Add 2 eggs beaten, and about 4 T. flour and stir well. A little more flour may be added if dressing doesn't hold together. Clean jumbo shrimp. De-vein and cut open tail down back until it lies flat. Season to taste. Place about 1 T. stuffing on each shrimp. Roll in cracker meal, then in beaten eggs, then in cracker meal again. Fry in hot fat 375° until golden brown. Shrimp may be fried this same way without dressing. Serves 4 to 6.

FISH STEW

Mrs. Roy F. Hebert

4 lb. firm fresh fish
3/4 c. shortening
2 c. finely chopped onions
3/4 c. chopped celery
3/4 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
1/4 c. bell pepper (chopped)
1/2 c. onions (chopped)
1/2 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
1/2 c. chopped bell pepper
1/2 c. chopped onion tops and parsley, mixed
1/4 kitchen bouquet
1 clove garlic
1/2 c. cooking oil
1 qt. sliced okra
1 tsp. vinegar
1 T. file'
3 c. water
Pinch oregano
1 bay leaf

Brown about 3/4 c. shrimp in oil. Add onions, bell pepper and file'. Saute about 5 minute. Fry okra in about 3 T. cooking oil with vinegar until okra is no longer rosey. 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
1 1/2 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 1/2 c. water. Cover tightly and let cook slowly for about 45 minutes. Serve with hot cooked rice. Serves 5 people.

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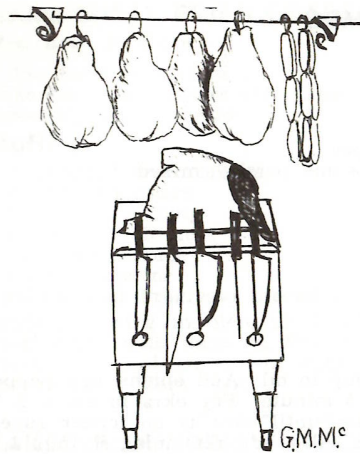
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SULPHUR, LOUISIANA



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
- ¾ t. salt
- ¼ t. pepper
- 3 Pounds ground beef
- 1 c. chopped onion
- 3 toes garlic — whole
- 1 12 oz. pkg. Lasagne noodles
- 1 lb. mozzarella cheese
- ½ lb. provolone cheese
- ¼ lb. ramaano 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 - 3½ 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 4½ 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
- ½ 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
- ¼ t. oregano
- 2 (16 oz.) cans stewed tomatoes
- ¼ 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 ½ inch wide and ½" 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.

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 pre-heated 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
- ¾ 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 torilla. 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.

MANHATTAN MEATBALLS

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

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

PORK CHOP POTATO CASSEROLE

Mrs. Leo P. Folse
6 Pork Chops
4 or 6 potatoes
1 onion
1 can Cream of Mushroom soup
1 c. whole milk

Bake at 350° for 1 hour.
Brown pork chops in skillet on both sides; Salt and pepper. Set aside - alternate sliced potatoes and sliced onions in baking pan. Heat mushroom soup, pour over potatoes and onions. Place chops on top. Cover with foil.

MEAT LOAF

Mrs. Nelvia Murphy
2 lbs. ground meat
1 c. chopped bell pepper
1 can mix vegetables (drained)
2 8 oz. can tomato sauce

Mix meat, vegetable, onion, bell pepper, season to taste. Put into casserole and pour tomato sauce over and bake in oven 350° for one hour, serve hot.

AUNT MARGARET'S SPAGHETTI AND MEATBALLS

Mrs. Wayne Wood
1 lb. ground meat
1 6 oz. can tomato paste
1 8 oz. can tomato sauce
1 6 oz. can water
1 medium onion
1 clove garlic
¼ t. pepper
2 t. salt
1 T. worcestershire sauce
1 T. chili powder
2 T. brown sugar
1 T. lemon juice or vinegar
2 T. parmesian cheese
1 t. oregano

Combine all ingredients, except ground meat. Bring to boil. Form miniature meatballs. Drop into sauce. Simmer 1 hour slowly. Serve on boiled spaghetti.

"GARLIC'S" SPAGHETTI AND MEATBALLS

Mrs. Wayne
1 lb. ground meat
1 6 oz. tomato paste
1 8 oz. tomato sauce
1 6 oz. can water
1 med. onion
1 clove garlic
¼ t. pepper
2 t. salt
1 t. Worcestershire Sauce
1 t. Chili power
2 t. brown sugar
1 t. lemon juice
1 t. oregano
T t. Parmesan cheese

Combine all ing. except ground meat. Bring to boil. Form small size meatballs. Drop into sauce. Simmer 1 hour slowly. Spoon over spaghetti to serve. Spaghetti - cook according to directions and rinse with cold tap water.

SPAGHETTI & MEAT BALLS (Original Recipe)

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

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

Tomato Sauce

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

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

MEAT PIE MEXICO

Judy Criglow
1 lb. ground beef (lean) seasoned to taste
¼ c. finely chopped bell pepper
1 sm. onion chopped finely
2 cloves garlic chopped finely
1 8 oz. can of tomato sauce
2 t. chili powder
1 t. sugar
2 pre-baked plain pastry shells in 8" pie pans
1½ c. shredded cheddar cheese

Brown ground meat slowly over medium flame. When partially brown, add onion, garlic and bell pepper brown further. When meat and vegetables have browned, add tomato sauce, chili powder & sugar and bring to boil. Lower flame and cover-simmering for 30 min. Pour meat mixture into pie shells and sprinkle shredded cheese thickly over tops of pies. Bake in 350° oven until cheese is well melted over the top. Allow to cool slightly before serving. Flavor is better if pie has been frozen before baking.

JOHNNY MAZITTA

Nancy Claire Nunez
2 lbs. ground meat
2 pck. cheese
1 can stewed tomatoes
1 can tomato sauce
1 onion chopped fine
1 sm. bell pepper chopped fine
1 T. Worcestershire Sauce

1 pck. cooked spaghetti, salt and pepper to taste
Brown ground meat and add onion and bell pepper till wilted. Grate cheese and stir all ingredients in casserole. Bake 20 min. 350° oven.

GROUND BEEF, MACARONI & GOLDEN MUSHROOM SOUP

Mrs. Wendell Murphy
2-3 cups elbow macaroni, cooked (set aside)
1 lb. ground beef
1 med. onion
1 sm. bell pepper
salt and pepper to taste
1 can Golden mushroom soup
1 c. water (more if needed)

Brown ground beef, onion, bell pepper, salt and pepper. Place in 1½ qt. casserole, add cooked macaroni, soup, water. Cover. Bake 30 min.

MEAT & CORN CASSEROLE

Nelvia Murphy
3 sm. pork chops
½ lb. ground meat
1 large onion
1 bell pepper
1 can cream style corn
½ c. corn meal
1 egg
2 c. milk
1 T. butter

Season pork chops with salt, black pepper and little red pepper, cook until done, remove from heat and chop pork into small pieces. Cook ground meat until done. Add onions, bell pepper and pork meat, cook until onions are done. Mix other ingredients and add to cooked mixture. Place in greased casserole and add ½ cup bread crumbs and dot with 1 T. butter. Bake 49 min. at 350°.

SHIP'S CREW CHILI

Mrs. Heyward Peppers
3 slices bacon, cooked and crumbled
1½ lbs. stew meat, cut in ½" cubes
2 cloves garlic, minced
½ c. water
2 8 oz. cans tomato sauce with 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 oven to 400°. Pour bacon fat in heavy casserole or dutch oven. Add beef, cover and bae 30 min. Add onions, garlic and water. Bake for 1 hour at 350°. Add remaining ingredients and bake for one more hour.

CHILI

Mrs. Nancy Nunez
1 lb. ground beef
½ bell pepper
1 lg. onion chopped
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 till wilted. Add chili powder and worcesteshire sauce, cook down. Add stewed tomatoes, sauce and let cook until thick. Add 2 c. water. Let cook for a while. Last 30 min., add kidney and pinto beans.

FRIED MEAT PIES

Mrs. Wayne Wood
1 lb. ground meat
2 sticks celery
1 med. size onion
1 med. bell pepper
¼ c. green olives and juice
salt and pepper to taste
3 med. 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, filing 2 T. meat mixture to each square of dough. Fold over and seal edges. Fry in deep fat until browned.



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POT ROASTED DUCKS

Mrs. Nancy Nunez

3 or 4 ducks
bacon and onion (chopped fine)
salt and pepper
Kitchen Bouquet
Prepared Mustard

Season bacon and onion with salt and pepper. Run knife into each side of breast. Stuff this with bacon mixture. Close with toothpicks. Rub each duck with kitchen bouquet, mustard, salt and pepper. Start cooking in about 1" water. After ducks have browned in their on fat add water as needed. Keep covered and cook till tender.

LIMA BEAN AND MEATBALL CASSEROLE

Mrs. Wendell Murphy

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

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

MEAT LOAF SUPREME

Mrs. Roberia Rogers

(Serves 6)
1 lb. ground chuck
1 pkg. onion soup mix
1 small can evaporated milk
1 chopped onion
1 t. parsley
1 can tomato sauce
1 can sliced mushrooms
½ cup bread crumbs
1 egg
1 t. mustard
2 t. brown sugar

Mix and roll in loaf. Bake till brown, basting with sauce. Onion and mushroom sauce.

CHILI CON CARNE

Mrs. Coral Perry

3 t. butter or olive oil
1 lg. onion, minced
2 cloves garlic, minced
1 lb. chopped beef
3 c. water
1½ c. canned tomatoes
1 green pepper, minced
½ t. celery seed
¼ t. cayenne
1 t. cumin seed, crushed
1 sm. bay leaf
2 t. chili powder
½ t. basil
1½ t. salt

1. Heat the butter in a skillet, add the onion and garlic and saute until golden brown. Add the meat and brown. 2. Transfer the meat mixture to a large saucepan and add the remaining ingredients. Bring to a boil, reduce the heat and simmer, uncovered, until the sauce is a thick as desired, or about 3 hours. If desired, add one can of kidney beans just before serving.

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 min. Add meat and about 1 gallon water, ¾ c. wine and let simmer about 1½ hour 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.

CORN STUFFED PORK CHOPS

Cecilia Gaspard

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

Season chop with a little salt and pepper. In small saucepan, cook celery and onion in butter or margarine till tender but not brown. Combine cooked vegetables and remaining ingredients. Place half the pork chops on rack in shallow roasting pan. Spoon about ½ cup stuffing into each; top with foil; bake in 325° oven for 45 minutes. Remove foil and bake 30 more mins. or till meat is tender. Sprinkle with paprika. Makes 4 servings

FROG LEGS OVER CHARCOAL

Mrs. John Prescott

Frog legs
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. ea. per c. flour). Prepare a hot charcoal fire. Fill heavy kettle half full place on grill until hot enough to light a match (375°). Fry quickly. Drain. Drizzle sauce over and serve.

RICE BALLS

Mrs. Wayne Wood

1 lb. hamburger
1 t. salt
2 t. Chili powder
1 can tomato sauce
1 med. onion

Brown onions and hamburger in skillet. Add other ingredients and simmer until mixture is real thick with hardly any liquid. Cook 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, 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.

CORDON BLEU

Mr. Ward Fontenot

Pound veal cutlets. Season with salt and pepper. Place slice of ham and slice of swiss cheese. Roll up. Roll in bread crumbs and fry.

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.

TALARENA

Mrs. Susan Watts

1 lb. ground meat
1 pkg. elbow macaroni
1 can whole kernel corn
1 can tomatoes
1 can tomato sauce
1 sm. onion
salt and pepper

Brown seasoned meat and onions. Boil macaroni then drain. Combine meat, macaroni, corn, tomatoes and sauce in a casserole dish. Top with cheese. Bake at 350° for 25-30 min.

QUICK CORNED BEEF HASH CASSEROLE

Sheila Wainwright

2 cans (16 ozs. each) corned beef hash
½ c. finely chopped parsley
½ c. pimentos, chopped and drained
2 sm. cloves garlic, finely chopped
2 T. lemon juice
¾ c. milk
½ t. celery seed
½ t. sage
½ t. worchestershire sauce
dash of tabasco sauce
½ t. salt
1 c. crushed potato chips

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

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 and pepper to taste

Mix ground pork with green onions and parsley and season to taste with salt and 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 and 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.

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MUSHROOM-GROUND BEEF PATTIES

Mary Louise Mhire

- 1 lb. ground beef
- 2 med. onions, diced
- ½ t. salt — ¼ t. pepper
- 1 can cream of Mushroom soup

Brown flat patties on each side. Drain excess fat. Sprinkle patties with onions, salt and pepper, add soup. Cover and simmer for 30 min.

* * * *

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).

GOOSE OR DUCK CASSEROLE (Original Recipe)

Mrs. June Nunez Goddard

- ½ t. liquid crab boil
- salt and pepper to taste
- water
- 5 or 6 birds
- celery, onion, green pepper
- 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
- ½ c. worcestershire
- ¼ t. tabasco
- 2 t. accent

1 c. red or white wine or 1 c. sherry
Boil birds in ½ 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, ½ c. worcestershire, 4 t. tabasco, 2 t. accent, 1 c. 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 mixtures looks dry, pour more wine over.

* * * *

CORN BEEF HASH

Mrs. Diana McCall

- About 6 potatoes (cubed)
- 1 head onion
- Salt
- Pepper
- ½ 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.

SPICED MEAT BALLS

Twila Savoie

1. Combine
 - 1 lb. ground beef
 - ¾ c. seasoned bread crumbs
 - 2 t. finely chopped onions
 - 1 t. finely chopped shallots
 - 1 t. catsup
 - Few drops tabasco
 - ½ t. horseradish
 - 2 well beaten eggs
 - ½ t. salt
 - ½ t. black pepper
 - ½ t. accent
 - 1 t. Parmesan cheese

Shape into meatballs about ½ to ¾ ins. in diameter. This should make about 40 balls. Brown them in butter until they are done through.

2. Make a sauce by combining:

- ½ c. ketchup
- ¼ c. chili sauce
- ¼ c. cider vinegar
- ½ c. brown sugar
- 2 t. finely chopped onions
- 1 t. worcestershire sauce
- 1 t. accent
- dash tabasco
- ½ t. dry mustard
- 3 droy's angostura bitters
- 1 t. salt
- ¼ t. pepper

Cook this mixture slowly for about 15 min. until well blended. After the first five min. add the meatballs. Serve in chafing dish using toothpicks to eat.

SPAGHETTI

Elizabeth Shove

Brown 1 lb. hamburger with small onion and 1 t. sugar. When meat is brown and onion wilted add 1 t. garlic juice, 1 sm. can tomato sauce and 1 pkg. French's spaghetti seasoning mix. Salt and pepper to taste. Let this simmer for at least 1 hr.

Boil ½ pkg. spaghetti in salted water about 10 min. Drain spaghetti well. Add to sauce mixture. Cook over low heat about ½ hr. Top with cheese. Serves 4.

* * * *

HOT TAMALE PIE

Leslie Prescott

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

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

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SPLIT CHICKEN BAKE

Mrs. Wendell Murphy

1 average size fryer
6 Medium potatoes
1 can cream of mushroom soup
¼ cup milk

Split fryer down center lengthwise. Rub with butter or oleo.

Place in baking pan with peeled potatoes. Sprinkle with salt and pepper. Bake 30 min. at 350°. Remove from oven. Pour soup and milk combined over and potatoes, and place back in oven and bake 30 min. longer, till tender

* * * *

ROAST CHICKEN WITH TOMATO RICE STUFFING

Mrs. Gary Kelly

½ c. chopped celery
½ c. chopped onion
⅓ c. chopped green pepper
2 t. melted oleo
2 chicken livers
1 c. uncooked rice
1 lb. can of cut up tomatoes
¾ c. water
¾ t. salt
½ t. sage
dash of pepper
chicken, cut up

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

* * * *

CHICKEN AND RICE CASSEROLE

Maureen Johnson

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

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

* * * *

FOOLPROOF FOWL

Martha Fontenot

1 can cream of mushroom soup, undiluted
1 can cream of chicken soup, undiluted
1 pkg. onion soup mix
1 soup can dry white wine
1 c. wild rice, well washed
3 chicken breasts, boned, skinned and split

Mix soups, wine, and rice, and let stand several hours. Arrange chicken breasts on top of mixture in ovenproof casserole. Cover. Put in oven at 350° F for one (1) hour. After 1 hour, remove cover; stir gravy, and cook for another hour. Makes 6 servings.

CHICKEN RING

Mrs. Charles F. Hebert

2 c. hot milk (or half broth and half milk)
2 eggs or 3 egg yolks slightly beaten
1 c. of soft bread crumbs
½ t. salt
¼ t. paprika
1 t. worcestershire sauce
3 c. diced cooked chicken
½ c. chopped celery
1 green pepper chopped
1½ t. lemon juice

Pour hot milk slowly onto eggs, stirring constantly. Add remaining ingredients, mix well and pour into buttered mold. Bake in a slow oven 300° F until a knife when inserted in the center of the ring will come out clean. (About 45 to 60 min.) Let ring stand 10 minutes before un-molding. Serve with Almond Sauce.

