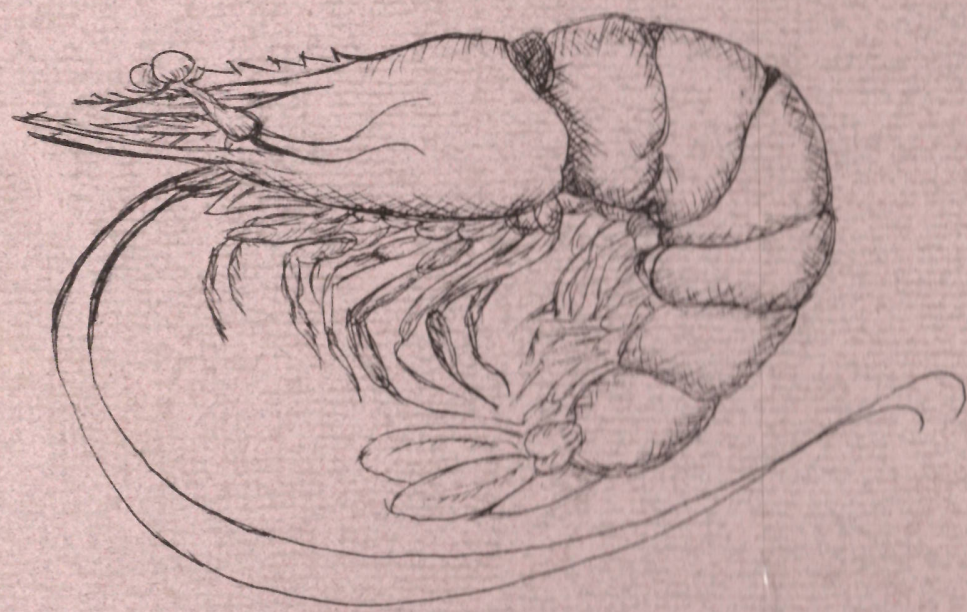


CAMERON PARISH

17TH ANNUAL
FUR & WILDLIFE
FESTIVAL



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G.M. McCall

JANUARY 12-13, 1973



REFERENCE

LOUISIANA FUR AND WILDLIFE FESTIVAL

January 12-13, 1973

Cameron, Louisiana

OFFICERS

- J. B. Jones, Jr. *President*
- A. J. Howard *1st Vice President*
- William O. Morris *2nd Vice President*
- Wilmer R. Smith *3rd Vice President*
- Mrs. D. W. Griffith *Secretary*
- Garner Nunez *Treasurer*

FESTIVAL SUPERINTENDENTS

- Benny Bourg *Duck and Goose Calling Contest*
- Uland Guidry *4-H Fur Judging Contest*
- James Albarado *Retriever Dog Trials*
- Roland Trosclair, Jr., and George Wilkerson *Parade*
- Mrs. Braxton Blake *Miss Cameron Parish Queen Contest*
- J. A. Miller *Men's Nutria and Muskrat Skinning Contest*
- Wade Vincent *Ladies' Nutria and Muskrat Skinning Contest*
- Bob Schwarkk *Archery Contest*
- Jerry Savoie and Ray Burleigh *Trap Shooting Contest*
- Ed Benoit *Trap Setting Contest*
- Sheriff Claude Eagleson *Traffic*
- Mrs. Charles Perry *Art Exhibit*
- Mrs. William Guthrie and Mrs. Tommy Watts *Friday Night Program*
- Bob Farley *Saturday Night Program*
- South Cameron High School Student Council *Stage Decorations*
- Alvin Dyson *Fur Garments*
- A. J. Howard, Mrs. D. W. Griffith & Wade Vincent *Publicity*
- Mrs. Garner Nunez *Miss Fur Festival Queen Contest*
- Eddie Joe Conner *Queen's Ball*
- Mrs. Whitney Baccigalopi *Wildlife Poster Contest*
- Mrs. Charles Hebert *Scrapbook*
- Dr. Cecil Clark *Photography*
- Mrs. Gladys McCall) *Fur and Wildlife Festival Booklet*
- Mrs. Lyle Crain)
- Donald Broussard)
- Wilmer R. Smith)
- Mrs. Ward Fontenot *Little Miss Cameron Parish Contest*

MESSAGE FROM THE PRESIDENT

WELCOME TO CAMERON!

Won't you join in the fun of this unique Louisiana festival for all who love the beauty of God's creation. . . NATURE, celebrated in an area truly a hunter and fisherman's paradise. This year, we pay tribute to those legendary men of the sea -- the shrimp fisherman.

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

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

Come see us when you can.

Sincerely yours,

*J. B. JONES, JR., President
Louisiana Fur and Wildlife Festival*

CAMERON PARISH POLICE JURY

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:



Standing:

*ARCHIE BERWICH, Ward 5
CHARLES PRECHT, Ward 4, Vice-President
NORMAN McCALL, Ward 3
GARNER NUNEZ, Parish Treasurer
JERRY JONES, Secretary*

Seated:

*ERNEST MYERS, Ward 1
LYLE CRAIN, Ward 2, President
CHARLES 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.

GAIL RIGGS

1972 FUR AND WILDLIFE FESTIVAL QUEEN



Miss Gail Riggs is the 20 year old daughter of Mr. and Mrs. Charles Riggs of Hackberry, Louisiana. She is the 1972 Louisiana Fur Queen of the Louisiana Fur and Wildlife Festival. Gail is a student at McNeese State University majoring in Mathematics and English.

Gail was the fourth runner-up in the National Miss America Teenager Contest in 1969. Her main interests are politics, dancing, water-skiing, and horseback riding.

JOHN PAUL CRAIN

KING FUR IV, 1972



John Paul Crain, King Fur IV, born in Cameron, Louisiana, in 1914 in the old Roux house, is the son of former Sheriff and Mrs. D. R. Crain. Mr. Crain has lived in Cameron Parish all his life. John Paul is married to the former Theda Roy. He is a member of the First Methodist Church at Grand Chenier, Masonic Order and the Order of the Eastern Star. John Paul is engaged in oil field contracting, catfish farming, crayfish farming, horse racing, raising ducks and deer. At one time he raised otters in his backyard and has replaced them with a colony of alligators.

As a teenager he loved the out-of-doors. Most of his time was spent trapping, fishing and hunting. Because of his inventive mind, it was this that led him from this first love to the oil industry, for he invented and built one of the first marshbuggies. His purpose was to get the alligators and fur bearing animals easier.

In 1936, Mr. Crain and a brother of his, A. H., formed a corporation known as Crain Bros. Inc. The marshbuggy was rented to oil companies doing exploration work in and around Cameron Parish. This small invention has grown to a business that today employs over 150 people. After the new channel was cut from the Mermentau River a new branch of business was started known as the Offshore Division of Crain Bros., Inc. in March, 1972.

Mr. Crain employs about 20 trappers during trapping season, and fur sales are held every two weeks in order to receive the best prices.

PEGGY KELLEY
1972 MISS CAMERON PARISH



Miss Peggy Kelley is the daughter of Mr. and Mrs. Donald Kelley of Cameron, Louisiana. She is the 1972 Miss Cameron Parish of the Louisiana Fur and Wildlife Festival. Peggy is a student at McNeese State University and is a graduate of South Cameron High School.

LITTLE MISS CAMERON PARISH AND ESCORT — 1972



Barbie Duncan is Little Miss Cameron Parish — 1972. She is the daughter of Mr. and Mrs. David Duncan and a third grade student at Grand Chenier Elementary School. Barbie's escort is Timothy McCall, son of Mr. and Mrs. T. W. (Sonny) McCall, also of Grand Chenier.

Barbie is 4-H Mascot for the Grand Chenier Elementary School and her favorite hobby is baton twirling.

THE LOUISIANA SHRIMP STORY

Don Broussard

*Shrimp boats is a coming
Their sails are in sight
Shrimp boats is a coming
There's dancing tonight*

*Why don't you hurry, hurry, hurry home
Why don't you hurry, hurry, hurry home
Cause Shrimp boats is a coming
There's dancing tonight*

No truer words were ever spoken. Despite the many hours or days of back-breaking toil and fighting insurmountable difficulties at sea, once on shore and all boats cleared of their cargo, and the hands paid for their "catch" the long hours of work have dissipated into moments of merriment and jovial pursuits for many of the deckhands aboard the commercial shrimp boats that maneuver about the waters off the adjacent coastline of Cameron, Louisiana. The words have become a memorial to the many shrimpers and the rapid tempo has added a note of gaiety to the lives of all those involved in the business. Though the sails are no longer the main source of locomotion on the ships, the steady stream of smoke discharged from the smoke stack is a definite sign of the return of the crew and the cargo.

Because of the tremendous impact that the shrimping industry has had upon the citizenry of Cameron Parish, it is with pride and honor and apropos that we pay tribute to the shrimping industry at this the Seventeenth Annual Fur Festival.

The shrimping industry is of such staggering importance to Louisiana that two other localities sponsor an annual shrimp festival, one in Delcambre, and one in Morgan City.

THE HISTORY OF SHRIMPING

Shrimping mushroomed into prominence in Cameron Parish in the early 1930's, following the depression years. This novel income was a welcomed source of income to Cameronites, as they had also suffered the ravaging pains of the depression years and income at this time was limited to the beef industry and to various agricultural pursuits.

At this time the boats employed in shrimp fishing were fairly large and elaborately equipped; the majority, however, were small affairs less than fifty feet in length, powered by diesel engines since this was the most economical fuel supply and operated by a crew of two men, a captain and a deckhand. The shrimp are usually found within five miles of the shoreline, and at this time the waters off the Grand Chenier area offered the best shrimping area in the southwest.

In the early stages, two different sizes of nets were used in the actual shrimping process. One was a small net, approximately ten feet long, called the "try net." This was used to ascertain the whereabouts of the shrimp. The "try nets" were thrown overboard and dragged behind the boat at normal speed. If a sufficiently large school is present, "the haul" will usually bring up several dozen shrimp after a short run. From an examination of these, the fishermen can determine whether shrimp are present in sufficient size and numbers to justify further operations. If the results of the try net are favorable, an anchored buoy is released to mark the location and the second and much larger net is placed overboard.

