

# CAMERON PARISH

23rd ANNUAL  
FESTIVAL

FUR & WILDLIFE  
COOKBOOK

January 12 - 13, 1979

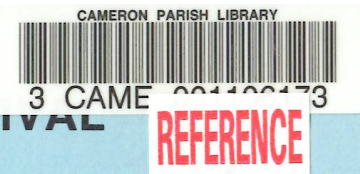


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# LOUISIANA FUR AND WILDLIFE FESTIVAL

January 12-13, 1979

Cameron, Louisiana

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Mrs. Glenn Alexander ..... *Visiting Queens & Louisiana Fur Queen Contest*  
 Robert Fruge, Cameron Lions Club ..... *Saturday Night Program*  
 Braxton Blake, Cameron Lions Club ..... *Queen's Ball*  
 Mrs. Robert Ortego ..... *Miss Cameron Parish Contest*  
 Mrs. W.E. Guthrie, Thelma Hackett #225, O.E.S. .... *Friday Night Program*  
 Mrs. Guthrie Perry, Mrs. Guy Murphy, Jr.  
 & Mrs. Carlos Belanger ..... *Little Miss Cameron Contest*  
 Ray Stevens & Robert Ortego ..... *Chairman, Outdoor Events*  
 Jules Dronet, Richard Bros. Post #176, American Legion ..... *Duck Calling Contest*  
 Benny Bourg ..... *Goose Calling Contest*  
 Gary Wicke ..... *4-H Fur Judging Contest*  
 James Alberado, Ted Joanen & Howard Romero ..... *Retriever Dog Trials*  
 J.A. Miller ..... *Men's Nutria & Muskrat Skinning Contest*  
 Walden Doxey ..... *Ladies Nutria & Muskrat Skinning Contest*  
 Robert J. Schwark ..... *Archery Contest*  
 Ellis McWhirter & Walden Doxey,  
 Doxey-Vincent Post #10019, V.F.W. .... *Trap Setting Contest*  
 Kyle Howard & Bryan Richard ..... *Trap Shooting Contest*  
 Court Mary Olive #1463, CDA ..... *Wildlife Poster Contest*  
 Mrs. J.W. Broussard & Cameron Parish Library Staff ..... *Compiling Festival Results*  
 Hayes "Pete" Picou, Jr. & Charles Glenn Theriot ..... *Parade*  
 Mrs. Carolyn Gibbs ..... *Craft Show*  
 Warner Daigle, Mr. & Mrs. Wendell Murphy ..... *Hosts for Maryland Group*  
 Riley V. Richard ..... *Official Escort for Queens*  
 Geneva Griffith & William O. Morris ..... *Publicity*  
 Mrs. Charles F. Hebert ..... *Scrapbook*  
 Mrs. Jerry Jones ..... *Trophies*  
 Sheriff Claude Eagleson ..... *Traffic*  
 Mrs. Charles Precht, Jr. & Sweetlake EH Club ..... *Stage Decorations*  
 Ray Burleigh & Kirk Burleigh ..... *Town Decorations*  
 Mrs. Braxton Blake & Mrs. Lyle "Butch" Crain ..... *Editors, Fur & Wildlife Cookbook*  
 Mrs. Gladys McCall ..... *Artist, Fur & Wildlife Cookbook*  
 Geneva Griffith ..... *Photography & Historical Data*  
 Mrs. Braxton Blake ..... *Fur & Wildlife Cookbook Sales*

This is an original song written by Mrs. Bernice Hollister Stewart of Lake Arthur, Cameron Parish's undisputed historian. The love for her birthplace and an appreciation of its natural beauty, inspired the lyrics. This song is dedicated to this year's festival.

### OH CAMERON, MY CAMERON

Bernice H. Stewart

Tune: America the Beautiful



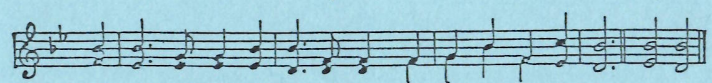
1. Oh, Cam-e-ron, my Cam-e-ron, How beau-ti-ful thou art,
2. Thy oaks in ma-jes-ty are crowned With cor-o-nets of moss.
3. Thy Mer-men-tau and Cal-ca-sieu, Thy Texas-shared Sa-bine,
4. Oh, Cam-e-ron, my Cam-e-ron, God bless the years to be
5. And praise again thy churches sing to God, thy Guard and Guide.



The dear-est spot be-neath the sun, The id-yl of my heart.  
 From san-dy beach to high-er ground Salt spray thy south winds toss.  
 Thy lakes and chan-nels, marshes too, Reflect an o-pal sheen.  
 And hold thee safe with-in His hand Through all e-ter-ni-ty.  
 In schools thy youth are stu-dy-ing To bring thee fur-ther pride.



Thy chen-iers green like gems of jade Are sil-ver ba-you rimmed.  
 Oh, Cam-e-ron, my Cam-e-ron, God bless the years to be  
 A trea-sure-trove of wealth is thine—Well-springs of gas and oil,  
 Up-on thy ranges cat-tle graze. Reserves a-bound with life.  
 Oh, Cam-e-ron, my Cam-e-ron, How beau-ti-ful thou art,



From prai-rie land to ever-glade Thy scenes are rich-ly limned.  
 And hold thee safe with-in His hand Through all e-ter-ni-ty.  
 Of shrimp and fish from out thy brine And grain from fer-tile soil.  
 A mil-lion crea-tures voice thy praise Above their noi-sy strife.  
 The dea-rest spot be-neath the sun, The id-yl of my heart.



ROLAND J. TROSCLAIR, JR.  
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TO: CAMERON PARISH RESIDENTS, FRIENDS & VISITORS

It is indeed an honor and a privilege to welcome our many residents, friends and visitors who will participate in our Louisiana Fur & Wildlife Festival in Cameron this year.

We of the Cameron Parish Police Jury applaud the Louisiana Fur & Wildlife Festival and what it has done and continues to do for the promotion of our Parish.

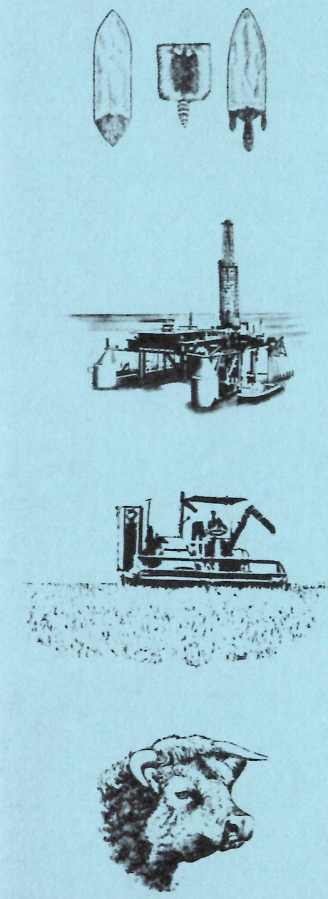
The Louisiana Fur & Wildlife Festival is one of the outstanding products of Cameron Parish. We are always thrilled to be a part of it.

The Cameron Parish Police Jury pledges full and continued support to the Festival. We congratulate all those who have contributed. A job well done!

Sincerely yours,

*Roland J. Troscclair, Jr.*  
 Roland J. Troscclair, Jr., President  
 CAMERON PARISH POLICE JURY

RJTJr/gm



23RD ANNUAL  
1978  
FUR AND WILDLIFE  
FESTIVAL QUEEN

SHARON LANEY

Sharon Laney is the 21 year old daughter of Mr. and Mrs. James L. Laney, Jr. of Luling. She is a 1978 graduate of Louisiana Tech University, where she majored in Speech and Hearing Therapy. While at Tech, Sharon enjoyed serving her university for 4 years as a majorette.



Sharon enjoys traveling and has an opportunity to do this quite often since her recent employment as an airline stewardess for Delta Airlines. Sharon also enjoys making crafts, jogging and sewing. Her favorite pastime is playing the piano.

She was the past 1974 West St. Charles Jr. Miss and the 1976 St. Charles Parish Queen.

"This year has really been fun and exciting. The highlight of my year was the Mardi Gras Ball in Washington, D.C., even though I had only 2 days to prepare for it."

The genuine hospitality of the people in Cameron, my experiences and opportunities serving as your queen and the beautiful mink coat given to me will all serve as a very special reminder of my year as Louisiana Fur and Wildlife Festival Queen.

This Page Paid for by MARGARET MELANIE and LORI SUE JONES

KING FUR X  
1978

PAT DOODY

Pat Doody of Houston, Texas is Executive Vice President of Zapata Haynie Corporation and represents the menhaden fishing industry.



Active in Zapata's menhaden operations since 1971, Pat is responsible for both plant and marine operations of pogy plants located in Richmond, Virginia, Moss Point, Mississippi, Dulac, Louisiana and here in Cameron. These responsibilities include all phases of the company's operations - fishing, fish spotting, unloading, processing, storage, shipping, marketing and research.

Pat was graduated from the Illinois Institute of Technology in January of 1958 with the degree of Bachelor of Science in Physics. He earned the Master of Science Degree in Physics from the University of Michigan. Pat is currently serving as chairman of the National Fish Meal and Oil Association's Engineering Committee and is also a member of the NFMOA Executive Committee as well as the Scientific Committee of the International Association of Fish Meal Manufacturers.

Pat is married to the former Dolores Roberts of Chicago. They have three children: Paula, 19 a sophomore at Northeast Louisiana University, Beth, 17 a senior at South Terrebonne High in Houma, and Jim, 16, a junior at Humble High in Humble, Texas.

This Page Paid for by WILLIAMS EXPLORATION COMPANY

23RD ANNUAL  
1978  
MISS CAMERON PARISH

JONI GRAY



Miss Joni Gray is the 18 year old daughter of Mr. and Mrs. Doug Gray of Hackberry, Louisiana.

While at Hackberry High, she was active in 4-H Club work holding local, parish and state offices. She also served Hackberry High School as cheerleader, class favorite, Homecoming maid, rifle corp and annual staff.

Joni is a freshman psychology student at McNeese State University.

As Miss Cameron Parish of 1978, she represented our parish in many events and festivals throughout the state and Maryland.

A great big "Merci-Bou Coup", for the lovely mink jacket and most rewarding support from Cameron Parish, is Joni's wish to all.

I only hope you are as proud of me as I am of you, again, "Merci."

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LITTLE MISS  
CAMERON PARISH  
1978

JOANIE JOSEPHINE CONSTANCE



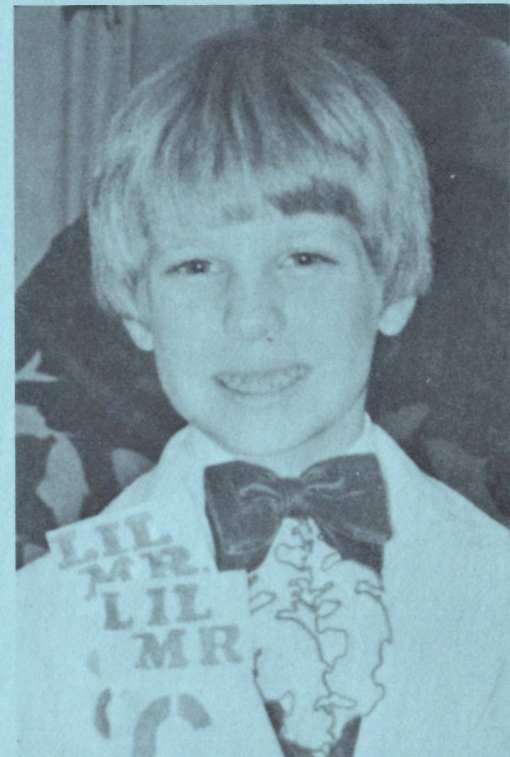
Joanie Josephine Constance is the six year old daughter of Mr. and Mrs. John T. Constance of Johnson Bayou. Joanie also has three older brothers, Joe, Bobby and George.

Joanie is in the first grade where she is a Rebel Cheerleader. In eight months time she holds these titles, Little Miss Cameron Parish 1978, Little Miss Johnson Bayou 1977, Little Miss Cameron Parish Charm 1977, Little Miss Cameron Parish Sportswear 1977, 2nd alternate in Cameron Parish Cinderella Pageant, 2nd alternate in District Cinderella Pageant.

Joanie represented Cameron Parish at the Dairy Contest where she was awarded a trophy. She entertained for the fishing rodeo and rode in the boat parade during the Blessing of the Fleet. Joanie received first year awards in tap, jazz, ballet, acrobatics, baton and is presently working on second year awards.

Joanie's hobbies are dancing, horseback riding and singing in French. She would love to be a "mommy" when she grows up.

This Page Paid for by CRAIN BROTHERS, INC.



**LITTLE MISTER  
CAMERON PARISH  
1978**

RICHARD JOSEPH HARRINGTON

Richard Joseph Harrington is the son of Jimmie Lee and Judy Ann Harrington of Johnson Bayou. Ricky is 8 years old and is in the 3rd grade. He has blond hair and blue eyes.

Ricky is a member of the Johnson Bayou Little League Baseball team. He was chosen to represent his school as Little Mister Johnson Bayou at the parish contest in 1977.

Ricky has one sister, Melinda Ann. His hobbies are hunting, fishing and swimming. He also enjoys riding his mini bike, shrimping and trapping with his father and playing baseball.

## THE "POGIE" (MENHADEN) STORY

by Geneva Griffith

If you happen through Cameron anytime during the third Monday in April until the second Tuesday of October and smell the pungent odor in the air emitting from any one or all three of the menhaden (Pogie) plants there, do not make the mistake of complaining to a native of the smell, because to them it smells like "money". The smell comes from the giant cookers in the plant which is rendering down the tiny fish, and it permeates the air.

The three plants, Louisiana Menhaden, Seacoast Products and Zapata-Haynie bring in an estimated \$30,000,000.00 to the economy of Cameron Parish and Southwest Louisiana from the local plants and satellite industries.



*Menhaden (or Pogy) fish on revolving belt as it is unloaded.*

The little menhaden—commonly called "Pogie"—are cousins of the herring, with big heads, a slight hump on their backs, and no teeth. They average three quarters of a pound in weight and are six to eight inches long.

They feed entirely on plankton, the minute floating life that constitutes the vast pastures of the sea and are not sport fish and cannot be taken with a hook and line.

Their flesh is too oily for human consumption, but nearly everyone has used something of which menhaden is a part.

Each year, from late spring through the late fall, literally millions of the small fish patrol the Atlantic Coast from New England to Florida and the Gulf of Mexico and the quantity of menhaden taken each year from coastal waters accounts for about 45 percent of the total of all species landed in the United States. In recent years the annual menhaden catch has exceeded one million tons.

The catch is processed into oil, meal and solubles and is marketed commercially to make everything from soap to finished leather and livestock feed; and the leftovers, after removal of all oils and dried meat, serve as a component of liquid fertilizer. No part is wasted.

The catch supplies approximately 75 percent of all fish meal, 80 percent of the marine oils, and nearly 80 percent of all fish solubles produced in the United States today. In a typical year, this rich resource yields over 224,000 tons of fish meal, 21 million gallons of oil and 102 tons of solubles.

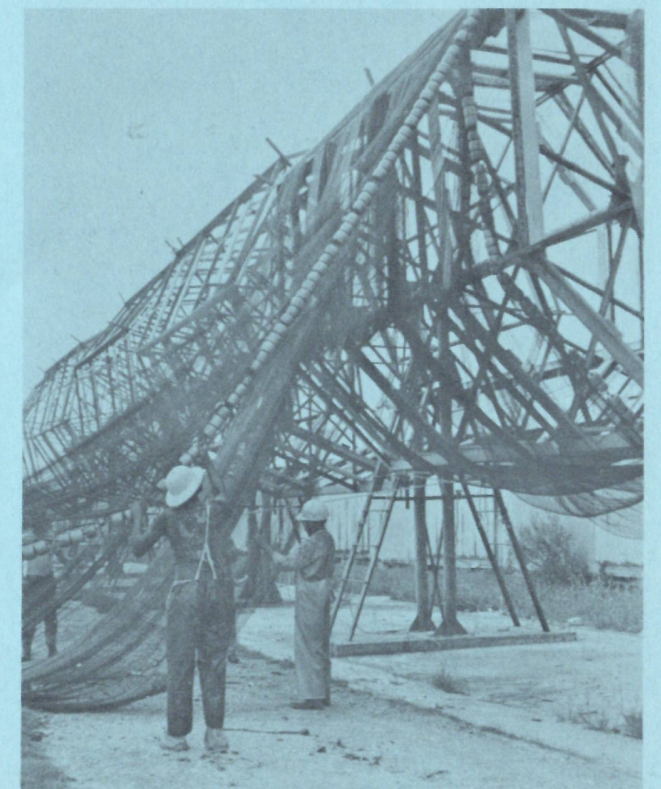
Menhaden fish meal is very rich in high quality protein, minerals and other essential nutrients which make it an excellent feed ingredient for poultry, hogs, mink and other animals.

The oil from menhaden is used in the manufacture of paints, resins, putties, caulking compounds, lubricants, brake blocks, soaps, pharmaceutical products and for tanning leather. It is used in lipstick and tempers saw

blades. Buildings, factories, ships and bridges are preserved with its rust-resistant paints. Because of menhaden oil, varnish dries faster, ink writes better and linoleum wears longer.



*Giant menhaden fishing net being unloaded at dockside.*



*Menhaden fishing nets in drying racks.*

Menhaden fishing creates direct employment for thousands of people aboard the fishing vessels and in processing plants. By creating thousands of additional jobs in allied industries, such as boat building, machinery, net and twine manufacturing and plant construction, the menhaden fishery makes a substantial contribution to the domestic economy.

The menhaden harvest is a prodigious undertaking requiring the time and effort of many men and machines. The "Pogie" boatman, manned with three boats, an airplane and a huge net entrap large schools of menhaden. Before dawn, the large menhaden boat carrying two smaller purse seine boats (carried in davits aboard the vessel) sets out from the home fishery. Overhead a spotter plane flies reconnaissance, hoping to spy anything from a reddish-brown area to a large abrasion on the water surface, indicating a menhaden school feeding on plankton.



Pogy, or Menhaden boat

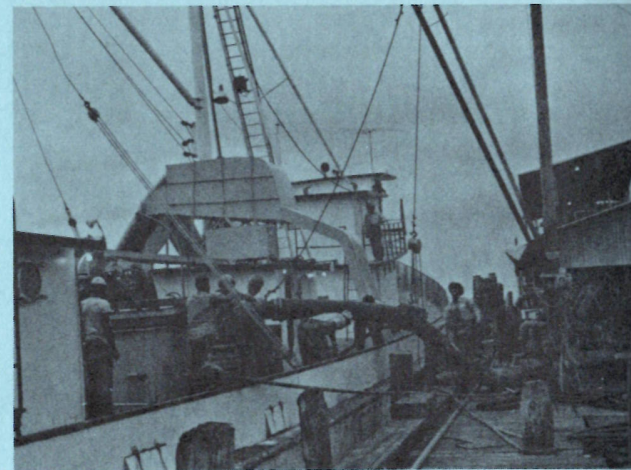
The radio man in the large boat listens closely for communication from the spotter plane. When the plane radios that a school has been sighted, the look-out in the crow's nest aboard the large boat pin-points the exact location of the school and the two purse boats are lowered into the water and the chase begins. Each purse boat carries half of the 200 fathom, 60 by 1200 feet purse seine that is used to entrap the school of fish. As the two purse boats separate to surround the school, each crew of men work at spreading the net, which is called a purse seine because the bottom of the net can be drawn together or "purced" to entrap the fish. When the seine is set, a purse line closes the bottom of the seine to confine the fish and mechanical retrieving rigs on each boat haul in the seine which forces the fish into a small section of the net. On a signal from the captain, the mother boat closes in and the catch is pumped aboard into large refrigerated holes aboard the ship.