Almond Sauce

1 can cream of chicken soup
½ c. Almonds
½ c. milk
Salt and pepper to taste
Mix all ingredients and heat.

* * * *

CHICKEN GLACE'

Mrs. Albert Guidry

6 lb. hen-boiled and cut
6 cups chicken broth
3 large onions chopped fine
½ c. celery chopped fine
½ c. bell pepper chopped fine
parsley
3 packs unflavored gelatin

Dissolve gelatin in some water. Saute onion celery and bell pepper until tender. Add chicken broth and gelatin. Add salt and pepper. Oil mold (6 c. mold). In bottom of mold, add chopped pimentos, stuffed olives and parsley. Pour mixture in mold.

* * * *

CHICKEN LOAF

Mrs. Nelvia Murphy

2 c. chopped cooked chicken
1½ c. soft bread crumbs
2 t. chopped celery
1 t. chopped parsley
¾ c. milk
2 t. butter melted
2 eggs or 4 yolks
salt and pepper to taste

Mix together all ingredients, except eggs. Then lastly add eggs and mix well.

Place mixture into butter loaf pan. Bake 350° for about 45 minutes.

Unmold carefully

* * * *

CHICKEN LIVERS AND MUSHROOMS

Mrs. John Prescott

12 chicken livers
1 egg, well beaten
2 t. Lea & Perrin
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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CHICKEN KIEV

Mrs. Yolanda Conner

- 3 chicken breast
- 6 t. butter
- 1 t. chopped green onions
- 1 t. chopped parsley

Season to taste (salt, black pepper, garlic powder, celery, poultry seasoning, and paprika)

Spread butter and ingredients onto chicken. Roll up chicken and secure with toothpicks. Brush with a beaten egg, roll in seasoned flour and fry.

* * * *

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 min. Add chicken to onions and mushroom mixture. Sprinkle with little paprika. Cook for about 5 min. Add green peas. Cover and let simmer until chicken is done. Mix sour cream with mixture in skillet or serve on each individual servings.

SPANISH CHICKEN

Roberta Rogers

- 3-4 chicken breasts
- Flour and oil
- ¾ c. chopped onions
- 2 cloves garlic
- ½ c. diced green pepper
- ⅓ c. pimento strips.
- 1½ c. chicken bouillon
- 1½ tsp. tumeric
- chili powder to taste
- salt and pepper

Roll chicken in flour, brown in hot oil-remove from skillet. Cook onions, garlic and pepper in same skillet till onions are golden. Add rice and pimento-stir over low heat 20 min. Add remaining ingredients. Bring to boil. Pour in casserole - arrange chicken on top. Bake at 350° 1½ hrs. - add more bouillon if needed. (More is usually needed.)

* * * *

STUFFED CREPES

Ward Fontenot

- 8-10 crepes
- Veloute Sauce Filling

Sauce Veloute'

- 6 t. butter
- ½ c. all-purpose flour
- 2½ c. hot chicken stock, fresh or canned
- 2 egg yolks
- ¾ c. heavy cream (or half-n-half)
- 1 t. salt
- ¼ t. white pepper (or none at all)
- 1 t. lemon juice

Make white sauce with butter, flour, and chicken stock. Blend egg yolks and cream. Add hot sauce 2 t. at a time until ½ c. has been added. Then pour this mixture back into hot sauce, swishing until smooth and creamy. Bring to a boil over moderate heat, and boil slowly for 10 seconds. Remove from heat and season with salt, (pepper) and lemon juice.

FILLING

- 1 c. cooked and diced chicken or shrimp
- ½ stick butter
- ¼ c. chopped shallots
- 1 t. chopped parsley
- ½ c. Sauce Veloute'
- ½ c. grated cheese

Saute meat and shallots and parsley. Add sauce To Fill Crepes

Spoon filling on lower third of each crepe and roll it up; do not tuck in ends. Butter baking dish and spread a film of sauce on bottom. Arrange crepes on dish, cover with sauce and sprinkle with cheese. Dot with butter. Bake at 375° for 15-20 min. Serve at once.

(Slide under broiler if top isn't brown enough.)

* * * *

REAL CREOLE CHICKEN GUMBO

Mrs. June Harper

- 1 large hen
- 2 t. cooking oil
- 1 large onion
- 1 c. onion tops and parsley combined
- 1 heaping T. file'
- 1 Bay leaf
- ¼ t. thyme
- ½ c. chopped bell pepper
- 4 c. water

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

* * * *

CHICKEN PAPRIKA (4 Servings)

Mrs. Coral Perry

- 2 t. butter
- ½ c. chopped onion
- 1 clove garlic, minced
- 1½ t. paprika
- 1 t. salt
- 1 c. stewed tomatoes
- 1 green pepper, seeded and chopped
- ¾ c. chicken stock
- 1 3-lb. broiler-fryer chicken. (cut in pieces)
- ¼ c. flour
- ¼ c. light cream
- ½ c. sour cream
- ⅓ c. chopped parsley
- ⅓ c. chopped green onions

1. In a heavy kettle heat the butter, add the onion and garlic and saute until lightly browned. Add the paprika, salt, tomato, green pepper & stock. Cover and cook ten minutes.
2. Add the chicken, cover and cook until tender, about 40 minutes. Add water or additional chicken stock, if necessary, to make one and one-quarter cups broth.
3. Add the flour blended with the light cream a little of the hot sauce and cook, stirring until thickened.
4. Add the sour cream parsley and green onions until heated thoroughly. Do not let boil. Serve over noodles or rice.

* * * *

MOTHER'S DUMPLINGS

Mrs. Wayne Wood

- 2 c. flour
- 1 t. baking powder
- 1 t. salt
- 1 c. milk

Mix in bowl, adding more flour if needed. For drop dumplings, drop by spoonfuls. For rolled dumplings, roll dough out on floured wax paper, cut into squares. Drop into boiling chicken broth made by cooking clean jointed chicken or hen, covered with water seasoned with salt, pepper and onions, until done. After placing dumplings, cover with lid and simmer 15 to 20 minutes.

CHICKEN - SHRIMP GUMBO

Mrs. Bonnie Miller

- 1 hen
- 2 t. cooking oil
- 2 c. chopped onions
- 1 c. onion tops and parsley
- 1 c. chopped bell peppers
- 1 lbs. shrimp, peeled and deveined
- 2 t. roux

Cut hen and fry in oil until well browned — add onions and peppers let fry a bit, then add 1 cup water. Cook until it starts to fry. Add enough water to cover chicken well, simmer slowly for a while then add shrimp, roux — onion tops and parsley, cook until meats are tender. Salt and pepper to taste, stir in file' (the chicken will take longer to cook than the shrimp, the reason I put the shrimp in later). (My grand children's favorite gumbo.)

* * * *

CHICKEN AND DUMPLINGS

Mrs. Nelvia Murphy

- 1 large fryer
- 1 c. cooking oil
- 2 onions chopped
- 2 bell peppers chopped
- 1 c. green onions chopped
- ½ c. celery chopped
- ½ c. milk
- 1½ c. flour
- 1 egg
- 1 t. baking powder

Cut up chicken, season well and in the cooking oil fry chicken until golden brown, drain excess fat. Add onions, bell pepper, celery and saute add 7 or 8 cups water, and cook until water boils then add dumplings.

Combine milk, flour, baking powder, egg, salt and pepper, and drop dumplings by teaspoon and cook for about 35 minutes — serve over rice.

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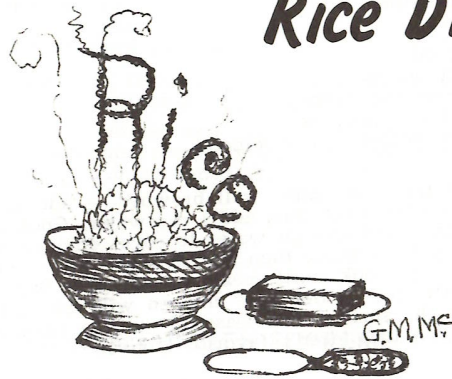
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Rice Dishes



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 cook 18 minutes without removing lid or stirring.

* * *

RICE & SHRIMP FIESTA

Cherie Kay Griffith

½ c. cooking oil
2 t. flour
1 lg. onion, chopped
¼ 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 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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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.

SAFFRON RICE

Mrs. Peggy Reyes

- ¼ c. oleo
- ¾ c. chopped onions
- 4 c. rice
- 4 c. chicken broth
- 1¼ t. salt

Melt oleo in saucepan. Add onion and saute over low heat until tender. Add rice, chicken broth, salt and saffron. Mix just until all rice is moistened. Bring quickly to a boil over high heat, uncovered, fluffing rice gently twice with fork. Boil. Cover and remove from heat. Let stand 10 minutes. Makes 8 servings.

* * * *

CORNED-BEEF AND RICE CASSEROLE

Mrs Ann Smith

- 1 can corned beef broken in sm. pieces
- 2 t. each minced pepper, onion, pimento
- 1 c. cooked rice
- 1 c. sour cream
- Cheddar-cheese slices

Mix all ingredients except cheese. Put in buttered 1½ qt. baking dish and top with cheese slices. Bake in 400° oven about 20 minutes. Serves 4 to 6.

* * * *

SPANISH RICE

Roberta Carol Blake

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

½ c. shredded American Cheese
Heat oven to 400°. Fry bacon pieces in large skillet over med. heat until crisp. Lift bacon out of skillet. Place in 1½ qt casserole. Stir bacon around to grease casserole.

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

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

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

* * * *

RICE DRESSING

Mrs. Roy F. Hebert

- 6 c. hot cooked rice
- 2 lbs. raw ground chicken giblets
- 1 lb. raw ground beef
- 4 sm. 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 med. 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.



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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. Rosalie 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
- 6 oz. 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 (cutup). 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.

* * *

GEORGIA GUMBO

Mrs. Heyward Peppers

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

Put grease in heavy frying 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.

* * *

BROCCOLI CASSEROLE

Mrs. Nelvia Murphy

- 2 boxes chopped broccoli
- ½ stick oleo
- ½ c. green onions chopped
- ½ c. parsley
- ½ c. chopped bell pepper
- juice of 1 lemon
- 1½ t. worcestershire sauce
- ¼ t. red pepper
- 1 can cream of mushroom soup
- 1 (6 oz.) roll garlic cheese
- Bread crumbs.

Cook broccoli according to directions on box adding the juice of one lemon. Strain in colander. Saute the onions, parsley, and bell pepper in the butter. Add the worcestershire sauce, red pepper, mushroom soup and then add the roll of garlic cheese, cut cheese into half inch rounds for quicker melting. After sauce is well blended, put the broccoli into casserole and stir the sauce over it. Top with bread crumbs, dot with butter and bake at 375° for 30 minutes.

* * *

HOMINY AU GRAUTIN

Mrs. John Prescott

- 1-2½ hominy
- ½ t. Lea & Perrin
- 1 can cream of mushroom soup
- dash paprika
- ½ lb. mild cheese
- 1 small pkg. Frito
- 2 t. sugar

Drain hominy and place in buttered casserole. Grate cheese setting aside 4 t. for topping. Blend remaining with soup, sugar and worcestershire. Pour sauce over hominy and cover with the remaining cheese, paprika and crushed fritos. Cover and bake in moderate oven until heated thoroughly.

SMOTHERED OKRA

Mrs. Shirley A. Murphy

- 2 pts. fresh okra (chopped)
- 1 large onion (chopped)
- ½ c. onion (chopped) (tops)
- 2 (8 oz.) cans tomato sauce
- 4 fresh tomatoes (mashed)
- 1 c. raw shrimp (small)
- 1 t. garlic salt
- 2 t. butter
- 2 t. A-1 Steak Sauce
- Salt to taste
- pepper to taste (black and red)

Fry okra down till it sets tender, and brown. Add onions, onions tops, tomato sauce, fresh tomatoes, salt, pepper, and garlic. Cook for one hour. Put shrimp in another pot, with butter and steak sauce, cook until shrimp are well done mix okra and shrimp. Put in covered casserole and cook in preheated oven at 400° F for 30 min. Serves 6.

* * *

STUFFED POTATOES

Darlene Guidry

- 2 potatoes
- ¼ c. Margarine
- ¼ c. grated cheese
- ¼ c. chopped onion
- 2 t. chopped bell pepper
- Salt and pepper to taste

Boil potatoes. After potatoes are boiled, remove water and cut each potato in half. Cut the middle of potato out and add to margarine, cheese, onion, bell pepper and seasonings. Mix well and fill each half of potato with filling. Bake until brown at 400° F.

* * *

COUNTRY CORN BAKE

Roberta Rogers

- ½ c. milk
- ½ c. mayonnaise
- 1 beaten egg
- 1 can (lg.) can cream style corn
- 1 c. herbed bread stuffing
- 1 minced onion
- parsley
- ½ c. dry bread crumbs
- 2 t. oleo

Combine milk and mayonnaise. mix well, add beaten egg, stuffing mix, parsley, corn. Pour in greased, and floured baking dish. Toss bread crumbs in melted oleo. Sprinkle over top. When nearly done, sprinkle grated cheese. Bake 30 min. at 350°. Serves 6.

* * *

LIMA BEAN & MEAT BALL CASSEROLE

Mrs. Wendell Murphy

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

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



*Congratulations to
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GENERAL AMERICAN OIL COMPANY

Meadows Building

Dallas, Texas

CAULIFLOWER CASSEROLE

Mrs. Diana McCall
1 lg. head cauliflower
6 t. margarine or butter
4 t. flour
Salt and pepper
1 c. pet milk (undiluted)
1 c. whole milk
1 c. American cheese or mild cheddar
¼ c. bread crumbs
paprika

Break cauliflower into flowerets. Cook in salted boiling water 20 min. Do not over cook. Drain. Blend butter and flour in a sauce pan, add salt, pepper, and milk; cook until smooth. Pour a small amt. of sauce in bottom of casserole; now add all the cauliflower in a layer, pour the remaining sauce over cauliflower, sprinkle with bread crumbs and paprika. Bake 20-30 min. at 375°. Serves 7 to 8.

* * * *

EGGPLANT CASSEROLE

Mrs. Ward Fontenot
1 lg. or 2 sm. eggplant, peeled and cut
½ lb. ground meat
1 can mushroom soup
½ stick butter
¼ c. onions (chopped)
salt
pepper
1 c. crushed soda crackers.

Soak eggplant in cold water. Drain add small amount of water and salt. Cook just until tender. Saute onions in butter. Add ground meat and brown. Add cooked eggplant and cook, just until flavors blend. Add crackers, mix. Stir in mushroom soup. Bake at 350°, 30-45 min. Bread crumbs may be sprinkled on top before baking.

* * * *

CHICKEN AND BROCCOLI

Mrs. W. M. (Crain) Logsdon
1 10 oz. pkg. frozen broccoli
1½ c. sliced cooked chicken
1 c. cream of chicken soup
½ c. mayonnaise or salad dressing
1 t. lemon juice
½ t. curry powder
½ c. shredded cheese

Cook broccoli in boiling salted water until tender. Drain. Arrange in greased baking dish. Place chicken on top. Combine soup, mayonnaise, lemon juice and curry powder. Pour over chicken. Sprinkle cheese on top. Bake at 350° for 25-30 minutes or till thoroughly heated.

* * * *

FAVORITE YAMS

Pat Ortega
2 c. mashed sweet potatoes
¼ c. brown sugar
½ t. salt
1 t. cinnamon
1 t. allspice
1 t. butter
¼ c. milk
Marshmallows

Mix ingredients well. Put into greased baking dish. Top with marshmallows. Bake at 400° for 8-10 minutes.

* * * *

SWEET POTATO BALLS

Mrs. Albert Guidry
1½ lb. sweet potatoes
5 t. sugar
½ c. flour
½ t. salt
1 egg
1 t. powdered sugar

Wash sweet potato and steam or boil until soft. Mash, mix with sugar, flour, salt and egg. Form small balls, fry, and sprinkle with powdered sugar.

SCALLOPED POTATOES WITH CREAM OF CELERY SOUP

Mrs. Wendell Murphy
½ c. finely chopped onion
2 t. butter
1 can condensed cream of celery soup.
⅓ c. milk
3 c. sliced cooked potatoes
¼ c. chopped green pepper
2 t. chopped pimento
¾ c. shreede cheese

Cook onion in butter till tender but not brown. Stir in soup and milk; heat. In 1½ quart casserole, combine potatoes, green pepper and pimento. Pour soup over; top with cheese. Bake in oven 30 min.

* * * *

TURNIP GREEN SOUP

Mrs. Charles Rogers
1 bowl cleaned, washed, turnip greens
Few cubes ham
1 can bean with bacon soup
1 can water
3 potatoes

Run greens through blender or chop real fine. Put in pot with enough water to make soup. Add ham, salt and pepper and a couple dashes hot sauce. Simmer slowly about an hour. Add potato cubes, the can of soup and water. Simmer another hour or until the consistency of soup.