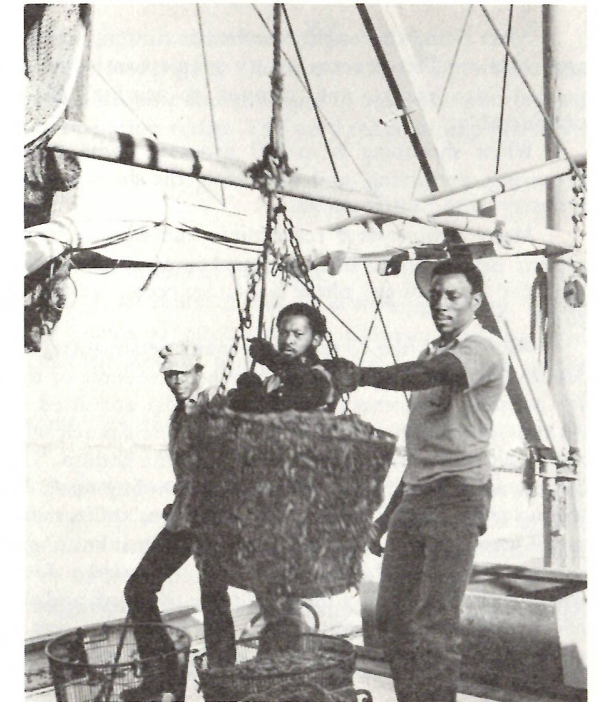
This is the trawl net, ranging in size from thirty-five to one hundred twenty-five feet. The trawl net is drawn through the waters at reduced speed so that it may open and "fish right."

After several hours of cruising at this speed in the vicinity of the marked buoys, the trawl is drawn up and the contents dumped on to the rear deck of the boat.

The process of culling the catch is the next step, for the trawl produces many things besides shrimp. Probably one third of the haul will consist of crabs, other ocean-bottom creatures and "sea bobs," and shrimp that are large enough for marketing. Only the latter is saved. The rest is dumped back into the sea. Additional culling is required as the shrimp are placed onto the conveyor belt as they enter the shrimp shed for removal of smaller objects that may have been overlooked.



Culling the shrimp as they move along the conveyor belt to remove any remaining foreign materials.

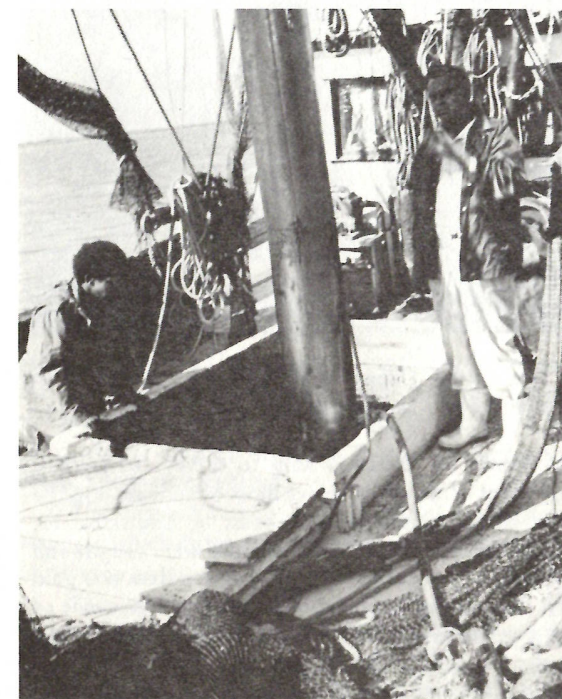


Jerry LaSalle, LeRoy LaSalle, and Alvin Ashley unload shrimp manually from shrimp boat onto dock.

Today each boat carries a cold storage and equipment to preserve the catch until it is able to return to the docks and discharge its cargo.

Shrimping is more or less a seasonal occupation with the periods of greatest activity generally coming in the late spring and fall. Fair weather is essential; high winds and swells put a stop to all work.

Upon arrival at the packing houses, locally known as "shrimp sheds," the catch is unloaded in one of two ways, one by means of a conveyor belt which takes the catch from the huge wire baskets into the shed and two — by means of a huge suction tube which is lowered into the hatch of the boat and sucks the shrimp up and into a vat and onto the conveyor belt in the shrimp house. This latter procedure works on the principle of a vacuum cleaner.



Norman Cheramie supervises the "suction" tube-type unloading of shrimp.



Manual unloading of shrimp.

After being thoroughly washed in running water, the shrimp are hulled by hand, the work being mostly done by women and children. This process is very simple consisting of breaking off the tail and discarding the body. The tails are then iced, packed into crates, and shipped to market. Modern machinery and transportation has changed this early method considerably.

When shrimping is in full progress, some three to five hundred people are involved in the process of harvesting, preparing, preserving, and marketing the shrimp. Therefore, we can truthfully proclaim this as a prosperous and beneficial industry to the entire parish.

Many people were responsible and directly involved in initiating the shrimp industry into Cameron. Many conflicting reports have resulted from personal interviews and through study of other resources. We therefore hesitate to tag any name with the 'first' of any phase but rather recognize the significant role each played in developing the industry to that which it is today.

We should like to recognize many personalities whom we know were vitally connected with the industry — we recognize Martin East and Clopha LeDoux, who were some of the pioneers in the industry in Cameron. These two men were responsible for building platforms on the water's edge and dried their catch on the screened platforms. These platforms were constructed on the Joe Doxey property in Cameron and much salt and pepper were sprinkled around the shrimp so as to prevent the flies and other pests from interfering with the shrimp. These shrimp were prepared and boiled in the late evening or at night in large boilers for 12 to 20 minutes, depending upon the size of the shrimp. The next day, if the sun was out, these cooked shrimp were spread out on the platform, and turned over six or eight times daily. At night, or in wet weather, they were raked into a pile and covered by large tarpaulins. Again the next day they were spread on the platforms, and by noon, if the sun was hot enough, they were ready to prepare for market. They were then placed in beaters, made of heavy mesh wire, which were turned at a moderate rate of speed, and this would separate the dry meat from the heads and chaff, which is used for processing into shrimp meal. The latter part was used for turkey food concentrate, fertilizer for the tobacco, and potato farms. These dried shrimp were packed and exported via Hackberry to the surrounding small towns and mostly to the rice farming areas.

Complementing this introduction was Paul Skometta who venturing west from Florida and Georgia moved into the Gulf Waters with large trawls and found a bonanza off the southwest Louisiana coast and rented the property of Joe Doxey to erect shrimp sheds.

Skometta was followed by Frank Hannerberg (sic) who came directly from Germany, married a Georgia girl, and moved to Morgan City. He was the first man to come to Louisiana with jumbo shrimp, as these were difficult to dispose of. After much investigating he finally succeeded in procuring a market in New York and thus gave birth to the shipping of shrimp. This enterprise was so promising that Joe Doxey provided sheds with equipment to handle the jumbo-size shrimp and business readily boomed.

Jennings Jones, Sr., soon built another large shrimp shed on the west side of the Monkey Island ferry and so Jones began his own shipping industry as an added entrepreneur employing another crew of workers. After this, Hannerberg, lacking capital and assistance, joined with Alvin Dyson and Randolph Fawvor who constructed their own shrimp shed and all joined into a very successful period of shrimp harvesting. These were soon joined by White Morgan of Abbeville, Louisiana, the Delcambre brothers from Delcambre, La., and Whitney Stine, who was elected to serve as president of this association. Soon Mr. Dyson and Mr. Stine abandoned the shrimping industry for the lumber industry as Cameron was then becoming a boom town.

Others vitally connected with the early industry were Henry J. Pitre who owned his shrimp house in Cameron and John Steed who erected a shrimp house in the early 1930's. Some years later the LeBleu and Cormier shed was located west of the Calcasieu River, followed by the Jumbo Shrimp Co. located west of the river, The Patterson Shrimp Co. owned by John Santos on the east river, The Star Shrimp Co. and The Morgan City Packing Co. on the river front.

In the early 1940's the federal government appointed the Merchant Marine to furnish a ship to survey the Gulf of Mexico for the purpose of obtaining and recording data on depth of fishing, types of trawls or seines most beneficial, and the movement of shrimp. A biologist from Des Moines, Iowa, worked from Biloxi to the western coast of Louisiana. He experimented with the flat and the balloon seines and published his findings in the Atlantic Fishery. Shrimp were caught and tagged as to study their migratory habits. Anyone finding a tagged shrimp who returned the tag with location data was paid 50 cents a tag, hence an added attraction for fishermen. Some data revealed that shrimp are capable of traveling a distance of 80 miles in twelve hours time and the normal trend of shrimp navigation is constantly westward. It was also learned that the most probable best feeding grounds were under the equator and thus began the far off shore shrimping.

The reason the Louisiana coastline abounds in large shrimp concentration is because the rich top soil which washes down Louisiana's rivers into the gulf providing underwater vegetation which makes an ideal spawning ground.

The large boats began to shrimp by night for the large brown shrimp, that were plentiful and had an open market. Some



Mrs. Claude Hebert indicates jumbo shrimp in the right hand. Compare those in her left hand.

pink shrimp were also caught then and were easily marketed, since it required only six or seven to make a pound.

Mr. Morgan and Mr. Fawvor remained with the shrimping industry until just prior to Hurricane Audrey when they sold their facilities to local citizens. Mr. Fawvor first leased his shop to Mr. Battu Cheramie and later sold to him, who has retained the shop in the Cheramie family as a packing house. This shop is still in operation today. The only other shrimp house for packing shrimp in operation is the Tom Steed shop.

DRIED SHRIMP

As was noted earlier, the drying of shrimp was the first means of preserving shrimp in Cameron.

This method originated in China more than a thousand years ago and is the oldest means of preserving shrimp. It was introduced into Louisiana shortly after the Civil War in the Bartaria Bay Islands patented after the Chinese. Yee Foo lived here in 1885 working with the processing of shrimp and Ting Ting was the first to successfully preserve shrimp in the Louisiana marshlands.