Many more sets are made before the holes of the

menhaden boats are filled with fish and the Pogie boat turns homeward to processing plants in either Cameron, Dulac, Empire, Morgan City or Abbeville, in Louisiana. Each vessel carries from 150 to 400 tons of fish.

The menhaden reproduce at such an astounding rate that the mammoth harvest of fish each year by the industries along the Atlantic and Gulf coasts has not sapped the resource. It is believed that the heavy harvest makes for a higher infant survival and faster growth rate by siphoning off the older fish and enough mature fish survive the purse seines to produce an ample amount of offspring.

The menhaden's service to Americans is as old as the American Indian himself. Indians used to put a fish in each hill of corn to increase the yield of their fields. When the English immigrated to this country, the Indians taught them the value of the little menhaden, and by the latter 1700's were being used to enrich soil in farms along the northeastern coast and Long Island.



Suction pump pumping fish from menhaden boat to dockside plant.

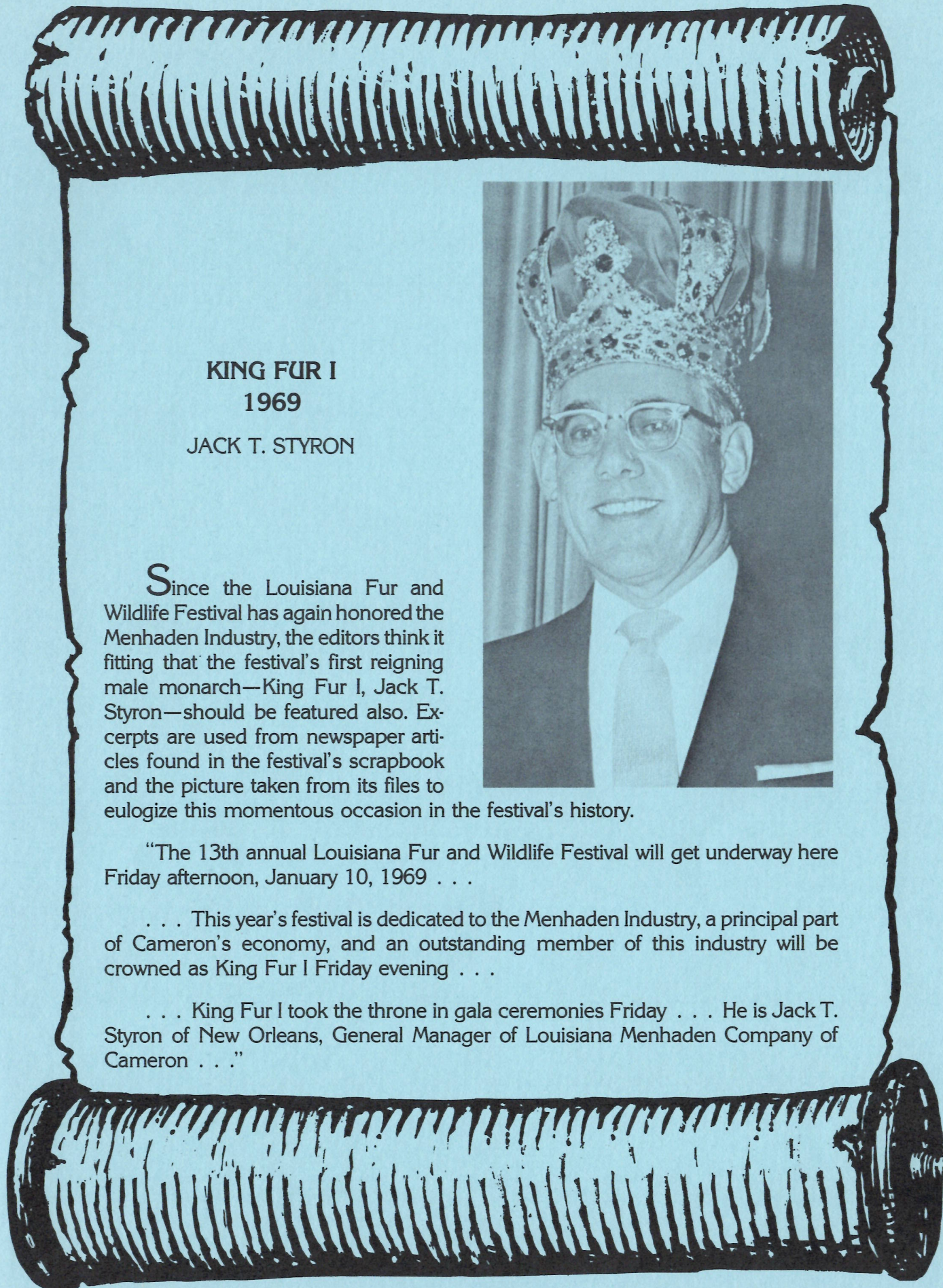
Upon arrival at the plant, suction pumps unload the fish onto an automatic scale or quarter box, which determines the quantity taken and the captains and crews are paid according to the size of the catch. As the fish are unloaded, they are conveyed to continuous cookers where processing starts with live steam.

The cooked fish pass to a huge screw processor that drives out most of the oil and water. The solid portion of the fish, known as press cake, is then fed to large rotary driers where the remainder of the moisture is removed and grinding of this dried material reduces it to fish meal. The liquids are passed through centrifuges that remove the oil. The remaining liquid, called "stickwater" is condensed by large evaporators into a syrupy product called menhaden solubles. Originally stickwater was discarded as waste until it was found to contain large quantities of dissolved protein, vitamins and other essential nutrients.

At the end of the fishing season (the third Tuesday in October) the Pogie boats "cut out" with their crew members carrying their end-of-the-season bonuses. At one time this was heralded with the loud blasting of ships whistles as the boats formed a parade down the river moving out into the Gulf and back to ports in North Carolina. However, the expense of the move each year has become so great, most of the vessels tie up at the home port and wait for still another season.

It was the vast menhaden industry that the Louisiana Fur and Wildlife Festival saluted during their 1978 event.

Recognizing the economical impact on the economy of the parish, all of the festival parade floats carried the theme and Patrick Doody, a Zapata-Haynie Vice-President, presided over the festival as King X.



## KING FUR I 1969

JACK T. STYRON



Since the Louisiana Fur and Wildlife Festival has again honored the Menhaden Industry, the editors think it fitting that the festival's first reigning male monarch—King Fur I, Jack T. Styron—should be featured also. Excerpts are used from newspaper articles found in the festival's scrapbook and the picture taken from its files to eulogize this momentous occasion in the festival's history.

"The 13th annual Louisiana Fur and Wildlife Festival will get underway here Friday afternoon, January 10, 1969 . . .

. . . This year's festival is dedicated to the Menhaden Industry, a principal part of Cameron's economy, and an outstanding member of this industry will be crowned as King Fur I Friday evening . . .

. . . King Fur I took the throne in gala ceremonies Friday . . . He is Jack T. Styron of New Orleans, General Manager of Louisiana Menhaden Company of Cameron . . ."

## EDITOR'S MESSAGE

"Oh, you ought to been to heaven  
Ten thousand years  
A drinkin' of the wine . . .  
The holy wine."

. . . A Pogie Shanty

A contributing factor to the world famous cuisine of Southwest Louisiana is the outside influence of those coming into the area.

Just as the Creole cookery is a blending of the African, French, Spanish and Indian cultures, we can say that our "local" recipes are a blending of the Creole, Eastern Seaboard, English and Scotch-Irish influences—the latter because they were the very first settlers in the lower part of Cameron Parish. They were followed by the Creoles; then in the 1930's when the "Pogie" or menhaden industry was getting started, the vast fishing fleets from the Eastern Seaboard and the New England states moved in, bringing with them the Captains, crews and their families.

These people brought with them their cultures, their own style of cooking and special methods of handling and preparing the seafood so abundant in our waters.

Most of the recipes contained herein reflect the Creole cuisine; however the Eastern Seaboard tastes are evident and are scattered throughout the book.

There are many people responsible for this publication and to all these fine folks—the good cooks who contributed recipes—Mrs. Gladys McCall, our artist—Geneva Griffith, our photographer and story writer—Carla Richard, our typist—and last, but never least, our advertisers—thank you.

The Editors

*Mrs. Braxton Blake  
Mrs. Lyle Crain*

## RECIPE SECTION

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## 1978 FESTIVAL PICTURES



Nancy Claire Nunez Boudreaux, Joni Gray, Patrick Doddy, Ricky Joseph Harrington, Joanie Constance.



Flora Belle Jones - 1978 Miss Personality



Jean Mastronadi, National Outdoor Queen presented with fur coat by Jennings Jones.



Junior Division - South Cameron; Elementary 4-H - 2nd Place Winner.



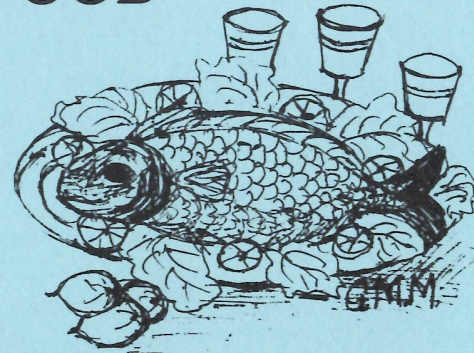
Parade Marshall - Fletcher Miller



1978 Little Miss and Mister Contestants



# SEAFOOD



## TINY CRAB QUICHES

Cheese Pastry (recipe follows)  
 1 cup flaked crabmeat  
 1 shallot, finely chopped  
 1 T. butter  
 1 T. dry sherry  
 3 eggs  
 ¼ cup Half & Half  
 1 cup Swiss cheese, grated  
 Salt and pepper

Make Cheese Pastry. Heat oven to 400°. Saute crabmeat and shallot in butter in small skillet over low flame. Stir in sherry; simmer 1 minute. Whisk eggs in small bowl until blended. Stir in crabmeat mixture, Half & Half and cheese. Season with salt and pepper to taste. Spoon about 1 T. of the egg mixture into each pastry shell. Bake until set and slightly puffed, about 20 minutes; about 35 for large quiche. Makes 3 dozen appetizers or 1 dozen appetizers and 1 large quiche.

### Cheese Pastry:

½ cup butter or margarine, softened  
 ¼ cup cream cheese, softened  
 2 T. Whipping Cream  
 1 tsp. salt  
 1¼ cups All-purpose flour

Beat butter and cream cheese in small mixer bowl until smooth and creamy, about 3 minutes. Beat in whipping cream. Stir in salt and flour gradually. Gather dough into a firm ball. Roll dough ¼" thick on lightly floured surface; cut into 2" circles with floured cutter. Press circles into buttered mini muffin cups (1½" in diameter). Refrigerate 20 minutes; bake 5 minutes.

*Mrs. Corrine Canik, Grand Chenier, La.*

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## KENTUCKY FROG LEGS

12 frog legs  
 Juice of 2 lemons  
 2 T. seafood seasoning (to taste)  
 Fine ground cornmeal and flour

Marinate overnight, then shake frog legs individually in a paper sack containing equal amounts of fine ground cornmeal and flour, or if desired you may use Fish-Fry. Fry in deep fat until done (about 8-10 minutes).

*Dr. Jim Thomas, Port Arthur, Tex.*

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## CRAB AUGRATIN

1 cup chopped onion  
 1 stalk celery  
 ½ cup butter or margarine  
 ½ cup plain flour  
 1 (13 oz.) can Evaporated Milk  
 2 egg yolks  
 1 tsp. salt  
 ½ tsp. Red pepper  
 ½ tsp. Black pepper  
 1 lb. crab meat  
 ½ lb. grated cheese (American or Cheddar)

In medium saucepan saute onions, celery in butter. Blend in flour

then add milk. Add seasonings and remove from flame. Gradually add egg yolks stirring constantly. Cook 5 minutes over low heat. Remove from heat and add crab meat stirring carefully. Pour into greased casserole dish or baking pan. Top with grated cheese. Bake at 375° for 20 minutes.

*Linda Conner, Creole, La.*

\*\*\*

## SHRIMP IN A BASKET

2-3 lbs. large shrimp, cleaned & deveined  
 2 sticks butter  
 1½ cups lemon juice  
 1 lb. bacon

Heat butter and lemon juice until butter melts. Pour over shrimp; let marinate approximately 1½ hours. Individually wrap each shrimp with ½ slice bacon and stick with toothpick. Broil each shrimp until bacon is crisp, not burnt. You can baste shrimp with lemon juice mixture while broiling.

*Charlotte Trosclair, Grand Chenier, La.*

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## SHRIMP KABOBS

1½ lbs. peeled, deveined shrimp  
 1 can (13½ oz.) pineapple chunks, drained  
 3 apples cut in small squares or 1 can (4 oz.) button mushrooms, drained  
 1 green pepper, cut into 1" squares  
 ¼ cup oil  
 ¼ cup lemon juice  
 ¼ cup chopped parsley  
 ¼ cup soy sauce  
 ½ tsp. salt  
 ¼ tsp. pepper  
 12 slices bacon

In a large bowl combine shrimp, pineapple, apples or mushrooms and green peppers; set aside. Combine oil, lemon juice, parsley, soy sauce, salt and pepper, mixing well, and pour over shrimp mixture. Let marinate for about 30 minutes, stirring occasionally. Fry bacon until cooked, but not crisp. Cut each slice in half. Using long skewers (or toothpicks for appetizers) alternate shrimp, pineapple, apple or mushrooms, green pepper and bacon until skewers are filled. Place kabobs on well greased wire grill. Cook about 4 inches from moderately hot coals for about 5 minutes. Baste with sauce, then turn and cook 5 to 7 minutes longer or until bacon is crisp. Makes 6 servings or about 30 appetizers. (If using toothpicks, cut bacon into fourths.)

*Mrs. Phillip Trosclair, Grand Chenier, La.*

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## SHRIMP STUFFED FLOUNDER

4 drawn or dressed flounders (16 oz. each)  
 ½ cup chopped celery  
 ¼ cup chopped green peppers  
 ¼ cup chopped onion  
 2 T. butter or margarine  
 2 cups cornbread stuffing mix  
 1 cup chopped cooked shrimp  
 ¼ cup mayonnaise or salad dressing  
 1 T. snipped parsley  
 Dash cayenne  
 2 T. butter or margarine, melted

Place fish on cutting board, dark side up. Using a sharp knife, make a lengthwise cut in the center of each fish on the spinal bone from behind the head to near the tail. Next make a pocket by cutting from the spine working outward just on top of the skeletal bones. Repeat on the other side of the spine. Lightly salt the pockets. Set aside. Prepare the stuffing. Cook celery, green pepper and onions in the first two T. butter or margarine until tender. Prepare stuffing mix according to package mix directions; stir in vegetables, shrimp, mayonnaise, parsley and cayenne. Stuff pockets of fish with cornbread mixture. Place in shallow dish, pocket side up. Cover with foil. Bake in 350° oven for 15 minutes. Brush fish with melted butter. Bake 15 minutes more. Makes 4 servings.

*Ida Boutte, Lake Charles, La.*

## PARTY SHRIMP MOLD

1 can tomato soup  
 1 - 8 oz. pkg. cream cheese  
 2 envelopes unflavored gelatin dissolved in a small amount of water  
 1 cup celery  
 1 medium onion  
 2 lbs. peeled, deveined, cooked shrimp  
 2 T. horseradish, drained  
 1 cup mayonnaise  
 Salt & pepper to taste  
 Dash of Tabasco

Heat soup and add cream cheese. Stir until cheese is melted; the mixture will be lumpy. Add dissolved gelatin. Grind celery, onion and shrimp together. Add all other ingredients and mix well. Pour into a well greased 1 quart mold. Refrigerate.

*Mrs. Berton Daigle, Cameron, La.*

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## SHRIMP AND CRAB DINNER

1 lb. peeled, deveined shrimp  
 1 medium onion, chopped  
 1 bell pepper, chopped  
 1 stalk celery, chopped  
 1 lb. crab meat  
 1 can Cream of Mushroom soup  
 1 can Cream of Celery soup  
 1 cup tap water  
 1 cup raw rice  
 1 tsp. cooking oil

Mix shrimp, onions, bell peppers and celery. Cook in pot for 15 minutes. Add crabmeat, soups, water, rice and oil, mixing well. Pour into casserole dish and bake for one hour at 350°.

*Mrs. Phillip Trosclair, Grand Chenier, La.*

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## CRAB MEAT LUGENBUHL

1 onion, chopped  
 2 cans mushroom soup  
 2 pkgs. chopped broccoli

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½ stick butter  
 2 cans crab meat  
 1 T. Worcestershire sauce  
 6 oz. garlic cheese  
 Dash of Tabasco

Saute onions in butter, add mushroom soup, cheese and seasoning, mixing well. Add crabmeat and drained cooked broccoli to mixture and stir. Heat and serve. Serves 8.

*Gail Trosclair, Cameron, La.*

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## CRAB MEAT BALLS

1 medium onion, minced  
 1 rib celery, minced  
 1 T. cooking oil  
 2 eggs, well beaten  
 2 cans crab meat  
 ½ cup thick white sauce  
 ½ tsp. pepper  
 ½ tsp. seasoned salt  
 ½ cup cracker crumbs

Saute onion and celery in oil and drain on paper towels. Beat eggs thoroughly, add remaining ingredients and mix well. Shape into bite-size balls. Fry in hot shortening until golden brown. Drain and serve with tarter sauce. Yields: 36.

*Gail Trosclair, Cameron, La.*

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## BAKED SEAFOOD

2 cans crab meat  
 1 can shrimp  
 ¼ cup chopped green pepper  
 1 cup diced celery  
 2 T. chopped onions  
 ¼ cup mayonnaise  
 1 cup cooked peas, drained  
 1 small jar pimento, chopped  
 ¼ tsp. pepper  
 1 T. lemon juice  
 ¼ cup finely crushed potato chips  
 1 cup grated sharp cheese

Combine all ingredients *except* potato chips and cheese. Mix thoroughly. Place in greased baking dish and top with potato chips and cheese. Bake in preheated oven at 350° for 30 minutes. Serves 8.

*Gail Trosclair, Cameron, La.*

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## SCALLOPED OYSTERS

1½ cups cracker crumbs  
 ½ cup melted margarine  
 1 pint oysters  
 4 T. oyster liquid  
 2 T. milk  
 Salt and pepper to taste

Mix cracker crumbs with margarine. Put a thin layer in a buttered shallow baking dish. Cover with oyster mixture. Sprinkle with salt and pepper. Cover top with remaining crumbs. Bake 30 minutes in hot oven. Serves 4.

*Mrs. Mayo Cain, Klondike, La.*

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## SHERRIED SHRIMP

½ stick butter  
 5 cloves garlic, crushed  
 1½ lbs. peeled, deveined shrimp  
 ¼ cup lemon juice  
 ¼ tsp. black pepper  
 1 cup Sherry  
 2 T. chopped parsley  
 2 T. chopped chives  
 Salt to taste

Melt butter in skillet; add garlic, shrimp, lemon juice and pepper. Cook, stirring constantly until shrimp turn pink. Stir in Sherry, parsley and chives. Adjust seasonings. Bring just to a boil and serve immediately over hot cooked rice. Serves 4.

*Mrs. Hayes Picou, Cameron, La.*

## ROTEL SHRIMP CASSEROLE

1½ sticks butter,  
no substitute  
1 large onion, chopped  
1 large bell pepper, chopped  
1 large can mushroom stems  
& pieces  
3 lbs. peeled, deveined shrimp  
1½ cans onion soup  
1 can Rotel tomatoes  
Salt to taste  
2 cups raw rice

Melt butter; saute onion, bell pepper and mushrooms until tender. Add shrimp, and cook 2 minutes over low heat. Add soup and tomatoes. Pour into casserole dish and bake uncovered for one hour at 350 degrees. Serves 6.

Mrs. Hayes Picou, Cameron, La.