* * * *

PICKLED VEGETABLES

Mrs. Enda Bertrand
2 qts. raw vegetables (cauliflower, turnips, carrots, celery, green beans): Cut in bite size pieces.
4 cups vinegar
¼ c. mixed pickling spices
1 c. sugar
1 t. salt

Select firm fresh vegetables. Use all one kind or combine several. Bring vinegar, spices, sugar and salt to boiling. Pack vegetables into clean hot pint jars. Pour boiling hot syrup to within ½ inch of top of jars. Seal and label. You can pickle small okra also. (I omit the spices to all the vegetables).

* * * *

CORN CREOLE

Mrs. Nelvia Murphy
1 lb. meat
1 onion chopped
1 bell pepper chopped
1 can cream style corn
½ c. corn meal
1 egg
2 c. milk
salt and pepper

Season and fry ground meat in cooking oil. When cooked add onions, bell pepper and saute. Mix corn meal, egg, milk, and corn. Season to taste. Now add meat mixture. Place in greased casserole and add 1 tablespoon butter. Bake 40 minutes at 350°.

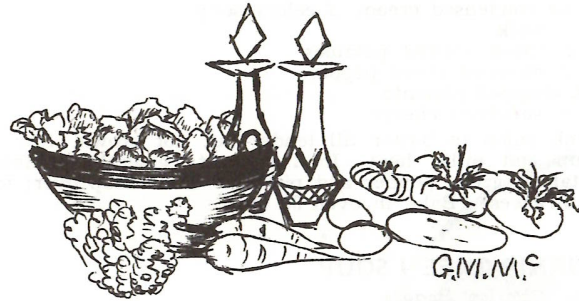
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ONION CUPS

Mrs. Russell G. Corley
3-4 large onions, cut in half cross wize
paprika
¼ c. chopped onions
2 t. butter or margarine
1 t. cornstarch
1 can sweet peas
2 t. chopped pimento
¼ t. salt
¼ t. worcestershire sauce

To make onion cups; Remove centers from onion halves; place cups in baking dish and cover with foil. Bake at 375°, 20 minutes. Sprinkle tops of onion cups with paprika Chop enough onion centers to make ¼ cup. Saute chopped onions in butter or margarine until tender. Blend in cornstarch and liquid drained from peas. Cook, stirring constantly until thickened. Add peas, pimento and seasonings; mix well. Fill onion cups with peas mixture. Cover with foil. Bake at 375°, 15 min. Makes 6 to 8 servings.

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)
- 1½ 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
- ½ 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
- ½ 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
- ½ 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
- ½ 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
- ½ 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

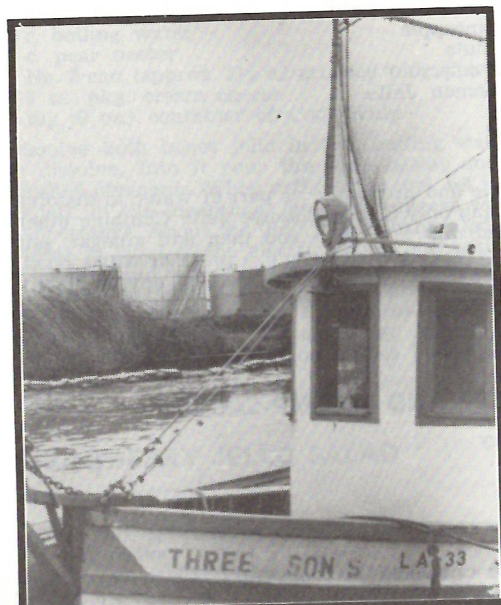
Combine eggs, sugar, salt, and fruit juice. Simmer until mixture coats on a metal spoon. Cool; add celery, fruit and nuts. Fold in whipped cream. Freeze until firm.

24 HOUR FRUIT SALAD

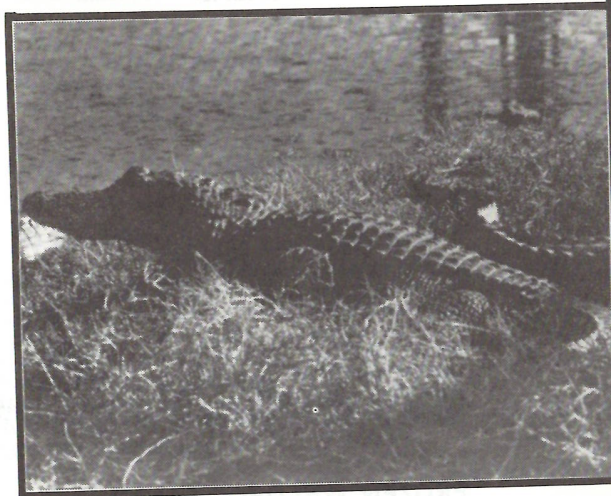
Mrs. J. W. Broussard

- 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

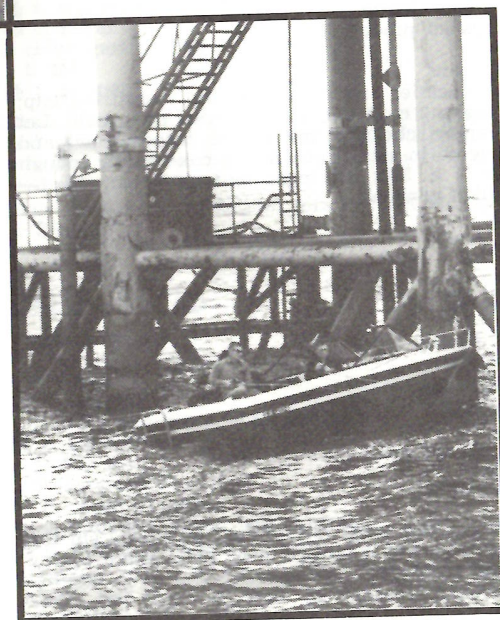
Cook and cool 1st 3 ingredients. Custard consistency. Add remaining ingredients to 1st part. Let stand 24 hours. Then add ½ pint of fresh whipped cream.



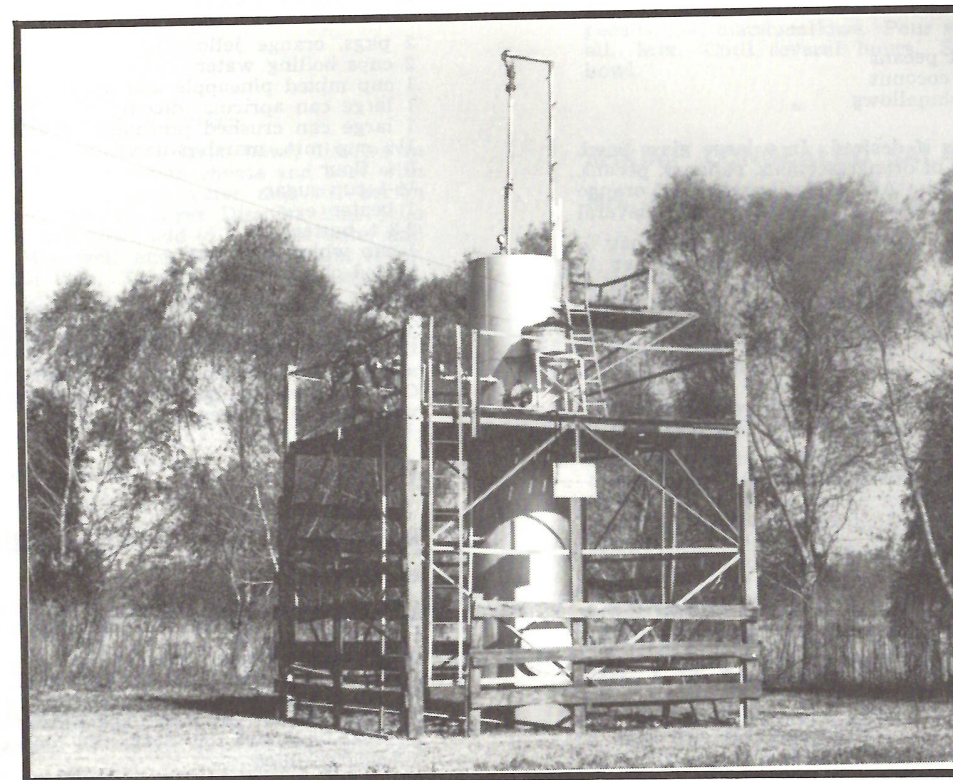
Shrimp Boat Docked at TransOcean's Grand Chenier Terminal



Alligator transferred from Rockefeller Wildlife Refuge to Vacherie Field



Fishing Boat off TransOcean's Platform A1, Block 33, West Cameron



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DADDY'S AMBROSIA SALAD

Janna Kay Mhire

- 2 large oranges
- 2 bananas, sliced
- 1 cup coarsley chopped pecans
- 1 can (4 oz.) shredded coconut
- 2 cups miniature marshmallows
- ½ block cream cheese

Sweeten orange sections if desired. In a large glass bowl, arrange alternate layers of orange sections, bananas, pecans, coconut and marshmallows. Add a small amount of orange juice between layers, if desired. Repeat layers, chill several hours before serving.

* * * *

HEAVENLY AMBROSIA SALAD

Mrs. Yolanda Conner

- 2 apples
- 3 bananas
- 1 grapefruit
- grapes
- ½ cup coconut
- ¼ cup pecans
- 1 pt. sour cream
- 1 cup marshmallow cream
- 1 cup miniature marshmallows
- 1 can tropical fruit salad (drained)

Chop fruits and add to other ingredients.

* * * *

CABBAGE SALAD AND DRESSING

Denise Barbier

- 1 large head cabbage
- ½ t. sugar
- ½ t. salt
- ½ t. black pepper (dressing)
- ½ cup mayonnaise
- 3 t. cream
- 1 t. vinegar
- ¼ t. mustard

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.

* * * *

SHRIMP SALAD

Mrs. Charles F. Hebert

- 4 cups shrimp
- 2 eggs, hard cooked
- 1 cup diced celery
- ¾ cups sweet pickle relish
- 1 t. accent
- ½ t. tabasco
- ½ t. season all
- ½ cup mayonnaise

Boil, peel and devein enough shrimp to make 4 cups. Cut in half. Chill the shrimp and the eggs before chopping. Then add all other ingredients in the order given. Line a bowl with chilled lettuce leaves, fill with the salad mixture and garnish with egg wedges.

* * * *

MACARONI AND CHEESE

Mary Diane McCall

- 6 t. margarine
- 4 t. flour
- salt and pepper
- 2 cups milk (1 cup pet, 1 cup whole)
- 6 slices American Cheese (chopped)
- 1 10 oz. package elbow macaroni

Cook macaroni in boiling salted water until tender, drain and set aside. Blend margarine and flour in a sauce pan add salt and pepper to taste, add milk; cook and stir, now add cheese, cook stirring until sauce is smooth. Mix macaroni and cheese sauce and pour into casserole, bake at 350° - 375° for 20 - 30 min.

APRICOT - CHEESE SALAD

Mrs. Roberta Rogers

- 2 pkgs. orange jello
- 2 cups boiling water
- 1 cup mixed pineapple and apricot juice
- 1 large can apricots (diced)
- 1 large can crushed pineapple (drain)
- 1½ cup min. marshmallows
- 3 t. flour
- ¼-1 cup sugar
- 1 beaten egg
- 2-3 t. butter
- 1 cup whipped cream
- grated cheese

Dissolve gelatin in hot water. Add 1 cup mixed juices; apricot, pineapple, marshmallows - chill till firm. Combine flour, sugar, add remaining juices slowly, cook till thick, add egg slowly cook 1 min. Add butter, remove from heat. Cool - fold in whipped cream. Spread over gelatin. Sprinkle with cheese. Serves 12.

* * * *

ROSY FRUIT - COCKTAIL SLICES

Becky Morris

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

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

* * * *

TROPICAL DESSERT

Dianne Myers

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

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

* * * *

MAMIE'S SALAD

Pat Ortego

- 1 No. 2 can crushed pineapple
- 4 oz. pkg. cream cheese
- ½ cup cherries
- 1 pk. lemon jello
- juice of lemon
- pinch of salt
- ½ pint whipping cream
- 1 cup pecans
- 2 cups liquid (water or fruit juice)

Bring 1 cup liquid to a boil. Add jello. When dissolved add cup of juice and set aside to jello. Combine cream cheese, pineapple, chopped cherries and pecans. When gelatin has congealed, whip cream and add gelatin to above ingredients. Pour in oiled molds.

LAYER CONGEALED SALAD

Mrs. Diana McCall

- 1 box lemon jello
- 1 box lime jello
- 1 box raspberry jello
- 1 small cream cheese
- 1 small can crushed pineapple
- ¾ cup pet milk (undiluted) set in freezer

First Layer Pour lemon jello into large bowl, dissolve in 1 cup boiling water. Add the cream cheese and beat with beater until smooth, ½ cup cool water and stir set in refrigerator until firm. **Second layer** Dissolve lime jello in 1 cup boiling water in a bowl, add ½ cup cool water and crushed pineapple. Mix well and pour over first layer. Set in refrigerator till firm. **Third Layer** Pour raspberry jello into a bowl, add 1 cup boiling water, cool slightly and add whipped cream, mixed well. Now sprinkle ¼ - ½ cup chopped pecans over top and place in refrigerator till last layer is firm.

* * * *

SHRIMP SALAD

Lisa Murphy

- 2 cans shrimp
- 3 boiled eggs
- mayonnaise
- salt and pepper

Mix shrimp, chopped boiled eggs and add mayonnaise until moist. Set into quartered tomato and serve.

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JELL-O VEGETABLE SALAD

Mrs. Wendell Murphy

- 1 package (3 oz.) lime jello
- ¾ t. salt
- 1 cup boiling water
- ¾ cup cold water
- 2 t. vinegar
- 2 t. grated onion
- Dash pepper
- ¾ cup diced tomato
- ½ cup diced cucumber
- ½ cup diced celery

Dissolve jello gelatin and salt in boiling water. Add cold water, vinegar, onion, and pepped. Chill until very thick. Then fold in vegetables. Pour into your favorite dish. Chill until firm.

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JELLO SALAD

Roxanne Myers

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

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

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CHERRY DREAM SALAD

Mrs. J. W. Broussard

- 1 can (16 ounces) dark sweet cherries (Bing)
- 1 can (15½ ounces) pineapple chunks
- 1 egg, beaten
- ¼ cup fruit syrup
- 2 t. lemon juice
- 2 t. sugar
- Dash salt
- ½ cup dairy sour cream
- ½ cup pecans, broken in large pieces
- 1 cup miniature marshmallows

Drain cherries and pineapple. Combine egg, ¼ cup combined fruit syrups, lemon juice, sugar, and salt. Cook over medium heat, stirring, until thick. Remove from heat and fold in sour cream. Cool. Combine cherries, pineapple, pecans, and marshmallows. Pour sour cream dressing over all. Mix. Chill several hours. Serve in lettuce - lined bowl.

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SHRIMP CONGEALED SALAD

Mrs. J. W. Broussard

- 3 packages (3 oz. each) lemon-flavored gelatin
- 2 cup boiling water
- 1 cup apple juice
- 1 cup canned applesauce
- 2 t. vinegar
- 4 drops worcestershire sauce
- ¼ cup mayonnaise
- ¼ t. salt
- ¼ cups finely diced celery
- 2 cups chopped boiled shrimp

Dissolve gelatin in boiling water. Use a rotary beater to blend in remaining ingredients except celery and shrimp. Chill until mixture begins to thicken. Fold in celery and shrimp. Chill until firm. Unmold and serve on lettuce leaves.

* * * *

CRANBERRY FLUFF

(Pretty, tangy holiday salad)

Mrs. J. W. Broussard

- 2 cups raw cranberries, ground
- 3 cups tiny marshmallows
- ¾-1 cup sugar (add more if desired)
- 2 cups diced unpared tart apples
- 1 cup seedless green grapes
- ½ cup broken California walnuts
- ¼ t. salt
- 1 cup heavy cream, whipped

Combine cranberries, marshmallows, and sugar. (Be sure to taste and add sugar as desired). Cover and chill overnight. Add apples, grapes, walnuts, salt. Fold in whipped cream. Chill. Serve from large bowl or in individual lettuce cups. Trim with a cluster of green grapes, if desired.

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HOT POTATO SALAD

Mrs. W. M. (Crain) Logsdon

- 5 slices fried, drained and crumbled bacon
- ½ c. minced onion
- ¼ c. vinegar
- 3 t. sugar
- 1½ t. salt, ⅛ t. oregano
- ¼ t. black pepper
- 1 t. mustard
- 2 t. chopped green pepper
- ½ c. diced celery
- 2 hard boiled eggs chopped
- 3 c. cooked diced potatoes
- ½ c. grated cheese

Fry bacon until crisp. Remove from skillet and drain. Add onion to bacon fat and cook until lightly browned. Add vinegar, sugar, salt, oregano, pepper and mustard to onions boil for 2 minutes. Combine potatoes, bacon, celery, green and hard cooked eggs. Pour hot mixture over potato mixture. Toss lightly. Turn into greased baking dish; top with cheese. Bake at 375° F. for about 15 minutes or until cheese bubbles.