In 1900 Leopold Blum came to south Louisiana and delivered shrimp "up and down" the bayous and marshlands by steamboats and by small flat boats.

The early shrimpers used hardwood found on the beaches to heat the huge vats and iron cauldrons in which the shrimp are boiled and spread upon the huge platforms to be dried. They were spread by huge paddles and rakes as they dried so that the process would be even and uniform and after they were thoroughly dried they were beaten by hand to loosen the shell from the shrimp and then sifted to remove the remaining fine particles of shell. In later years the drum type beater was designed to shell the shrimp. The idea evolved from observing children dragging small cans with shrimp in them. This speeded the process tremendously but at first left a residue of much broken shrimp.

Because of the rapid decay of the wooden platforms the shrimpers soon resorted to concrete platforms which offered more permanent plans and needed less maintenance.

In 1929 the dried shrimp industry reached its peak. In excess of five million pounds were packed in wooden barrels of 210 pounds and in wooden boxes of fifty pounds and shipped to market.

At this time the approximate cost was \$3 per barrel wholesale to the shrimper or the equivalent of about 15 cents a pound. The price later increased to \$35 per barrel and \$1.60 per pound which gave a tremendous boost to the industry.

We presently have only twenty-six drying platforms in operation in the state, located in Jefferson, LaFourche, Terrebone, and Vermilion parishes, the majority in the marshes.

During the initial stages there were no restrictions on the catch; but as the industry expanded, it became necessary to establish laws governing the industry, and laws were enacted regulating the size of the shrimp, the size of the trawl, seasons were established and a severance tax levied on the catch.

The dried shrimp have very little usage. The Mexicans and those of Spanish descent used it abundance in tamales and for food flavoring; and, of course, the South Louisiana Acadians used it mostly for flavoring.

The heads and shells were ground into a "shrimp meal" which was used for bird, animal, and reptile food and some of it used for fertilizer.

CANNING SHRIMP

Shrimp canning has become one of the most important industries in the United States and since the 1950's a prominent industry in Cameron, Louisiana. By 1963, more than half of all canned shrimp come from Louisiana and we are proud to say that the one canner in Cameron operated then by Roland Trosclair, Sr. supplied a large portion of this supply.

Upon arrival at the cannery the shrimp are discharged onto the conveyor belts or sucked into the cannery where they are dumped into vats and cleaned. Then either by mechanical devices or by manual labor the heads are removed along with the hull. Shell pieces and other residue are removed and the shrimp are deveined by splitting open the back of the shrimp. Water is flushed through during the process to insure adequate cleansing.

The cleaned shrimp are then placed into baskets for precooking or blanching which cures the meat, extracts moisture and solubles and tends to develop an attractive pink or red color.

The baskets are lowered into galvanized tanks equipped with steam coils containing vigorously boiling brine. After a short time the shrimp are placed on screened conveyors carrying them under blowers for cooling and drying.

After this the meat is emptied onto an inspection conveyor to the



Warren Jones unloads a basket of shrimp into a vat, preparatory to canning.

grader where they are sorted into six sizes — broken, tiny, small, medium, large, and jumbo.

The shrimp are then weighed into exact portions and placed in cans. A salt tablet is then added to each can, and the cans are sealed mechanically.

The sealed cans are staked in baskets and lowered into metal retorts where they are processed for twelve minutes in steam at 250 degrees Fahrenheit and cooled in water to 90 degrees. The cans are then removed, crated in boxes and shipped to all parts of the world.

After the death of Mr. Trosclair, the cannery continued to operate under the capable and efficient supervision of Mrs. Trosclair until she was joined by her son Roland, Jr., who now operates a thriving business.

It seems ironic but the advent of the cannery industry came to Louisiana from France several years after the Civil War.

George Dunbar from Massachusetts ventured to New Orleans to establish a shoe outlet. New Orleans was a merging point of all types of transportation and this appeared to be an appropriate area. He sent his two sons to Europe to establish other commercial projects overseas, and in 1867 they returned to New Orleans skilled in preserving fruits.

The brothers organized a firm in New Orleans and the following year branched off into canning shrimp. Business flourished so rapidly that they soon built a floating cannery and established it off the Louisiana coast because of the necessity of getting the catch to market rapidly because of rapid spoilage.



Dennis Ware shovels shrimp into wire baskets for precooking or blanching.



Louie Landry and an aide rake shrimp from the assembly line ready to be culled and sorted.



Company assembly line where shrimp are weighed & packed in cans.



A salt tablet is placed in each can by Mrs. Joseph Duhon in foreground.

THE LOUISIANA SHRIMP

Because of the development of refrigeration many new policies have added much ease to the shrimping industry. New methods of harvesting have increased the catch, new preserving techniques have increased the output of canned and refrigerated shrimp, rapid transportation has facilitated the shipping of shrimp to the point that there is a demand from such far away places as Pakistan, London, Paris, Lebanon, and countless others, and in Istanbul, Louisiana shrimp have become a daily feature on the menus there.

Such navigational aids as radar, fish finders, ship-to-shore radio, and fathometers have played a most vital role in locating the shrimp catching them, and returning to shore speedily and safely.

Within the past fifteen years due to these new methods of processing, quick freezing, packaging, and methods of quick transportation, fresh shrimp are now universally accepted and the demand often exceeds the supply increasing the value per barrel from \$3 in 1908 to as high as \$150 today.

One of the greatest problems confronting the Department of Wildlife and Fisheries today is the conservation and perpetuation of the states' shrimping industry.

Shrimp fishermen should realize that the laws governing open and closed seasons on shrimp fishing are for their own benefit as well as the conservation of this states' shrimp supply. Shrimpers will fish diligently for unmarketable small shrimp in the hopes of capturing a barrel or two that they cannot hope to sell for more than \$8 or \$10 per barrel and in the process destroy millions of exceedingly small shrimp. If they could be made to realize that within sixty days these small shrimp would grow in size to choice commercial shrimp worth 12 to 14 times more per barrel and that the one barrel of small shrimp they captured would within sixty days have grown to approximately seven barrels, they might see that these regulations are enforced solely for the shrimp fishermen's benefit. These laws have been established as a protection for young growing shrimp.

Unlike other sea animals, the shrimp must produce much larger quantities of eggs to insure an adequate supply of shrimp per season.

The eggs are deposited on the bottom of the Gulf and no parental protection is provided these eggs. They are at the mercy of the ocean currents or any other adversities prevalent, and therefore many are destroyed during the incubation period.

These hatch into simple larvae (mite-like in appearance) and undergo more transformations. In proper climate and growth conditions, they grow rapidly into adulthood.

Contrary to most beliefs, there are several different kinds of shrimp located in the Louisiana waters, namely:

The White Shrimp (*penaeus setiferus*) is the most common and most useful. The average size is 7-9 inches with the females averaging larger in size. They forage on the sea bottom and seldom venture out to depths in excess of 100 feet.

The Brown Shrimp (*penaeus aztecus*) is becoming increasingly more important in the northern Gulf waters. They do not usually gather in schools and travel more at night. They spawn earlier and longer than other shrimp. The males do not attain true jumbo size. They usually bury during the day.

The Pink Shrimp (*penaeus duorarum*) are rare along the Louisiana coast because they prefer shallow water. Their nursery is usually situated in quiet waters with firm bottoms upon which there is a protective growth, they also usually bury themselves during the day.

The seabobs (*xyphopeneus kroyeri*) contain parallel slender forward extensions (beards). They are very small and are important to the dried shrimp industry and are confined to the open Gulf. They travel in large schools.

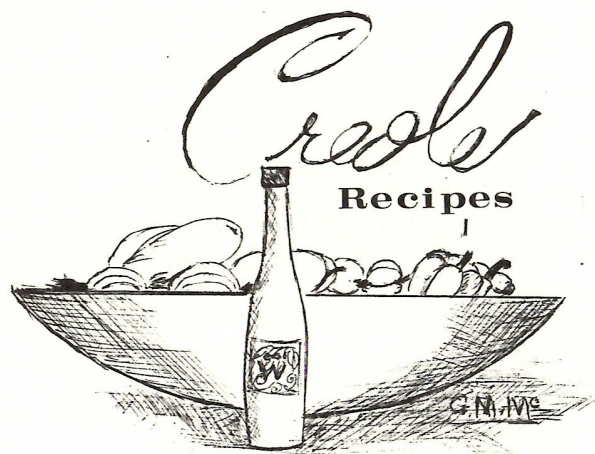
The egg-bearing shrimp carry their eggs in a packet under the stomach similar to the crawfish. The female protects the young from fresh to the salt waters. These are sold mainly for bait.

The River Shrimp (*macrobrachium ohione*) are a great delicacy and a food for gourmets of old New Orleans. They are very small with the adults averaging about 100 to the pound. They live longer in captivity than any other species and are therefore good for bait. They are captured largely by baited traps with meal or animal matter for bait.

The Delta Shrimp (*macrobrachium acanthurus*) is a newcomer to the commercial field. It is located in slightly brackish waters of coastal lakes and bayous. The adult males have long claws.

Until 1934 we only marketed canned and dried shrimp. Today we market fresh whole shrimp, fresh headless shrimp, fresh raw peeled shrimp, cooked and peeled shrimp, canned shrimp, dried shrimp, and shrimp meal.

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Newspapers: *Cameron Pilot*, June 16, 1961
Interviews: Fawvor, Randolph — Grand Chenier; Griffith, Geneva — Creole; Steed, Tom — Cameron; Trosclair, Jr. Roland — Cameron.



SHRIMP PATTIES

Mary Louise Mhire

- 1 qt. small shrimp
- 2 eggs
- salt and pepper to taste
- 1 c. chopped green pepper
- 1 c. onions chopped
- 1 c. celery
- 1 c. flour

Beat eggs in bowl, add all ingredients. Place in refrigerator 2 to 3 hours. Fry in deep fat by spoons full. Cook until golden brown.