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## WARDELLA'S STUFFED FLOUNDER

2 medium size flounders  
Salt  
Red & Black pepper  
¼ cup butter  
1 small onion, chopped  
1 medium bell pepper, chopped  
1 cup diced celery  
7 slices Evangeline Maid bread  
½ cup green onion tops, chopped  
1 cup onion heads chopped  
from green onions  
½ cup parsley, chopped  
1 - 8 oz. can frozen crab meat,  
thawed or fresh crab meat, if  
available  
Salt, red & black peppers  
Juice of one lemon  
Paprika



Use a sharp butcher knife to make pocket in flounders to stuff. Cut, starting by fins and as close to bone as possible. Season inside and outside of fish with salt, red and black pepper. Melt butter in skillet. Add onions, bell pepper and celery; simmer until wilted. Soak bread in water, then squeeze water from bread and break into pieces and add to skillet. Add green onions, parsley, crab meat and season to taste with salt, red and black peppers. Cover skillet and cook on low heat about 15 minutes, stirring occasionally. Fill flounders with bread stuffing. Place in shallow baking pan which has been buttered. Dot flounders with butter, pour lemon juice over them and sprinkle with paprika. Bake in 350° oven for 30 to 35 minutes. Baste occasionally with drippings in pan. Serves 2.

(This recipe won the state contest sponsored by Evangeline Maid Bread Company in 1961. For her prize the company sent a Greyhound bus to Cameron to take a busload of her friends to Lafayette to the company headquarters where all were feted with a champagne dinner. The recipe was featured on special bands around the loaves of Evangeline Maid bread for several months after that.)

Mrs. Hadley A. Fontenot, Jennings, La.  
(Former Cameron resident)

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## BATTER FRIED SHRIMP

1 cup flour  
2 whole eggs  
½ to ¾ can beer, any brand  
2 egg whites  
Salt and pepper to taste  
Shortening or oil  
3 lbs. fresh shrimp, shelled  
and deveined

Combine flour, eggs and beer until the right consistency. Allow to set 1-2 hours. When ready to use, beat 2 egg whites and fold into batter. Dry and season shrimp. Dip in batter and deep fry in shortening or oil. Serves 4.

Mrs. Charles F. Hebert, Cameron, La.

\*\*\*

## BROILED CRAB SANDWICHES

1 lb. crabmeat (backfin)  
¼ cup minced onion

1 cup shredded American cheese  
1 cup Mayonnaise  
French bread or English Muffins

Mix together and put on bread and run under broiler. Serves 6-8 people.

Mrs. Michael Rasberry, Cameron, La.

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## ANGELS ON HORSEBACK

2 dozens oysters  
2 eggs beaten  
¼ cup canned milk  
1 tsp. Tony's Creole Seasoning  
¼ tsp. red pepper  
¼ tsp. salt  
12 slices raw bacon cut in half

1 cup cracker meal  
1 cup flour  
2 cups cooking oil

Drain oysters. Combine eggs, milk, Tony's Seasoning, pepper and salt in a bowl. Add oysters and raw bacon to this mixture, let soak about one hour. Wrap one piece of bacon around each oyster then roll in mixed cracker meal and flour. Have all oysters coated before you fry. Fry oysters until golden brown. Original recipe.

Margaret Conner, Creole, La.

\*\*\*

## SHRIMP JAMBALAYA

2 lbs. shrimp  
(clean and deveined)  
1 (6 oz.) can tomato sauce  
1 (6 oz.) can tomato paste and  
1 can water  
1 med. onion (chopped)  
1 med. bell pepper (chopped)  
½ cup green onion tops (chopped)  
1 tsp. red pepper  
1 tsp. celery seeds  
1 tsp. oregano  
1 T. Lea & Perrins  
Worcestershire sauce  
1 T. sugar  
1 tsp. garlic powder  
1 T. black pepper  
1 tsp. parsley (dried)  
1 tsp. salt  
2 tsp. lemon juice  
2 T. cooking oil  
2 cups raw rice (wash  
& prepare rice)  
3 cups water

Use a 6 quart Dutch Oven. Saute onion and bell pepper in cooking oil, add tomato sauce and paste with water. Mix into sauce red pepper, celery seeds, oregano, Worcestershire sauce, sugar, garlic powder, black pepper, parsley, salt and lemon juice. Let simmer for about 10 minutes, add green onions and shrimp, bring to boil and let simmer until shrimp begin to turn white. Add washed rice and water (salted to taste), bring to boil then lower heat and cover. Cook until rice is done. Serves 6 and goes well with green salad.

Mrs. Julian Arrant, Grand Chenier, La.

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## CRAB-OKRA GUMBO

Meat of 12 crabs or  
cleaned crabs broken in half  
1 chopped onion (large)  
2 T. fat  
about 1 lb. cut okra  
½ cup tomato paste  
about 1 qt. boiling water  
Salt and pepper to taste  
2 cups cooked rice

Fry onion in fat until tender. Add okra and cook until it doesn't rope. Add tomato paste, boiling water, crab, and salt and pepper. Cook for about ½ hour (30 min.) Stir occasionally. Serve over cooked rice.

Cynthia King, Creole, La.  
Mrs. Roland Primeaux, Creole, La.

## BUTTERED SHRIMP GRAVY

1stick margarine  
½ cup chopped Bell Peppers  
2 pods chopped garlic  
1 onion chopped finely  
½ cup chopped green tops  
2 lbs. Shrimp (peeled and veined)

Melt down the margarine then add all ingredients except Shrimp. Cook on low fire till everything is wilted. Add shrimp to the ingredients with ½ glass water, let cook till shrimp turn red. In a glass mix 1 tablespoon of flour to 1 teaspoon of Kitchen Bouquet and fill the glass with water, mix together until all the flour lumps are dissolved, add to the shrimp slowly by stirring while pouring. Salt and pepper to taste, cook about 30 min. more or until shrimp are done.

Suzanne Sturlese, Creole, La.

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## CLAM BAKE

6 dozen cherrystone clams  
3 fryers, cut-up  
15 frozen mini-ears corn on cob  
1½ pkgs. carrots  
15 small red potatoes  
2½ large lemons  
2 large onions  
4 lbs. raw shrimp in shells  
1 stick margarine  
Salt and black pepper

Clean clams by scrubbing shells with brush, discarding any clams with a broken shell or with the mouth open. Scrub potatoes and carrots, do not peel. Corn on cob need not be thawed. Cut into eighths the lemons and onions. Separate the chicken pieces, using only the breasts, thighs and drumsticks.

In the bottom section of a large clam or lobster pot, as it is sometimes called, fill half full of water, then set the other section on top. Put a layer of clams, a layer of the large pieces of chicken, salt and pepper, another layer of clams, a layer of potatoes, another layer of clams, a layer of carrots, a layer of small pieces of chicken, salt and pepper, more clams, then a layer of onions and

half the lemons, then the shrimp and top with remainder of lemons. Cook over medium flame for 2 to 2½ hours.

To serve, pour top section of clam pot into large trays. In the bottom section is a delicious broth. Strain and serve in cups to drink along with the clam bake. One pot serves 15 people.

Braxton Blake, Cameron, La.

\*\*\*

## SEAFOOD CASSEROLE

1 med. onion, chopped  
2 T. oleo  
1 large can whole tomatoes  
2 cups diced celery  
½ tsp. garlic salt  
¼ tsp. paprika  
¼ tsp. black pepper  
¼ bay leaf, crumbled well  
¼ cup grated sharp cheese  
½ tsp. Worcestershire sauce  
2 cups cooked rice  
1 cup cooked shrimp or  
crab or ½ cup of each

Preheat oven 325°. Cook onion in oleo until browned. Combine tomato, celery, salt, paprika, black pepper, bay leaf and cheese. Heat until cheese is melted. Fold in rice and seafood. Pour into greased baking casserole. Bake for 25-30 minutes.

Mrs. Albert Guidry, Sweetlake, La.

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## NORMAN CHERAMIE'S CRAB CASSEROLE

2 whole onions, chopped  
¼ lb. butter  
1 can Cream of Mushroom soup  
2 cups crabmeat  
2 cups cooked rice  
Seasoning to taste  
1 cup bread crumbs

Saute onions in butter until tender. Add soup and cook down for

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about 10 minutes. Stir in crabmeat and cook another ten minutes. Next add cooked rice, mixing well, and pour into buttered casserole. Cover with bread crumbs and bake at 350° for 15 minutes.

(This is an original recipe.)

*Norman Cheramie, Cameron, La.*

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### SHRIMP & CRAB ITALIANNE

1 - 5 oz. pkg. extra broad egg noodles #43  
Salt & black pepper  
1 lb. peeled and deveined shrimp  
¼ stick butter  
1 lb. crab meat  
¼ cup Sherry cooking wine  
2 T. Worcestershire sauce  
1 (10 oz.) can Rotel tomatoes, chopped  
1 medium onion, chopped  
½ bell pepper, chopped  
1 clove garlic, chopped  
1 (6 oz.) can tomato paste  
1 (8 oz.) can tomato sauce  
1 tsp. mustard  
¼ cup chopped mushrooms  
½ tsp. garlic powder  
1 tsp. Season-All  
½ tsp. red pepper  
1 T. oregano  
6 slices American cheese

Boil and drain noodles and set aside. Salt and pepper shrimp. Melt butter in 5 quart Magnolite pot and add shrimp. Cook until a deep pink on low fire. Add crab, sherry and Worcestershire sauce, stirring occasionally for 10 minutes. Add Rotel, onions, bell pepper and garlic, cooking until tender. Add tomato paste, tomato sauce, mustard, mushroom and remaining seasonings. On continuing low fire, cook, while stirring for 20 minutes. Water will usually have to be added (to desired thickness).

Stir in noodles and mix well. In same pot or casserole dish, cover all with cheese. Bake in oven until cheese is melted. Makes 3 to 4 quarts.

*Gary Dimas, Cameron, La.*

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### KAREN'S SHRIMP JAMBALAYA

3 T. shortening  
2 T. flour  
1 large onion, chopped  
½ bell pepper, chopped  
½ stalk celery, chopped  
1 clove garlic, cut up fine  
1 can stewed tomatoes  
1 small can tomato sauce  
2 cups raw rice  
2 lbs. peeled, deveined, raw shrimp  
2½ cups water  
Tony's Creole Seasonings Salt  
¼ cup chopped onion tops

Heat shortening and add flour, letting it cook slowly until golden brown, stirring constantly. Add onions, bell pepper, celery and garlic. Cook slowly until transparent, stirring often. Then add tomatoes and tomato sauce and let cook until oil rises to top. Stir in raw rice, raw shrimp and water, adding seasonings to taste. Cook covered over low heat until rice is tender. Add more water if it appears to be dry. Sprinkle onion tops over all and steam.

*Mrs. Karen Belanger, Cameron, La.*

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### CLAM FRITTERS

3 cups cleaned, chopped and drained clams  
½ cup chopped onions  
¾ cups self-rising flour  
salt and pepper to taste

Mix all ingredients thoroughly. Drop by teaspoonful the batter into skillet with small amount cooking oil. Fry til golden brown. Drain on paper towels.

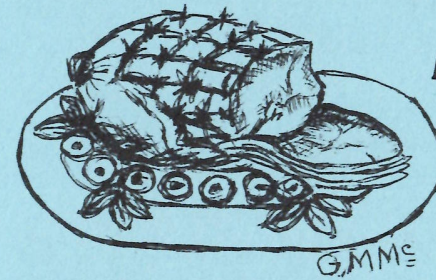
*Lillian Lupton, Cameron, La.*

### RED SNAPPER COURTOULLION

3 large white onions, chopped  
2 large bell peppers, chopped  
3 No. 2 cans whole tomatoes  
2 cans tomato sauce  
2 large Red Snappers (fillet in pieces)  
4 cups water  
Seasonings to taste:  
salt, red pepper & black pepper  
¼cup cooking oil

Brown onions and bell pepper in cooking oil. Add tomatoes, tomato sauce, seasonings and water and bring to a boil. Add fish, turn fire to low heat, cover and simmer for 3 hours. I recommend a black iron dutch oven and I serve the completed dish over mounds of white fluffy rice.

*Ual Bonsall, Grand Chenier, La.*



## MEATS

### DELUXE MEAT LOAVES

¾ cup toasted bread crumbs  
1 cup milk  
1½ lbs. ground chuck  
2 eggs  
½ cup grated Romano cheese  
½ cup grated Provolone cheese  
¼ cup chopped green pepper  
¼ cup chopped onion  
1 T. Worcestershire Sauce  
½ tsp. salt  
½ tsp. Season-All  
¼ tsp. basil  
Dash pepper  
Catsup

Soak bread crumbs in milk; add remaining ingredients; mix well. Shape into six individual loaves. Place in shallow baking pan. Spread catsup over loaves and sprinkle with a small amount of additional Romano and Provolone cheese and basil. Bake at 250° for 45 minutes.

*Mrs. Lee J. Harrison, Grand Chenier, La.*

\*\*\*

### VEAL SCALLOPINI

**12 servings:**  
3 lbs. Veal round steak sliced  
¼" thick  
Flour, salt and pepper  
½ cup Oil  
3 cloves fresh garlic  
1½ cups California sauterne or Rhine wine  
1½ cups water

**48 servings:**  
12 lbs. Veal round steak sliced  
¼" thick  
Flour, salt and pepper  
2 cups Oil  
6-8 cloves fresh garlic  
1 quart California sauterne or Rhine wine  
1 quart water

Cut veal into small pieces, roll in seasoned flour. Add garlic to oil in heavy skillet, then brown meat on both sides. Remove garlic, add wine and water. Reduce heat and cook covered until meat is very tender, about 30 minutes. (Zesty flavor may be achieved by adding a small quantity of thyme to veal as it simmers. Use ½ tsp. for 12 servings and about 1½ tsps. for 48 servings.)

*Mrs. John M. Richard, Grand Chenier, La.*

### CREAMED CHIPPED BEEF WITH MUSHROOMS

4 cups butter or oleo  
1 qt. chopped onions  
1 qt. chopped green pepper  
1 qt. fresh mushrooms or 4 (8 oz.) cans, drained  
2 lbs. dried beef, cut in bite-size pieces  
4 cups flour  
1 T. Tabasco  
2 T. salt  
½ tsp. nutmeg,  
1½ gal. beef broth or consomme  
1 qt. undiluted evaporated milk  
1 cup chopped pimento  
Rice or Melba Toast

In skillet, melt butter and saute onion, green pepper and mushrooms. Add dried beef and cook until heated through. Blend in flour and seasonings. Add beef broth and evaporated milk; cook until thickened, stirring constantly. Add pimento and heat through. Serve in rice nests, on rice or melba toast. (Chicken may be substituted for dried beef.) Serves 12.

*Mrs. John M. Richard, Grand Chenier, La.*

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### MICROWAVE MEAT LOAF

Cooking time: 17 minutes  
Utensil: 2-qt. casserole  
Yield: 8 servings

2 lb. ground meat  
2 eggs beaten  
½ cup catsup  
1½ cups bread crumbs  
1 pkg. dry onion soup  
½ cup warm water  
1 tsp. accent

Combine meat, eggs, catsup, bread crumbs, soup mix, water and accent in a 2-qt. casserole. Mix together thoroughly. Level mixture in dish. Cover with wax paper and cook on high 17 minutes. Rotate dish and baste off accumulated fat two times. Cover with foil and let stand 5 minutes.

*Mrs. Gussie Mhire, Grand Chenier, La.*

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### DELICIOUS HAMBURGERS

2 lb. Hamburger  
3 T. dehydrated onions  
3 T. steak seasoning  
3 T. parsley flakes  
1 small can "Pet" Milk

Combine onions, steak seasoning, parsley with meat then pour pet milk in and let set for about 20 minutes. Fry in electric skillet that has been sprayed with Pam.

*Mrs. Hayes Picou, Sr., Cameron, La.*

\*\*\*

### MILLION DOLLAR MEATBALLS

2 eggs, slightly beaten  
½ cup soft bread crumbs  
½ cup grated Parmesan cheese  
1 (10 oz.) pkg. frozen chopped spinach, thawed  
1 lb. ground beef  
3 T. fat  
2 T. lemon juice  
1 (¾ oz.) envelope brown gravy mix  
Cooked noodles

Combine eggs, crumbs and cheese in mixing bowl. Drain spinach well, add with beef to egg mixture and mix lightly. Shape into meatballs. Brown in fat in large skillet; pour off excess fat. (or Bake in 350° oven). Stir in 1¼ cups water, lemon juice and contents of gravy mix envelope. Simmer uncovered for 15-20 minutes or until meatballs are cooked. Serve with noodles. Makes 4-6 servings.

*Ida Boutte, Lake Charles, La.*

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### EDITH'S ITALIAN CASSEROLE

1½ lbs. ground beef  
1 medium onion, chopped  
1 - 14½ oz. can stewed tomatoes  
1 can or jar mushrooms, undrained  
1 envelope Italian spaghetti sauce mix  
1 can tomato paste  
3 - 4 cups water (according to needed consistency-thick for casserole)  
1 large bag egg noodles  
1 large can Parmesan cheese

Brown meat and add chopped onions to glaze; drain fat. Add tomatoes and use fork to chop tomatoes fine. Add mushrooms, spaghetti sauce mix and tomato paste. Add 2 cups water now and add more as it simmers. Let simmer for at least 1½ hours. This recipe is ideal for using a slow cooker also. Prepare noodles and layer meat sauce, noodles and parmesan cheese, sprinkling cheese generously on each layer, in a casserole. Top with cheese and cook for 30 minutes in oven at 350°

*Edith Griffith, Oak Grove, La.*

\*\*\*

### CHILI CASSEROLE

2 lbs. Hamburger meat  
1 chopped onion  
1 chopped bell pepper  
2 cans of Tomato Sauce  
2½ T. Chili Powder  
2 cans kidney beans  
1 can chopped mushrooms (if desired)  
2 cans of biscuits  
1 pack American cheese  
Salt and pepper to taste

Preheat oven to 300°. Brown ground meat. After browned - defat. Add onions and bell pepper and cook until tender. Then add tomato sauce, chili powder, kidney beans and mushrooms. Grease bottom of casserole dish then pour into casserole dish. Take biscuits and cheese and cut slices of cheese in half. Fold cheese into biscuit. Place on top of casserole. Bake until biscuits are golden brown. If you want, you can dip your biscuits into melted butter then dip in crushed corn chips and place on top of casserole and bake.

*Priscilla Dupree, Gueydan, La.*

## MEAT SAUCE FOR SPAGHETTI

2 lbs. ground meat  
½ cup chopped onion  
1 clove garlic, minced  
2 - 15 oz. cans tomato sauce special  
½ cup catsup  
1 tsp. oregano  
Salt & pepper to taste

Brown ground meat, onion and garlic and cook until tender. Drain off excess fat. Stir in rest of ingredients and simmer uncovered for one hour, stirring occasionally. Serve over hot spaghetti.

*Mrs. Hayes Picou, Sr., Cameron, La.*

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## SAUSAGE AND RICE PILAF

1 lb. hot pork sausage  
½ cup chopped onions  
½ cup chopped green pepper  
1 cup chopped celery  
1 can cream of mushroom soup  
1 cup raw rice, cooked separately

Cook sausage over low heat in a large skillet, pouring off grease now and then and stirring to crumble the meat. Add onion, green pepper and celery and cook for 5 minutes. Stir in soup and cooked rice. Put into a 2-qt. casserole, cover and bake at 250° for 30 minutes. Serves 8.

*Mrs. Charles F. Hebert, Cameron, La.*

\*\*\*

## QUICK MEAT PIE

1 lb. sausage  
2 large onions, chopped  
1 green pepper, chopped  
1 lb. ground beef  
1 recipe corn bread batter

Combine sausage, onions, and green pepper in a skillet; fry until sausage is partially cooked. Crumble ground beef and stir into sausage mixture. Cook until ground beef is brown. Spread in a 11x13 inch baking pan; pour corn bread batter over top. Bake in preheated 375° oven for 20 minutes or until corn bread is done. Yield: 12 servings.