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CABBAGE SALAD

Mrs. Bonnie Miller

4 cups finely shredded cabbage add 1½ cups cherries (drained and cut in halves) add 1½ cups miniature marshmallows, sprinkle 2 t. sugar. Toss lightly with mayonnaise. Chill an hour before serving.
(PRETTY SALAD FOR THE HOLIDAYS)



Desserts

CHOCOLATE MALT BARS

Mrs. J. D. Fruge

1 ounce square unsweetened chocolate
 ½ cup shortening
 ¾ cup sugar
 ½ teaspoon vanilla
 2 eggs
 1 cup chopped nuts
 1 cup sifted all purpose flour
 ½ cup chocolate flavored malted - milk powder
 ½ teaspoon salt
 ½ teaspoon baking powder

Melt chocolate; cook. Cream together next three ingredients till fluffy; beat in eggs. Blend in melted chocolate. Sift together dry ingredients; stir into creamed mixture. Fold in nuts. Spread in greased 8 x 8 x 2 inch baking pan. Bake in moderate oven (350°, 20 to 25 minutes.

FROSTING FOR MALT BARS

2 tablespoons soft butter or margarine
 ½ cup chocolate flavored malted milk powder
 dash of salt
 1 cup sifted confectioner's sugar
 cream
 Cream butter, milk powder and salt. Slowly beat in sugar and enough light cream to make of spreading consistency (about 1½ tablespoons). Makes 32 bars.

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 and 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 minutes. Yield: 25 pieces. Can be topped with 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.

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.

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.

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 slice bananas. Pour about ½ pudding on this. Repeat with wafers, bananas, and 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 COBBLER

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 COBBLER

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 ¼ c. sugar and spread over peaches. Bake until golden brown.

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 1 c. 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.

MOBIL OIL CORPORATION

1001 HOWARD AVENUE NEW ORLEANS, LOUISIANA 70113

SOUR CREAM GINGERBREAD

Mrs. June Harper

1 egg
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

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

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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.

* * * *

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.)

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LEMON CREAM RICE PUDDING

Mrs. Gary Kelly

3 c. milk
½ c. uncooked rice
1 c. sugar
½ lemon rind grated
1½ T. lemon juice
¾ t. salt
4 eggs, separated

Heat milk in top part of double boiler. Stir in rice, cover and cook over simmering water 30 minutes, or until rice is tender. Beat ½ c. sugar, rind, juice, salt and egg yolks together. Stir in small amount of hot mixture. Put back and cook 2 or 3 minutes. Pour into shallow 1½ qt. baking dish. Beat egg whites; add ½ cup sugar and beat until stiff. Pile on pudding. Bake in hot oven (400°) about 5 minutes. Serves 6.

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GRANDMA'S GINGERBREAD

Mrs. Mildred Broussard

1 c. cooking oil
1 c. cane syrup
1 c. sugar
2 c. flour
3 eggs
1 c. boiling water
2 t. soda in ¼ cup boiling water
1 t. ginger, allspice, nutmeg, cinnamon

Bake in pan size 10" x 12" in medium heated oven until toothpick come out clean.

Vanilla Filling:

2 c. milk
dash salt
1½ t. vanilla extract
2 eggs
¾ c. sugar
½ c. flour

Meringue:

2 egg whites
2 T. sugar
½ t. vanilla extract

Add all ingredients in pot cooking until mixture thickens. Cool slightly. Place alternate layers of vanilla wafers and sliced bananas using wafers for first and last layers. Cover with vanilla filling. Top with meringue. Bake 350 degrees until browned.

* * * *

HOMEMADE BANANA PUDDING

Mrs. Wayne Wood

Vanilla wafers - approximately 80

½ c. shortening
1 c. sugar
1 egg
¼ c. milk
3 t. vanilla
2 c. flour
2 t. baking powder
½ t. salt

Cream first five ingredients. Add dry ingredients. Make balls out of a teaspoon full of dough. Flatten with fork placing on greased cookie sheet. Bake 10 minutes or until slightly browned - 300 degrees.

* * * *

FRUIT PUDDING

Mrs. Wayne Wood

1 medium size can of fruit cocktail
1 cup sugar
1 cup flour
1 teaspoon soda
1 teaspoon vanilla
1 egg
½ teaspoon salt

Mix above ingredients. Pour into greased and floured 6 x 10 x 2 pan or pyrex dish. Sprinkle ½ cup brown sugar and ½ cup chopped pecans on top. Bake 350° until done. Very easy to make in a hurry.

* * * *

BAKED APRICOTS

Mrs. John Prescott

2 large cans peeled apricots, drained
2 boxes light brown sugar
1 large box ritz crackers
butter

Place apricots in greased baking dish. Cover with sugar then layer of crushed crackers. Dot thickly with butter. Repeat to top of dish. Bake 300 degrees 1 hour. Should be thick and crusty on top. Serves 10-12.

* * * *

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 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. 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°.

* * * *

MERINGUE

3 egg whites
½ t. cream of tartar
pinch of salt
1 t. vanilla extra
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 a 350° until nicely browned.

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 and 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 cook 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 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.

* * * *

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 heat 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 heat 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.

MILK PIE

Donald Broussard

2 eggs
2 T. cornstarch
2 c. milk
1½ c. sugar
½ c. condensed milk
1 t. vanilla
½ t. nutmeg

Blend eggs, cornstarch 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. cornstarch
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.

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.

COCONUT MACAROON PIE

Mrs. Emma Nunez

Unbaked 9" pie shell
¼ c. chopped pecans (Optional)
2 eggs, slightly beaten
½ c. water
1½ c. sugar
¼ c. flour
¼ t. salt
1 (3½ oz.) can flavor
(1½ c.) coconut
½ 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
½ c. (¼ lb.) butter
1 t. vanilla

Cook and stir over medium heat about 12 minutes. Remove from fire and add 1½ c. coconut and 1 c. chopped pecans. Beat until cool and spread.

COCONUT CREAM PIE

2½ c. Carnation Milk
2 eggs, yellow only
3 T. flour
½ 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 of tartar

PECAN PIE

Mrs. Peggy Reyes

3 t. oleo
½ t. salt
3 eggs
3 T. flour
½ c. white syrup
1 c. pecans
1 unbaked pie shell

Combine all ingredients and bake 40 minutes in oven at 350°.

PUMPKIN PIE

Mrs. Mayo Cain

1 c. cooked pumpkin
1 stick melted butter
1½ c. sugar
3 T. flour
2 egg
1 small can evaporated milk
1 tsp. lemon extract
1 tsp. butter flavor

Mix and pour in unbaked pie shell. Bake 1 hour at 350° F.

OLD-TIMEY BUTTERMILK PIE

Mrs. Dwight Theriot

1 (9 inch) unbaked pie shell
¼ c. butter
¼ c. sour cream
1½ c. sugar
3 rounded T. flour
3 eggs, beaten
1 c. buttermilk
1 t. vanilla
¼ t. nutmeg, to sprinkle on top of pie before baking.
Cream soft butter with sugar, add eggs and flour, beat well, then stir in buttermilk and vanilla. Pour into unbaked pie shell and bake 40-50 minutes at 350°. Cool before serving.

CHERRY DELIGHT

Jo Ellen Hebert

Graham cracker crust - 9"
½ pt. whipping cream
8 oz. pkg. cream cheese
1 t. vanilla
½ t. almond
2 bananas
1 c. sugar
1 can cherries

Whip whipping cream, set aside. Cream cheese, sugar and flavoring. Fold mixtures together. Slice bananas on crust and put mixture of cream over this. Place cherries over cheese and put in refrigerator 2 hours.

BLUE BERRY PIE

(mixture for 2 pies)

Mrs. Charles W. Hebert

2 cooked, cool 9" pie crust
1 can blueberry pie filling
1 large 8 oz. pkg. cream cheese, mix with 1 c. sugar
Prepare 1 pkg. dream whip

Mix dream whip with cream cheese and sugar. Slice about 2 bananas into bottom of each pie crust. Spoon in dream whip mixture, top with blueberries.

4 LEMON CREAM PIES

Mrs. A. H. Crain

4 c. sugar
1½ c. flour
6 c. milk
1 t. salt
15 eggs
1½ c. lemon juice or to taste
4 t. grated lemon rind
4 T. butter
1 c. sugar in egg white for meringue

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.

STRAWBERRY PIE

Darlene Guidry

Boil:

1 c. sugar
1 c. water

Add and cook until thick:

2 T. cornstarch

Then add:

2 T. strawberry jello

Place 1½ cups whole strawberries in baked pie shell. Pour mixture over strawberries and cool until firm. Serve with whipped cream.

PIE SHELL

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

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. Gather together dough and make a ball. Roll out and put in 9" pie pan.

PECAN CREAM PIE

Mrs. Roberta Rogers

Mix 1 c. sugar and 3 T. flour. Add 3 egg yolks and 1½ c. pet milk. Stir well, add ½ c. finely chopped pecans and 1 T. butter. Stir and cook slowly until thick. Add 1 T. vanilla. Pour in baked crust and top with meringue (egg whites, vanilla and ¼ t. cream of tartar). Bake at 350° until brown.

"SPIKED" APPLE PIE

Mrs. J. W. Broussard

Pastry for a 2-crust 9 inch pie
6 cups thinly sliced tart apples

1 t. lemon juice
½ c. white sugar
½ c. firmly-packed brown sugar
¼ t. cinnamon
¼ t. nutmeg
pinch salt
1 T. butter
¾ c. chilled whipped cream, whipped
1 large egg white
2 t. sugar

Sprinkle lemon juice over apples. Toss. Mix next 5 ingredients. Toss gently with apples. Place in pastry shell. Dot with butter.

Spread whipped cream over apple filling. Place top crust over filling. Seal edges. Flute.

Brush top of pie with lightly beaten egg white. Sprinkle with remaining sugar.

Bake at 450° F. 10 minutes. Reduce heat to 350°. Bake 40 minutes longer or until crust is light brown.

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

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.

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
¼-½ 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.

SWEET POTATOE PIE

Mrs. Millard Deshotels

Mix together
1 cup mashed potatoes (Baked)
1 stick melted butter
1½ c. sugar
3 T. flour
2 eggs
1 small can evaporated milk
1 t. vanilla
1 t. lemon extract
1 c. coconut

Pecans may be added if desired. Pour in unbaked pie shell and bake at 350°.

BASIC CREAM PIE FILLING

Mrs. J. W. Broussard

1 c. sugar
½ c. flour
¼ t. salt
3 c. scalded milk
4 egg yolks, beaten
2 T. butter
1 t. vanilla

Mix sugar, flour, salt. Add milk, stirring constantly. Cook 15 min. in to of double boiler. Add several spoons of hot mixture to beaten egg yolks. Return egg mixture to top of double boiler and cook 3 min. longer. Remove from heat. Add butter and vanilla. Use white of eggs for meringue.

Variations

1. Butterscotch — Use brown sugar instead of white. In Montana I ate a piece of superb peanut butter pie. When I asked about the recipe, I was told that the peanut butter was added to a basic butterscotch pie. I have gried adding ¼-½ cup smooth peanut butter to this recipe and find it very good.

2. Chocolate — add to dry ingredients 4-5 tablespoons cocoa. Increase sugar to 1½ cups.

3. Coconut — After filling is done, cool completely. Add a generous cup of canned angel-flake coconut. Sprinkle meringue with coconut just before it is done.

4. Banana — slice one or two bananas in bottom of cooked pie shell. Pour cream pie filling over. Cover with merin-gue.

MAMMA'S PECAN PIE

Mrs. J. W. Broussard

1-1½ c. coarsley chopped pecans
1 c. light karo syrup
1 c. sugar
4 eggs

1½ t. vanilla
½ stick butter or margarine
Unbaked 9" pie shell

Combine syrup and sugar. Beat in eggs one at a time. Melt butter and add to mixture. Stir in vanilla. Arrange pecans on bottom of pie shell. Pour custard mixture over pecans. Bake 10 minutes at 450°. Lower temperature to 350°. Bake 40 minutes longer or until middle of pie is firm.

FOOL PROOF PECAN PIE

Alvenia Miller

1 c. pecans broken into pieces
2 T. butter
1 c. corn syrup
½ c. sugar
2 eggs well beaten
2 T. flour
1 t. vanilla

Mix flour, sugar, add butter, eggs, corn syrup, vanilla fold in pecans. Pour in unbaked pie shell. Bake 40 to 50 minutes at 350°.

SWEET DOUGH OR PASTRY

Mrs. Mary Savoie

1 c. sugar
1 egg
¾ c. oleo
½ c. buttermilk
6 T. cold milk
1 T. soda
1 T. baking powder
1 t. vanilla
¼ t. nutmeg
Flour for still dough

Mix sugar and egg well, add oleo, beat well. Add soda and baking powder to flour, add nutmeg. Then add milk to buttermilk, mix well. To your egg and sugar mixture add milk and flour. This makes about 5 single crusts. I line pan, cut away edge, fill it with vanilla pudding to which I add a pinch of nutmeg. Turn dough edge over on pudding. Bake until slightly brown. Take out of oven and put meringue in cent of pie. Be sure it touches the crust. Bake until brown.

STRAWBERRY JELLO PIE

Mrs. Nina Mae LeBoeuf

1 3 oz. pkg. strawberry jello
1 box frozen or fresh strawberries
1 pkg. dream whip
1 baked and cool pie shell
Add 1 cup boiling water to pkg. of jello.

Stir until dissolved. Then add 7 or 10 ice cubes and stir until slightly thick. Add frozen or fresh strawberries that has been sliced.

Pour into cool pie shell and set in refrigerator and chill until firm. When firm whip Dream Whip and spread on top of pie. Return pie to refrigerator and let set. Slice as you would another pie.

MYRNA'S CHOCOLATE PIE FILLING

Mrs. Wayne Wood

¾ c. sugar
½ c. flour
½ c. cocoa
dash of salt
2 c. milk
3 egg yolks
¼ c. oleo

Combine above ingredients and cook until thick then add 1 teaspoon vanilla and 1 cup pecans. Pour in baked pie shell. Top with meringue browning in hot oven.

MILLIONAIRE PIE

Mrs. Charles Rogers

2 c. powdered sugar (not sifted)
1 stick oleo (softened)
1 egg
½ t. salt
¼ t. vanilla
2 baked pie shells
1 c. whipping cream
1 c. well drained crushed pineapple

Cream together the powdered sugar and oleo. Add egg, salt and vanilla. Mix well until light and fluffy. Spread this mixture on the two baked crusts. Chill. Whip cream until stiff, blend in the well-drained pineapple and nuts. Spoon on top of the pies. Chill completely before serving.

PECAN PIE

Mrs. Nick Pichnic

1 c. sugar
½ c. white karo
3 eggs, well beaten
¼ c. melted butter
1 c. shelled pecans (5-6 halves to garnish)
1 unbaked 9" pie shell

Combine sugar, karo and melted butter. Add beaten eggs and pecans to syrup mixture, mixing thoroughly. Pour filling into pie shell, garnish with whole pecans. Bake at 375°, 40-45 minutes.

FRENCH SILK CHOCOLATE PIE

Mrs. Edna Bertrand

Filling

Cream: ½ c. butter or oleo adding gradually ¾ cup sugar, creaming well

Blend in: 1 square (1 oz.) chocolate melted and cooled,
1 teaspoon vanilla

Add: 2 eggs, 1 at a time beating 5 minutes after each addition (with electric mixer)

Turn: Into cooled baked pie shell

Meringue use any whipped topping or a cheese topping. I use ¾ of chocolate square for the filling and the other ¼ for the topping. Chill 1 to 2 hours very well until ready to serve.

Pie Crust — use your favorite

SWEET DOUGH PIE CRUST (OLD)

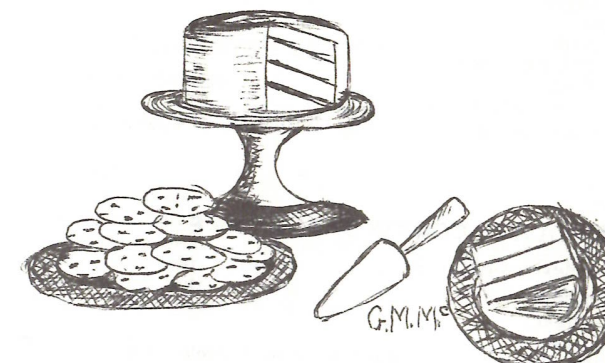
Mrs. A. H. Crain

(Given to me by Mrs. Lloyd Vaughan)

1 c. sour cream
(It's richer if you use a cup of whipping cream with about 1 or 2 teaspoon vinegar in it to sour, or lemon juice)
1 c. sugar
1 egg
2 t. vanilla
1 t. soda
½ t. salt

Enough flour for a stiff enough dough. About 3 cups or 3½ cups. Chill in ice box. Roll out for pie. The less flour—the richer the dough.