STUFFED EGGPLANT WITH SHRIMP AND CRABMEAT

Janna Kay Mhire

- 2 medium eggplants
- 1 lb. fresh river shrimp (small)
- 1 large onion, finely chopped
- 1 T. butter
- 1 lb. lump crabmeat
- 1 1/2 c. dry bread crumbs, divided
- 2 eggs, well beaten
- 1/4 t. monosodium glutamate
- 1 t. crumbled dry oregano
- 2 T. chopped parsley
- 1/2 t. salt
- 1/4 t. white pepper
- paprika
- 4 T. melted butter

Parboil eggplant until tender. Remove from water and let cool. Partially cook shrimp until they turn pink; drain, and save liquid. Saute onion in butter until tender. Set aside. Cut cooked eggplant in half, lengthwise, and scoop out pulp. Put pulp in large mixing bowl; add onion, cooked shrimp, crabmeat, 1 cup bread crumbs, beaten eggs, monosodium glutamate, oregano, parsley, salt, and white pepper. Mix well and add liquid from shrimp if needed. Fill eggplant shells with mixture. Arrange filled eggplant shells in shallow baking dish, sprinkle with bread crumbs, then sprinkle lightly with paprika, and top with melted butter. Bake at 350° for 35 to 45 minutes or until topping is browned. Yield: 4 servings.

* * *

MIRLITON STUFFED WITH SHRIMP

Bonnie Miller

- 3 mirlitons
- 1 T. butter
- 1 chopped onion
- 1 clove garlic minced
- 1 chopped tomato
- 1 sprig parsley minced
- 1 bay leaf minced
- 3/4 c. bread crumbs
- 1 doz. boiled shrimp

Cut mirlitons in half and boil in salted water until tender. Scoop out tender insides, mash and leave shells in nice condition to stuff. Put butter into frying pan, heat and add onions and garlic. Add tomato, parsley and bay leaf. Season with salt and pepper to taste. Take the mashed mirliton and mix with bread crumbs (soaked and squeezed out). Season well and fry for 5 minutes. Add shrimp. Combine these mixtures and fill mirliton shells. Sprinkle grated crumbs over the tops, dot with butter and bake in oven until a rich brown.

* * *

SHRIMP SAUSAGE GUMBO

Bonnie Miller

- 3 lbs. fresh shrimp, cleaned and deveined
- 3 medium onions, chopped
- 1/2 c. cooking oil
- 3 or 4 T. roux
- 1/2 c. green onion tops, chopped
- 1/2 c. parsley, chopped
- 1 lb. smoked sausage
- salt and pepper to taste
- 1 t. file

Heat oil in iron pot, add onions and fry until brown. Add 1 cup water and let the onions cook until it starts to fry. Add shrimp and 1/2 cup water. Let it cook down until no water is left. Add 2 qts. of water, roux, onion tops, parsley and sausage (cut sausage in 1" or 2" pieces) salt and pepper to taste. Cook for 1 hour or until the shrimp and sausage are tender, more water will have to be added by then. Let simmer a bit, then add file.

* * *

CHICKEN - SHRIMP GUMBO

Mrs. Roland Primeaux

- 1 - 5 lb. hen, cut-up
- 3 1/2 t. salt
- 1/2 c. shortening
- 1/2 c. flour
- 1 c. chopped onion
- 1 clove garlic, minced
- 2 T. worchestershire sauce
- 1/2 c. parsley, chopped
- 1 T. lemon juice
- 1/2 t. black pepper
- 1/2 c. chopped celery
- 2 lbs. raw shrimp
- 1/2 c. chopped green onion
- 1 t. gumbo file powder

Sprinkle chicken with salt. Melt shortening in a 6 quart black pot. Add chicken pieces; brown, turning on all sides (about 15 min.). Remove chicken. Stir flour into hot fat in which chicken was browned. Stir constantly, keeping heat low, until flour is brown. Add chopped onions and garlic and stir until transparent. Stir in 2 cups water. Add chicken with 2 teaspoons salt, lemon juice, and black pepper. Cook covered, over low heat, until chicken is tender (about 1 1/2 hours). Stir in shrimp, celery, and green onion; simmer 30 minutes longer. Remove chicken to large platter. Bring to boil remaining liquid, stirring constantly. Remove from fire and stir in file. Pour gravy over chicken. Surround edge of dish with parsley. Serve with Creole Rice.

Compliments of

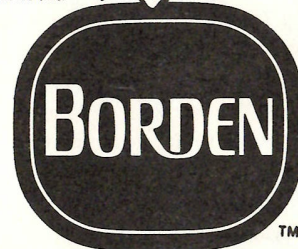
Oustalet

Ford

Jennings, La.



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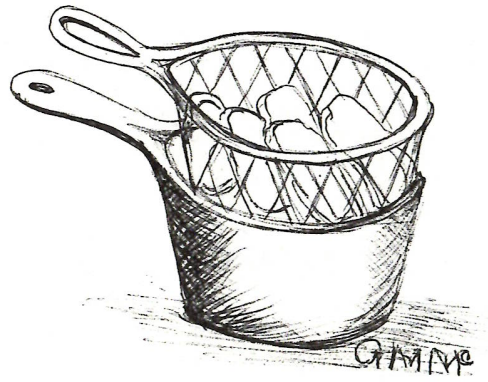


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SHRIMP BISQUE

Mrs. Roland Primeaux

1/2 c. deveined shrimp
 3 T. butter
 2 T. minced green celery tops
 1 T. grated onion
 2 T. flour
 1/3 cup hot water
 3 cups milk
 1 t. salt
 pinch of nutmeg and pepper
 T. sherry wine

Chop shrimp into fine pieces. Melt butter in sauce pan. Saute celery and onion until onion is transparent. Add the shrimp. Cook till shrimp turn red. Blend in flour. Slowly add hot water, then add milk. Add salt, nutmeg and pepper. Bring mixture to a boil. Remove from heat. Add sherry. Serve immediately. (Serves 4)

FRIED CREOLE SHRIMP BALLS

Mrs. Roland Primeaux

2 T. shortening
 2 T. flour
 2 T. chopped onion
 1 T. green pepper (chopped fine)
 1 T. celery (chopped fine)
 3/4 c. water
 2 1/2 c. shrimp, cleaned, chopped fine or ground
 2 t. salt
 1 t. red pepper
 1 1/2 c. soft moistened bread crumbs
 2 t. parsley, minced

Heat shortening, add flour, stirring constantly until golden brown. Add onion, green pepper and celery, stir until soft. Add water, shrimp, and seasonings and simmer 15 minutes. Remove from heat, cool slightly. Add bread and parsley, shape mixture into balls and roll in bread crumbs. Fry in deep fat (350° f) for about 2 minutes or until golden brown. Drain on paper towel. (Makes about 5 doz.)

* * *

SEA DOGS

Mrs. Harry Cunningham

1 qt. shrimp
 2 onions
 1 bell pepper
 1 cup celery
 1/2 c. onion tops
 1/4 c. parsley
 2 eggs
 2 T. flour

Grind first 6 ingredients then add eggs and flour. Drop by spoons full in hot grease and brown. After they are all browned put them back in pot, cover and let steam for about 3 minutes. (Serves 6 to 8 people)

CHINESE BUTTERFLY SHRIMP

Mrs. Charles Rogers

2 doz. jumbo shrimp, peeled & deveined
 bacon pieces
 1 egg, beaten in 1/2 cup water
 1 c. pineapple juice
 1/2 c. vinegar
 1 c. water
 1 c. sugar, mixed with
 1 T flour
 1 T. finely chopped parsley
 1 T. finely chopped bell pepper
 1 T. soy sauce

Split the shrimp in half, not all the way, and flatten out to form butterflies. Season with salt and pepper. Wrap each in bacon piece and secure with half a tooth pick. Dredge in flour, and fry slowly in butter until brown and tender. Combine all other ingredients, mix and bring to a boil, stirring until thickened and clear. Add the fried shrimp butterflies, toss lightly, and serve over hot rice. (Serves 4 people)

* * *

OVEN BAKED SHRIMP

Charles "Buster" Rogers

5 lbs. medium to large shrimp tails
 (Not peeled)
 1 lb. oleo, or enough to cover shrimp after melted
 juice of two lemons
 1/2 c. catsup
 2 T. soy sauce
 2 T. A-1 sauce

2 T. worchestershire sauce
 salt and pepper to taste

Split shrimp in half lengthwise (shell and all) and devein. Wash well and place in one layer in large shallow bake pan. Mix all other ingredients and pour over shrimp. Bake at 350 degrees until the shrimp meat leaves the backs or shells, and are tender and slightly browned. Drain from the juice and serve hot with crackers and a green salad.

* * *

SHRIMP AND OYSTERS en BROCHETTE

Braxton Blake

24 raw medium shrimp
 (shelled, deveined and deeply split)
 24 raw oysters
 24 slices bacon, cut in half
 4 skewers

Sprinkle salt and white pepper on raw shrimp and oysters. Wrap bacon slice around each and string on the 4 skewers, alternating 6 shrimp and 6 oysters per skewer.

Make a sauce by combining:
 1 1/2 cups dry sautern wine
 2 t. chopped chives
 2 t. chopped parsley
 2 t. worchestershire sauce
 1 t. soy sauce
 dash Tabasco

30 minutes before cooking, baste seafood with sauce. Broil or place on charcoal grill, basting often with remaining sauce, until done. (serves 4)

* * *

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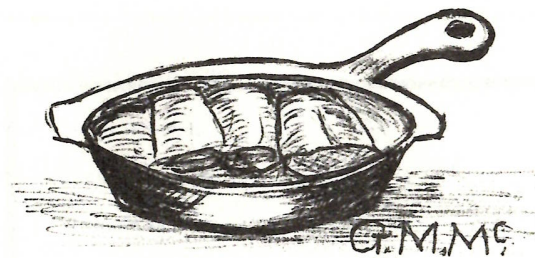
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SHRIMP FANTASIA

Mrs. Braxton Blake

2 pounds medium size shrimp
green pepper strips
1 small clove garlic, crushed
6 T. lemon juice
2 T. fresh ginger or
1/2 t. ground ginger
1 T. dry mustard
3/4 c. melted butter
1 t. grated onion
2 T. molasses
1 T. worchestershire sauce
few drops of Tabasco
1 t. salt

Remove shells and devein shrimp. Cut heavy duty aluminum foil in 7" x 8" pieces. Arrange 5 shrimp in a row. Decorate each shrimp with small green pepper strips. Prepare sauce as follows: Add garlic and onion to melted butter. Gently saute for 2 minutes. Add all other ingredients. Pour evenly over shrimp. Close each package by overlapping foil over shrimp and twisting opposite ends. Place on a cookie sheet (or charcoal grill) and bake in 350 degree oven for 25 minutes. Serve each person with a package. (May be prepared in sauce pan and served in a chafing dish with tooth picks for a hot hors d'ourve.