*Mrs. Charles F. Hebert, Cameron, La.*

\*\*\*

## KOSHER CORNED BEEF

4 lb. brisket  
½ box pickling spices  
3 cloves garlic  
2 T. saltpeter  
6-7 T. salt  
black and red pepper to taste  
(about ¼ tsp. red, 1 tsp. black)

Stab brisket with ice pick all over. Place brisket in deep dish. Make brine with all the other ingredients. Pour over meat. Add enough water to cover meat. Cover and place in refrigerator, for 14 days. Remove from brine and boil in water until tender.

*Mrs. John Prescott, Johnson Bayou, La.*

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## SWEET-SOUR BEEF BALLS

1 lb. ground beef  
1 beaten egg  
½ tsp. Accent  
1 T. cornstarch  
½ tsp. seasoned salt  
¼ tsp. seasoned pepper  
1 tsp. Kitchen Bouquet  
1 T. Worcestershire Sauce  
¼ cup chopped onion flakes  
4-6 drops Tabasco

Combine all ingredients and form meat into small balls about 1" in diameter. Brown in small amount of oil, drain and set aside.

Combine in wok or saucepan ingredients below and cook slowly until thick, stirring constantly.

1 T. cooking oil  
1 cup pineapple juice  
3 T. cornstarch made into a paste  
2 T. soy sauce  
1 tsp. Accent  
4 T. vinegar  
½ cup water  
½ cup sugar  
Dash Tabasco  
Dash Angostura Bitters

Now add ingredients listed below and cook very slowly for 10 minutes.

4 slices pineapple, cut into small chunks  
2 bell peppers that have been cut lengthwise into ¼" strips  
Meatballs

Cook very slowly for 10 minutes. Serve with Fried Rice. (Recipe for Fried Rice in Rice, Pasta and Dressings section.) This can also be served in a chafing dish as an hors d'oeuvre.

*Charla Jo Blake, Cameron, La.*

\*\*\*

## BLANQUETTE DE VEAU

Faire bouillir de l'eau avec un oignon coupe' en morceaux, une brie de thyn et une feuille de laurie et en peu de sel.

Quand l'eau bout, y metre les morceaux de veau (en petits carres) et faire bouillir doucement durant une bonne heure. La viande doit (etre bien tendre) quand elle est cuite, lat retirer de l'eau et filtrer les bouillon.

**Sauce:**

Faire fondre un morceau de beurre, y metre un cuiller de soupe de farine et bien melanger le tout. Allonger avec du bouillon afin d'obtenir le quantite de sauce sauhaiter (mais pas trop liquide) pour termine y metre un jus de citron et un jaune d'oeuf, sel et pouvre, y ajouter la viande et tenir au chaud sans faire bouller.

Bon Appetet

*This recipe was given to me by:*

*Mrs. Pierre Baugnee', Malmedy Belgium*

English translation for Recipe for  
"BLANQUETTE DE VEAU"

**Boil water with a chopped onion and sprig of thyme, 1 bay leaf and salt. When the water boils add the veal (cut in small squares)**

and boil slowly for a good hour (or until meat is real tender.) When cooked, remove from stove and strain the meat and keep bouillon for sauce.

**Sauce:**

Melt some butter, add 1 tablespoon of flour and mix well. Add bouillon for amount of sauce wanted (not too much liquid) add juice of one lemon, one egg yolk, salt and pepper, add meat and keep hot but without boiling.

This is a delicious dish, I've tried it and like it very much.

*Mrs. Roland Primeaux, Creole, La.*

\*\*\*

## PIZZA BEEF LOAF

2 lbs. ground beef  
1 egg  
¾ c. bread crumbs  
1 med. onion, chopped  
1 can (15 oz.) tomato sauce  
2 tsp. salt  
½ tsp. sage  
½ tsp. oregano  
¼ tsp. garlic powder  
¼ tsp. pepper  
2 oz. Mozzarella cheese, grated  
4 stuffed olives, sliced  
¼ tsp. oregano

Mix meat, egg crumbs and onion. Mix tomato sauce, salt, sage, oregano, garlic powder and pepper. Add 2/3 mixture of this to beef and mix. Reserve 1/3 for topping. Place beef in loaf pan. Spread topping sauce over loaf. Bake 1½ hour at 325°. Sprinkle with cheese and ¼ tsp. oregano and arrange olive slices on top of loaf. Bake 5 min. more. Let stand 10 minutes before slicing. 6-8 servings.

*Mrs. Robert Ortego, Creole, La.*

\*\*\*

## BARBECUED SPARERIBS (PORK)

Pork Ribs  
lemons sliced  
onions sliced

**Sauce:**

1 cup catsup  
1/3 cup Worchestershire sauce  
1 tsp. chili powder & salt  
2 dashes Tabasco sauce  
2 cups water

Place ribs in shallow pan, meaty side up. Roast ribs in hot oven (450°) for 30 minutes. Mix ingredients for sauce. Heat to boiling. Pour sauce over ribs, bake in moderate oven (350°) until tender-about 1 hour. Baste every 15 minutes.

*Susan K. Watts, Cameron, La.*

\*\*\*

## BARBECUED BEEF BRISKET

3-4 lbs. beef brisket  
Water  
Salt  
2 large onions, sliced  
2 bay leaves  
1 T. flour  
1 T. paprika  
½ tsp. salt  
½ tsp. cracked black pepper

Cover brisket with water, allowing 1 T. salt for each quart water. Add onions and bay leaves. Cover and simmer 2½ hours or until tender. Remove brisket from cooking liquid, drain and place in open roasting pan.

Mix flour, paprika, salt and pepper. Spread on moist top of brisket and bake in a hot 400° oven for 25 minutes or until dark in appearance. Slice fairly thin.

*Susan K. Watts, Cameron, La.*

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## SAUSAGE & POTATOES AUGRATIN

1 lb. sausage, sliced thin  
1 can Cream of Mushroom soup  
½ cup milk

½ cup onion  
¼ cup bell pepper  
1 T. pimento  
½ tsp. salt & pepper (each)  
4 cups thinly sliced potatoes  
1 T. margarine

Brown sausage, drain and set aside. Combine soup, milk, onion, bell pepper, pimento and salt & pepper. Blend well. Place half of the sliced potatoes into a greased 2 quart casserole. Add half of the sausage, cover with half the soup mixture. Repeat layers. Dot with butter, cover and bake at 350° about 1 hour or until potatoes are tender. Uncover, sprinkle with cheese, return to oven until cheese has melted.

*Bonnie Conner, Grand Chenier, La.*

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## HUNTER'S DELIGHT SOUP

1 bag pinto beans  
Salt & black pepper  
3 lbs. cubed beef, pork, venison  
1 lb. ground chuck  
Cooking oil  
2 medium onions, chopped  
2 cloves garlic, chopped  
2 cans Rotel tomatoes  
1 - 8 oz. can tomato sauce  
1 - 6 oz. can tomato paste  
½ bottle chili powder  
1 tsp. oregano  
1 tsp. cumin  
½ tsp. garlic powder  
1 tsp. season-all

Cook bag of dry pintos as directed. Salt and pepper beef. Cover bottom of 5 qt. magnolite pot with cooking oil. On medium heat, brown meats. Add onion, garlic and rotel tomatoes, cooking until tender. Add tomato sauce and paste, chili powder and remaining seasonings. Cook on low fire for at least one hour, stirring occasionally. Water may be added to desired thickness. Serve over pinto beans with homemade tortillas. Serves 10.

*Gary Dimas, Cameron, La.*

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### SPICY SAUSAGE CASSEROLE

1 lb. hot (or mild) bulk sausage  
¼ cup chopped bell pepper  
¼ cup chopped onion  
1 (16 oz.) can tomatoes  
¾ cup uncooked macaroni  
½ tsp. Italian Seasoning  
½ tsp. salt  
½ tsp. pepper  
Dash of chili powder  
½ cup shredded cheddar cheese

Brown sausage in skillet; pour off drippings. Reduce heat, add pepper, onion, tomatoes, macaroni and seasonings. Cover and simmer 25 minutes, uncover and simmer 10 minutes longer. Spoon into lightly greased 1-quart casserole dish, sprinkle with cheese. Place under broiler until cheese melts.

*Mrs. Wendell Murphy, Cameron, La.*

### MEXICAN CASSEROLE

1 lb. ground beef  
1 large onion, chopped  
1 bell pepper, chopped  
1 T. chili powder  
salt, pepper, Tony's seasoning  
1 can tomatoes  
1 can Ranch Style Beans  
1 cup cornbread mix

Brown ground beef in skillet. Add onions, bell pepper and seasoning. Cook until onions are tender. Add tomatoes and Ranch Style beans. Mix well. Prepare cornbread batter according to package directions. Pour thin batter over meat and bake in 425° oven until brown.

*Lidian Richard, Grand Chenier, La.*

### SPICY CORN BEEF MOLD

1 small pkg. lemon jello  
½ pkg. Knox gelatin

Dissolve in 1¼ cup hot water. Cool

Add:

1 can corn beef, cut in small pieces  
3 hard boiled eggs, chopped  
1 cup celery, chopped  
¾ cup mayonnaise  
¼ cup bell pepper, chopped  
2 T. onion, chopped  
1 tsp. Worcestershire sauce  
1 tsp. prepared mustard

Combine all ingredients. Pour in mold. Chill. Serves 8-10.

*Mrs. Michael Rasberry, Cameon, La.*

### HAM QUICHE

1 - 9" deep dish frozen pie shell  
4 to 6 slices, fried bacon crumbled  
1 small onion, chopped and sauted  
1 (6 oz. can) Tender Chunk Ham, flaked  
8 thin slices Swiss Cheese  
3 eggs, beaten  
1 cup Half & Half, heated  
¼ tsp. dry mustard  
Ground nutmeg

Preheat oven 350°. Bake pie shell for 10 minutes (do not cook until brown) and let cool. Sprinkle crisp bacon over bottom of crust. Spread evenly with sauted onion. Add half the ham; cover with 4 slices of cheese. Make another layer of ham and cheese. Beat eggs until light and foamy, add mustard and Half & Half. Pour over mixture in pie shell. Let stand 5 minutes. Sprinkle with nutmeg. Bake in 350° oven for 35 to 40 minutes or until set.

Great for breakfast or light supper!

*Margaret Conner, Creole, La.*

### PORK OR VEAL CORDON BLEU

12 - 3 oz. cutlets of pork or veal  
6 slices ham  
6 slices Swiss cheese

1½ cups flour seasoned with  
1½ tsp. salt & ½ tsp. pepper  
1 egg beaten with 2 T. milk  
2 cups bread crumbs  
2 T. butter  
3 T. oil  
3 T. chopped shallots  
3 T. chopped parsley  
½ cup sherry wine  
1 cup brown gravy (recipe below)

Pound the cutlets until they become very thin. Spread 6 of them out on a board. Place a slice of ham and cheese on each and cover with the other 6 cutlets. Roll the edges with a saucer to seal the meat sandwich together. Dip in seasoned flour, then in beaten egg, then in soft bread crumbs. Place to chill in ice box for about 3 hours. In a large skillet heat the butter and oil and brown the meat on both sides. Add the shallots and parsley, when the shallots are wilted add the wine. Lower heat, cover and let simmer until meat is tender. Remove from skillet and place in a hot platter. Add the brown sauce to the skillet. Top the cutlets with sauce and serve. (Serves 6).

### Brown sauce:

6 T. roux  
2½ T. butter  
3 cups meat stock  
2½ T. flour  
3 T. tomato paste  
Salt & pepper to taste  
¼ tsp. nutmeg  
3 T. Brandy  
3 T. Sherry

Melt butter and blend in flour. Brown to make a roux. Add the meat stock and bring to a boil, stirring to make the mixture thick and glossy. Add the other ingredients and season to taste.

*Mrs. Roland Primeaux, Creole, La.*

### CREOLE MEAT LOAF

1½ lbs. ground beef  
½ lb. ground pork  
1 green pepper, chopped  
1 onion grated  
2 stalks celery chopped  
2 eggs beaten  
1 cup milk  
1 cup toasted bread crumbs  
Salt and pepper  
1 T. Worcestershire Sauce

Mix ingredients thoroughly in the order given and shape into a loaf. Pack into a greased 9x5x4 inch loaf pan; cover with tin foil and bake at 350° for 45 minutes. Uncover and cook 15 minutes more to let brown. Yield: 6-8 servings.

*June B. Richard, Grand Chenier, La.*

### RAY BOY'S DEER JERKY

3 or 4 lb. Deer Roast  
2 cups vinegar  
2 cups water  
1/3 cups salt  
2 T. red pepper  
1 T. garlic powder (more if desired)

Slice roast ¼ inch thick, one inch wide pieces. Marinate in above ingredients for at least 6 hours. Drain. Insert toothpick through one end of each slice (May put several pieces on one toothpick). Lay toothpicks across wire racks in oven so that deer slices hang vertically. (Alternate method—simply lay slices across racks in oven, but they must be turned once). Leave in 150° oven until dry (8-10 hours).

*Ray Stevens, Cameron, La.*

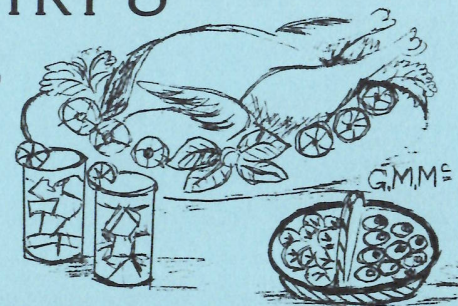
### FRANK AND POTATO BOATS

4 slices bacon  
1 envelope French's Idaho Mashed Potatoes  
2 slices Process American Cheese, cut into small pieces  
1 pound frankfurters

Cook bacon until crisp, saving 2 T. drippings; crumble bacon. Prepare mashed potatoes as directed, omitting salt and butter. Stir in bacon drippings, crumbled bacon and cheese. Split frankfurters lengthwise, not quite all the way through; fill with potato mixture. Broil 4-5 inches from heat about 5 minutes or until frankfurters are cooked and potatoes are lightly browned. 5 servings.

*Pat Cogar, Waveland, Miss.*

## POULTRY & FOUL



### MA-MA'S CHICKEN & DUMPLINGS

1 large fryer or hen, cut—up  
1 medium onion, chopped  
1 T. salt  
1 tsp. pepper  
½ cup flour  
½ cup oil

Put chicken pieces in large pot with onion, salt and pepper; cover with water and boil until almost cooked. In heavy pot, make roux by cooking flour and oil over low fire until chocolate colored. Add roux to the chicken pot and stir until well mixed; then drop in dumplings.

#### Dumplings:

1 egg yolk  
Salt to taste  
½ tsp. baking powder  
2 cups flour  
1½ cups milk

Beat egg very good; add salt to taste and baking powder to make tender. Stir in flour and milk, adding additional flour if necessary to make thick. Drop by teaspoon into chicken and let cook until tender.

(This recipe was given to me by my grandmother Mrs. Angeline Mhire.)

Mary Mhire, Grand Chenier, La.

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### CHICKEN CHILI

4 T. corn oil  
9 boiler-fryer chicken thighs, skinned, boned and cut in 1-inch cubes  
2 large onions, chopped  
3 small green peppers, seeded and chopped  
2 cloves garlic, minced  
1 T. chili powder  
1½ tsp. ground cumin seed  
1½ tsp. dried oregano  
1 tsp. mono sodium glutamate (Accent)  
½ tsp. salt  
½ tsp. black pepper  
1 can (27 oz.) peeled tomatoes with liquid  
¼ cup shredded extra sharp cheddar cheese

Heat corn oil in skillet over medium heat. Add chicken and brown. Add onions, peppers, garlic, chili powder, cumin, oregano, Accent, salt and pepper. Stir to blend ingredients. Add tomatoes. Cover and simmer over low heat about 45 minutes or until chicken is tender. Uncover and simmer until most of liquid is evaporated and mixture is thick. Spoon into serving dish and top with grated cheese. Serve in bowls over hot cooked red beans, rice or broth. Makes 6 servings.

Mrs. Charles F. Hebert, Cameron, La.

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### CHICKEN PIE

1 can Cream of Chicken soup  
1 can Cream of Mushroom soup  
¾ can milk  
1 can mushrooms

left over chicken (fried or baked) deboned  
1 can biscuits

Mix soups, milk and mushrooms well. Add deboned chicken and mix. Bake at 350° for 35 minutes. Remove and place canned biscuits on top. Return to oven and bake until biscuits are brown. Remove and serve.

Gail Trosclair, Cameron, La.

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### HONEY NUTTY CHICKEN

¼ cup Honey  
2 T. Worcestershire Sauce  
2 T. oil  
1 T. lemon juice  
1-¾ tsp. salt, divided  
2½ lb. chicken parts  
¾ cup cornflake crumbs  
1/3 cup finely chopped nuts

Combine honey, Worcestershire sauce, oil, lemon juice and 1¼ tsp. of the salt. Pour over chicken, coat completely. Cover and refrigerate 24 hours, turning once. Combine cornflake crumbs, nuts and remaining ½ tsp. salt. Lift chicken pieces from marinade. Coat with crumb mixture. Arrange on rack in shallow baking pan. Bake in preheated 325° oven until chicken is fork tender, about 1 hour. Serves 4.

Mrs. M.C. Kelley, Creole, La.

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### CHICKEN PARSLEY GUMBO

1½ cups cooking oil  
2 cups flour  
2 whole bunches parsley, chopped up  
Seasonings to taste  
3 fryers, cut up  
2 gallons water

Heat cooking oil until very hot. Add flour until roux is a little looser

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than paste so it can be easily stirred. Stir constantly. Cut fire down to medium heat and stir until roux is a very dark brown. In a large pot put the chicken which has been seasoned to taste and add the water. Let come to a boil and add the roux. Cook until chicken is tender, add parsley and simmer about 10 minutes more. Serve over cooked rice. Yield: 2 gallons of gumbo to feed at least 15 people

This recipe is very good for those people who do not like the taste of onions in their food. It may be prepared ahead of time, in fact, it is even better when it is allowed to set, or even frozen.

Warren "Porky" LaSalle, Lake Charles, La.

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### CHICKEN AND NOODLES

1 large fowl, cut in pieces  
6 cups cooked noodles  
½ lb. sliced mushrooms  
½ tsp. salt  
dash of pepper  
3 T. butter  
1 cup chicken broth  
1 cup scalded milk  
½ cup buttered bread crumbs

Simmer chicken until tender. Remove all meat from bones. Place hot noodles, chicken and mushrooms in alternate layers in greased casserole, using ½ of each. Repeat layers with remaining amounts. Add salt, pepper and butter to hot broth and milk and pour over filled casserole. Cover with crumbs and bake, uncovered, in moderate oven (350°) about 20 minutes. Serves 6-8.

Mrs. John Prescott, Johnson Bayou, La.

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### DUCK STEW

2 large ducks  
salt and red pepper  
½ cup oil  
4 large onions, diced  
black pepper  
5 garlic cloves, diced  
3 leaves celery, chopped  
1 bell pepper, diced  
1-2 pints water  
2 bunches green onions, diced  
½ bunch parsley, chopped

Cut ducks into pieces. Salt and pepper pieces. Put a large pot on the fire with ½ cup oil and heat until very hot. Brown the duck in the hot oil. Remove duck from oil and allow to cool. Add chopped celery, garlic, onions, parsley, green onions to oil. Return duck to oil and cook over medium heat for 15 minutes, stirring fairly constantly. Add one to two pints of water, cover and cook slowly about 2½ hours or until tender. Check occasionally and add water when needed. Serve over rice. 4-6 servings.

Mrs. John Prescott, Johnson Bayou, La.