Cookies and Cakes



FRESH BANANA CAKE

Kathy Miller

¾ c. shortening
1½ c. sugar
3 eggs
3 mashed bananas
¾ c. milk
2½ c. flour
1¼ t. baking powder
1¼ t. baking soda
1 t. salt

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

ICING AND FILLING

Kathy Miller

1 - 1 lb. box confectioners sugar
¼ or (½ c.) soft butter
½ t. salt
1 t. vanilla
About 2 t. milk

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

BUTTERMILK CAKE AND ICING

Mrs. Lida Miller

2 c. sugar
1 c. butter
4 eggs
1 c. buttermilk
½ t. baking powder
½ t. soda
3 c. flour
½ t. salt
1 t. vanilla

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

ICING

2 c. sugar
1 c. exaporated milk
1 egg slightly beaten
2 t. Karon
½ c. sugar (burn in skillet)
1 stick butter
1 c. pecans

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



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Lake Charles, Louisiana

PINEAPPLE CAKE

Mrs. Alvenia Miller

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

Use basic method for mixing. Will make a 4 layer cake.

* * * *

CHOCOLATE COOKIE SHEET CAKE

Mrs. Merle Chabreck

2 c. flour
2 c. sugar
½ t. salt
1 stick oleo and ½ c. shortening or 2 sticks oleo
1 c. water
3 t. cocoa
1 t. soda
2 eggs (well beaten)
½ 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 (15½ to 10½ 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 confectioned sugar
½ 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 confectioner 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

¾ 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
¼ lb. margarine
1 t. vanilla

Cook until thick, 12 minutes. Add ½ c. coconut and 1 c. pecans.

WHITE FRUIT CAKE

Mrs. Dwikht Theriot

5 egg whites
1 c. sugar
2 c. cake flour (add 1 c. to fruit)
¼ t. salt
2 t. baking powder
1 t. vanilla
1 t. almond extract
1 lb. cherries (candied)
3 pts pecans

Beat egg whites until stiff add sugar. Measure 1 cup flour in sifter with ¼ tsp. salt and baking powder add to sugar and egg whites, add extracts. Bake in ungreased pan 2½ hrs. at 250°.

* * * *

CHOCOLATE CAKE

Mrs. Lida Miller

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

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

* * * *

CHOCOLATE FILLING AND ICING

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

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

* * * *

TEXAS BLACK WALNUT CAKE

Mrs. Beulah McKay

(former resident of Cameron Parish)
½ c. butter
1½ cups sugar
2 cups cake flour
½ t. salt and ½ t. soda sifted in flour
1 cup mashed bananas
4 t. buttermilk
1 t. vanilla
½ cup black walnuts

Cream sugar and butter, add eggs, then add mashed bananas, add buttermilk and flour alternately. Bake in loaf pan 1 hour 350°.

* * * *

BROWN SUGAR ICING

1 egg white
1 cup firmly packed brown sugar
¼ cup water
Beat seven minutes over hot water

* * * *

PUMPKIN CAKE

Mrs. Wayne Wood

2 sticks oleo
3 c. sugar
3 eggs
1 No. 2 can pumpkin (2 cups)
3 c. flour
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 hr. (maybe a little longer) at 350°.

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.

* * * *

BANANA-NUT CAKE

Mrs. Albert Guidry

2½ c. sifted cake flour
2½ t. baking powder
½ t. baking soda
½ t. salt
½ t. ground cinnamon
1 c. bashed ripe bananas (2 medium size)
½ c. buttermilk
½ c. (1 stick) butter or oleo
1¼ c. sugar
2 eggs
¼ t. vanilla
¾ c. chopped nuts

Grease 2 - 9 x 1½" layer cake pans, dust lightly with flour, top out any excess. Sift flour, baking powder, baking soda, salt and cinnamon onto wax paper, reserve. Stir buttermilk into mashed bananas in a small bowl, reserve.

Best butter or oleo, sugar and eggs in large bowl of mixer at high speed 3 minutes. Remove bowl from mixer. Stir in flour mixture alternately with banana-milk mixture beating after each addition until batter is smooth. Stir in vanilla and ¼ c. chopped nuts. Pour batter in pans. Bake in moderate oven (350°) 30 minutes or until done. Cool layers in pans on wire rack 10 minutes. Loosen around edges with a knife. Turn onto wire racks cool. Put layers together with Rum Frosting and frost side and top. Press remaining ½ c. chopped nuts on side of cake. Dip banana slices in pineapple or orange juice to keep white, garnish top of cake if you wish.

* * * *

RUM BUTTER FROSTING

⅓ c. butter or oleo
3½ c. confection sugar
¼ c. milk
1½ t. rum extract

1. Beat butter or oleo until soft.
2. Add sugar alternately with rum extract and milk until creamery smooth.

* * * *

MILKY WAY CAKE

Mary Crain Johnson

(former resident of Cameron Parish)
4 - 10c milkway bars
2 sticks oleo
2 c. sugar
4 eggs
2½ c. flour

1½ c. buttermilk (with 1 t. soda stirred in)
Melt milky way bars with 1 stick oleo. Set aside. Cream sugar and other stick of oleo; add eggs. Add alternately, flour and buttermilk. Add candy and oleo mixture. Pour batter into greased and floured cake pans. Bake at 325° for 30 to 40 minutes.

Ice with:

2½ c. sugar
1 sm. can condensed milk
6 oz. chocolate chips
1 c. marshmallow cream
1 stick oleo
1 t. vanilla

Cook milk and sugar to soft ball stage. Add Chocolate chips and oleo. When chocolate chips melted use mixer to beat or beat by hand. Add marshmallow cream and vanilla. Ice cake while mixture is still warm.

* * * *

SOUR CREAM COFFEE CAKE

Mrs. Annie Swindell

1 box Duncan Hines Yellow Butter Cake Mix
¾ c. salad oil
4 eggs
¼ t. salt
1 c. sour cream

Beat eggs, add cake mix, sour cream, oil and salt. Beat 4 minutes in mixer. Pour layer of cake mix in greased and floured tube pan. Top each layer with brown sugar topping ending with topping on top. Pat down with hand. Bake in 325° oven for 50 minutes.

TOPPING

4 t. brown sugar
1 c. chopped nuts
2 t. cinnamon
Mix together with fork.

* * * *

"QUICK-LIKE-A-BUNNY" CAKE

Cecilia Gaspard

Grease and flour 9" square pan
¾ c. soft shortening (half butter for flavor)
1½ c. sugar
1 egg
1-7/8 c. sifted Softasilk or (1¼ c. Gold Medal flour)
1½ t. baking powder
½ t. salt
7/8 c. milk
1 t. vanilla

Pour into prepared pan. Bake in 350° oven until done. Cool.

- Cut two 1½" strips for Bunny's ears. Large part is for face.
- Place face and ears on platter, tray or cookie sheet. Cover with fluffy white frosting.

* * * *

FLUFFY WHITE FROSTING

Mix thoroughly in saucepan:

¾ c. sugar
¼ c. water

Boil slowly without stirring until syrup spins at 6 to 8 thread (242°). Keep saucepan covered first three minutes to prevent crystals from forming on sides of pan. While syrup is cooking, beat until stiff enough to hold a point . . . 2 egg whites. Pour hot syrup very slowly in a thin stream into stiffly beaten egg whites, beating constantly. Add 1 t. vanilla. Beat until frosting holds its shape. Spread over cake. Sprinkle coconut over cake and frosting. Put jelly beans for eyes, nose, and mouth. Use frosting for whiskers.

* * * *

DEVIL'S FOOD CAKE

Mrs. Winston Benoit

(Given to me by Mrs. V. Nunez)

2½ c. sugar
1 c. butter
2 eggs
1 c. cream or clabber
2 t. soda
1 c. cocoa
1 c. boiling water (mix cocoa and water to form paste and let cool)
1 c. ground raisins
1 c. ground pecans
3 c. flour
1 t. of spices of all kind

Mix like any other cake and bake at 350° F. oven (that has been preheated) until done.

FILLING AND TOPPING

Grind 1 cup pecans and one cup raisins. Cook 2 cups sugar and 1 cup pet milk until thick enough to spread. Add pecans and raisins and beat until cold enough to spread.

* * * *

DEVIL'S FOOD CAKE

Mrs. Winston Benoit

1 c. butter or Crisco
2 c. sugar
3 eggs
1 c. sour milk or clabber
2 c. flour
2 t. sofa
Spices of all kinds (1 t. of each)
½ c. cocoa

Boil a little water and mix with ½ c. cocoa to form paste and add 1 t. soda to this mixture. Preheat oven to 350° F. Cream sugar, butter or Crisco well, add eggs one at a time beating well after each addition. Add other t. soda to sour milk or clabber, and add alternately with sifted flour to creamed mixture. Add spices, then add cocoa paste to above mixture and mix well. Grease and flour pans and pour batter. Makes 3 layer. Bake at 350° F. until done. Frost as desired.

* * * *

FIG CAKE

Mrs. Winston Benoit

3 eggs and 1 c. sugar (beat well)
1 c. cooking oil
1 t. soda in 1 c. boiling water
½ c. syrup
1 qt. figs
2 t. ginger
1 t. cloves
1 t. allspice
2 c. flour

Mix all ingredients together and pour in well greased and floured pan and bake 1 hr. and 15 min. or until done at 350° F.

* * * *

ORANGE SHEAF CAKE

Mrs. Ann Smith

1 c. seedless raisins
½ c. pecans
2 c. sifted flour
1 t. soda
1 t. salt
1 c. sugar
½ c. shortening
1 c. milk
2 unbeatn eggs

Grind raisins and nuts (if you prefer them small) and set aside for future use. Sift together the flour, sofa, salt and sugar into large bowl. Add shortening and ¾ c. milk. Beat two minutes at low speed or until batter is well blended. Increase speed to medium and beat two more minutes. Add unbeatn eggs and remaining milk. Beat two minutes longer at low speed. Fold raisin-nut mixture (you may add 2 t. grated orange rind to the nut mixture) into the batter and pour into well greased and lightly floured pan (12 x 8 x 2 or 13 x 9 x 2 pan). Bake in 350° oven for 40 or 50 minutes. Drip orange-nut topping over cake while still warm.

* * * *

ORANGE-NUT TOPPING

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

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

SWEET POTATO CAKE

Mrs. Clarice Corley

¾ c. oleo or butter
2 c. sugar
2 c. sugar
1 t. soda
2 c. flour
2 t. cocoa
1 t. allspice
1 t. cinnamon
1 t. cloves
1 t. nutmeg
½ t. salt
4 egg yolks, beaten
1 c. mashed, cooked sweet potatoes
1½ c. raisins
2 c. chopped nuts
1 c. buttermilk
4 egg whites, beaten stiff
1 t. vanilla

Cream together oleo and sugar. Sift together dry ingredients. Add to oleo and sugar. Add beaten egg yolks and potatoes. Combine raisins and nuts, add to the sweet potato mixture. Add buttermilk. Fold in beaten egg whites and vanilla. Bake in an angle food cake pan at 325° F. for 1 hour. Reduce temperature to 300° F. and bake 45 more minutes.

* * * *

ITALIAN CAKE

Mrs. Braxton Blake

1 stick butter
½ c. Crisco
2 c. sugar
5 eggs, separated
1 t. soda
1 c. buttermilk
1 c. pecans, chopped
1 c. coconut
1 c. flour

Cream butter and Crisco with sugar. 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 butter
1 - 8 oz. package cream cheese
Cream butter and cream cheese. Slowly add sifted powdered sugar. Spread between layers and on top of cake.

* * * *

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

Mrs. Hayden Theriot

3 c. sugar
1½ c. milk
3 t. white karo
3 c. ground pecans

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

* * * *

CARMEL ICING

(can be used on 1, 2, 3, 4 cake)

Dinah Nunez

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

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

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NUT CAKE

Mrs. Winston Benoit

2 c. sugar
½ c. butter
2 c. sour milk
2 c. raisins
2 c. coconut
1 t. soda
3 c. flour
1 t. baking powder
2 egg yolks
2 c. pecans, chopped

Cream butter and sugar thoroughly. Add egg yolks and beat well. Add sour milk and sifted dry ingredients, alternately. Add vanilla, raisins, coconut and chopped pecans. Grease and flour loaf pans and bake at 300° F., 1 hour and 15 minutes or until done.

FILLING

2 c. sugar
½ c. water

Boil to thick syrup. Beat 2 egg whites. Pour syrup over beaten egg whites and beat until thick enough to spread. All 1 c. raisins, 1 c. coconut and 1 c. chopped pecans. Spread on sides and top of cake.

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" 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.

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.

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.

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.

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)
1½ c. flour

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

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
1 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 min.

SAD CAKE

Mrs. Wendell Murphy

4 eggs
2 c. prepared biscuit mix
1 c. flake coconut
1 c. chopped pecans

Beat eggs until frothy. Add brown sugar and mix well. Add biscuit mix and blend. Add coconut and pecans and pour mixture into a greased 9 x 11 x 2 inch pan. Bake in 350° oven about 30 minutes.

GOLDEN POUND CAKE

Mrs. Susan Waits

1 c. butter
3 c. sugar
6 eggs
1 sm. carton sour cream
3 c. flour
¼ tsp. baking powder
1½ tsp. vanilla

Cream butter well. Gradually add sugar ½ cup at a time. Turn mixer to No. 3 to add eggs, one at a time. Beat well. Turn mixer to No. 1 to add ½ cup flour (put baking powder in first 2 cups of flour). Stir with paddle. 5 additions of flour, 4 of sour cream. Add vanilla. Bake 1½ hrs. at 325°. Completely cool before removing from pan.

ORANGE COCONUT RING

Suzanne Robichaux

3 c. flour
4 tsp. baking powder
1 tsp. salt
2 c. sugar
¾ c. powdered milk
1 c. orange juice
1 c. shortening
1 tsp. vanilla
2 tsp. butter flavor
4 eggs

Mix dry ingredients in bowl. Add shortening and orange juice, beat until smooth (about 3 min. at medium speed). Add eggs and beat another 2 minutes. Bake in large bundt pan at 350° for 20 minutes then lower heat to 300° and bake for 40 minutes longer. Garnish with orange slices, glaze while still warm.

GLAZE

1 c. orange juice
1 c. sugar
2 tbsp. cornstarch
2 tbsp. butter or margarine

Combine first three ingredients and cook until thick and clear, then add butter and stir well.

BURNT SUGAR CAKE

Mrs. Wendell Murphy

3 cups sifted cake flour
1 t. baking powder
1 t. salt
¾ c. butter or margarine
1 t. vanilla extract
1½ c. sugar
3 eggs
¾ c. milk

1. Prepare burnt sugar syrup; set aside to cool.
2. Lightly grease bottoms of 2 9" round layer cake pans; line bottoms with waxed paper and grease paper.
3. Sift the flour, baking powder, and salt together. Set aside.

4. Cream butter with extract. Add sugar gradually, creaming well. Add eggs, one at a time, and beat thoroughly.
5. Stir ½ cup of the cooled burnt sugar syrup with the milk until thoroughly blended. Pour slowly into creamed mixture. (Blended well.) Pour flour slowly into creamed mixture, blending well. Turn batter into pans and spread evenly.

6. Bake at 350° F. 30 to 35 min., or until cake tests done.
7. Transfer to wire racks and cook 10 min. in pans. Remove from pans, peel off paper, and cook completely on racks. Frost with burnt sugar frosting.

BURNT SUGAR SYRUP

Heat 2 cups sugar in a heavy, skillet. With back of a wooden spoon gently keep sugar moving toward center of skillet until sugar is completely melted. Heat until a rich

brown color and foam appears. Remove from heat and very gradually add 1½ cups boiling water, stirring constantly. Return to heat and stir until bubbles are the size of dimes, about 5 min. Cool completely. (Store syrup, covered, in refrigerator.)

BURNT SUGAR FROSTING

½ c. cooled burnt sugar syrup
2 t. cream
6 t. butter or margarine
1½ t. vanilla extract
Few grains salt
3 c. confectioner's sugar
1. Mix burnt sugar syrup with cream.
2. Cream butter with extract and salt.

Alternately add sugar with syrup mixture, beating well after each addition. Beat until frosting is creamy and of spreading consistency.

CRAZY CHOCOLATE CAKE

Cheryl Domingue

1½ c. sifted flour
1 c. sugar
3 t. cocoa
6 t. wesson oil
1 t. salt
1 t. soda
1 t. vinegar
2 t. vanilla

Sift dry ingredients, mix in pan you plan to bake. (Oblong pan). Make 3 holes in top of all mixture. Pour vinegar in 1 hole, vanilla in next hole and wesson oil in next hole. Pour 1 c. hot water over this. Stir with fork until well mixed. Do not beat. Bake at 350° for 30 min. Ice.

ICING FOR CRAZY CHOCOLATE CAKE

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

Mix ingredients in saucepan and bring to a boil. Stirring constantly. Boil 1 minute. Remove from heat; and vanilla. Cool and spread. You may cut cake while hot and pour hot icing over cake sections for a truly moist cake.

ORANGE DATE CAKE

Mrs. Ethel L. Watts.

1 c. shortening
2 c. sugar
4 well beaten eggs
1 t. soda
1½ c. butter milk
4 c. flour
3 t. grated orange rind
1 c. chopped dates
1½ c. chopped pecan

Cream shortening and sugar. Add well beaten eggs and one half ½ cup butter milk with soda dissolved in it. Add remaining milk and flour, alternately. Add orange rind, pecans, and dates and mix well. Bake in well greased tube pan for about 1½ hours in very low oven. Put uncooked syrup over cake while still hot and in pan.