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SHRIMP CANAPES

Mrs. Roland Primeaux

1/2 lb. cooked shrimp
1 3oz. pkg. cream cheese
1/4 t. worchestershire sauce
1 T. chili sauce
1 t. salt
pinch cayenne pepper
Toast, crackers or bread

Soften cream cheese at room temperature. Grind shrimp. Combine cheese, shrimp, worchestershire sauce, chili sauce, cayenne pepper and salt into a paste. Spread on crackers, toast or bread; garnish. (Makes about 48)

* * *

SHRIMP - AVOCADO ROLLS

Cynthia Primeaux

1/3 c. boiled, chopped, shrimp
2 t. lemon juice
2 T. mayonnaise
2 T. minced avocado
speck of dry mustard
salt to taste
pepper to taste
about 12 slices white bread
parsley to garnish

Combine shrimp, lemon juice, mayonnaise, avocado, mustard, and seasonings. Refrigerate until ready to serve. Trim crusts from each bread slice. Spread with filling. Roll up each bread slice. Cut into thirds. Tuck spring of parsley in both ends of each roll. (Makes about 36)

* * *

BROILED SHRIMP

Joelle Primeaux

1 pint vegetable oil
1 T. salt
4 T. Catsup
1 t. paprika
4 cloves finely chopped garlic
2 lbs. raw shrimp

Mix vegetable oil, salt, catsup, paprika, and garlic. Let shrimp marinate for 2 hours in the mixture. Arrange shrimp in a shallow pan. Pour some of the sauce over them, but do not cover with sauce. Broil at 350 degrees until lightly brown. Turn and broil other side. Serve on crisp crackers. (6 servings)

* * *

SEAFOOD CASSEROLE

Mrs. Roland Primeaux

4 cups shrimp
2 cups crab meat
3/4 c. chopped onions
2 c. chopped celery
1 c. mayonnaise
2 t. worchestershire sauce
1 t. salt
1/2 t. pepper
1 1/2 c. bread crumbs
4 T. butter
1 lemon, sliced
parsley

naise, worchestershire, salt, and pepper. Spread mixture in casserole dish. Mix bread crumbs with melted butter. Sprinkle over casserole. Bake 30 minutes in a moderate oven (350 degrees) or until brown. Garnish with parsley and sliced lemon to serve. (about 8 servings)

* * *

TOMATO SHRIMP CREOLE

Mrs. Roland Primeaux

3 T butter
2 cloves garlic, chopped
1 c. coarsely chopped onions
1 c. celery
2 c. fresh tomato wedges peeled
(substitute 1 can tomatoes)
1/2 t. thyme (crushed)
1 bay leaf
1/4 t. black pepper
1/4 t. red pepper
1/2 t. salt
1/4 c. chopped parsley
1 c. shrimp (cooked & deveined)

Melt butter and saute garlic, onion, and celery for about 5 minutes or until nearly tender. Add tomatoes and all seasonings, except parsley. Cover and simmer 5 minutes. Add shrimp and cook 5 minutes longer; add parsley. Serve over cooked rice at once. (double recipe serves 8)

* * *

CURRIED SHRIMP AND RICE CASSEROLE

Mrs. Braxton Blake

Boil 4 pounds large shrimp with
1 T. salt
1 lemon, cut in large pieces
1 bay leaf

Add shrimp to rapidly boiling water and cook for ten minutes. Drain, shell and devein. Refrigerate until needed.

1 1/2 cups long grain rice
1 T. salt
dash vinegar

Bring water to a boil in a large pot (with a tight fitting lid, to use later). Add salt and rice and boil rapidly for 18 to 20 minutes. It must not be mushy. Drain rice into colander; return to the still hot pot, cover with several paper towels, then place lid on tightly and return to the warm stove burner, but with heat off. (The paper towels will absorb all the moisture and rice will be dry.)

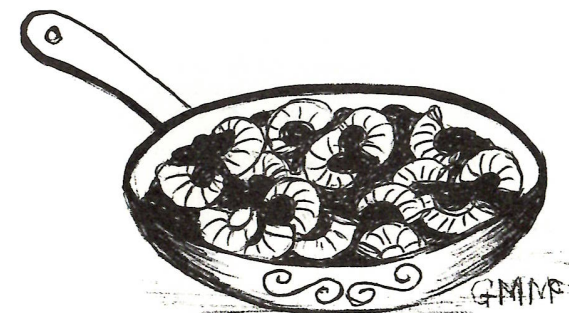
6 T. butter
3 T. grated onion
5 T. all purpose flour
1 t. curry powder
3 c. warm milk or light cream
1 t. salt
dash white pepper
Generous dash ground nutmeg
1/4 c. dry sherry
1 T. finely minced parsley
paprika

Saute onion in butter until golden. Blend in flour and curry powder and cook for a few minutes, stirring constantly. Gradually add warm milk, very slowly, stirring constantly until thickened. Remove from heat. Stir in salt, pepper, nutmeg, sherry and parsley. Check seasonings and correct. Butter a large casserole and starting with rice, arrange rice and shrimp in layers, pouring some of the sauce over each layer. The top layer should be rice. Sprinkle with paprika.

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SHRIMP PATE'

Mrs. Braxton Blake

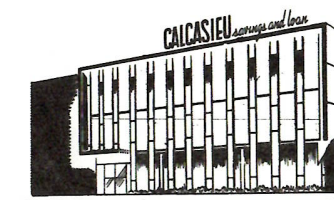
Boil 2 pounds shrimp with
1/2 lemon
6 celery tips and leaves
salt & pepper to taste
Grind boiled shrimp with
1/2 cup green bell pepper
1/2 onion
Stir in 2 T. vinegar
Prepare 1 package white sauce mix with
2/3 cup half & half
Add 2 t. white sauce to 1/2 t. dry mustard

Then mix into remaining white sauce. Salt and pepper to taste. Strain excess liquid from shrimp, if any after grinding and mix shrimp with white sauce. Pour into greased mold. Prepare a day or two before serving. Serve with assorted crackers.

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DRIED SHRIMP GUMBO

Linda Dahlen

- 1/2 c. Crisco oil
- 2/3 c. flour
- 1 c. chopped onion head
- 3 t. file
- 1 1/2 t. salt
- 3/4 c. minced parsley
- 1/4 c. minced onion tops
- 1 c. dried shrimp, soaked overnight in
- 4 c. water (place in cool spot to soak)

Make roux with oil and flour, stir until golden brown, add onion head and 2 teaspoons of file; stir constantly, cook until onions are soft, about 3 or 4 minutes. Add shrimp and

shrimp water, plus 1 qt. water. Bring to a boil, medium heat, cover and cook for 30 minutes. Add parsley and onion tops. Cook 3 minutes more, turn off heat and sprinkle 1 teaspoon file across top of gumbo and cover for a few minutes. Serve over rice (you can also add 1 cup of fresh shrimp).

* * *

SHRIMP MERINADE

Mrs. Bryan Kornegay

- 1 pound cooked, cleaned shrimp
- 2 T. olive oil
- 1 bay leaf
- 1 c. vinegar
- 2 T. water
- 1/4 c. paper thin slices onion
- 8 whole cloves
- 2 t. salt
- 1 t. sugar

Dobble oil over shrimp. Boil rest of ingredients. Pour over shrimp and oil while hot. Cool. Refrigerate 24 hours. Serve at your leisure thereafter!

* * *

SHRIMP ON SKEWER I (Hors d'oeuvre)

Mrs. Bryan Kornegay

- 2 lbs. raw shrimp, cleaned
- Bacon, cut in one inch pieces
- Your favorite Bar-B-Que sauce
- Bamboo skewers

Dampen skewers. Alternate pieces of bacon and shrimp on skewers beginning and ending with bacon. Cook over coals, basting with Bar-B-Que sauce. Doneness is determined by the "dryness" of the skewer. Serves 10 to 12.

SHRIMP SOUFFLE'

Mrs. Bryan Kornegay

- 1 1/2 T. butter
- 1 T. minced parsley
- 1 T. curry powder
- 1 T. flour
- 1 c. milk
- 1/2 cup cooked rice
- 4 eggs, seperated
- 1 small onion, chopped
- 1/4 c. canned tomato soup
- 2 t. salt
- pinch of pepper
- 1 c. fresh shrimp, cut in bite size pieces

Saute' onion and parsley in butter. Add curry powder. Stir well; sift in flour, stir well. Slowly add milk, salt, pepper, shrimp, tomato soup, rice, beaten egg yolk. Heat. Remove from fire. Add beaten egg whites. Pour in greased souffle' dish. Bake at 350 degrees and pray it rises!

* * *

SHRIMP ON SKEWER II (Hors d'oeuvre)

Mrs. Bryan Kornegay

- 2 lbs. raw shrimp, cleaned
- 1 pt. vegetable oil
- 1 t. salt
- 4 T. ketchup
- 1 t. paprika
- 1 pod garlic, minced
- Bamboo skewers

Marinate shrimp overnight in refrigerator in sauce made by combining above ingredients. Dampen skewers. Lace shrimp on skewers. Cook over coals slowly for 10 to 12 minutes. Doneness is determined by the "dryness" of the skewer. Serves 10 to 12.

BARBECUED SHRIMP

Mrs. Bryan Kornegay

- 1/2 lb. butter
- 1/4 c. olive oil
- 1 T. parsley flakes
- 3/4 t. basil leaves
- 1/2 t. oregano
- 3/4 t. garlic powder
- 3/4 t. salt
- 1 t. lemon juice
- 2 lbs. large shrimp in shells, deheaded

Melt butter in shallow pan or baking dish in oven. Add remaining ingredients. Put shrimp in pan or baking dish in 450 degree oven for 10 minutes. Baste often. Serve with french bread to soak up the sauce.