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### PARTY CHICKEN CASSEROLE

2 cups cooked, chopped chicken  
2 (10½ oz.) cans Cream of Chicken soup  
2 cups diced celery  
4 tsp. minced onion  
1 cup chopped blanched almonds  
1 tsp. salt  
½ tsp. black pepper  
2 T. lemon juice  
1½ cups mayonnaise  
6 hard-cooked eggs, sliced  
2 cups crushed potato chips

Put cooked chicken, soup, celery, onion, almonds, salt, pepper, lemon juice and mayonnaise in a large bowl and mix well. Spoon a layer of mixture into a 3 qt. casserole, then add a layer of sliced eggs. Repeat layers and cover with crushed potato chips. Bake at 400° for 15 minutes.

Mrs. Annie Swindell, Morehead City, N.C.  
(Former resident of Cameron, La.)

### BAKED BEAN CASSOULET

1 (1 lb.) or 2 cups dry navy beans  
8 cups water  
1 cup chopped celery  
1 cup diced carrot  
2 beef bouillon cubes  
1 tsp. salt  
½ lb. bulk pork sausage  
2½ - 3 lb. fryer-cup up  
1 cup chopped onion  
1½ cups tomato juice  
1 T. Worcestershire Sauce  
½ tsp. Paprika

In large pot, combine beans and water. Bring to boil, boiling 2 minutes. Remove from heat, cover; let stand one hour. Do not drain. To beans, add celery, carrot, bouillon cubes, salt. Bring to boil, reduce heat, simmer, cover for one hour. Shape sausage into small balls, brown in large skillet. Remove sausage and set aside, reserving drippings in skillet. Sprinkle chicken pieces with salt and pepper. Brown chicken in reserved drippings. Remove chicken, set aside. In same skillet, cook onion till tender, stir in tomato juice and worcestershire sauce. Drain bean mixture, reserving liquid. Combine bean mixture, sausage and tomato mixture. Turn into 6-quart Dutchoven. Top with chicken, pour 1½ cups reserved liquid over. Sprinkle with paprika, cover, bake 325° oven for 1 hour, adding bean liquid if necessary.

Mrs. Wendell Murphy, Cameron, La.

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### CHICKEN STROGANOFF

1 large fryer  
½ cup chopped onion  
1/3 cup chopped green pepper  
Skimmed chicken fat  
Flour  
1½ cups chicken broth  
1 tsp. salt  
1 tsp. black pepper  
1 large pkg. egg noodles, cooked



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- 3 T. chopped pimento
- 1 can Cream of Mushroom soup
- 1 cup sour cream
- ½ cup mayonnaise

Boil fryer in a little water until tender. Remove skin and bones. Skim the fat from the top of broth and use to saute onion and pepper. Remove onion and pepper when wilted, and add enough flour to make paste, adding more chicken fat if necessary. Add broth and seasonings and cook until thickened. Stir this into the cooked noodles and put into baking dish. Combine other ingredients and pour over top of noodles. Cover and bake in 350° oven until thoroughly heated. Do not let boil. This recipe makes two medium casseroles or one large. Serves 14 to 16 people.

Mrs. Charles Rogers, Cameron, La.

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### CHICKEN PARMESAN

- 4 boned chicken breasts, seasoned with salt & pepper
- ½ stick butter, melted
- ½ cup bread crumbs
- ½ cup Parmesan cheese
- Dash of garlic salt

Preheat oven to 350°. Salt and pepper chicken and dip in melted butter; then roll in mixture of bread crumbs, parmesan cheese and garlic salt. Place in baking dish and cover tightly with foil. Bake for 1 hour covered and 30 minutes uncovered. Serves 2 generously. (This dish is especially good served with Norma's Fettucine—the recipe is in the 1977 Fur & Wildlife Festival Cookbook on page 24.)

Mrs. J.B. Blake, Jr., Cameron, La.

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### CHICKEN AND RICE CASSEROLE

- 1 fryer, cut up
- Salt, pepper, Tony's Seasoning
- 1 stick oleo
- 3 cups cooked rice
- 1 can onion soup
- 1 can cream of celery soup
- ½ onion, chopped
- 1 small bell pepper, chopped
- ½ small jar, chopped pimento
- ½ soup can water
- 1 T. parsley flakes

Season the pieces of chicken. Melt oleo in deep casserole dish. Coat each piece of chicken with oleo and place in bottom of dish. Place cooked rice in bowl. Mix the other ingredients and pour over the rice. Then pour mixture over the chicken. Bake at 375° for 1½ hours.

Lidian Richard, Grand Chenier, La.

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### CHICKEN LIVER & OYSTER STEW

- 1 lb. chicken livers
- ½ pt. oysters
- ½ cup onions, chopped
- ½ cup celery chopped
- ¼ cup green pepper (Hot & Bell) chopped
- 1 small clove garlic, crushed
- 2 T. cooking oil
- 2 tsp. cornstarch
- ½ tsp. salt
- Dash pepper
- Dash curry powder
- ½ cup cold water
- ¼ cup dry white wine
- 1 tsp. Soy Sauce

Drain livers and oysters. In large skillet cook onions, celery, green peppers and garlic in hot oil till tender. Do not brown. Remove and in the same skillet cook livers and oysters quickly and let brown some. Return vegetables to skillet, combine cornstarch, salt, pepper, curry powder, cold water, wine and soy sauce and add to liver and oysters. Cook till thick and bubbly. Serve on hot rice.

Eve Billiot, Johnson Bayou, La.

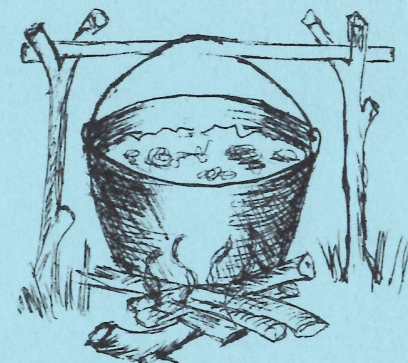
### CHICKEN CASSEROLE

- 2¼ cups boiled chicken, sliced
- 3 cups cooked macaroni
- 1 can chicken soup
- ½ cup milk
- ½ tsp. salt
- ½ tsp. black pepper
- 1 small onion diced
- 2 eggs, beaten
- ¾ cups grated cheese

Place chicken in casserole dish. Pour macaroni over chicken. Combine soup and milk and pour over macaroni. Add salt, pepper, onions, eggs and cheese, reserving some to sprinkle on top. Bake at 350° for 20 to 25 minutes.

Mrs. Euphemie Andrews, Cameron, La.

## RICE, PASTA & DRESSINGS



### BAKED RICE DRESSING

- 1 cup raw rice
- 1½ lb. raw ground beef or dressing mix
- 1 can Cream of Mushroom soup, undiluted
- 1 can Cream of Chicken soup, undiluted
- 1 onion, chopped
- 1 small bell pepper, chopped
- ¼ cup chopped onion tops
- ¼ cup chopped parsley
- Salt & pepper to taste

Combine all ingredients in a casserole dish, cover with foil and bake for one hour at 400°. Stir 20 minutes after putting in oven, and again 20 minutes later.

Mrs. J.E. Flash, Grand Chenier, La.

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### CORNBREAD CASSEROLE

- 1½ cups cornbread mix or 2 (6 oz.) pkgs. cornbread mix baked according to directions, then crumbled
- 3 eggs, well beaten
- ½ pint Half & Half milk
- 1 large onion, chopped
- 1 med. bell pepper, chopped
- 1 stick margarine, melted
- 1 (8½ oz.) can cream style corn
- 1 (8½ oz.) can stewed tomatoes
- ½ lb. pre-cooked ham, diced
- bacon

Combine all ingredients except cornbread and bacon. Mix well. If too dry add a little more milk. Stir in the crumbled cornbread. The mixture should be about the consistency of a batter, not too dry. Put in a large corning ware baking dish. Strip the top with bacon slices. Bake at 350° for 40 minutes or until done. Take cover off to brown bacon. Serve with hollandaise sauce if desired. Serves 12.

This is an original recipe from my mother Mrs. Walter Phillips of Lake Charles, La.

Mrs. David Richard, Grand Chenier, La.

### FRIED RICE

- 3 slices bacon
- 3 T. minced green onion
- 3 T. chopped green pepper
- 3 cups cooked rice
- 2 beaten eggs
- 1 T. soy sauce
- ½ tsp. salt
- ¼ tsp. pepper
- 1 T. Accent
- Tabasco to taste

In a large iron skillet fry bacon until almost crisp. Then add green onion and green pepper; cook very slowly until tender. Stir in rice, eggs and seasonings. Cook over medium heat, stirring constantly until eggs are done. (This is especially good served with Sweet-Sour Beef Balls.) The recipe is in the meats section.)

Charla Jo Blake, Cameron, La.

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### ST. PAUL'S RICE

- 1 lb. hot bulk sausage
- 1 chopped onion
- 2 stalks celery, chopped
- 1 green pepper, chopped
- 1 cup raw rice
- ¼ cup slivered almonds, optional
- 5 cups water
- 2 pkgs. Lipton chicken soup & chicken bits

Brown and drain first four ingredients. Combine all and cook for 15 minutes in saucepan. Bake in covered casserole at 350° for 35 to 40 minutes.

Mrs. Bobby Stroud, Jacksonville, Fla.

Submitted by: Mrs. J.B. Blake, Jr., Cameron, La.

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### JAMBALAYA de COCHON

- 3 large onions
- 4 cloves garlic
- 10 lbs. pork roast (cooked and cut up into bite-size pieces)

- ½ cup shortening
- 1 T. Accent
- Salt and pepper to taste
- 4 quarts water
- 1 cup chopped green onions
- 2 cups chopped parsley
- 6 cups raw rice

Chop and grind onions and garlic. Mix with meat and brown in shortening. Add water as needed to prevent sticking. When brown, add green onions and parsley and bring to a boil. Add rice, lower heat and cook slowly, stirring occasionally until rice is done, about 30 minutes. Serves 40.

Mrs. Wanda Thibeaux, Cameron, La.

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### SPANISH RICE

- 3 c. cooked rice
- 6 slices bacon, cut into 1 inch pieces
- ½ cup minced onion
- 1 can (16 oz.) whole tomatoes
- 2 tsp. salt
- 6-8 drops Tabasco
- ½ cup shredded American cheese

Heat oven to 400°. Fry bacon pieces in large skillet over medium heat until crisp. Lift bacon out of skillet. Place in 1½ quart casserole. Stir bacon around to grease casserole. Add onion to 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 25 to 30 minutes.

Roberta Carol Blake, Cameron, La.

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### BROCCOLI WITH RICE

- 1 stick oleo
- 1 onion, chopped
- 1 rib celery, chopped
- 1 pkg. frozen chopped broccoli
- 1 can cream of chicken soup
- 1 cup grated cheddar cheese

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1½ cup cooked rice  
salt, pepper, Tony's seasoning  
bread crumbs

In a large skillet, saute onions and celery in oleo until the vegetables are clear. Cook broccoli according to package directions; drain. Add to the vegetables. Combine with soup and cheese. Stir in rice. Season to taste. Put into a greased casserole dish and top with bread crumbs. Bake at 350° for 45 minutes. This can be mixed ahead and frozen.

*Lidian Richard, Grand Chenier, La.*

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## RICE WAFFLES

Stir together in mixing bowl:

1¾ cup flour  
4 tsp. baking powder  
¼ tsp. salt  
2 T. sugar

Add:

2/3 cup cooked rice. Mix evenly  
with fork and add:

1½ cups milk  
1 egg yolk, well beaten  
1 T. melted butter

Stir well. Fold in 1 egg white beaten stiff. Heat waffle iron, do not grease it. Pour 1 T. of batter into each compartment, near the center, it will spread to fill the iron. Cover and leave closed until steaming stops. Waffles should be well puffed and brown. Lift from the iron with a fork. Yield: 4-6 servings.

*Theima D. Broussard, Grand Chenier, La.*

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## KELLEY'S DIRTY RICE

1½ cup ground beef  
and pork mixed  
½ cup chopped parsley  
2 large onions, chopped

½ cup green onions, chopped  
2 large bell peppers, chopped  
2 cloves of garlic, chopped  
1 cup celery, chopped  
6 T. oleo or oil  
2 dozen oysters  
¼ cup oyster liquid  
salt, pepper & cayenne pepper  
to taste  
4 cups cooked rice

Cook meat until pink has gone. Saute parsley, onions, green onions, bell peppers, garlic, and celery in oleo until soft. Add remaining ingredients except rice. Simmer 10 minutes. Add rice and more liquid if needed. Pour into greased casserole dish. Bake at 350° for 20 minutes. Serve hot.

*Mrs. Gary Kelley, Cameron, La.*

## VEGETABLES



### HASH BROWN OMELET

12 thin slices bacon  
1 - 1 lb. pkg. frozen hash  
brown potatoes  
12 eggs  
1 tsp. onion salt  
1 tsp. hot pepper sauce  
¼ cup milk  
1 cup shredded American cheese

In electric skillet, cook bacon until crisp; remove, crumble and set aside. To bacon drippings, add hash brown potatoes and continue cooking (300°) without stirring until underside is light brown. Blend eggs, onion salt, hot pepper sauce and milk. Pour egg mixture over lightly browned potatoes. Top with crumbled bacon and shredded cheese; cover and cook over low heat (240°) until eggs are set. Serves 6. (May be garnished with onion rings. This dish can be used as a main dish with hot rolls, green salad and iced tea.)

*David Crador, Sweetlake, La.*

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### CHEESE SOUFFLE ROLL

**Cheese Souffle:**

8 eggs, separated  
1/3 cup butter or oleo  
6 T. flour  
Dash cayenne pepper  
½ tsp. salt  
1¼ cups milk  
½ cup parmesan cheese  
½ cup grated sharp  
cheddar cheese  
¼ tsp. cream of tartar  
¼ tsp. salt

Separate eggs and let whites warm to room temperature. Grease bottom of 15x10½x1 inch jelly roll pan; line bottom with wax paper; then grease with butter. Heat oven to 350°. Melt butter in saucepan and remove from heat. With wire whisk stir in flour, cayenne and salt. Gradually stir in milk. Bring to boil, stirring constantly. Reduce heat and simmer, stirring constantly, until thick and leaves bottom of pan. Add the two cheeses. With whisk, beat yolks; beat in cheese mixture. Beat whites with salt and cream of tartar until stiff. Fold 1/3 whites into cheese mixture. Carefully fold in remaining whites to combine. Turn into pan and bake 15 minutes or until surface is puffed and firm when pressed with fingertip.

**Filling:**

2 pkgs. (10 oz.) frozen  
mustard greens  
2 T. butter or oleo  
¼ cup finely chopped onion  
¼ tsp. salt



¼ cup grated sharp cheddar cheese  
½ cup sour cream  
¼ lb. cheddar cheese, sliced

Cook mustard greens as directed and turn into seive pressing to remove water. In hot butter in medium skillet, saute onion until golden. Add greens, salt, cheese and sour cream, mix well. With metal spatula loosen edges of souffle. Invert on waxed paper sprinkled lightly with parmesan. Peel off wax paper. Spread surface evenly with filling. From long side, roll up, place seam side down on greased cookie sheet. Arrange cheese slices over top and broil until cheese melts. Use metal spatula to remove to serving dish or board. Serves 8.

(This was the first place winner in the main dish division in the State Egg Cookery contest in Alexandria.)

*Christine Chesson, Sweetlake, La.*

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### CRUNCHY GREEN BEANS

4 slices bacon  
½ medium onion, chopped  
1 - 14 oz. can cut green beans  
2 T. pimento  
7 water chestnuts, sliced  
1 tsp. sugar  
Salt and pepper to taste

Saute bacon and onions. Add beans and simmer 5 minutes. Add pimento, water chestnuts, sugar and seasonings. Simmer all together for 15 minutes. Delicious.

*Richard "Dick" Griffith, Lake Jackson, Tex.*

\*\*\*

### SUMMER SQUASH CASSEROLE

2 lbs. sliced squash  
(6 cups)  
¼ cup chopped onion  
1 can cream of chicken soup  
1 cup dairy sour cream  
1 cup carrots, shredded  
1 (8 oz.) pkg. herb-seasoned  
stuffing mix  
½ cup oleo

In saucepan, cook sliced squash and chopped onion in boiling water for 5 minutes, drain. Combine soup and sour cream. Stir in shredded carrots. Fold in drained squash and onion. Combine stuffing mix and melted oleo. Spread half of stuffing mixture in bottom of 12x7½x2 inch baking dish. Spoon vegetables mixture atop. Sprinkle remaining stuffing over vegetables. Bake in 350° oven for 25 to 30 minutes or until well heated through.

*Mrs. M.C. Kelley, Creole, La.*

\*\*\*

### PICKLED CABBAGE

1 large cabbage chopped  
1 large chopped onion  
1 large chopped bell pepper  
1 cup sugar  
1 tsp. salt  
½ cup salad oil  
½ cup vinegar  
1 tsp. celery seed

Sprinkle vegetables with sugar and salt and let stand. Combine remaining ingredients and bring to a boil; pour over vegetables. After it cools put in refrigerator for 3 days then serve. Good for 2 weeks. Keep covered.

*Mrs. Corrine Canik, Grand Chenier, La.*

\*\*\*

### SWEET POTATO PONE

4 eggs, beaten until frothy  
2 cups sweet milk  
1 quart grated sweet potatoes  
1 cup sugar  
¼ cup bacon drippings  
(or melted butter)  
1 tsp. nutmeg  
1 tsp. ground cinnamon  
½ tsp. salt

Pour milk over grated potatoes. Mix sugar, spices and salt. Add milk, eggs, and sugar mixture to potatoes. Add bacon drippings,

or melted butter. Grease bottom and sides of a baking dish. Pour pudding into dish and bake at 350° for about one hour. Stir now and then as mixture will brown on sides and top before it is done in center. It will have a grainy texture and nutty taste.

(This recipe parallels one used by my maternal grandmother, Susan McCall Stine, back when I was a small girl and our Chenier days seemed to center about that big black cookstove and the delicious dramas that wafted from its heart.)

*Bernice Hollister Stewart, Lake Arthur, La.*

\*\*\*

### CARROT CASSEROLE

1 lb. carrots  
½ c. chopped bell pepper  
½ cup onion  
1 T. salt

Boil all the above in a quart of water. After carrots are tender drain the water. Place in casserole.

In a saucepan cook the following on a slow fire and let boil for about 5 minutes:

¼ cup vinegar  
¼ cup cooking oil  
¼ cup sugar  
½ cup tomato soup  
1 tsp. Worcestershire sauce  
½ tsp. yellow mustard

After mixture has boiled for 5 minutes, pour mixture over carrots and bake for 40 minutes at 350°.

*Bobbie Primeaux, Creole, La.*

\*\*\*

### CABBAGE AU GRATIN

1 med. head of cabbage,  
shredded  
1 tsp. salt  
1 can condensed cream of  
celery soup  
¼ cup milk  
1 cup grated American cheese  
1 cup seasoned bread crumbs  
1 T. butter

Cook one medium head of cabbage, shredded, in slightly salted water for 10 minutes. Drain and set aside. Combine condensed cream of celery soup, milk and cheese. Heat slowly until cheese is completely melted. Put cabbage in 1½ quart casserole and pour soup mixture over. Sprinkle top with seasoned bread crumbs and dot with butter. Bake in preheated oven at 350° about 15 minutes, or until mixture is hot. Serves 4.

*Mrs. Charles F. Hebert, Cameron, La.*

\*\*\*

### KLING KLAN CORN

1 whole onion  
(chopped and sauted)  
1 T. butter  
4 regular cans whole  
kernel corn  
1 jar (medium) stuffed olives  
2 regular cans of Hot Tamales  
2 regular cans of Stewed  
Tomatoes  
2 whole bell peppers, cut in strips  
1 tsp. sugar  
3 small jars whole mushrooms  
Salt and pepper to taste

Saute chopped onion in butter. Mix all ingredients together, pour into 11x13 inch pan or 2 medium casseroles and bake for 40 minutes at 400°.

This recipe is handed down from my family (Kling) and is a unique blending of flavors, with the mingling of the corn and tamales.