1 c. orange juice
2 c. sugar
3 t. orange rind

NUT CAKE

Mrs. Donna LaBove

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

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

NUT CAKE ICING

Mrs. Lola LaBove

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

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

FUDGE NUT CAKE

Mrs. Wayne Wood

1 stick oleo
1 c. sugar
2 eggs
¾ cocoa
1 c. nuts
1 t. vanilla
½ t. salt

Cream oleo, sugar, adding eggs. Mix in other ingredients. Bake 30 minutes 350° oven, in greased and floured pan.

Icing

1½ c. to 2 c. powdered sugar
½ stick soft oleo
2 or 3 tablespoon milk
1 t. cocoa
1 c. chopped nuts

Beat oleo, sugar then blend in other ingredients. Spread on cooled cake on serving dish or in pan.

FLOP CAKE

Mrs. Nelvia Murphy

2 cups flour
2 t. soda
1 large can crushed pineapple
1½ c. sugar

Mix and bake in greased, and floured 11 x 13 pan in 325° oven about 25-30 minutes.

TOPPING

1½ c. sugar
1 sm. can evaporated milk
1 stick margarine
1 can coconut
1 teaspoon vanilla

Boil about 3 minutes. Remove and beat until thick. Add vanilla. Spread on cake while hot.

GLADYLYONS CAKE

Mrs. Alvenia Miller

¾ c. cooking oil
¾ c. water
1 sm. box jello (lemon, orange or pineapple)
4 eggs

1 pkg. cake mix (buy a good brand, the same flavor as the jello)

In a large bowl put the oil water and dry jello, add eggs one at a time beat on med. Speed. After fold in cake mix. After grease a long pan and flour, pour batter in bake 30 min. or until is done. Cool 5 min. Mix 1½ cup powder sugar with ¼ c. juice same flavor as jello and cake mix. Bring to a boil when sugar is dissolved. Pour over cake. Will keep several days.

CARROT CAKE

Mrs. Ethel L. Watts

3 c. flour (less 2 t. from each cup)
2 c. sugar
2 t. soda
2 t. vanilla
1½ c. cooking oil
½ t. salt
2 c. grated uncooked carrots
1 sm. can crushed pineapple
2 t. cinnamon
3 eggs
¾ c. nuts
1 c. dates (optional)

Sift flour and sugar before measuring. Mix oil and sugar and cream it. Sift dry ingredients together. Mix pineapple and carrots. Add part of the flour to the oil and sugar. Then the carrots and pineapple and now the remaining flour and nuts. The eggs are last, one at a time. Grease and flour a 10" tube pan. Bake in very low oven until done. About 70 minutes.

ORANGE HOT MILK CAKE

Mrs. Mildredge Broussard

4 eggs
2 c. sugar
2 c. flour
2 t. baking powder
1 c. milk
1 stick butter
1 t. vanilla or lemon

Beat eggs and sugar real well, add flour and baking powder, mix well. Bring milk and butter to a boil, add to mixture, stir in flavor, and bake in tube pan for 55 min. at 350° Flat pan about 30 min. Before starting this cake, make sauce and chill for 4 hrs. When cake is done, pour this mixture over hot cake, let set until cool:

1 lemon rind
1 orange rind
½ c. sugar
juice from 3 oranges and 2 lemons
Mix well and chill

HANDSOME PARTY CAKE or BRANDY CAKE

Alvenia Miller

4 eggs separated
2 c. sugar
1 c. shortening half butter or margarine
3 c. all purpose flour
3 t. baking powder
¼ t. salt
¾ c. milk
¼ c. Brandy
1 t. cinnamon
¾ c. dark raisins
¾ c. golden raisins
½ c. chopped pecans

Beat eggs white til soft peaks, put in ½ c. of sugar, beat till stiff and set aside. Cream shortening with remaining 1½ c. sugar. Beat egg yolks, mix with sugar and butter. Add milk and brandy then flour, baking powder and salt. Fold in beaten egg whites then take ⅓ of batter and put in cake pan. Add cinnamon, raisins, and pecans to remaining batter. Put this batter in 2 cake pans and bake. This makes a 3 layer cake. Put the 1st layer in the middle and the other two on top and bottom.

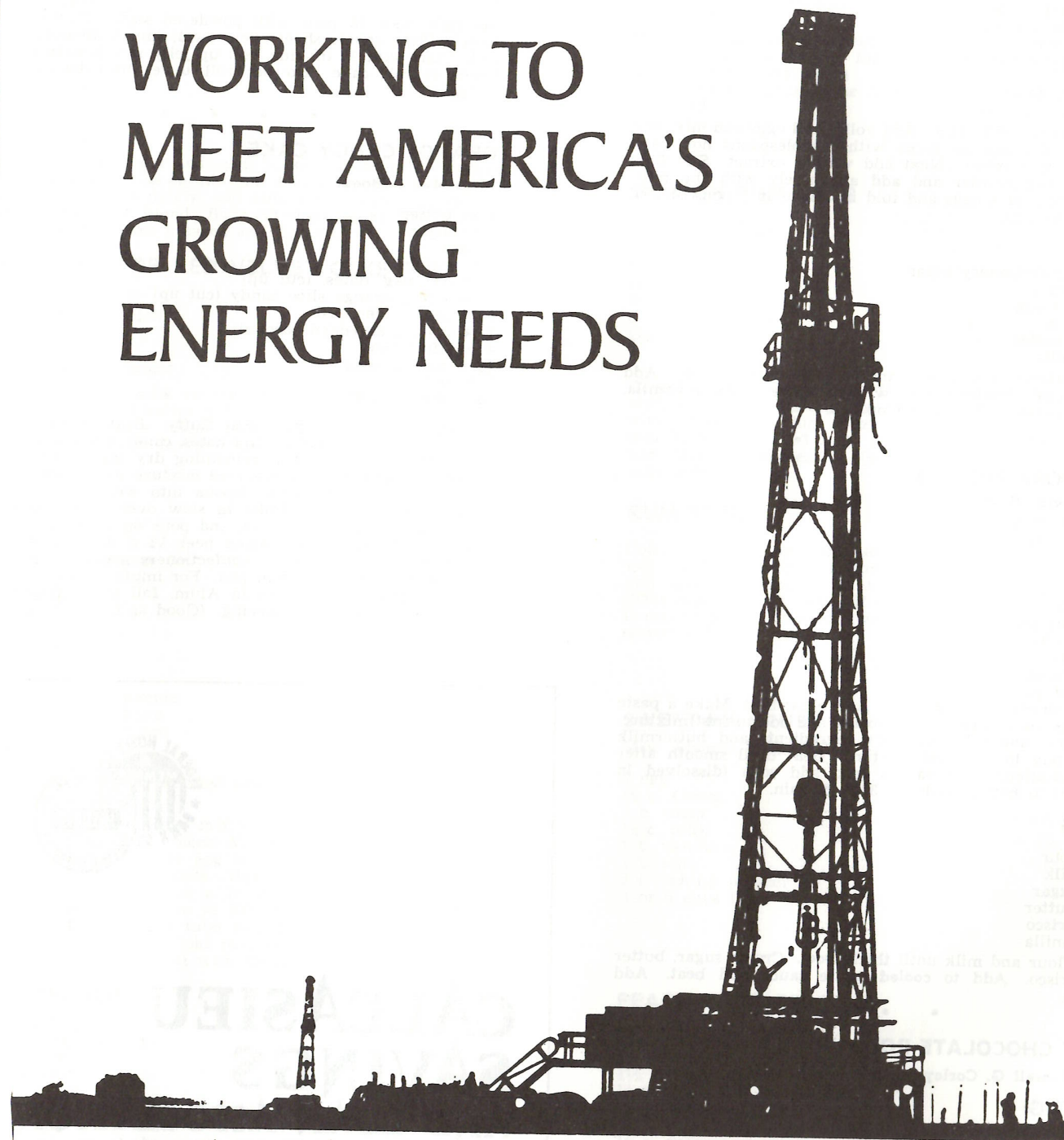
RAISIN BRANDY FILLING

Blend ½ c. sugar with 4 t. cornstarch and ½ t. salt. Stir in one cup water boil till clear on slow fire. Beat one egg and return to very slow heat, add beaten eggs and cook one minute. Remove from heat. Blend 1 t. brandy, ¾ chopped raisins and cool.

BUTTER CREAM FROSTING

Blend 2½ t. soft butter and 2 c. powder sugar, 1 t. brandy and t. pet milk to make good spread on cake.

WORKING TO MEET AMERICA'S GROWING ENERGY NEEDS



CITIES SERVICE'S LAKE CHARLES OPERATIONS

MAHOGANY CAKE

Mrs. Braxton Blake

- 2/3 c. butter
- 2 c. sugar
- 4 eggs, separated
- 4 heaping teaspoons cocoa
- 4 t. hot water
- 1 tablespoon vanilla
- 2/3 c. milk
- 1 c. cake flour
- 2 t. baking powder

Cream butter and sugar. Add yolks of 3 eggs and mix well. Combine 4 teaspoons cocoa with 4 tablespoons hot water and add to mixture. Next add vanilla extract. Sift flour with baking powder and add alternately with the milk. Beat whites of 4 eggs and fold in. Bake in 2 pans at 350° for 20 minutes.

ICING

- 1 box confectionery sugar
- 1/2 c. butter
- yolk of 1 egg
- 2 t. cocoa
- 3 t. hot coffee
- 1 t. vanilla

Sift confectionery sugar and cream with butter. Add yolk of egg. Combine cocoa with hot coffee. Mix in vanilla. Spread between layers and on top.

* * * *

WALDORF RED CAKE

Mrs. Twila Savoie

- 1/2 c. shortening
- 1 1/2 c. sugar
- 2 eggs
- 2 t. cocoa
- 2 1/2 c. flour
- 1 t. salt
- 1 c. buttermilk
- 1 t. vanilla
- 1 t. soda
- 1 t. vinegar
- 4 t. red color

Cream shortening and sugar. Add eggs; beat. Make a paste of the cocoa and red food coloring and add to first mixture. Sift flour and salt. Add dry ingredients and buttermilk alternately to the first mixture. Beat until smooth after each addition. Add vanilla last, add soda (dissolved in vinegar) to batter. Bake at 350°, 30 min.

ICING

- 3 t. flour
- 1 c. milk
- 1 c. sugar
- 1/2 c. butter
- 1/2 c. crisco
- 1 t. vanilla

Cook flour and milk until thick; cool. Cream sugar, butter and crisco. Add to cooled white sauce and beat. Add vanilla.

* * * *

EASY CHOCOLATE ROLL-UP

Mrs. Russell G. Corley

FILLING:

- 1/4 c. butter
- 1 c. chopped pecans
- 1 1/3 cup flaked coconut
- 1 can 15 oz. sweetened condensed milk

CAKE:

- 3 eggs
- 1/3 c. cocoa
- 2 1/2 c. all-purpose flour
- 1/4 t. salt
- 1/4 t. baking soda
- 1/3 c. water
- 1 t. vanilla

Preheat oven to 375°. Line 15 x 10 inch jelly roll pan with foil. Melt butter in pan, sprinkle nuts and coconut evenly in pan; drizzle with condensed milk.

In mixer bowl, beat eggs at high speed 2 minutes until fluffy. Gradually add sugar; continue beating 2 minutes. No need to sift flour, spoon into cup, level. Add remaining ingredients; blend 1 minute at low speed. Pour evenly into pan. Bake at 375° for 20-25 minutes.

Sprinkle cake (in pan) with powdered sugar. Cover with towel. Place cookie sheet over towel; invert. Remove pan foil. Start with 10 in. side, roll up jelly roll fashion using towel to roll cake. Do not roll towel in cake. Leave wrapped.

* * * *

ORANGE CANDY CAKE

Nina Mae LeBoeuf

- 1 c. butter
- 2 c. sugar
- 5 eggs
- 1 t. vanilla
- 1 (8 oz.) pkg. dates, (cut up)
- 1 (lb.) pkg. orange slice candy (cut up)
- 2 c. pecans, chopped
- 1 (4 oz.) can shredded coconut
- 4 c. sifted flour
- 1/2 t. baking soda
- 1 t. salt
- 3/4 c. butter milk

Cream butter and sugar until fluffy. Beat in eggs, one at the time. Add vanilla. Mix dates, candy, nuts and coconut with 1/4 c. flour. Sift remaining dry ingredients. Alternately fold them into creamed mixture with buttermilk. Fold in fruit-nut mixture. Spoon into well greased and floured 10" tube pan. Bake in slow oven (300°) for 2 1/2 hrs. Remove cake from oven and pour on a syrup of 1 t. each grated orange and lemon peel, 1/4 c. each of orange and lemon juice and 1/2 c. confectioners sugar. Cool cake on rack, then remove from pan. For improved flavor and ease in cutting wrap cake in Alum. foil and refrigerate, at least one day before serving. (Good as fruit cake.)

RED VELVET CAKE AND FROSTING

Mrs. Nelvia Murphy

- 1/2 c. butter (or oleo)
- 1 1/2 c. sugar
- 2 eggs
- 2 oz. red food coloring
- 2 T. cocoa
- 2 1/4 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
- 1/2 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
- 1 1/4 c. evaporated milk
- 3 T. flour
- 1 c. butter

Melt 1/2 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

- 3 1/2 - 4 oz. coconut
- 3 c. sugar
- 3 c. flour
- 1 T. baking powder
- 1/2 c. pure pet milk
- 1/2 c. milk

Mix above ingredients, beat well and bake in greased and floured tube pan at 350° for about 1 1/2 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

- 3 1/2 c. sugar
- 1/2 c. flour
- 3/4 t. baking powder
- 8 eggs, separated
- 2 1/2 c. water

Combine 1/2 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 1/2 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
- 1/2 c. Crisco
- 1 c. sugar
- 1/2 c. milk
- 1 t. vanilla
- 1 t. soda
- 2 t. baking powder
- 4 or 5 cups flour


* * *

PEACH CUSTARD CAKE

Mrs. June Harper

- 1 1/2 c. flour
- 1/2 t. salt
- 1/2 c. butter or oleo
- 1 lb. 14 oz. can sliced peaches
- 1/2 c. sugar
- 1/2 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 1/2 c. syrup. Arrange sliced peaches on crust in pan. Sprinkle with a mixture of 1/2 c. sugar and nutmeg. Bake 20 minutes in 375° oven. Mix 1/2 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.



CALCASIEU SAVINGS AND LOAN ASSOCIATION

CAMERON OFFICE
MARSHALL STREET - P. O. BOX AE
CAMERON, LOUISIANA 70631

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.

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.

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Jennings, Louisiana

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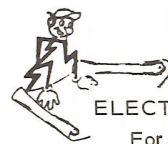
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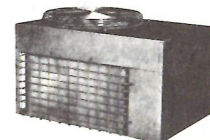
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WM. T. BURTON INDUSTRIES, INC.

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.

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.

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.

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.

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.

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 ¼ 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.

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.

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.

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.

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

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.

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.

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COCOLATE MORSELS COOKIES

Mrs. Barbara Lou LeBlanc

½ c. Wesson Oil
6 t. Brown 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 chops. Drop 2 inches apart from t. onto greased baking sheets. Bake at 375° for 10 minutes or until golden brown. Makes about 50 cookies.

* * * *

MARSHMALLOW TREATS

Mrs. Wayne Wood

Chocolate Chip Cookies

Marshmallows

¾ c. cocoa
4 c. confectioners
½ c. oleo
1 t. vanilla
½ c. evaporated milk

Mix and bake chocolate chip cookies according to package direction. Place ½ marshmallow (sliced cross-wise) on each cookie.

Frost each cookie, covering marshmallows completely with ingredients.

* * * *

SPECIAL K COOKIES

Dianne Doland

1 c. sugar
1 c. Karo
1 12 oz. jar peanut butter
6½ ob. 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 cookies sheet from spoon about 2 inches apart. Bake at 350° for 15 minutes.

* * * *

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.

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.

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OATMEAL COOKIES

Christine Powers

½ c. brown sugar
¼ c. white sugar
¼ c. butter
1 c. flour
¼ t. salt
½ t. soda
1 egg
2 t. milk
2 c. oatmeal
1 c. pecans
1 c. raisins
1 c. chocolate bits

Preheat oven 325° F.

Cream white sugar, brown sugar and butter. Add sifted flour, salt, soda mixture. Add egg and milk. Add oatmeal, blend. Add pecans, raisins, and chocolate bits. Bake until light brown.

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CHOCOLATE CHIP COOKIES

Pam Duhon

3 cups flour
1 t. salt
1 t. soda
1 c. sugar
½ c. brown sugar
1 c. Crisco or shortening
2 t. vanilla
2 well beaten eggs
7 or 8 oz. of chocolate chips
1 c. pecans

Cream the shortening wll, add the sugars gradually and beat well. Add eggs and vanilla. Then add the dry ingredients slowly. After this has been done then add the chips and nuts. Bake in a moderately hot oven, about 375°. Makes about nine dozen.

The nuts aren't necessary. You can also use other kinds of nuts. You can substitute coconut for the chocolate chips.