* * *

BAKED SHRIMP

Mrs. Charles F. Hebert

- 2 lbs. cleaned raw shrimp
- 1/4 lb. melted butter
- 1/4 c. lemon juice
- 1/4 c. chopped chives
- 1/4 t. salt
- 1/4 c. soft bread crumbs
- 1/4 c. dry sherry
- 1/4 c. slivered blanced almonds

Arrange shrimp in a single layer in a shallow baking dish. Combine butter, lemon juice, chives and salt. Sprinkle over shrimp. Top with bread crumbs; sprinkle sherry over all. Bake at 400 degrees for 20 minutes. Sprinkle almonds over shrimp during last 5 minutes of baking.

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STUFFED SHRIMP

Mrs. Charles F. Hebert

1 lb. (12 to 15 count) Gulf shrimp
2 T. butter or margerine
1/2 c. minced green onions
1/4 c. minced green pepper
1 t. salt
1/4 t. pepper
dash red pepper
1 c. crab meat
1/4 c. bread crumbs
1 egg, beaten
1/2 t. mayonnaise
1 t. prepared mustard (for breading)
1 egg, beaten
bread crumbs

Peel and devein shrimp, leaving the tails on; set aside. Melt butter in a skillet, add onions, celery, green pepper and seasoning and saute' until tender. Combine vegetables with crab meat, 1/4 cup bread crumbs, 1 egg, mayonnaise and mustard. Mix well. Split each shrimp lengthwise on underside almost through and almost to the end of the tail. Stuff centers of split shrimp with crab mixture, holding each shrimp in the hand and squeezing it to hold together. Use about 1 tablespoon of mixture per shrimp. Roll in bread crumbs, then in egg, then bread crumbs again. Fry rapidly in deep hot fat about 5 minutes. Serve with tartar sauce. Serves 5.

* * *

SHRIMP SALAD

Bonnie Miller

2 lbs. boiled shrimp (not canned)
8 hard boiled eggs
1 c. minced celery
2 T. mayonnaise
Sandwich spread (Blue Plate preferred)
salt and pepper

Cut shrimp in pieces. Add chopped boiled eggs, celery and mayonnaise. Add enough sandwich spread to moisten well. Salt and papper to taste. Serve the salad mixture on lettuce leaves or tomatoes (scoop out insides of the tomato)

* * *

SHRIMP CHOWDER

Bonnie Miller

1 lb. shrimp (cleaned and deveined)
1 T. butter
1 small onion (chopped)
2 cans chicken gumbo soup (Campbell's)
salt and pepper to taste

In saucepan melt butter, add onions, fry a bit, then add shrimp. Put enough water to cover shrimp. Cook until tender (not much water should be left by then). Add 2 cans chicken gumbo soup (using directions on can) — let simmer for a few minutes. Serve with crackers.

* * *

JELLIED SHRIMP SALAD

Don Broussard

1/2 envelope gelatine
1/2 c. cold water
1 1/2 c. hot broth (clam, chicken, fish, etc.)
2 truffles chopped

1 large can shrimp
1 T. lemon juice
1 T. capers
1/2 pt. cooked peas

Pour gelatine into cold water; let it soak for five minutes; dissolve it in hot broth and let it cool. Stand a mold in ice water. Pour shrimp, truffles, lemon juice, peas, and capers into the broth, and with this fill the mold. Garnish with lettuce, quartered with lemon, and slices of hard boiled eggs.

* * *

SHRIMP BALLS

Don Broussard

2 c. chopped shrimp
1 c. bread crumbs
1/2 t. salt
1/4 t. pepper
1 egg
1 T. butter
1/4 c. chopped onions
1/4 c. bell pepper, chopped
1/4 c. minced parsley
1 t. worchestshire sauce

Combine all ingredients and mix thoroughly. Roll into small balls and moisten each with ample butter. Bake in moderate oven until brown, or place into already prepared sauce of tomato and roux and cook over slow fire for 30 minutes. Serve on rice.

* * *



STUFFED PEPPERS AND SHRIMP

Don Broussard

6 medium bell peppers
2 c. shrimp (chopped)
2 T. butter
1/4 c. minced onion
1/4 c. minced bell pepper
1/2 c. mushrooms
1/4 c. chopped tomatoes
1 t. salt
1 c. bread crumbs
1/4 t. Tabasco

Remove tops of bell pepper and seeds. Parboil peppers. Heat butter and add onions and bell pepper until tender, add chopped tomatoes and shrimp and simmer. Add mushrooms and remainder of ingredients. Simmer 5 minutes. Remove from heat, add bread crumbs and stuff peppers with mixture. Dot with butter and bake 10 minutes in medium oven.

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STUFFED EGGPLANT WITH SHRIMP

Don Broussard

2 eggplants
1 c. bread crumbs
1/4 c. minced onions
2 c. shrimp
1 clove diced garlic
1/2 c. milk
1/2 t. salt
1/4 c. diced bell pepper
1 1/2 T. butter
dash pepper

Boil eggplants. Scoup out center. Saute' onions, bell pepper, garlic, and celery until golden. Dice shrimp. Mix all ingredients together with onion mixture and stuff into scooped eggplant shells. Dot with bread crumbs and butter. Bake for half an hour in a moderate oven.

* * *

STUFFED EGGPLANT

Donna Ducote

1 1/2 lb. eggplant
1 lb. deveined shrimp, cooked
2 T. butter or margarine
1/2 c. finely chopped onion
1/3 c. coarsley chopped bell papper
1/4 c. fine dry bread crumbs
1 egg yolk
2 t. chili powder
1 T. dried parsley flakes
1 t. salt
1/8 t. black pepper
Topping:
1/2 c. soft bread crumbs
2 T. melted margarine or butter

Cut eggplant in half, lengthwise; place halves in large saucepan with 1" boiling, salted water. Cover and cook 10 minutes. Remove eggplant and cool. Next saute onions and bell pepper in butter or margarine until they are wilted. If shrimp are large, cut in small pieces. Cut out pulp from eggplant, leaving a 1/2 inch shell. Mix chopped eggplant, cooked vegetables, dry bread crumbs, shrimp, egg yolk, chili powder, parsley, salt and pepper. Spoon into eggplant shells. Mix the bread crumbs and the melted butter; sprinkle over shrimp, filling in eggplant shells. Bake 20 to 30 minutes at 350 degrees or until filling is hot and crumbs start to brown. Serves 4.

* * *

SHRIMP'n SHELL CASSEROLE

Mrs. Wendell Murphy

1 c. (10 1/2 oz.) condensed cream of celery soup
1/4 c. milk
1 T. sherry (optional)
1/2 t. curry powder
1 1/2 c. diced cooked shrimp
2 c. cooked shell macaroni
2 T. chopped parsley

In 1-quart casserole, blend soup, milk, sherry, and curry powder, add remaining ingredients. Bake at 350 degrees for 30 minutes. Stir.

* * *

HELPFUL HINT

Mrs. Wendell Murphy

For left-over boiled shrimp, peel and put into your lettuce and tomato salads.

SHRIMP A'La KING

Mrs. Wendell Murphy

1 c. sliced mushrooms (drained)
1/4 c. chopped onion
2 T. butter or oleo
1 c. (10 3/4 oz.) condensed cheddar cheese soup
1/2 c. milk
1 c. diced cooked shrimp

In sauce pan, brown mushrooms and cook onion in oleo until tender. Add soup, milk, and shrimp. Heat; stir now and then. Serve over rice.

* * *

SHRIMP WHEELS

Mrs. Wendell Murphy

1 c. cooked shrimp mashed
1/4 c. mayonnaise
2 T. chopped pimiento-stuffed green olives
2 T. chili sauce
1 T. finely chopped celery
1 package refrigerated crescent rolls (8)

In bowl, combine all ingredients except rolls. Unroll dough and separate into four rectangles. (Do not separate to form triangles.) Spread about 1/4 cup shrimp mixture on each rectangle. Starting at one end, roll up, jelly roll fashion. Cut each roll into 10 slices. Place on greased baking sheet. Bake in 375 degree oven for 10-12 minutes or until golden brown.

* * *

BELL PEPPERS STUFFED WITH SHRIMP

Mrs. Arnold Murphy

4 large bell peppers

1 lb. shrimp, peeled
1/2 to 1 cup minced onion
3 slices stale bread soaked in water
2 T. Lou-Anna oil
2 T. flour
salt, cayenne & worchestershire sauce to taste

Wash, halve and core peppers. Saute' shrimp until pink in butter. Make a small, light roux with the oil and flour. Add onions to roux and cook until onions are tender. Add shrimp and bread (with the water that clings to it), then add seasonings to taste. It takes a good bit of seasoning because of the bread. Mix thoroughly, stuff the dressing into the pepper halves and top with bread crumbs. Place in baking dish with 1/2 inch of hot water surrounding the peppers. Bake at 375 degrees for 45 minutes to an hour.

* * *

CRAB AND SHRIMP CASSEROLE

Mrs. Wendell Murphy

1 lb. crab meat
1/2 lb. shrimp
2 c. milk
3 T. butter or oleo
3 T. flour
1 c. grated cheese
4 oz. can stems and pieces mushrooms
1 T. sherry
onion, salt, pepper, worchestershire sauce to taste
cornflake crumbs

Make white sauce of flour, butter and milk. Add seasonings. Add shrimp and crab coarsley cut. Add cheese, mushrooms and sherry. Put in 2 qt. casserole. Top with crumbs. Bake at 350 degrees until bubbly (20 to 30 minutes). Serves 6 to 8.