*Mrs. P.W. Giblin, Baton Rouge, La.*

\*\*\*

### ARTICHOKE AND GREEN BEAN CASSEROLE

1 can green beans  
1 (#303) can artichoke hearts,  
drained

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1 cup seasoned bread crumbs  
¼ cup parsley  
Garlic salt or juice to taste  
salt  
pepper  
olive oil

Pour green beans into bowl. Cut artichoke hearts in half and place in bowl. In another bowl, mix bread crumbs, parsley, garlic, salt and pepper. Add olive oil to wet dry ingredients. Mix dry ingredients with beans and artichoke hearts. Place in casserole bowl. Bake in 400° oven for 15 minutes.

*Susan K. Watts, Cameron, La.*

\*\*\*

### ZUCHINNI SQUASH DISH

2 lbs. squash  
1 large onion  
8 oz. sour cream  
1 can creamed chicken soup  
1 small jar pimentos  
1 cup butter or oleo  
1 box cheese croutons  
parsley and seasoning of your choice

Cut up squash and onion. Boil until tender. Pour off liquid and let cool. Mix in sour cream, chicken soup and pimentos. Melt butter and pour over croutons. Let set. Put ½ of the croutons in baking dish. Pour in squash mixture. Put remaining croutons on top. Bake at 350° until brown. A great dish to freeze.

*Mrs. James S. Henry, Jr., Cameron, La.*

\*\*\*

### FESTIVE PEAS AND POTATOES

1 (10 oz.) pkg. frozen green peas  
¼ cup butter  
¼ cup flour  
1 tsp. salt  
¼ tsp. black pepper  
2¼ cups milk  
1 cup shredded sharp cheddar cheese  
3 cups sliced cooked potatoes  
1 small jar chopped Pimentos  
Buttered bread crumbs  
Paprika

Cook peas according to package directions; drain. Melt butter over low heat in saucepan; blend in flour, salt and pepper. Add milk slowly, and cook until thickened. Remove from heat and stir in cheese until smooth. Combine peas, potatoes and pimento and pour into a buttered 1½ quart casserole. Pour cheese sauce over top. Sprinkle with breadcrumbs and paprika. Bake at 350° for 30 minutes. Serves 4 to 6.

*Mrs. Charles Rogers, Cameron, La.*

\*\*\*

### EGGPLANT SUPREME

1 large eggplant  
2 ribs celery, chopped  
1 small bell pepper, chopped  
1 large onion, chopped  
½ stick of butter  
2 tsp. Lea & Perrins  
1 dash of Tabasco  
1 cup ripe olives, chopped  
1 cup sharp grated cheese  
Dash of salt  
cracker crumbs

Cut up peeled eggplant and steam until tender. Saute celery, bell pepper and onion in butter. Add cooked, drained eggplant. Add Lea & Perrins and Tabasco and stir. Add cheese, olives and dash of salt. Place in baking dish. Cover with cracker crumbs and bake in 375° oven for 30 minutes. Serves 6.

*Mrs. Jerry Jones, Cameron, La.*

\*\*\*

### ALICE'S EGGPLANT CASSEROLE

5 large eggplants  
2 quarts shrimp (peeled)  
1 large onion, chopped

1 large bell pepper, chopped  
½ stick butter or oleo  
1 cup parsley, minced  
1 cup onion tops, minced  
10 slices toast (crumbled)  
Salt and pepper to taste

Peel eggplants, salt, dice and bring to boil until tender. Drain in colander and set aside. Brown shrimp, onions and bell pepper until tender. A little water may have to be added. Measure ½ cup bread crumbs and save to sprinkle on casserole top. Soak the rest in just enough milk to wet it. Mix all ingredients together, season to taste, sprinkle bread crumbs to cover top, pour into buttered casserole dish and bake at 350° until golden brown (about 15 minutes.)

*Mrs. Lynex Richard, Creole, La.*

\*\*\*

### SPLIT PEA SOUP

1 pkg. green split peas  
¼ cup shortening  
1 lb. pickled pork  
or 1½ lb. hamhock  
2 large onions, chopped  
2 pods garlic, minced  
2 or 3 cups of hot water  
3 beef boullion cubes or  
4 chicken cubes  
salt  
1 bay leaf  
thyme  
basil  
oregano

Cover split peas with water and rinse off. In shortening brown meat, lower heat and add onions and garlic, cook until clear. Pour 2-3 cups hot water. Bring to boil then pour peas with water into ham and onions. Add boullion cubes. Taste for salt, add bay leaf. Season with thyme, basil and oregano. Reduce to simmer and cook for one hour.

*Mrs. Glenn Alexander, Cameron, La.*

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## ZUCCHINI GREEN CHILE QUICHE

Pastry for 9" pie crust  
 3 cups coarsely grated, unpeeled zucchini (about ¾ lb.)  
 salt  
 1 can (4 oz.) whole green chiles  
 ¾ cup slices green onions and tops  
 1½ T. butter or margarine  
 1 T. flour  
 1 cup grated cheddar cheese  
 ½ cup shredded Monterey Jack cheese  
 3 eggs  
 1½ cups undiluted evaporated milk or cream  
 Freshly ground black pepper

1. Roll pastry a little thicker than regular crust for pie and fit into 9" glass pie pan or 10" fluted quiche pan. Trim pastry until even with top of quiche dish. For pie pan, trim pastry with ½" overhang. Turn it under and press to rim with fork.
2. Grate zucchini on a sheet of foil and sprinkle with salt. Let stand 30 minutes, then squeeze out moisture and blot dry.
3. Rinse and seed chiles, blot dry and cut into ½" pieces. Cook green onions slowly in melted butter, about 1 minute. Stir in zucchini and heat a few moments only, until zucchini is glazed with fat.
4. Blend in flour, then spread in pastry shell and sprinkle with the chiles and half the cheese.
5. Beat eggs with milk and season lightly with salt and pepper. Pour into pastry shell and sprinkle with remaining cheeses.
6. Bake at 400°F for 15 minutes. Reduce heat to 350°F and bake about 20-25 minutes longer, until custard is set and slightly puffed. Cool at least 15 minutes before cutting. 6 main dish servings or 12 appetizer servings.

Mrs. Glenn Alexander, Cameron, La.  
 \* \* \*

## CORN PUDDING

2 cups fresh corn, cut from cob  
 1 cup milk  
 2 T. butter or margarine  
 2 T. all-purpose flour  
 1 tsp. salt  
 1 T. sugar  
 Red pepper to taste  
 3 eggs

Cut corn from cob. Add milk, butter, flour and seasonings. Beat eggs together until fluffy, add to mixture. Pour into buttered 1-quart baking dish and bake at 350° for 1 hour or until firm like a custard. Preferred Method: Place dish with pudding in a pan of boiling water for better custard-like texture. Bake at 350° for 1 hour and 15 minutes. 4-6 servings.

Thelma D. Broussard, Grand Chenier, La.

## HASH BROWN POTATOES

2 cups diced, cooked potatoes  
 2 T. finely chopped onion  
 4 tsp. all-purpose flour  
 1½ tsp. salt and pepper  
 3 T. milk  
 2-3 T. melted shortening

Combine potatoes and onion. Mix flour, salt and pepper and slowly blend in the milk. Combine with potato and onion mixture. Heat shortening in a heavy skillet. Add potatoes, and cook over medium heat until the underside is brown. Turn to brown the other side. Yield: 4 servings.

Gerald Richard, Grand Chenier, La.

\* \* \*

## SUNBURST YAM BAKE

2 1-lb. cans yams, drained  
 1 13-oz. can pineapple tidbits, drained  
 ¼ cup orange marmalade  
 1 cup miniature marshmallows

Arrange yams in circle in 9" pan. Place pineapples in center. Dot yams and pineapples with marmalade. Bake at 350° for 30 minutes. Top with marshmallows and broil till brown.

Eve Billiot, Johnson Bayou, La.

\* \* \*

## GUMBO VERE (GREEN)

Plenty mustard greens  
 2 cups water  
 1 lb. slab bacon  
 2 T. flour  
 1 cup chopped green onions  
 ½ cup chopped green peppers  
 4 cloves garlic, chopped  
 salt and pepper to taste  
 1 tsp. file' (if desired)

Wash mustard greens. Put in large pot with water, cover and steam to wilt, but not to cook. Drain, save the water. Chop mustard greens very finely. (This can be done in a blender.)

Cut bacon in very small cubes. Fry until brown. Add flour to fat and brown. Add chopped mustard, onions, green pepper, garlic, salt and pepper. Add liquid plus about 1 quart water. Simmer until it becomes thick. Remove from heat. Add file' if desired. Serve over rice. Serves 8.

Mrs. Roland Primeaux, Creole, La.

\* \* \*

## QUICKIE CABBAGE ROLLS

1 lb. ground chuck  
 1 cup chopped onion  
 ½ cup chopped bell pepper  
 1½ cups tomato sauce  
 1¼ cups water  
 2 T. catsup  
 Salt & black pepper to taste  
 1 cup raw long-grain rice

1 medium cabbage, coarsely shredded

Brown meat in heavy pot; add onion and bell pepper when meat is brown, and continue to cook slowly until vegetables are tender. Add tomato sauce, water, catsup, salt and pepper and continue to simmer for 30 minutes. Add the rice and mix lightly; layer cabbage on top of this. Do not stir again. Cover and simmer about 20 minutes or until rice is cooked and cabbage is tender. Serve with cornbread.

Mrs. Charles Rogers, Cameron, La.

\* \* \*

## ARTICHOKE VELVET CASSEROLE

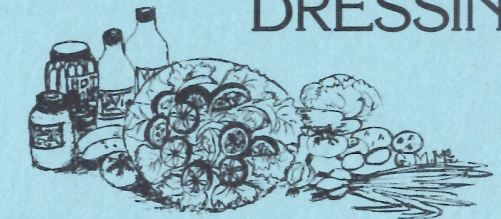
2 (14 oz.) cans artichoke hearts  
 1 T. lemon juice  
 4 T. butter  
 2 (14 oz.) cans sliced mushrooms  
 4 T. finely sliced green onion tops  
 1 (10¼ oz.) can chicken gravy  
 Dash of marjoram  
 Dash of Thyme  
 3 T. dry white wine  
 4 ozs. Swiss or Mozzarella cheese, diced  
 Salt, Cayenne and coarse black pepper to taste  
 Italian bread crumbs  
 Butter

Drain and quarter artichoke hearts. Place in a dry skillet over medium heat until most of liquid evaporates. Sprinkle with lemon juice, 2 T. butter and stir over heat until artichokes are coated. Empty into casserole. Drain mushrooms and place in a dry skillet over medium heat until most of liquid evaporates. Add 2 T. butter and stir until mushrooms are coated. Add onion tops; mix well and empty into casserole. Mix mushrooms and artichokes by tossing gently. Empty chicken gravy into saucepan; add marjoram, thyme and wine. When gravy is hot, but not boiling, add diced cheese and stir until cheese melts. Adjust seasonings

by adding salt, cayenne and black pepper. Pour gravy and cheese mixture over artichoke and mushroom mixture. Do not stir. Top with bread crumbs and dot with butter. Bake uncovered at 350° for 30 to 35 minutes. Serves 8 to 10. This dish can be prepared ahead and frozen, just omit the bread crumbs, until ready to bake.

Mrs. J.B. Blake, Jr., Cameron, La.

# SALADS & SALAD DRESSINGS



## CRAB MEAT SALAD

2 cups crab meat  
 5 T. French dressing  
 1½ cups finely chopped celery  
 4 hard boiled eggs, chopped  
 Mayonnaise to taste

Mix crab meat and French dressing. Place in ice box for 30 minutes. Drain off dressing. Add celery and eggs and mix. Add mayonnaise to mixture. Serve on lettuce leaves.

Cynthia King, Creole, La.

\* \* \*

## GREEN SALAD

1 head lettuce  
 4 med. tomatoes (firm)  
 1 small purple onion (cut in rings)  
 1 med. bell pepper (cut in rings)  
 10 radishes (sliced)  
 12 olives with pimento (sliced in half)  
 1 stalk celery (thin slices)  
 2 cucumbers (peeled and sliced)  
 Wine vinegar

Tear lettuce into bite-size pieces, place in large salad bowl. Slice tomatoes into eighths, add rest of ingredients and toss. Sprinkle wine vinegar over salad and chill about one hour before serving.

Mrs. Julian Arrant, Grand Chenier, La.

\* \* \*

## MAKE-AHEAD COLE SLAW

1 Cabbage, shredded  
 1 med. onion, chopped fine  
 1 green pepper, chopped fine  
 1 cup sugar  
 ¾ cup salad oil  
 1 cup vinegar  
 1 tsp. celery seed  
 1 tsp. dry mustard  
 1 tsp. salt

Mix cabbage, onion, pepper and sugar together and set aside. Bring to a boil the five remaining ingredients, and pour immediately over the cabbage mixture. The cabbage will remain very crisp, and can be stored in the refrigerator for several days, if desired.

Joyce Jones, Grand Chenier, La.

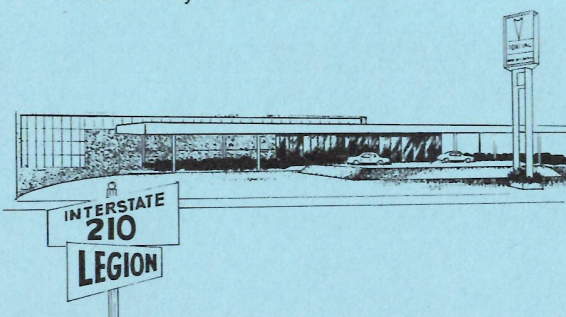
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## BABY CHERRY SALAD

1 can mandarin oranges  
 1 can crushed pineapple  
 1 large container cottage cheese  
 1 large box Cherry Jello  
 1 large container Cool Whip

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Drain oranges and pineapples. Set aside. Mix cottage cheese and jello together. (Do not add water to jello, leave it dry.) Mix well, then add oranges and pineapple, then fold in cool whip. Place salad in refrigerator for a couple of hours. You may drink the pineapple juice when you are finished, it is too good to throw away.

*Eva LeBlanc, Cameron, La.*

\*\*\*

### CRANBERRY SALAD

2 (3 oz.) boxes Raspberry Jello  
1½ cups boiling water  
1 Roma Beauty Apple,  
peel and cut fine  
1 cup orange juice  
1 cup finely chopped celery  
1 can whole cranberry sauce  
½ cup chopped walnuts

Dissolve jello in boiling water. Pour orange juice over chopped apple. Break up cranberry sauce with a fork. Add all remaining ingredients to dissolve jello. Pour into a jello mold or a 9x13 inch pan. After salad is congealed, cut into squares, serve on lettuce and garnish with a dot of Mayonnaise.

*Mrs. David Richard, Grand Chenier, La.*

\*\*\*

### SHRIMP MACARONI SALAD

3 T. margarine  
¼ cup green and red bell  
pepper, chopped  
½ cup celery, chopped  
1 pkg. of Good Seasons Italian Dressing  
Mix, mixed according to directions  
1 cup Cream of Mushroom soup  
1 quart of peeled shrimp  
1 tsp. Tex-Joy Steak Seasoning  
1 pkg. Shell Macaroni, boiled  
in unsalted water and drained  
½ cup grated cheese  
2 T. minced parsley

Saute margarine, pepper and celery. Add ½ bottle of Italian Dressing to this, along with the mushroom soup and shrimp. Cook until tender. Sprinkle Steak Seasoning on top of shrimp.

Add cooked macaroni and cheese to shrimp mixture. Sprinkle with parsley. Serve either hot or cold.

*Mrs. David Richard, Grand Chenier, La.*

\*\*\*

### SALAD DRESSING FOR SPINACH

1 cup oil (not olive)  
5 T. red wine vinegar  
4 T. sour cream  
1½ tsp. salt  
¼ tsp. dry mustard  
2 T. sugar  
Coarsely ground black pepper  
2 tsp. chopped parsley  
2 cloves garlic, crushed  
8 strips bacon,  
fried and crushed  
4 hard-boiled eggs, sliced  
Croutons (optional)

Mix all ingredients in blender except bacon, eggs and croutons. This dressing will last for weeks in the refrigerator. Break spinach up in bowl. Pour dressing over spinach. Sprinkle bacon, hard-boiled eggs and croutons (if desired) just before serving. Dressing serves 16 people.

*Mrs. Dickie Dickens, Lake Charles, La.*

\*\*\*

### 24 HOUR FRUIT SALAD

2 eggs (beaten)  
2 T. lemon juice  
4 T. sugar  
2 T. butter  
1 cup whipping cream, whipped  
2 cups White Royal Ann Cherries  
2 cups pineapple chunks  
2 cups oranges (Mandarin)  
2 cups small marshmallows  
2 cups blanched almonds

1. Heat beaten eggs, lemon juice and sugar. Stir until thick.  
2. Add butter and cool.  
3. Add whipped cream to above mixture.  
4. Drain all fruit.  
5. Mix all fruit and the cream mixture together, add almonds.  
6. Chill till ready to serve.

*Mrs. Jerry Jones, Cameron, La.*

\*\*\*

### MARINATED VEGETABLE SALAD

(These can be doubled or tripled, as needed)

1 cup sugar  
¾ cup salad vinegar  
½ cup Mazola Oil

1 can green string beans  
1 can white wax beans  
1 can green English peas  
½ cup chopped celery  
1 large purple onion, sliced  
½ bell pepper, chopped  
2 red pimentos, chopped  
1 can carrots, sliced  
1 can red kidney beans

1. Every vegetable should be well drained.  
2. Mix 1st 3 ingredients together.  
3. Mix all of the vegetables together in a large plastic or glass container and pour the (sugar, vinegar, oil) mixture over the vegetables.  
4. This should stand completely covered about 24 hours.

*Mrs. Jerry Jones, Cameron, La.*

\*\*\*

### ANNABEL'S FLYING FARMER CHICKEN SALAD

5 cups cooked chicken  
cut in chunks  
2 tsp salad oil  
2 tsp. orange juice  
2 tsp. vinegar  
1 tsp. salt  
3 cups cooked rice  
1½ cups green grapes  
1½ cups sliced celery  
1 (13½ oz.) can pineapple tidbits,  
drained  
1½ cups mayonnaise  
1 cup nuts (optional)  
1 (11 oz.) can mandarin oranges,  
drained

Combine chicken, oil, juice, vinegar and salt in large bowl. Let stand or refrigerate overnight while preparing the other ingredients. Gently toss all ingredients and refrigerate until serving time.

*Mrs. Martha Cabell, Hackberry, La.*

\*\*\*

### EGGS AND LIVER SALAD

1 lb. liver  
6 boiled eggs, chopped  
¼ cup minced celery  
¼ cup minced onion  
¼ cup pickle relish  
¼ cup bell pepper  
½ tsp. mustard  
1 T. mayonnaise

Boil liver until free of blood, about 7 to 10 minutes. Do not overcook. Chop liver and combine with all other ingredients. Chill. Serve on a bed of lettuce.

(This is an original dish and was a first place winner in the salad division of the 4-H Egg Cookery Parish Contest.)

*C.A. Mhire, Grand Chenier, La.*

\*\*\*

### MARINATED ZUCCHINE SALAD

Mix together . . .

4 Zucchini squash, sliced  
very thin  
2 cans mushrooms

2 cans artichoke hearts,  
sliced (water packed)  
2 cans bamboo shoots  
2 cans ripe pitted olives

Sprinkle 1 envelope Hidden Valley dressing on ingredients. Pour 1 bottle Wishbone Italian dressing over all. Marinate several hours. Keeps for 4 to 5 days. Serves 10.

I usually cut this in half and it still serves a lot of people.

*Mrs. Michael Raspberry, Cameron, La.*

\*\*\*

### CAJUN COLE SLAW

¼ cup green pepper,  
finely chopped  
½ tsp. salt  
1 pinch pepper  
½ T. vinegar  
1 T. sugar  
¼ cup mayonnaise  
2 cups finely shredded cabbage

Mix green pepper, salt, pepper, vinegar and sugar with the mayonnaise. Mix shredded cabbage with dressing. Serves 4 to 6.