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CHOCOLATE COVERED CHERRIES

RoRisa Reina

½ c. softened butter or margarine
1 c. sugar
1 egg
1½ t. vanilla
1½ c. all purpose flour
½ c. unsweetened cocoa (not instant)
¼ t. salt
½ t. baking soda

Mix as any cookie recipe (dough will be stiff. Shape chocolate dough into 1 inch balls, using a heaping teaspoon for each. Place 2 inches apart on cookie sheet (ungreased) Push one Marashino cherry (well drained) half-way in each ball. When all cookies are molded and cherries are pushed in, prepare frosting and use immediately. Frost each cherry by spreading ½ teaspoon frosting over cherry (frosting will spread over cookie during baking). Bake frosted cookies at 350° for 8-10 minutes, until puffy. Store tightly covered.

Frosting:

In small heavy saucepan, over low heat melt chocolate pieces with condensed milk, stirring constantly; remove from heat. Add remaining ingredients until smooth and spread on each cherry: 1 cup 6 oz. pkg. semi-sweet chocolate; ½ cup sweetened condensed milk; ¼ teaspoon salt; 1-1½ teaspoon Maraschino cherry juice.

SAND TARTS

Mrs. Nata Hebert

1 c. butter (2 sticks)
5 t. powdered sugar
2 c. flour
1 c. ground nuts
2 t. vanilla flavoring

Cream butter and sugar. Add flour, nuts, vanilla and mix. Pinch off pieces the size of a marble and roll about finger size. Shape into crescents. Bake on ungreased cookie sheet at 325°, 25 to 30 minutes. Do not brown. Roll in powdered sugar while warm.

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CHOCOLATE COVERED COCONUT BALLS

Renee Reina

2 boxes powdered sugar
21 oz. coconut
1 can condensed milk
1 bar parazzin wax
1 pk. 12 oz. chocolate chips

Mix powdered sugar and coconut in large pan, add milk, using hands. Mix until well blended. Roll into marble size pieces. Refrigerate for one day. Place parazzin wax and chocolate chips in double boiler, stir until chips are melted. Insert toothpick into balls, dip in warm mixture to coat. Place on waxed paper to cool. Makes 180 balls.

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GURU GOODIES

Elizabeth Shove

1 pkg. chocolate chips
½ c. peanut butter
1½ c. cornflakes

Melt chips and peanut butter. Stir until smooth. Add cornflakes and marshmallows. Mix until well coated. Drop by well rounded teaspoons onto wax paper-lined cookies sheets. Chill until set. Makes about 3 dozen.

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SNICKER DOODLES

Penny Schaller

1 c. shortening
1½ c. sugar
2 eggs
2¾ c. sifted flour
2 t. sugar
2 t. cinnamon
2 t. baking powder if plain flour
Preheat oven to 400°.

Mix well shortening, sugar and eggs. Stir in flour. Roll in small balls and roll in mixture of sugar and cinnamon. Bake until light brown.

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SWEET DOUGH PIE or FIG NEWTONS

Mrs. Wasey Granger

½ lb. oleo
2 c. sugar
3 eggs
½ t. salt
2 t. vanilla or (2 t. orange or lemon rind)
3 t. taking powder
¼ c. milk

Flour about 4 cups or enough to roll out. Mix and put in refrigerator a few hours before rolling out. Use figs or pears. Sprinkle a little sugar on before baking at 375°.

* * * *

PECAN PIE BARS

Mrs. Winston Benoit

1 pkg. (18½ oz.) butter or yellow cake mix
½ c. butter or margarine, melted
1 egg
1 c. chopped pecans

Filling:

¾ c. reserved cake mix
½ c. firmly packed dark brown sugar
1½ c. dark corn syrup
1 t. vanilla
3 eggs

Generously grease bottom and sides of a 13x9" baking pan. Reserve ¾ c. of the cake mix for filling. In large mixing bowl, combine remaining cake mix, butter and 1 egg; mix until crumbly. Press in prepared pan. Bake at 350° for 15 to 20 minutes until light golden brown. Meanwhile prepare filling in large mixer bowl, combine all ingredients; beat at medium speed 1 to 2 minutes. Pour filling over partially baked crust; sprinkle with pecans. Return to oven and bake for 30 to 35 minutes or until filling is set. Cool; cut into bars. Makes 3 dozen bars.

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NEOPOLITAN COOKIES

Mrs. Dwight Theriot

Dark Dough:

1-6 oz. pkg. semi-sweet chocolate morsels
1 c. shortening
½ t. cinnamon
½ t. cloves
1½ c. firmly packed brown sugar
2 eggs

3 c. sifted flour
1 t. salt

1 c. finely chopped nuts

Melt semi sweet chocolate morsels over hot (not boiling) water; remove from water. Cream together shortening, spices and sugar until light and fluffy. Beat in eggs one at a time. Blend in melted semi sweet chocolate morsels. Sift together flour, salt and soda. Stir into creamed mixture. Add nuts. Set aside.

Light Dough:

¾ c. sugar
½ c. shortening
1 egg
2 t. water
1 t. vanilla
½ t. almond extract
2 c. sifted flour
½ t. salt
¼ t. baking soda
¾ c. raisins, finely chopped

Cream together sugar and shortening. Beat in egg, add water, vanilla and almond extract. Sift together flour, salt and baking soda. Stir into creamed mixture. Add raisins and candied cherries and mix well. Pack half of dark dough into a wax paper lined 9x5x3 inch pan allowing wax paper to extend over the top of the pan to fold over. Add all of light dough and pack evenly over dark dough. Place remaining dark dough on top. Cover top with extending wax paper at least 24 hours before slicing. Remove dough from pan and remove paper. Place on board and cut lengthwise in thirds and slice in ¼ inch slices. Place on ungreased cookie sheet and bake in 400° oven 10 minutes. Makes about 8 dozen. After cutting into thirds return 2 of the lengthwise slices to refrigerator until ready to slice. Dough is difficult to slice when warm.

* * * *

RANGER COOKIES

Mrs. Cecil LaCaze

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
2 c. cornflakes
2 c. oatmeal
2 c. flour to which 2 t. soda, 1 t. baking powder and ½ t. salt have been added
1 c. coconut
1 t. vanilla

Mix in above order and drop by spoonfuls on cookie sheet. Makes 6 dozen small cookies. Bake at 375°.

AUNT LOUISE PECAN ICE BOX COOKIES

Mrs. Gary Kelley

1 c. oleo and shortening (½ c. of each)
½ c. brown sugar
½ c. white sugar
2 c. flour (maybe a little more)
½ c. pecans, broken
1 egg slightly beaten
1 egg slightly beaten
½ t. soda
¼ t. salt
½ t. vanilla

Cream oleo, shortening, sugar and salt. Add egg. Sift flour and sofa together, then add to first mixture. Add vanilla and nuts. Roll dough into 2 rolls; wrap in waxpaper and keep in refrigerator. Bake in moderate oven (375°) 8 to 10 minutes. Do not grease pan just with flour placing close together.

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OATMEAL REFRIGERATOR COOKIES

Mrs. J. D. Fruge

3 c. quick cooking oatmeal
1 c. brown sugar firmly packed
1½ c. sifted flour
¼ t. salt
1 c. melted shortening
¼ c. boiling water
1 t. soda

Combine oatmeal, sugar, flour and salt. Stir in melted shortening. Dissolve soda in boiling water and add to oatmeal mixture. Shape into a roll - 1½ inches in diameter. Wrap in waxed paper and chill overnight. With sharp knife cut in ¼ inch slices and bake on ungreased baking sheet 10 minutes in 375° oven. Yield: 60

* * * *

DATE STICKS

Mrs. Jerry Jones

1 c. chopped dates
1 c. broken nut meats
1 c. flour
¼ t. salt
½ t. nutmeg
2 large eggs
1 c. sugar
Powdered sugar

Mix dates, flour, salt and nutmeg. Combine well to coat dates and nuts with flour. Beat eggs well, add 1 c. sugar and continue beating until well mixed.

Stir in flour mixture and mix well; batter will be stiff. Spread in a well greased and floured 7x11 inch pan. Bake at 350° for 20-25 minutes. Sprinkle with powdered sugar while hot. Cut in bars when cool. Yield: 3 dozen bars.

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FILLED COOKIES

Mrs. Wayne Wood

½ c. shortening
1 c. sugar
2 eggs
2 t. can cream
1 t. vanilla
2½ c. flour
¼ t. soda
½ t. salt

Mix first 3 ingredients, stir in next 2, mix, then and last 3. Roll out thin on floured board. Cut into 3 inch rounds add filling, topping with another round. Seal edges with touch of water. Punch top with fork. Bake until light brown 8 to 10 minutes at 350° oven.

Filling - jelly, jam, figs or preserves. Yields 6 dozen.

FRUIT CAKE COOKIES

Mrs. J. W. Broussard

Cream ½ c butter
1 c. brown sugar
Add 2 eggs
Sift together and add
1¼ c. flour
1 t. cloves
1 t. nutmeg
1 t. cinnamon
Add 1½ t. soda dissolved in
¼ c. burbon
Add ½ lb. candied cherries, cut fine
1 lb. candied pineapple, cut fine
1 lb. white raisin (1 often substitute dates)

Drop by ½ teaspoons on greased cookie sheet and bake at 350° until lightly browned. Note: I use very small muffin pans sometimes instead of making into cookies.

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GINGER COOKIES

Mrs. A. H. Crain

¼ t. soda
4 t. soda
1 t. ginger
1 t. cinnamon
3 c. molasses or syrup
1½ c. butter melted or shortening
10 t. boling water

1. Sift flour with soda, salt and spices.
2. Combine molasses, melted butter and boiling water.
3. To liquid mixture add 4 cups of the dry mixtures Blend and add the remaining ingredients gradually, beating well after each addition.
4. Chill thoroughly
5. Turn out on floured board, roll out, cut, sprinkle with sugar and bake in hot oven.

May also drop from spoon. In this case do not chill before hand. Just drop and bake.

* * *

WESSON OIL CAKE AND ICING

Mrs. Nancy Nunez

2½ c. flour
2¼ c. sugar
½ 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
1½ c. sugar
2 T. Wesson Oil or Crisco
2 T. White Karo
7 T. milk
2 T. Butter

Boil to soft ball, then add ½ cup nuts and 1 t. vanilla

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
1c. 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°.

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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

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.

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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.



Candies

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 spoonsful on waxed paper.

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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.

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CHEESE BALLS

Mrs. Albert Guidry
1 stick oleo
1 cup grated cheese

Mix well then add: 1 c. flour
½ t. baking powder
½ t. red pepper

Pinch off a small piece, pat out real thin in palm of hand. Wrap this around a small pecan half. Place on cookie sheet and freeze. Bake frozen on cookie sheet in 400° oven 15 minutes.

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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.

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GURU GOODIES

Dani Sheffield

1 6 oz. pkg. 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 dozen candies.

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COCONUT PRALINES

Mrs. Albert Guidry

2 c. granulated sugar
1 c. firmly packed brown sugar
3 T. lt. corn syrup
1 c. light cream
2½ c. coconut (flaked)
1 t. vanilla
¼ c. butter

Combine sugars, corn syrup, and cream in a heavy saucepan. Bring to a boil over low heat, stirring constantly. Continue to boil gently without stirring until a small amount of mixture forms a soft ball in cold water (or to a temperature of 236° F). Remove from heat add coconut, vanilla and butter. Stir to blend. Cool to lukewarm without stirring. Then beat vigorously just until candy begins to thicken, about 2 minutes. Drop by spoonsful onto waxed paper. Allow to stand until firm. To store wrap each praline in waxed paper. Makes about 2 dozen pralines.

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.

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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 size kettle. Add the 2 c. of 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 nut meats. Beat until creamy and pour into a buttered platter to cool.

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PEANUT BRITTLE

Darlene

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 soda and stir. Pour on well buttered baking sheet and spread as thin as possible.

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PECAN PRALINES

Darlene

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.

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.

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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.

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CHOCOLATE FUDGE

Mary Jane Hinton

2½ c. sugar
¾ c. evaporated milk
12 oz. pkg. semi sweet chocolate chips
½ c. Karo
1 c. chopped nuts
1 t. vanilla
3 T. butter

Cook milk and sugar until full boil; lower burner, cook 10 minutes, stirring constantly. Remove from heat. Add chips, Karo, nuts and vanilla. Mix well. Pour into buttered dish.

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MARSHMALLOW TREATS

Mary Louise Mhire

¼ c. regular margarine or butter
6 - 10 oz. regular marshmallows (about 40) or 4 c. miniature marshmallows
5 c. Kellogg's Rice Krispies cereal

Melt margarine in 3 qt. saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is very syrupy. Remove from heat. Add Rice Krispies and stir until well coated. Press warm mixture evenly and firmly into buttered 13x9x2" pan. Cut into squares when cooled.

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MARSHMALLOW CREAM FUDGE

Mary Louise Mhire

3¾ c. sugar
1¼ c. evaporated milk
1 carton Hip - o - Lite
7½ T. butter or margarine
1 12 oz. butterscotch chips
1¼ c. chopped nuts

Cook sugar milk and butter to medium soft ball stage (236°) stirring frequently. Remove from heat. Then immediately add Hip-o-Lite, chopped nutmeats and butterscotch chips. Stir until Hip-o-Lite and chips are melted. Pour into a 9x9" buttered pan. Let cool and cut into squares.

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 spoonsful on waxed paper. They are very easy to remove.

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OATMEAL CANDY

Mrs. Mona 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 spoonsful on waxed paper or buttered dish after mixing ingredients well.

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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. can 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 spoonsful on waxed paper.

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CREAM PECAN PRALINES

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 spoonsful on greased cookie sheet.

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CHOCOLATE TURTLES

Mrs. Jerry Jones
½ lb. soft caramels
2 T. heavy cream
1 c. pecan halves (approximately)
4 squares semi-sweet chocolate

Melt caramels with cream over hot water. Cool about 10 minutes. Place pecan halves on wax paper in groups of three-one for head and two for legs. Spoon caramel mixture over nuts, leaving 3 pecan tips showing. Let stand until set - about 30 minutes. Partially melt chocolate over hot water. Remove from heat, stir until melted. Cool, spread or drop over caramel. Makes 24 turtles.

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CHOCOLATE FONDUE

Elaine Colligan
6 1 oz. squares unsweetened chocolate
1½ c. sugar
1 c. light cream
½ c. butter or margarine
½ t. salt
3 T. creme de cacao or orange-flavored liqueur

In saucepan melt chocolate over low heat. Add sugar, cream, butter, and salt. Cook, stirring constantly, about 5 minutes or till thickened. Stir in liqueur. Pour into fondue pot; place over fondue burner. Spear dipper with fondue fork; dip in sauce. Makes 6 to 8 servings.

Suggested dippers: Angel cake, pound cake, apples, maraschino cherries, marshmallows.

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FIVE MINUTE FUDGE

Mrs. Jerry Jones
2 c. sugar
2 t. cocoa (rounding)
½ sq. or 1 sq. of bitter chocolate
¼ c. Karo
¾ c. carnation milk

Stir until sugar dissolve and occasionally afterwards. After candy reaches full boil lower heat and boil 5 minutes. Remove from heat - add vanilla and a lump of butter (size of a walnut). Allow to cool. Beat and add 1 c. of pecans. Beat until candy loses gloss.

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MAMIE'S FAVORITE FUDGE

Mrs. J. W. Broussard
1 tall can (1½ c.) evaporated milk
2 T. butter
4½ c. sugar
dash salt
1 package (12-ounce size - 2 cups) semi-sweet chocolate pieces.
3 bars (4 ounces each) sweet cooking chocolate
1 pint marshmallow creme
2 c. chopped pecans

Combine milk, butter, sugar, and salt. Bring to rolling boil; reduce heat and simmer 8 minutes. Place remaining ingredients (except pecans) in a large bowl. Gradually pour boiling syrup over the chocolate-marshmallow mixture and beat until chocolate is melted. Stir in nuts. Pour buttered pans and cool several hours before cutting into squares.

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APROCOT NUGGETS

Mrs. Lyle Crain
1 lb. box confectioners sugar
6 t. melted butter
2 t. orange juice
½ t. vanilla
1 11 oz. pkg. dried apricots, ground (about 1½ cups)
1 c. chopped pecans

Combine sugar, butter, orange juice and vanilla. Add apricots; mix, then knead in bowl until ingredients are well mixed. Form into 1" balls. Roll in chopped nuts, store in refrigerator or freezer in covered container. Flavor improves with storage. Makes 6 doz. candies.

I put the apricots through the grinder and also the pecans. Add about ½ cup to the mixture and then roll in pecans.

FRUIT BALLS

Mrs. John Prescott

Grind dried figs and raisins and pecans. Add mashed fresh apples. Moisten with port wine. Roll into balls then in powdered sugar. Wrap separate in wax paper.

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CHOCOLATE BALLS

Mrs. Mary Savoie

2 sticks of oleo
1½ c. graham cracker crumbs
½ c. chopped pecans
1 c. coconut
1 box powdered sugar (sifted)
1 T. vanilla
1 (12 oz. jar) crunchy peanut butter
1 pkg. of chocolate bits
½ cake of wax (½ of ¼ lb.)