* * *

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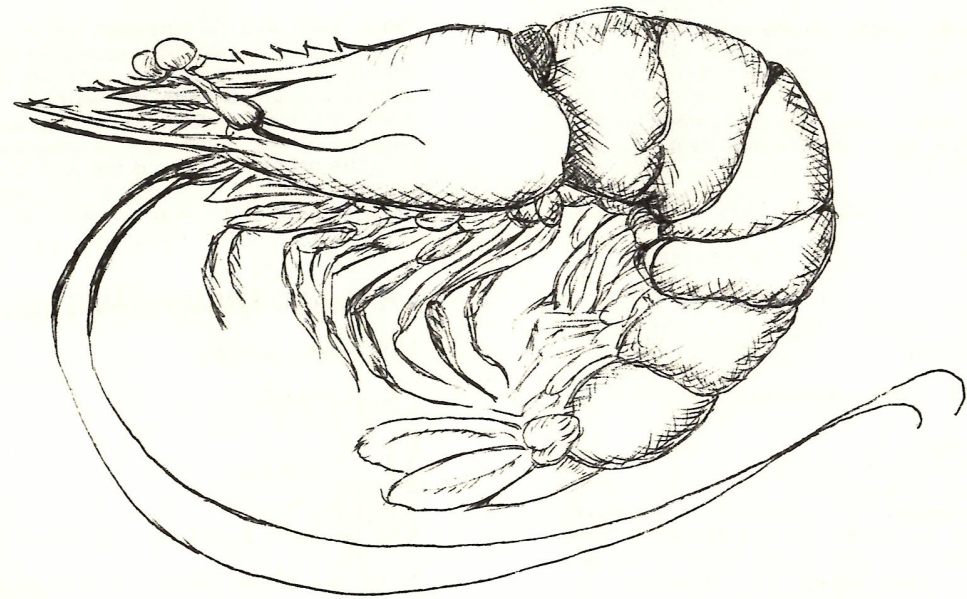
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SHRIMP AND RICE CROQUETTES

Mrs. Wendell Murphy

- 1 c. uncooked rice
- 1 T. oleo
- 2 eggs, slightly beaten
- 4 c. cooked shrimp
- salt and pepper
- cracker crumbs
- 1 egg, beaten

Cook rice in rapidly boiling salted water until tender, about 20 minutes. Mix cooked rice, butter, eggs and finely minced shrimp. Season, roll into balls, dip in bread crumbs, then into beaten egg and crumbs again. Fry in hot deep fat until brown.

* * *

SHRIMP AND LIMA BEAN SALAD

Mrs. Wendell Murphy

- 1 c. cooked shrimp (more if desired)
- 2 c. cooked baby green Lima Beans
- 1 c. chopped celery
- 2/3 c. mayonnaise (more if desired)
- 2 hard cooked eggs, chopped
- 1 t. lemon juice
- 2 t. vinegar
- 1 t. prepared mustard
- 1 T. minced parsley
- 1/4 t. prepared horseradish (optional)
- Salt and pepper to taste

Combine beans, shrimp, and celery. Mix mayonnaise with rest of ingredients. Mix lightly with bean mixture. Chill.

* * *

SMOTHERED SHRIMP

Mrs. Arnold Murphy

- 3 T. cooking oil
- 1 large onion, chopped
- 1/2 head garlic, diced
- 1 small green pepper, chopped
- 1/2 c. celery, chopped
- 1 lb. shrimps
- salt and pepper to taste

Combine entire ingredients in warm fat. Season and fry 6 minutes or until light brown. Lower fire, cover and steam about 15 minutes. Serve with rice. Serves 6.

* * *

STUFFED PEPPERS WITH SHRIMP

Mrs. Wendell Murphy

- 6 medium green peppers
- 2 c. cooked shrimp, chopped
- 2 c. cooked rice
- 1 c. salad dressing
- 2 T. chopped onion
- Salt and pepper
- Dash Tabasco sauce
- 1 8 oz. can tomato sauce

Prepare green peppers for stuffing. Combine shrimp, rice, salad dressing and onion. Add salt, pepper, and Tabasco to taste. Fill peppers and place upright in baking dish. Pour tomato sauce around peppers. Bake in oven 350 degrees for 30 minutes. Spoon the tomato sauce over peppers before serving.

* * *

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SHRIMP PIE

Mrs. Arnold Murphy

- 1 c. cooked shrimp
- 3 large ears cooked corn
- 2 eggs
- 1/2 c. evaporated milk
- 2 stiffly beaten egg whites
- 2 T. minced parsley
- 1 T. melted butter
- salt and pepper to taste

Cut shrimp into thirds. Scrape kernels from ears of corn. Beat eggs until foamy; add milk, parsley, butter and seasonings. Combine with shrimp and corn. Fold in beaten egg whites and pour into greased baking dish. Set dish in pan of hot water and bake 1 hour in moderate oven (350 degrees). Serves 6.

* * *

BAKED SHRIMP

Mrs. Arnold Murphy

- 1 lb. shrimp, cleaned and deveined
- 2 T. butter or oleo
- 1/2 c. finely chopped onions
- 1 bottle wish-bone-french dressing

Melt butter and add shrimp and onions. Cook until shrimp are pink. Put into greased baking dish. Pour wish-bone over the shrimp. Bake at 350 degrees about 30 minutes. Serve with rice. You can omit wish-bone and use one can of cream of mushroom soup.

* * *

**SHRIMP BUTTER
(for sandwich filling)**

Mrs. Bernice Hollister Stewart

- 1 c. chopped cooked shrimp
- 1/4 pound soft butter or margarine
- 1 t. lemon juice
- dash of pepper
- dash of salt

Whirl the above in a blender. Yields about 1 1/4 cups.

* * *

MOLDED SHRIMP SALAD

Mrs. Bernice Hollister Stewart

- 2 T. unflavored gelatin
- 1/2 c. cold water
- 1 can cream of mushroom soup (or tomato soup)
- 2 3-oz. packages cream cheese, softened
- 2 T. milk
- 1 c. diced celery
- 1/3 c. diced green pepper
- 1/2 c. diced onion
- 1 c. diced cooked (fresh or canned) shrimp
- 1 c. mayonnaise
- Dash of salt

Dissolve gelatin in cold water. Add hot mushroom (or tomato) soup; cool. Blend milk with cream cheese; add to gelatin mixture. Add remaining ingredients. Pour into greased mold; chill for 24 hours. Yield: 10 servings.

* * *

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CURRIED SHRIMP

Mrs. Effie Stine Hollister (1887-1965)
as told to Mrs. Bernice Hollister Stewart

- 3 T. butter
- 3 T. finely minced onion
- 3 T. flour
- 2 t. curry powder
- 1 t. salt
- 1/4 t. pepper
- 1 c. broth
- 2 c. cooked shrimp

Melt butter; add onion; cook 3 minutes, stirring carefully. Mix dry ingredients and add to butter. Mix well; add broth and milk; stir until smooth and thick. Cook over hot water 10 minutes; then add shrimp.

Before cooking, devein shrimp and cover with boiling water to which bay leaf and a dash of red pepper have been added. Boil 15 minutes. Drain shrimp. Yield: 4 to 6 servings.

* * *

SHRIMP COCKTAIL

Mrs. Helen Colligan

- 1/2 c. chili sauce
- 1/2 c. catsup
- touch of Tabasco
- salt and pepper to taste

Mix all ingredients. Line bowl with lettuce. Add boiled shrimp. Pour sauce over shrimp and place lemon wedge on edge of bowl.

* * *

SHRIMP COLESLAW

Mrs. Wayne Wood

- 1 qt. shredded or chopped cabbage
- 1/2 c. mayonnaise
- 1/2 t. salt
- 3 T. catsup
- 1 t. lemon juice
- 1 t. sugar
- 1/4 c. chopped radishes
- 1 pint cleaned, boiled, chopped shrimp
(measure 1 pt. after chopping shrimp)

Combine all ingredients, mixing well. Chill before serving.

* * *

SHRIMP SALAD

Mrs. F. J. Bourg

Boil 1 qt. shrimp 10 minutes in crawfish seasoning. Cool in water seasoned with salt. Meantime, chop approximately 1/4 cup each of the following: Bell peppers, dill pickles, sweet pickles, celery, olives, and 3 boiled eggs. Combine shrimp with chopped items, adding a touch of mustard and 1 teaspoon of horseradish, with enough mayonnaise to mix. Chill before serving.

* * *

BATTER FRIED SHRIMP

Mrs. Wayne Wood

Clean and devein shrimp. Make batter of 2 eggs, 1/4 cup flour, 1 tablespoon lemon juice, salt and pepper to taste. Add enough milk to blend ingredients, making a slightly thick batter. Drop in shrimp, coating each good, then coat with flour that has been slightly seasoned with salt and pepper. Fry in hot deep oil until golden brown.

PANFRIED SEASONED SHRIMP

Mrs. Wayne Wood

- 1/2 gallon shrimp in shell
- Yellow cornmeal

Clean and devein shrimp. Roll in cornmeal seasoned with red pepper and salt. Heat 1/4 cup oil in iron skillet. Add coated shrimp, sprinkling additional cornmeal if needed. Add 1 large chopped onion and 1 large chopped bell pepper. Fry on medium burner until ingredients are done, turning to brown. Good served with green salad.

* * *

SHRIMP RICE SALAD

Shirley Chesson

- 2 c. boiled shrimp
- 4 hard boiled eggs
- 1/2 cup chopped bell pepper
- 2 T. chopped onions
- 1/4 c. chives or onion tops
- 2 T. pimento
- 1 T. worchestershire sauce
- 1/2 t. salt
- 1/2 t. black pepper
- 1/4 t. red pepper
- 1/4 t. M.S.G.
- 1 c. mayonnaise
- 2 c. cooked rice (which is cold)

Boil shrimp and set aside to cool. Chop the boiled eggs, add bell pepper, onions, onion tops, pimento, worchestershire, salt, peppers, add rice and mix well; mix in mayonnaise. Add boiled shrimp and mix all ingredients well together and garnish top with a few boiled shrimp and boiled eggs. This salad is better if you make it a day ahead and put it in the refrigerator.

RICE FARMER CASSEROLE

Shirley Chesson

- 3 lbs. peeled shrimp
- 1 c. chopped onions
- 1/2 c. chopped bell peppers
- 4 cloves garlic
- 1/4 c. oil
- 1/4 c. flour
- 1 small can tomato sauce
- 2 c. water
- 3 c. raw shrimp
- 1 c. cooked rice
- salt and pepper to taste

Put oil, onions, bell pepper, garlic in hot oil; saute'; add flour and water and cook until onions are tender. Add shrimp and cook 10 minutes then add rice and remove from heat and stir occasionally.