*Mrs. Roland U. Primeaux, Creole, La.*

\*\*\*

### GREEK SALAD DRESSING

6 T. Kraft mayonnaise  
1 T. white vinegar  
1 T. Greek Seasoning

Mix all ingredients until smooth. Put on salad at last minute.

*Jeanette Blake, Cameron, La.*

\*\*\*

### LUCIOUS PINK GELATIN SALAD

1 small pkg. strawberry jello  
1 cup boiling water  
1-3 oz. pkg. cream cheese  
1 small can crushed pineapple,  
plus juice  
¾ cup pecans, chopped

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½ pint Cool Whip

Dissolve jello in boiling water. Blend in cream cheese. (Blender may be used.) Add pineapple and nuts. Let set til firm. Fold in Cool Whip. Makes a pretty light pink salad.

*Bonnie Conner, Grand Chenier, La.*

\*\*\*

### FRENCH DRESSING

1 can condensed Tomato Soup  
1 cup vinegar  
¾ cup salad oil  
¾ cup sugar or  
1 T. Sweet & Low  
1½ tsp. garlic salt  
1 tsp. black pepper  
1 tsp. paprika  
1 tsp. yellow mustard  
1 tsp. Louisiana Red Hot

Put all ingredients in shaker and shake until well mixed. Keep in refrigerator until all is used. Reshake each time before using so as to unsettle seasonings.

*Mrs. Phillip Trosclair, Grand Chenier, La.*

\*\*\*

### PEACHY FRUIT SALAD

2 cans Pineapple tid-bits  
2 cans mandarin orange slices  
5-6 sliced bananas  
Pint of fresh or  
frozen strawberries  
1 can peach pie filling

Drain the canned fruit—mix all the fruit in large bowl. Use the Peach Pie filling as the dressing.

*Mrs. M.C. Kelley, Creole, La.*

\*\*\*

### SAUER KRAUT SALAD

2/3 cups vinegar  
1/3 cup water  
1/3 cup salad oil  
1¼ cup sugar

Heat until sugar is dissolved and pour over the following ingredients:

2 (1 lb.) cans Sauer Kraut  
chopped, well drained and rinsed  
1 cup diced celery  
1 cup green bell peppers (diced)  
1 cup onions (diced)  
1 large can pimentos chopped  
1 large can (No. 2) chestnuts,  
chopped

Place in refrigerator overnight. This stays good in refrigerator for 2 weeks.

*Mrs. Corrine M. Canik, Grand Chenier, La.*

\*\*\*

### ELLA'S LAYERED SALAD

1 head lettuce, torn in  
bite size pieces  
½ cup onions, thinly sliced  
in rings and separated  
1 cup thinly sliced celery  
1 cup sliced, drained mushrooms  
1 pkg. frozen sugar peas  
1 can Water chestnuts, sliced

**Dressing:**

1 - ½ pint sour cream  
¾ cup mayonnaise  
½ cup parmesan cheese  
1 tsp. seasoning salt  
¼ tsp. black pepper  
¼ tsp. garlic powder

3 boiled eggs  
¼ to ½ cup bacon bits

Layer ingredients in crystal bowl as listed, then dressing. Refrigerate. (Salad can be made twenty-four hours in advance of serving.) Just before serving, slice boiled eggs on top of dressing; add bacon bits and toss. Serve.

*Mrs. Bobby Stroud, Jacksonville, Fla.  
Submitted by: Mrs. J.B. Blake, Jr., Cameron, La.*

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### FROZEN FRESH PEACH SALAD

3 cups crushed fresh peaches  
2 cups miniature marshmallows  
½ cup drained crushed pineapple  
½ cup (3 oz.) slivered almonds  
¼ cup (4 oz. jar) quartered  
Maraschino cherries  
½ tsp. almond extract  
½ tsp. salt  
2 cups sour cream  
few drops red food coloring

Mix all ingredients in a 2 quart bowl. Pour into 8" square pan or 12 muffin cups. Cover with foil and freeze. Fifteen minutes before serving, cut into squares. Makes 12 servings.

*Mrs. Charles Rogers, Cameron, La.*

\*\*\*

### HOLIDAY FRUIT SALAD

1 can Comstock Apricot  
Pie filling  
1 (17 oz.) can chunk pineapple  
1 (17 oz.) can peaches, chopped  
1 (6½ oz.) can mandarin oranges  
1 carton frozen strawberries  
4 bananas, sliced

Drain pineapple, peaches and oranges. Cut up peaches and combine remainder of ingredients and chill. This salad can be made ahead and stored up to a week. If apricot pie filling is not available, substitute strawberry pie filling and add large can apricots, drained, and cut up. The apricots keep the bananas from turning dark.

*Geneva Griffith, Cameron, La.*

## BREADS



### HOMEMADE ROLLS

3 cups flour  
¼ cup sugar  
1 tsp. salt  
1 pkg. yeast  
¼ cup butter (softened)  
1 cup warm water

Combine 1 cup flour with sugar, salt, yeast and oleo. Gradually add warm water and stir well. Add ½ cup of flour - making a thick batter. Mix in remaining 1½ cups flour - knead until well mixed. Grease top of dough - cover with clean dry cloth. Let rise 1 hour and 45 minutes. Shape dough into rolls and place in greased baking pan. Let rise again about 1½ hours. Bake 20 minutes at 375°. Makes about 18 rolls.

*Mrs. Charlotte Trosclair, Grand Chenier, La.*

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### MASTER MIX PANCAKES OR WAFFLES

3 cups Master Mix  
(See Lagniappe Category for recipe)  
1 egg  
1½ cups water

Blend, bake as usual. Yield: 18 medium pancakes or waffles.

*Mrs. James S. Henry, Jr., Cameron, La.*

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### MASTER MIX MUFFINS

3 cups Master Mix  
(See Lagniappe Category for recipe)  
2 T. sugar  
1 egg  
1 cup water

Mix water and eggs, add to dry ingredients. Bake at 350° for about 20 to 25 minutes. Yield: 1 dozen.

*Mrs. James S. Henry, Jr., Cameron, La.*

### MASTER MIX GINGERBREAD

2 cups Master Mix  
(See Lagniappe Category for recipe)  
¼ cup sugar  
1 egg  
½ cup water  
½ cup molasses  
½ tsp. each - cinnamon, ginger, clove

Beat egg, water and molasses, mix with dry ingredients. Bake at 350° for 40 minutes.

*Mrs. James S. Henry, Jr., Cameron, La.*

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### MASTER MIX FRITTERS

2 cups Master Mix  
(See Lagniappe Category for recipe)  
2/3 cup water  
1 egg  
2 cups fruit or cooked vegetable  
Cooking oil for frying

Mix ingredients, stir in pineapple chunks, peach chunks, or whole kernel corn (drained). Drop by teaspoonfuls into hot deep fat and fry until golden brown. Drain. Serve hot with confectioners sugar.

*Mrs. James S. Henry, Jr., Cameron, La.*

\*\*\*

### MEXICAN CORNBREAD

1½ cups corn meal mix  
2 eggs  
¼ cup cooking oil  
¾ cup milk  
1 small can cream style corn  
1 tsp. sugar  
1 Jalapeno pepper  
4 slices crisp fried bacon  
¾ cup grated cheese  
1 large onion  
1 small garlic clove

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½ tsp. salt  
½ tsp. black or red pepper

Mix all ingredients. Place in loaf pan. Bake for 45 minutes at 350°.

*Bobbie Primeaux, Creole, La.*

\*\*\*

### OREILLES COCHON (PIG'S EARS)

4 cups flour  
1 tsp. baking powder  
1 tsp. salt  
1 cup butter  
4 eggs  
2 T. vinegar poured over 4-6  
ice cubes in a cup

Mix dry ingredients. Cut butter into mixture. Beat eggs and pour into the flour-butter mixture, then add water-vinegar. Mix - form a ball and divide into four or six pieces. Roll out very thin. Cut into round pieces and drop into very hot fat. Twist with a fork from the center as rounds are dropped into pan.

#### SYRUP

6 cups sugar  
2 T. butter  
1 cup water  
pinch cream of tartar

Mix sugar, butter, water and cream of tartar. Cook to thread stage. Pour a little over each "pig's ear" or dip ears into powdered sugar while hot.

*Cynthia King, Creole, La.*

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### MASTER MIX BISCUITS

3 cups Master Mix  
(See Lagniappe Category for recipe)  
¾ cup water

Blend and knead for 10 strokes. Pat out and cut. Bake at 450° for 10 minutes. Yield: 1 dozen.

*Mrs. James S. Henry, Jr., Cameron, La.*

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### BUBBLE BREAD

1 cup scalded milk  
½ cup shortening  
½ cup sugar  
1 tsp. salt

Mix the above ingredients together, cool to luke warm, then crumble into the mixture, the following:

2 cakes yeast, add  
2 beaten eggs  
4½ cups flour

Mix to soft dough, turn out on a floured board, knead until smooth and not sticky. Place in a greased bowl and cover with a damp cloth. Let rise until double in bulk. Punch down and let set for 10 minutes. While dough is setting, combine the following:

1 stick butter (melted)  
1 T. cinnamon  
1 cup sugar  
½ cup chopped nuts (optional)

Make dough into small balls, about the size of a walnut, roll each ball in butter, then into sugar mixture. Place in greased Angel Food cake pan, in staggered rows and layers until all dough is used. Let rise again. Bake in 350° oven about 45 minutes, turn out on board or plate and pull off luscious mouth pieces one by one. Can also be made without sugar and cinnamon.

*Mrs. James S. Henry, Jr., Cameron, La.*

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### SPOON BREAD

2 cups warm water  
2 T. sugar  
1 pkg. dry yeast  
½ cup cooking oil  
1 egg beaten  
4 cups self-rising flour

Stir all together, cover, store in refrigerator for 1 hour. Spoon into well-greased muffin pan. Bake 25-30 minutes at 350°. Makes 12-18 muffins, depending on how full you fill muffin pan. This also keeps 2 or 3 days.

*Mrs. Cherie Gibblin, Baton Rouge, La.*

### FRIED CORNBREAD

1½ cups self-rising corn meal  
1 cup buttermilk  
1 egg  
Pinch salt

Mix all ingredients together (batter will be thinner than regular cornbread.) Grease griddle with lard or butter. Drop from spoon onto griddle (3 T. each) and cook until brown on bottom and bubbly on top (like a pancake) turn and brown on other side. Cake will be approximately ¼ inch thick.

*Braxton Blake, Cameron, La.*

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### MONKEY BREAD

2/3 cups sugar  
½ T. cinnamon  
3 tubes (8 oz. each)  
refrigerated biscuits  
1½ stick oleo  
1 cup sugar  
½ T. cinnamon

Combine first sugar and cinnamon in a brown paper bag. Cut each biscuit into quarters. Place biscuits in bag a few at a time and shake until all of them are coated. Place ½ of the biscuits into a Bundt pan. Prepare cinnamon glaze as follows: Combine oleo, sugar and cinnamon in sauce pan and boil 2 minutes. Stir constantly. Pour ½ cinnamon glaze over biscuits in pan. Top with remaining biscuits, then rest of glaze. Bake in preheated oven (350°) for 30 minutes. Allow to cool slightly then turn onto a plate.

*Mrs. Gary Kelley, Cameron, La.*

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### REBEL'S LIGHTBREAD

1 pkg. dry yeast  
4 tsp. sugar  
3 tsp. salt  
2 cups very warm water

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5 to 6 cups flour  
4 T. cooking oil

Rinse large mixing bowl with hot water. (This is done to keep bowl from cooling off water used in recipe.) Dissolve yeast, sugar and salt in very warm water. Add 4 cups flour and stir well. At this point, start working in the balance of flour by kneading with hands in bowl - takes about 10 minutes. After working in as much flour as possible, pour cooking oil into heavy baking pan, oil hands and shape rolls by squeezing off a small amount of dough and shaping in the palm of the hand. Depending on the size of the roll, this should make about 20 to 24 rolls. Cover rolls and let rise until double and bake in 400 degree oven for 30 minutes. After rolls are baked, let stand about 10 minutes before serving. This may also be formed into loaf bread.

*Mrs. W.F. Henry, Jr., Cameron, La.*

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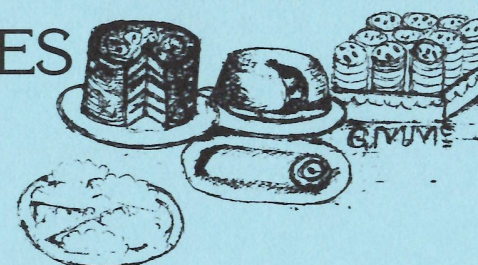
### BEER BREAD

3 cups Self-rising flour  
1 (12 oz.) can of beer at  
room temperature  
2 T. sugar

Mix all ingredients in bowl and beat 17 strokes by hand. Place in a greased 4x8 inch loaf pan, cover with a damp cloth and let rise for 20 minutes. Cook at 375° for at least 45 minutes, or 10 minutes after top starts to brown. Butter may be lightly brushed on top when bread is removed from the oven which will make it stay soft.

*Mr. Donald Reichle, Nederland, Texas*

## CAKES



### COFFEE MATE CAKE

1 cup shortening  
1½ cups sugar  
1 cup coffee mate  
1½ cups warm water  
2½ cups flour  
¼ tsp. salt  
1 tsp. favorite extract

Cream shortening and sugar. Blend in dry ingredients alternately with water until well mixed. Pour into 2 greased and floured cake pans and bake for 20 to 25 minutes or until done at 350°. Frost as desired.

*Mrs. A.J. Nunez, Creole, La.*

\*\*\*

### YOGURT POUND CAKE

1 cup (2 sticks) butter  
2 cups sugar  
4 eggs  
3 cups enriched All-purpose flour  
½ tsp. soda  
¼ tsp. salt  
1 tsp. baking powder  
1 cup yogurt (plain or flavored)  
1 tsp. vanilla

Preheat oven to 325°. Grease a large tube or bundt pan. Cream butter thoroughly and add sugar slowly while beating constantly. Add eggs one at a time beating after each addition. Sift flour three times. Add soda, salt and baking powder. Add dry ingredients alternately with yogurt and vanilla. You can't overbeat! Pour into well greased pan. Bake in moderate oven (325°) 65-75 minutes. While the cake is still warm, punch holes in it and pour the following glaze over it.

#### Butter Glaze

1 cup sugar  
¼ cup pickle peach juice  
½ cup butter  
1 T. vanilla or rum flavoring

Combine sugar, pickle peach juice and butter in saucepan and

heat until butter is melted. Bring to boiling point, but do not boil. Remove from heat and add flavoring.

*Ida Boutte, Lake Charles, La.*

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### NORWEGIAN CHOCOLATE UPSIDE-DOWN CAKE

1 cup flour  
¼ tsp. salt  
¾ cup sugar  
2 tsp. baking powder  
½ cup milk  
1 square chocolate  
2 T. butter  
½ cup white sugar  
½ cup brown sugar  
2 large tsp. cocoa  
¾ cup boiling water

Sift together: flour, salt, sugar and baking powder. Add milk. Melt chocolate in butter, add to flour mixture. Spread this mixture in well greased baking dish. Combine white sugar, brown sugar, cocoa. Pour on top of batter. Over all, pour boiling water. Bake slowly for 40 minutes at 325-350°. Cool to lukewarm. Turn out of pan, upside down. May be served with whipped cream, if desired. Serves 6-8. Recipe may be doubled and baked in 2x8x12 inch pan for 12-15 servings.

*Mrs. John Prescott, Johnson Bayou, La.*

\*\*\*

### WEST HAVEN CAKE

1 pkg. dates  
1 cup water  
1¾ cup flour  
1 tsp. cocoa  
½ tsp. salt  
1 tsp. soda  
½ cup shortening  
1 cup sugar  
1 tsp. vanilla  
2 eggs  
1 pkg. chocolate chips  
1½ cups nuts

Cut dates, add water bring to boil, let cool, drain and save water. Sift flour cocoa, soda and salt. Cream shortening with sugar, add vanilla and eggs one at a time, beat well. Add flour and date water, mix, add dates. Put in greased pan. Sprinkle with nuts and chips. Bake 350° for 45 minutes.

*Jane LeBlanc, Lake Arthur, La.*

\*\*\*

### LEMON CHEESE CAKE

2 cups sugar  
1 cup vegetable shortening  
3 cups flour  
¼ tsp. salt  
3 T. baking powder  
1 cup milk  
6 egg whites (beaten)

Preheat oven to 350°. Combine sugar and shortening, creaming well. Sift together flour, salt and baking powder and add to sugar mixture alternately with milk. Stir in beaten egg whites. Bake in 3 layers about 25 minutes until tests done.

#### Lemon Cheese Frosting

½ cup butter  
1 cup sugar  
6 egg yolks  
2 lemons (juice and grated rind)

Combine ingredients and cook in double boiler until thick. Frost between layers. Then frost top and sides of cake.

*Mrs. M.C. Kelley, Creole, La.*

\*\*\*

### STRAWBERRY CAKE

1 yellow or white cake mix  
1 small pkg. strawberry jello  
¾ cup oil  
½ cup water  
1 box frozen strawberries, thawed  
4 eggs

1 tsp. baking powder

Beat eggs and add oil. Add Jello, cake mix, water and baking powder. Add strawberries. Bake in tube pan at 350° for one hour. Test with toothpick.

#### Glaze

1 stick of oleomargarine  
1 lb. box powdered sugar  
1 small box strawberries

Melt butter and add powdered sugar and strawberries. Mix well. Spread on cake.

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*Sue Fox, Slidell, La.*

\*\*\*

### PINEAPPLE CAKE

2 cups sugar  
1 cup shortening  
1 cup regular milk  
1 cup pineapple juice  
3 tsp. baking powder  
3 cups flour  
4 egg whites

Combine first six ingredients and mix well. Beat egg whites until stiff and fold into mixture. Pour into 3 (9 inch) round cake pans which have been greased and floured. Bake in 350° oven until cake tests done.

#### Filling

1 medium can crushed pineapple  
1 cup sugar  
1 T. corn starch

Put above ingredients in sauce pan and cook over medium heat until thick. When thickened and cakes are cooled put pineapple mixture between layers.

#### Frosting

1 large can crushed pineapple  
1 small box Vanilla instant pudding  
1 (9 oz.) cool whip

Combine above ingredients until smooth and frost cake.

*Mrs. Larmae Miller, Creole, La.*

\*\*\*

### MASTER MIX SHORTCAKE

2 cups Master Mix  
(See Lagniappe Category for Master Mix recipe.)  
½ cup water  
¼ cup melted butter  
2 T. sugar

Mix and knead a few strokes. Roll ½ inch thick. Cut into six 3-inch cakes or bake in 8x8 inch pan.

*Mrs. James S. Henry, Jr., Cameron, La.*

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### MASTER MIX YELLOW OR CHOCOLATE CAKE

Makes 2 (8 inch) layers

3 cups Master Mix  
(See Lagniappe Category for Master Mix recipe.)  
1½ cups sugar  
3 eggs  
1 cup water  
1 tsp. vanilla  
(½ cup cocoa for Chocolate Cake)

Blend sugar into mix. Beat eggs and water and half of mix. Beat 2 minutes, add remainder of mix and beat additional 2 minutes. For Chocolate cake, add cocoa to dry ingredients. Bake at 325° for 25 minutes.

*Mrs. James S. Henry, Jr., Cameron, La.*

\*\*\*

### MASTER MIX BANANA COFFEE CAKE

2 cups Master Mix  
(See Lagniappe Category for Master Mix recipe.)  
1 egg

1 T. sugar  
1 cup mashed bananas fully ripened

No additional liquid is required. Mix well. Bake in 8x8 inch greased pan for 25 minutes at 400°.