Melt oleo, add cracker crumbs, pecans, coconut, sugar, vanilla and peanut butter. Mix well, use your hands if you have to. This mixture will be very stiff. Form in ¾ inch balls. Melt chocolate bits and wax together, drop each ball in mixture. Use two forks to take balls out and put on wax paper to set. Makes plenty.

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MISS EVELYN'S CARAMEL CANDY

Mrs. J. W. Broussard

Caramelize ½ cup sugar to a golden brown color. Add 1 large can pet milk, 3 cups sugar, 2 tablespoons butter, 3 tablespoons karo. Cook until a firm soft ball forms when a little is dropped into cold water. Beat creamy. Add 1 t. vanilla and 1 cup chopped nuts.

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PEANUT BUTTER FUDGE

Mrs. Lyle Crain

4 c. sugar
2 c. milk
½ stick butter
2 c. peanut butter (Jiff)
2 T. vanilla

Mix sugar and milk, bring to soft boil, continue cooking and add butter, peanut butter and vanilla and return to soft boil. Beat with electric mixer until heavy and spread on buttered 15½"x10½"x1" cookie sheet.

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AUNT ALEX'S OLD FASHION SYRUP PARLINES

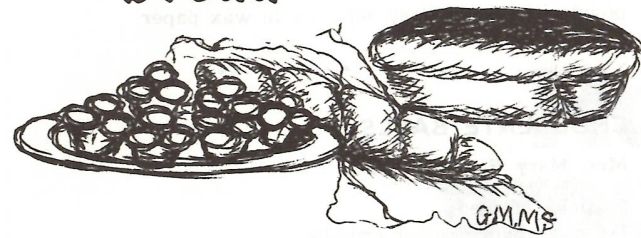
Mrs. Ramie Broussard

2 c. syrup
½ c. sugar
2 T. karo (white)
6 c. pecans or peanuts (parched)
ball of butter

Boil until syrup threads like for popcorn balls. Add pecans to boiling syrup remove from fire and beat then drop by spoon fulls on buttered deep freezer paper.

(YOU CAN ASK AUNT ALEX ABOUT THIS CANDY.)

Bread



MEXICAN CORNBREAD

Mrs. Margaret Doland

1 c. corn meal (yellow)
1 c. buttermilk
½ c. wesson oil
2 eggs
1 chopped onion
¾ t. 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.

* * * *

MEXICAN CORNBREAD

Mrs. Wayne Wood

1 c. yellow cornmeal
½ cup flour
1 t. salt
3 t. baking powder
2 t. chopped bell pepper
½ cup chopped green onions (including white ends)
1 whole Jalapeno pepper chopped (including seeds)
1 egg
1 c. whole kernel sweet corn (including liquid)
1 cup milk
¼ cup oil
¼ cup grated cheese

Combine all ingredients except oil and cheese. Heat oil in black 10 inch skillet. Pour remainder of oil in mixture of cornbread. Pour in hot skillet sprinkling cheese on top. Bake in hot oven 450° until browned. Serve plain or with butter. Good to eat hot or cold.

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RUBY'S FRIED CORNBREAD

Susan Conner

2 T. flour
8 T. yellow cornmeal
1 T. sugar
¼ t. soda
¾ cup boiling water

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

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BREAKFAST MUFFINS

Mrs. Susan Watts

2 cups pioneer biscuit mix
3 heaping T. sugar
½ cup cooking oil
1 egg
1¼ cup milk

Add milk, eggs, and sugar to biscuit mix - stir. Then add oil - mix well. Pour into well greased muffin tins. Bake at 400° for 20 to 25 min.

HUSH PUPPIES

Mrs. Jerry Jones

2 c. cornmeal
1½ c. flour
3 t. baking powder
1 No. 2 can of creamed style corn
2 eggs
1 chopped onion (green onion)
pinch salt
garlic and pepper to taste
milk/water

Combine all ingredients. Use milk or water to make a thick enough mixture to drop from spoon. Drop in deep fat a 375°.

Serve with fried fish.

* * * *

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 into last 5 items, 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.

* * * *

CORN BREAD

Mrs. Rose Carter

2 c. cornmeal
1 c. flour
5 t. baking powder
¼ c. sugar
1 t. salt
1 egg
1 c. milk

* * * *

HOLIDAY SWEET BREAD

Mary Savoie

2 pkgs. yeast
5¼ to 5½ c. sifted flour
1 c. milk
½ c. oleo
1 cup sugar
¼ t. salt
3 eggs, beaten
½ c. mashed potatoes

Mix yeast and 2½ cups flour. Heat milk, oleo, sugar and salt, add to flour. Add eggs and potatoes. Knead in rest of flour. Let rise, knead down, let rest about 10 minutes. Make in rolls, let rise. Bake at 375°, 20 to 25 minutes.

* * * *

CRANBERRY BREAD

Mrs. Gary Kelly

2 cups sifted all-purpose flour
¾ t. baking soda
1¼ t. cream of tartar
½ t. salt
1 c. shortening
2 cups sugar
2 eggs, well beaten
1 cup mashed ripe bananas (2-3)
1 cup cubes cranberry sauce
½ c. chopped nuts

Sift together flour, soda, cream of tartar, and salt. Beat shortening until creamy. Add sugar gradually, beating until light and fluffy. Add eggs and beat well. Add flour mixture alternately with bananas, ¼ at a time, stirring only until flour is moistened. Very carefully fold in cranberry sauce cubes and chopped nuts.

Turn into a well-greased tube pan and bake in moderate oven, 350°, about 1 hour or until bread is done.

APPLE BREAD

Mrs. Charles F. Hebert

¾ c. butter or margarine
1¼ cups of sugar
4 eggs
1½ c. canned applesauce
½ cup milk
4 c. all-purpose flour, sifted
¼ T. baking soda
1 t. salt
1 T. grated lemon rind
1 c. chopped pecans
½ c. chopped raisins
½ c. chopped dates

Cream together butter and sugar. Beat in eggs, one at a time. Stir in applesauce and milk. Sift together dry ingredients. Add to applesauce mixture and mix well. Stir in remaining ingredients. Pour into 2 greased 9x5x3 inch loaf pans. Bake in a 350° oven for one hour or until bread tests done. Cool on rack 10 minutes. Remove bread from pan and cool on a rack. Makes two loaves.

* * * *

CINNAMON APPLE TEA RING

Alice Faye Savoie

dough
¾ c. hot water
½ c. sugar
1 T. salt
1 T. butter
1 c. warm water
2 packages active dry yeast
1 egg, beaten
5¼ cups flour

Mix together hot water, sugar, salt and butter. Cool. Put warm water in a large bowl. Sprinkle yeast; stir until dissolved. Stir in cooled mixture. Add egg and half the flour; beat until smooth. Stir in remaining flour. Turn out onto lightly floured board and knead about 10 minutes. Place dough in greased bowl; cover. Let rise for 1 hour.

Filling

¼ c. melted butter
1½ c. chopped apples
1 c. sugar
½ c. chopped pecans
2 t. cinnamon

Mix the last four ingredients. Divide dough in half. Roll out each half to a 14x7 inch oblong. Brush with butter. Sprinkle apple mixture over dough. Roll up from long side. Seal edges. Shape in a circle. Cut ¾ way into ring with scissors at 1 inch intervals; cover let rise 1 hour. Bake at 350° for 20-25 minutes. Frost with confectioners sugar frosting.

* * * *

NORMA'S ICE BOX ROLLS

Mrs. Braxton Blake

1 yeast cake
2¼ c. warm water
8 c. sifted flour
2 t. salt
¾ cup sugar
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. 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. Knead, shape. Let rise (Put unused portion back in refrigerator). These rolls require about 6 hours to rise. Bake at 400° for 10-15 minutes. Make 40 medium to large size rolls.

FREEZER ROLLS

Genelle Blacklund

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

Mix ingredients and heat until shortening melts. When lukewarm, add 2 packs yeast that have been dissolved in ¼ c. warm water. Add 1 t. sugar to yeast. Add 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.

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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 2/3 4 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. Form 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 on 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 rise in warm place until double in bulk. Bake in hot oven, 425° from 20-25 minutes. Makes 3 dozen

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CHRISTMAS BROWN BREAD

Mrs. John Prescott

To 2 cups boiling water and 2 tsp. soda, add 1 cup chopped dates. Stir. Take off fire. Cool. Cream 3 T. oleo with 2 cups sugar. Add 2 eggs, one at a time. Beat well. Add cooled date mixture. Add 4 cups flour, don't sift before measure, sift after measure. Add 1 t. salt, 2 t. vanilla, 1½ cup pecans chopped. Pour into greased tin cans half filled. Bake at 325 degrees one hour on cookie sheet. Serve sliced thin and toasted with butter or plain with butter.

GARLIC PARMESAN LOAF

Mrs. Jerry Schalla

- 1 pkg. yeast, compressed or dry
- ¼ c. water (lukewarm for compressed yeast, warm or 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)
- 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 rise 10 minutes. Meanwhile, grease 2-4½x8½ 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 as desired; let rise. Bake 35 minutes at 350°.

RAISED BUTTERMILK BISCUITS

Mrs. Joe Crain Logston

- 2 packages yeast, active dry or compressed
- ¼ cup warm (not hot) water
- 2 tablespoons sugar
- 4 cups flour
- 2 t. baking powder
- 2 t. salt
- ¼ c. shortening
- 1¼ c. buttermilk
- Melted shortening or butter

Sprinkle or crumble yeast into the water and add sugar; stir until dissolved. Sift flour, measure and sift flour, measure and sift with baking powder and salt into a mixing bowl. Add shortening and cut in until it is in small pieces. Add buttermilk and yeast mixture: Mix to make a moderately stiff dough. Turn out on a lightly floured board and knead lightly a few seconds. Roll out dough to a ½ inch thickness. Cut into biscuits. Place barely touching each other, in a greased 9 inch square baking pan. Prick biscuit tops several times with a fork and brush with melted shortening or butter. Let rise until light and almost doubled in bulk, about 30 to 40 minutes. Bake in a hot oven 425° - 12 minutes. Makes 2 dozen.

KOLACKY

Pat Ortego

- 2¾ c. flour
- ¼ c. sugar
- 1 t. salt
- 1 pkg. yeast
- ½ c. milk
- ½ c. water
- 2 T. margarine
- 2 eggs (at room temperature)

In a large bowl mix 1 cup flour, sugar, salt and undissolved yeast. Combine milk, water and margarine in a saucepan. Heat over low heat until liquids are warm. Gradually add to dry ingredients and beat a medium speed of mixer. Add eggs and ½ cup flour or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until double.

Punch dough down; turn out onto lightly floured board. Roll out to ½ inch thickness. Cut circle with a 2½ inch biscuit cutter. Place about 2 inches apart on greased baking sheets. Cover and let rise in warm place until doubled. Press an indentation in the center of each bun, leaving a rim about ¼ inch wide. Fill with raisin filling. Bake in hot oven 400° about 10 min. If desired, sprinkle with confectioners sugar.

Raisin filling

Combine 2 cups raisins, 1 cup brown sugar, 3 T. cornstarch, 1 t. cinnamon ½ t. allspice, ¼ t. cloves and 1½ cups water in a saucepan. Bring to a boil, stirring constantly. Cook 1 minute longer. Remove from heat. Cool.

BERNICE'S BISCUITS

Mrs. Wayne Wood

- 2 c. flour (self rising)
- ½ c. oil

Mix ingredients with enough water to make mixture slightly soupy. Then pour out on floured board or waxed paper and work in sufficient flour to make dough hold shape. Roll out, cut rounds placing in greased (with oil) pan. Bake 450° until browned.



SHRIMP DIP (for blender)

Mrs. Mary Jo Canik

- ½ c. milk
- 1½ c. mayonnaise
- 2 T. worcestershire 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 high speed until well blended. Chill.

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.

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
- ½ t. black pepper
- ½ t. Tabasco sauce
- 1 t. worcestershire sauce
- 1 4 oz. can mushroom stems and pieces drained. (¾ c. silvered almonds) (optional)

Cook broccoli with ½ t. salt and ¼ cup 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.

SHRIMP DIP

Mr. Margaret Doland

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

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

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, and torillas, etc.

CRAB MEAT DIP

Mrs. Albert Guidry

- ¼ c. margarine
- ¼ c. onion, chopped
- 1 can cream mushroom soup
- pepper
- 1 6½ oz. can crab meat
- ½ c. milk
- 1 tsp. worcestershire sauce
- ½ tsp. celery salt

Melt margarine in sauce pan and saute onion until soft and a light golden brown. Add mushroom soup and crab meat. Dilute with milk. Add pepper, worcestershire sauce and celery salt. Serve hot with potatoe chips.

BLUE CHEESE DIP

Mrs. J. W. Broussard

- 2 containers (1 pint) dairy sour cream
- 1 envelope dry onion soup
- ¼ lb. blue cheese, crumbled

Season with tabasco and/or worcestershire sauce to taste. Chill.

MUSHROOM - SHERRY DIP

Mrs. J. W. Broussard

- 1 pkg. (8 oz.) softened cream cheese
- ½ c. dairy sour cream
- ¼ c. sherry
- 1 envelope (1½ ozs.) mushroom - soup mix

Blend all ingredients and chill.

Miscellaneous



FRESH FIG ICE CREAM

Mrs. Charles Rogers

4 doz. fresh ripe small sugar figs
 2/3 c. sugar
 juice from 1/2 lemon
 1 egg
 1/2 tsp. salt
 1/2 c. sugar
 1 c. whipping cream
 1 c. half and half

Peel and mash figs, add 2/3 cups sugar and let set till sugar is dissolved. Beat egg till light colored - add salt, 1/2 cup sugar and 1 cup thin cream (I use half and half) add this mixture to figs, mix well and freeze. Whip cream, fold into frozen beaten mixture. Complete the freezing.

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CRANBERRY SAUCE

Mrs. Ethel L. Watts

1 lb. cranberries
 3 c. sugar
 1 tsp. soda
 enough water to cover berries

Wash berries and cover with water and cook until berries pop open, then add soda and sugar and cook until sauce jells.

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BAR-B-QUE SAUCE

James L. Derouen

6 lbs onions
 1 bulb of garlic
 2 bell peppers
 3 can 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 oil and use to baste with. Reseason to taste

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, preboil for 10 minutes before adding to pickling solution)

* * * *

OLD FASHIONED CHOW CHOW

Mrs. Mildredge Broussard

Chop or grind coarse, 2 gallons cucumbers (after grind measure) 3 doz. green and red sweet peppers, 1 quart onions, mix together, but do not drain, add 1 pint water and 1 cup salt, let stand for 2 hours. Drain well, then soak in ice water for 30 minutes, drain well again.

Mix 1 cup flour with 5 lbs. sugar real well. Add 1/2 gallon of vinegar and 2 tablespoons turmeric. Cook this mixture until it thickens, add just hot enough to seal jars. Put in jars at once and cap. Yields about 18 pints.

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SHRIMP REMOULAUE SAUCE

Mrs. Mary Jo Canik

Paprika
 1 pt. mayonnaise
 1 bottle sweet catsup
 1 bottle Chili Sauce
 1/2 c. Wesson oil or other oil
 1 1/2 leaf celery
 1 clove garlic
 1/2 onion
 1/2 bell pepper

Chop very fine and mix all together.

* * * *

CHRISTMAS TEA

Mrs. J. W. Broussard

2 1/2 c. sugar
 2 c. Tang
 1/2 c. instant tea
 2 pkgs. Lemon Ade Mix (Twist). This is a dry mix.
 2 t. cinnamon
 1 t. cloves

Mix well and store in tightly closed container. Use 2 1/2-3 teaspoons to one cup of boiling water as needed.

* * * *

GOOD THING TO KNOW

3 teaspoons = 1 tablespoon
 4 tablespoons = 1/4 cup
 16 tablespoons = 1 cup
 2 cups = 1 pint

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HOT PEPPER JELLY

Edna Bertrand

6½ cups sugar
¼ cup hot red pepper (chopped fine)
¾ cup green bell pepper (chopped fine)
1 bottle serto
1¼ apple sider vinegar

Put peppers, sugar and vinegar boiling to a rolling boil and boil a few minutes. Take off fire and let stand 5 minutes, add serto. Put in jars and punch peppers down before it jells. Seal while hot. Have your jars sterilized and hot.

* * * *

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 c. 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 pickles solution to boil. Pour over pickles, then seal jars. Ready to eat after 1 week, Quick and Easy.

* * * *

MOTHER'S SWEET PICKLES

Mrs. Wayne Wood

7 lbs. cucumbers sliced
2 c. lime to 8 gallons water

Soak cucumbers, lime and water 24 hours, rinse well. Soak 3 hours in cold water. Drain.

Bring to boil 4½ pounds or 10 cups sugar, 1 tablespoon salt, 2 quarts vinegar and 2 teaspoons pickling spices. Pour over cucumbers. Soak overnight.

Cook 20 to 25 minutes in same liquid. Pack in jars and seal.

(DELICIOUS — CAN BE EATEN IMMEDIATELY)

- Notes -

- Notes -