* * *

SHRIMP MICHAEL

Michael Prescott

- 1 lb. shrimp
- 2 c. milk
- 1/4 t. red pepper
- 2 lb. Old English cheese
- 3 eggs
- 1/2 t. salt
- 2 t. dry mustard

Butter casserole. Break bread into pieces and cube cheese. Place bread, cheese and shrimp in layers in the casserole. Mix eggs, milk, salt, pepper and mustard together. Pour over casserole. Cover in refrigerator overnight. Bake 1 hour at 375 degrees.

* * *

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SHRIMP LOUISIANNE

Elizabeth Shove

1 qt. peeled shrimp
1 head onion, chopped
2 stalks celery, chopped
5 T. flour
1/2 c. margarine
1 1/2 t. chili powder
4 to 5 T. catsup (according to taste)
4 c. milk
salt and pepper to taste
green onions and parsley (if desired)

Wilt onions and celery in margarine. Add shrimp and cook until pink. Add flour and chili powder and stir until all flour is moistened with liquid. Then add milk and catsup. Cook until thick. You may add the onions and parsley and salt and pepper at this time. Serve on rice cooked 1-2-1 fluff method. Serves 5 or 6 people generously.

* * *

MEXICAN SOLSA (Sauce)

Mrs. Kitty Richard
(JOHN'S BAR & CAFE)

1 c. Jalapeno peppers
1 can tomatoes, No. 2 size
2 c. onions
3 T. chili powder
3 T. Cumin powder
1 c. catsup

Chop peppers, tomatoes, onions. Add chili powder and Cumin. Cook over low heat until onions are tender. Add catsup. Stir and cut heat off.

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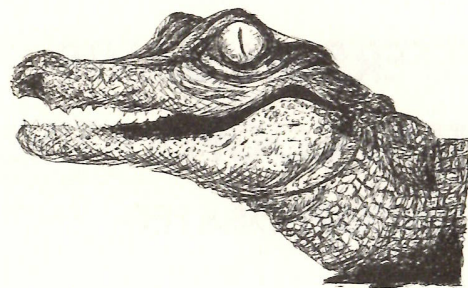
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G.M.M.E

ALLIGATOR MEAT BALLS

Mrs. Allie D. Vincent

- 6 lbs. ground meat
- 2 cups green onion
- 1 cup parsley
- 1 cup chopped green pepper
- 3 cloves garlic
- 2 cups bread crumbs
- 1 T. Kitchen Bouquet
- 1 T. worchestershire sauce
- 2 eggs
- salt and pepper

Mix above ingredients and let set over night. Make patties (do not roll in flour) and drop in hot grease (approximately 2 inches deep) in deep pot. Fry covered. Makes approximately 84 balls.

FRIED ALLIGATOR

- Fresh alligator
- vinegar
- salt and pepper to taste
- 2 cups corn meal
- 1/2 cup flour
- Cooking oil or lard

Skin and tender loin fresh alligator tail. Cut flesh not exceeding 2 inches by about 1 inch 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 alligator soak in this for approximately 30 minutes. While soaking, pour in paper bag or other container, 2 cups of corn meal and 1/2 cup flour. Put about one inch of cooking oil or lard in skillet and heat to approximately 400 degrees. Roll or shake alligator portions in meal mixture. Place just enough pieces to cover bottom of skillet. Fry golden brown and serve hot.

* * *

ALLIGATOR BALLS

- 3 lbs. coarsely ground alligator
- 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 alligator, 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 cup water. Cover tightly and let cook slowly for about 45 minutes. Serve with hot cooked rice. Serves 5 people.

* * *

ALLIGATOR - CREOLE STYLE

- 1/2 c. butter
- 1-1/3 c. diced green pepper
- 1-1/3 c. chopped onions
- 2 1/2 cups diced celery
- 1/2 c. flour
- 3 cans (1 lb. 13 oz. each) tomatoes (10 cups)
- 1 1/2 T. salt
- 1/2 t. pepper
- 2 T. firmly packed brown sugar
- 3 bay leaves
- 8 whole cloves
- 4 lbs. alligator meat - cut up into tiny pieces
- 2 t. worchestershire sauce
- 1/8 t. Tabasco sauce
- 1 T. lemon juice
- 2/3 c. white wine
- 3 1/2 quarts fluffy rice

Melt the butter in an 8-qt. heavy kettle. Add green pepper, onions, and celery and saute' about 10 minutes, or until vegetables are tender. Remove from heat. Add flour and blend thoroughly. Add tomatoes gradually, stirring constantly. Add salt, pepper, sugar, bay leaves and cloves. Bring to a boil. Add the alligator meat to the mixture and bring to another boil. Then reduce heat and simmer, uncovered, over low heat about 45 minutes, stirring occasionally. Remove from heat and stir in worchestershire sauce, Tabasco sauce, lemon juice, and white wine. Serve over hot rice. Makes 18 servings. For fluffy rice, use 7 cups packaged pre-cooked rice. Prepare as directed on the package.

* * *

POT ROASTED STUFFED ALLIGATOR STEAKS

- 4 alligator steaks (cut 1" thick)
- 1 lb. ground alligator meat

- 1/2 cup chopped green onions
- 1/4 c. chopped parsley
- 1/2 c. oil
- salt and pepper to taste

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

* * *

OVEN-BARBECUED ALLIGATOR

- 6 lbs. alligator steaks
- 2/3 cup lemon juice
- 1/2 cup soy sauce
- 2 T. chopped parsley
- 1 1/2 c. salad oil
- 8 drops Tabasco sauce
- 1/8 teaspoon salt
- 1/4 teaspoon pepper
- 1 T. garlic salt
- 1 cup (about) bread crumbs or flour

Place alligator steaks in a shallow pan. Combine lemon juice, soy sauce, parsley, salad oil, Tabasco sauce, salt, pepper, and garlic salt. Mix well. Pour over steaks and let stand 4 hours. Turn pieces occasionally. Then drain steaks and roll lightly in bread crumbs or flour. Shake off excess. Arrange steaks in a shallow pan and bake in a moderate oven (350 degrees) for about 1 hour, or until tender. Makes 8 servings.

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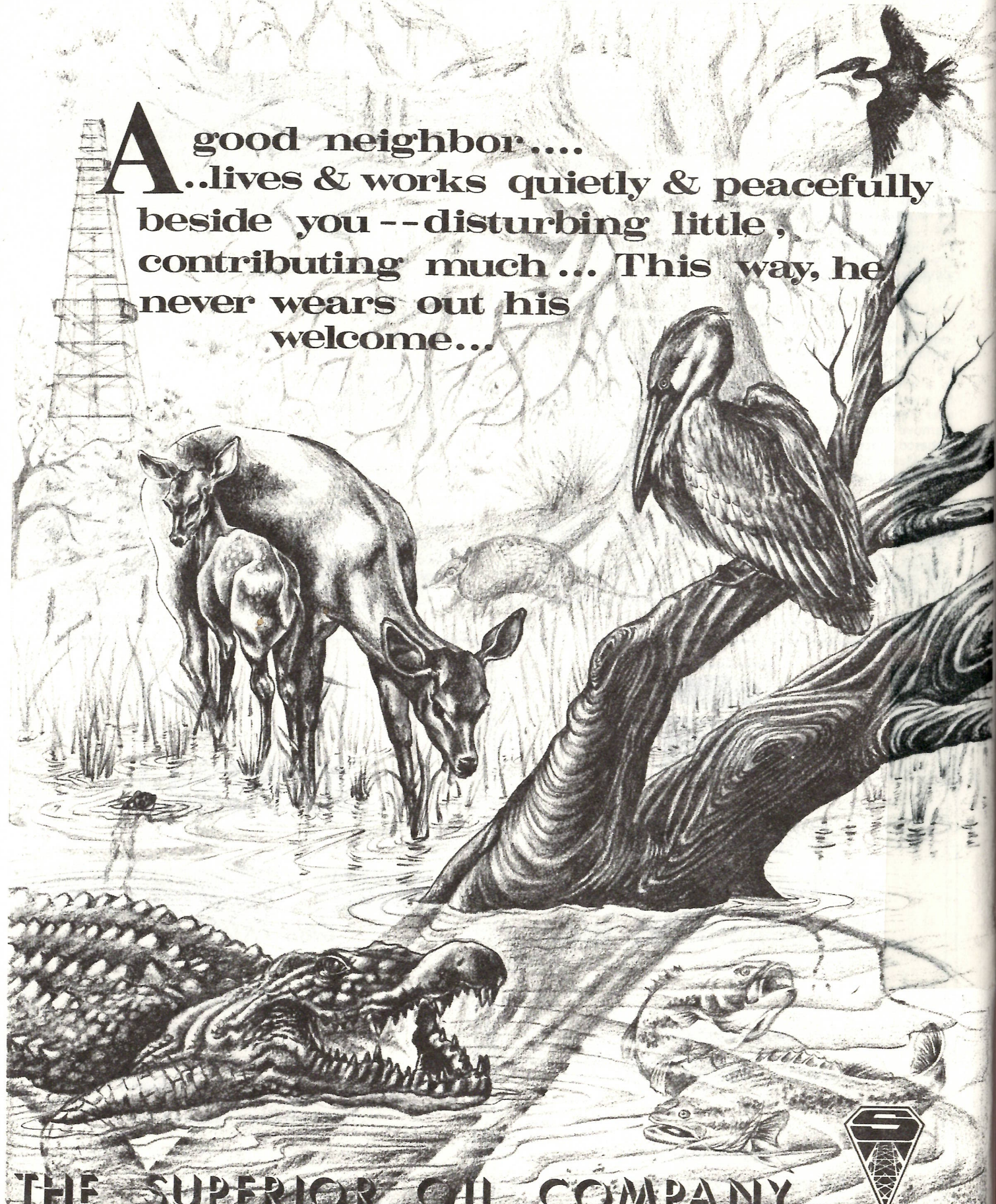
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