*Mrs. James S. Henry, Jr., Cameron, La.*

\*\*\*

### FIG CAKE

1½ cups sugar  
2/3 cup butter  
4 eggs  
1 tsp. cinnamon  
1 tsp. nutmeg  
2 tsp. vanilla  
2 cups flour  
1 tsp. soda  
1½ cups chopped pecans  
1 cup coconut  
1 quart cooked figs - preserves

In mixing bowl, cream sugar, butter, then eggs, add cinnamon, nutmeg, vanilla, flour, soda, pecans, coconut and mix well. Add figs and mix until figs are well chopped. Pour in greased and floured baking pan (12x8 inch). Bake at 350° for 45 minutes.

*Mayola Wicke, Creole, La.*

\*\*\*

### CHERRY-CHEESE FLUFF (Topping for hot pound cake)

1 - 3 oz. pkg. cream cheese  
½ cup powdered sugar  
1 cup heavy cream  
1 cup chopped cherries or favorite fruit

Whip cream cheese and sugar until light and fluffy. Gradually add heavy cream and beat until slightly thick. Fold in cherries or other fruit. Makes 2 cups of topping.

*Mrs. Hayes Picou, Cameron, La.*

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### 1-2-3 CAKE

1 stick oleo  
2 cups sugar  
3 eggs  
3 cups flour  
3 tsp. baking powder  
1 cup milk  
1 tsp. vanilla

Cream oleo thoroughly. Add sugar and blend well. Beat in one egg at a time. Add sifted dry ingredients, alternating with milk and vanilla. Beat well, using electric mixer. Pour into three 8-inch cake pans which have been buttered and lined with buttered waxed paper and bake for 20 minutes in preheated oven at 325°. Test before removing from oven.

#### Pineapple filling for 1-2-3 Cake

1 can crushed pineapple  
2 tsp. cornstarch  
1 T. sugar  
1 pat of butter  
1 tsp. vanilla

Place ingredients in sauce pan and cook over medium heat, stirring constantly until thick. Remove from heat, cool and spread over cake.

*T-Mae Booth, Grand Chenier, La.*

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### HUMMINGBIRD CAKE

3 cups flour  
2 cups sugar  
1 tsp. salt  
1 tsp. soda  
1 tsp. cinnamon  
3 eggs, beaten  
1½ cups salad oil  
1½ tsp. vanilla extract  
1 (8 oz.) can crushed pineapple, undrained  
2 cups chopped pecans or walnuts, divided  
2 cups chopped bananas

Combine dry ingredients in a large mixing bowl; add eggs and



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salad oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup chopped pecans and bananas. Spoon batter into 3 well-greased and floured 9" cake pans. Bake at 350° for 25 to 30 minutes. Cool in pans 10 minutes; remove from pans and cool completely. Spread frosting between layers and on top and sides of cake. Sprinkle with 1 cup chopped pecans.

#### Cream Cheese Frosting

1 (8 oz.) pkg. cream cheese, softened  
1 stick butter or oleo  
1 (16 oz.) pkg. powdered sugar  
1 tsp. vanilla extract

Combine cream cheese and butter; cream until smooth. Add powdered sugar, beating until light and fluffy. Stir in vanilla. Frost cake.

*Mrs. Charles Rogers, Cameron, La.  
Mrs. Hayes Picou, Jr., Cameron, La.*

\*\*\*

### BANANA SOUR CREAM CAKE

1 pkg. (19 oz.) yellow cake mix  
1 cup sour cream  
4 eggs  
2 med. bananas, mashed  
1 pkg. (10 oz.) coconut pecan frosting mix  
5 T. butter or margarine melted  
1 cup rolled oats

Preheat oven to 350°. In large bowl combine cake mix, sour cream, eggs and bananas. Blend well. In medium bowl combine frosting mix, butter or margarine and oats. Spoon half of the cake batter into lightly greased and floured 10 inch tube pan. Spoon half of the frosting mixture over batter. Pour in remaining cake batter and top with remaining frosting mix. Bake 1 hour or until knife inserted in center comes out clean.

*Mrs. L.J. Hebert, Cameron, La.*

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### 9-INCH ROUND MASTER MIX COFFEE CAKE

3 cups Master Mix  
(See Lagniappe Category for Master Mix recipe.)  
½ cup sugar  
1 egg  
2/3 cups water

Blend, put in pan and cover with topping.

#### Topping:

½ cup brown sugar  
3 T. melted butter  
½ tsp. cinnamon  
Nuts and Raisins (½ cup) optional  
Bake at 400° for 25 minutes.

*Mrs. James S. Henry, Jr., Cameron, La.*

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### 14 CARAT CAKE

2 cups sifted flour  
2 tsp. baking powder  
1½ tsp. soda  
1½ tsp. salt  
2 tsp. ground cinnamon  
2 cups sugar  
1½ cups salad oil  
4 eggs  
2 cups finely grated raw carrots  
1 (8 oz.) can crushed pineapple, drained  
½ cup chopped pecans  
1 (3½ oz.) can flaked coconut (optional)  
Cream cheese Frosting

Sift together flour, baking powder, soda, salt and cinnamon. Add sugar, salad oil and eggs; mix well. Add carrots, pineapple, pecans and coconut, blend thoroughly. Pour into three round 9 inch layer cake pans that have been greased and floured. Bake in over at 350° for 40 minutes. Remove from oven, cool a few minutes in pans. Turn out on racks and cool thoroughly. Fill layers and frost top and sides with Cream Cheese Frosting. (This recipe is same as Cream Cheese Frosting shown with Hummingbird Cake found elsewhere in this cookbook.)

*Mrs. Charles F. Hebert, Cameron, La.*

### REFRIGERATED STRAWBERRY DELIGHT

1 box Duncan Hines yellow cake mix  
1½ boxes frozen strawberries, thawed  
2 boxes instant vanilla pudding mix  
1 large container cool whip

Prepare cake mix according to package directions and bake in 3 layers; let cool completely before frosting. Mix together all other ingredients and frost between layers and on top and all around. Keep cake refrigerated and covered. The flavor improves with age.

*Edith Griffith, Oak Grove, La.*

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### ANGEL GINGERBREAD CAKE

½ cup butter  
½ cup sugar  
1 egg  
¼ cup molasses  
½ cup boiling water  
1 cup flour  
1 tsp. salt  
1 tsp. ginger  
½ tsp. cinnamon  
1 tsp. soda

Soften butter and cream with sugar; add egg and mix well. Stir in molasses and boiling water, beating until well blended. Add dry ingredients and mix thoroughly. Pour into buttered 8" or 9" square pan. Bake at 350° for 35 minutes. When done, remove from oven and cover with topping.

#### Topping:

½ cup butter  
½ cup firmly packed light brown sugar  
1 T. cream

Boil above ingredients, stirring constantly. Spoon hot mixture over hot cake. Serve with whipped cream or cool whip, if desired.

*Mrs. Charles Rogers, Cameron, La.*

### HOLIDAY FRUIT CAKE

2 eggs  
2 pkgs. Pillsbury date or nut bread mix  
2 cups chopped pecans  
2 cups raisins  
2 cups candied cherries, sliced  
2 cups water

Combine all ingredients by hand and stir until well mixed. Bake in greased and floured bundt or angel food cake pan.

*Mrs. Bessie Welch, Lake Charles, La.  
(Former resident of Cameron, La.)*

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### LAST MINUTE CAKE

1 large can sliced peaches  
1 box of yellow cake mix  
1 stick butter

Empty peaches into 9x13 pan. Sprinkle dry cake mix over peaches, do not stir. Melt butter, then pour over dry cake mix. Bake at 350° 35 to 40 minutes. Serve hot or cold, with or without whipped cream or ice cream.

*Mrs. Mayola Wicke, Creole, La.*

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### BLACK MAGIC CAKE

1½ cups flour  
2 cups sugar  
¼ cup Hershey Cocoa  
2 tsp. baking soda  
1 tsp. baking powder  
1 tsp. salt  
2 eggs  
1 cup buttermilk or sour cream  
½ cup vegetable oil  
1 tsp. vanilla

Before mixing ingredients add 1 tsp. of dark roast coffee or 2 tsp.

of instant coffee to 1 cup of boiling water. In another bowl, sift all dry ingredients together. In another bowl, mix eggs, buttermilk, oil, vanilla and coffee grind mixture. Add this to dry ingredients. Bake in 2 square pans or 3 (9 inch) round pans.

#### Icing:

1 pkg. confectioner's sugar  
1/3 cup butter or margarine  
2 or 3 T. sweet milk  
1 tsp. vanilla  
Dash of salt  
2 oz. melted chocolate  
Chopped nuts (for top)

Combine the above ingredients and blend till smooth. Spread over cake and sprinkle nuts on top.

*Mrs. Beulah Primeaux, Creole, La.*

\*\*\*

### COCONUT CAKE

1½ cups grated coconut  
2 cups sugar  
2½ cups flour  
½ tsp. soda  
1 tsp. baking powder  
½ tsp. salt  
¼ cup cooking oil  
¼ cup Crisco or butter  
3 eggs, reserve 2 egg whites  
1 cup sour cream

Sift all dry ingredients. Add coconut. Mix cooking oil, butter, eggs and sour cream, together. Add to dry ingredients. Place in 2 square pans or 3 rounds. Bake at 350° for 35 to 40 minutes. Let cool and make 7 minute frosting.

#### 7 Minute Frosting:

2 egg whites  
¼ cup sugar  
1/3 cup white Karo  
2 T. cold water  
¼ tsp. cream of Tarter  
¼ tsp. salt

1 tsp. vanilla  
½ cup coconut

Beat with rotary beater in a double boiler until mixture peaks. Add 1 tsp. of vanilla. Sprinkle about ½ cup of coconut over icing.

*Mrs. Beulah Primeaux, Creole, La.*

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### CHOCOLATE SWIRL CHEESE CAKE

1 (6 oz.) pkg. (1 cup) Nestle semi sweet real chocolate morsels  
½ cup sugar  
1¼ cups graham cracker crumbs  
2 T. sugar  
¼ cup butter, melted  
2 (8 oz.) pkg. cream cheese, softened  
¾ cup sugar  
½ cup sour cream  
1 T. vanilla extract  
4 eggs

Preheat oven to 325° F. Combine over hot (not boiling) water, chocolate morsels and ½ cup sugar. Heat until morsels melt and mixture is smooth. Remove from heat and set aside. In small bowl, combine graham cracker crumbs, 2 T. of sugar and melted butter. Mix well, pat firmly into 9 inch spring form pan. Covering bottom and 1½ inches up the sides; set aside. In large bowl beat cream cheese until light and creamy. Gradually beat in ¾ cup sugar. Mix in sour cream and vanilla extract. Add eggs one at a time, beating well after each addition. Divide batter in half. Stir melted chocolate mixture into first half. Pour into crumb lined pan. Cover with plain batter. With a knife, swirl plain batter with chocolate batter to marbleize. Bake at 325° for 50 minutes or until only a 2-3 inch circle in center will shake. Cool at room temperature. Refrigerate until ready to serve.

*Mrs. Hayes Picou, Jr., Grand Chenier, La.*

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### STRAWBERRY JELLO CAKE

1 yellow cake mix  
1 small box strawberry jello

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- 1 (10 oz.) strawberry pop
- 1 (9 oz.) container cool whip
- 1 large vanilla instant pudding

Bake the cake mix following instructions on the box. Take 1 cup of hot water and mix jello in it. Let cake cool and pierce with fork all over. Then pour the strawberry jello mixture over cake, along with the pop. Take two cups milk and mix with pudding and cool whip, and pour over cake. Refrigerate 2 hours before serving.

*Mrs. Larmae Miller, Grand Chenier, La.*

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### RUM CAKE

- 1 cup chopped pecans or walnuts
- 1 18½ oz. package yellow cake mix
- 1 3¼ oz. package jello instant vanilla pudding mix
- 4 eggs
- ½ cup cold water
- ½ cup Wesson Oil
- ½ cup dark rum (80 proof)

Preheat oven 325°. Grease and flour 10 inch tube or 12 cup Bundt pan. Sprinkle nuts over bottom of pan. Mix all cake ingredients together. Pour batter over nuts. Bake 1 hour. Cool. Invert on serving plate. Prick top. Prepare glaze.

#### Glaze:

- ¼ lb. butter
- ¼ cup water
- 1 cup granulated sugar
- ¼ cup dark rum

Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat. Stir in rum. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat until glaze is used up.

*Mrs. Albert Guidry, Sweetlake, La.*

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### SWEET POTATO SURPRISE CAKE

- 1½ cups cooking oil
- 2 cups sugar
- 4 eggs separated
- 4 T. hot water
- 2½ cups sifted flour
- 3 T. baking powder
- ¼ tsp. salt
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 1½ cup raw grated sweet potatoes
- 1 cup nuts
- 1 tsp. vanilla

Preheat oven 350°. Combine oil and sugar. Beat until smooth. Add egg yolks beat well. Add hot water and dry ingredients. Stir in potatoes, nuts and vanilla and beat. Beat egg whites until stiff and fold in mixture. Bake in 3 8-inch greased pans 25-30 minutes at 350°.

#### Frosting:

- 1 cup sugar
- 1 stick margarine

- 3 egg yolks
- 1 tsp. vanilla
- 1 1/3 cups coconut

Combine sugar, margarine, eggs and vanilla. Cook over medium heat 12 minutes, stirring until thick. Remove from heat, add coconut. Beat until cool and of spreading consistency.

*Mrs. Albert Guidry, Sweetlake, La.*

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### WHITE MOON CAKE

- 2/3 cup Crisco
- 2 cups sugar
- 3 tsp. baking powder
- 1 cup milk
- 3 cups cake flour
- 5 egg whites, stiffly beaten
- 1 tsp. flavor if desired

Cream Crisco and sugar. Add baking powder, then add part milk and part flour until all are used. Fold in the beaten egg whites. Pour into 3-9 inch round pans and bake for 35 minutes at 350°. Use desired filling and icing.

*Mrs. Thelma D. Broussard, Grand Chenier, La.*

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### STRAWBERRY CAKE

- 1 pkg. white Duncan Hines Cake Mix
- 1 3-oz. pkg. strawberry jello
- 1 cup Wesson Oil
- ½ cup milk
- 4 eggs
- 1 cup mashed strawberries (fresh or frozen)
- 1 cup chopped pecans
- 1 cup coconut

Strawberry Cake. Preheat oven to 350°. Grease and flour two 10" cake pans. In a large bowl combine the cake mix and jello together. With mixer at low speed, add Wesson Oil and milk. Turn mixer to medium speed. Add one egg at a time, beating after each addition. Blend in the strawberries, pecans and coconut. Pour batter into pans and bake for 30 minutes or until toothpick inserted in center comes out clean. Frost cake with strawberry icing.

#### Strawberry icing:

- 1 box powdered sugar
- 1 stick butter
- ½ cup mashed strawberries
- ½ cup chopped pecans
- ½ cup coconut

Cream sugar and softened butter. Add strawberries, pecans and coconut. Mix well.

Garnish cake with fresh strawberries.

*Jeanette Blake, Cameron, La.*

\*\*\*

### BLUEBERRY CHEESECAKE

#### Pie Crust:

- 2 cups graham cracker crumbs
- ¼ lb. melted butter

- 2 T. sugar

#### Filling:

- 2 T. sugar
- 1 lb. cream cheese
- ½ pint sour cream
- 1 can Comstock blueberries

Pie Crust: mix well before lining and pack. Bake in 9" pie pan at 350° F. for 6 minutes.

Filling: blend until smooth, cream cheese, sour cream and sugar. Pour into pie crust and top with blueberries; sprinkle top of berries with sugar and bake 5 minutes at 350° F. Chill and serve. Serves 8.

*Jeanette Blake, Cameron, La.*

\*\*\*

### 3-DAY-CAKE

- 1 box Duncan Hines Butter Cake mix
- 1 large box frozen Cool Whip
- 2 pints sour cream
- 1 pkg. frozen coconut
- 2½ cups powdered sugar

Prepare cake mix from directions on box. Bake in 2 pans. Let cake cool, then split each cake in half to make four layers. Mix next four ingredients together and spread between layers and frost top layer. Chill this for three days.

*Pat Cogar, Waveland, Ms.*

\*\*\*

### BLACKBERRY CAKE

- 2 cups sugar
- 1 cup Crisco
- 1½ cup berries
- 3 eggs
- ½ cup buttermilk
- 2 tsp. soda
- 2 tsp. nutmeg
- 2 tsp. cinnamon
- 2 tsp. cloves
- 3 cups flour

Cream sugar and crisco. Add berries, eggs and buttermilk. Mix dry ingredients and add this to berry mixture. Bake in 13x9 inch pan at 350° for 1 hour. Sprinkle powdered sugar on top of cake.

*Pat Cogar, Waveland, Ms.*

\*\*\*

### LEMON JELLY CAKE

- 1 pkg. lemon cake mix
- 1 small pkg. instant lemon pudding
- 4 eggs
- ¼ cup (7-Up, Sprite, water) one of these
- ¼ cup cooking oil

Mix together. Pour into 3- 8 or 9 inch pie pans. Bake at 325-350° oven for 30 minutes.

#### Filling:

Mix together in medium saucepan:

- 2 cups sugar
- 2 eggs, well beaten
- ½ cup lemon juice
- 1 cup boiling water
- ½ cup cold water mixed with 3 T. flour
- 1 T. butter

Let come to a boil over medium heat. Remove. Hint: Making filling a day ahead and chill in refrigerator. Cake and filling must be cool before putting together. Spread between layers, let run down sides.

*Anne Smith, Beaufort, N.C.  
(Former resident of Cameron, La.)*

\*\*\*

### DUMP CAKE

- 1 can cherry pie filling
- 1 large can crushed pineapple
- 1 box white cake mix
- 1 can coconut
- 1 cup chopped nuts

- 1 stick margarine

Dump pie filling into a 9x13 cake pan. Spread pineapple over cherries. Sprinkle dry cake mix over pineapple; then coconut; then the nuts. Cook in oven at 350° for 50 minutes. Cut into squares and serve with ice cream or whipped cream or plain.

*Mrs. Wilman Saltzman, Cameron, La.*

\*\*\*

### OLD FASHIONED POUND CAKE

- 1 lb. butter
- 1 lb. sifted cake flour
- 10 eggs, separated
- 1 lb. sugar
- 1 tsp. vanilla

Cream butter; work in flour until mixture is mealy. Beat egg yolks, sugar and vanilla until thick and fluffy; then gradually add first mixture, beating thoroughly. Fold in stiffly beaten egg whites. Beat vigorously 15 minutes. Pour into two greased loaf pans and bake at 325° 1¼ hours.

*Michelle Stewart, Cameron, La.*

## PIES



### PECAN CREAM CHEESE PIE

- 2 pkgs. (3 oz. each) cream cheese
- ¼ cup sugar
- 4 eggs - divided
- 2 tsp. vanilla extract - divided
- ¼ tsp. salt
- ¼ cup light or dark corn syrup
- 2 T. sugar
- 1 unbaked 9" pastry shell
- 1¼ cups chopped pecans

In small bowl beat together cream cheese, ¼ cup sugar, 1 egg, 1 tsp. vanilla and salt until thick, creamy and smooth; reserve.

In another small bowl, beat 3 eggs just until yolks and whites are combined. Add corn syrup, 2 T. sugar and 1 tsp. vanilla; beat gently only until blended.

Spread reserved cream cheese mixture in bottom of unbaked pie shell. Sprinkle with pecans. Gently pour syrup mixture over the pecans. Bake in moderate (375°) oven until center is firm to the touch-about 35-40 minutes. Note: Try baking this pie on one of the lower racks in the oven so the pastry will brown evenly.

*Geneva Griffith, Oak Grove, La.*

\*\*\*

### PERSIMMON PIE

- 1½ cups mashed persimmons
- ¼ cup sugar
- ½ tsp. salt
- 2 T. cornstarch
- 1¼ tsp. cinnamon
- ½ tsp. nutmeg
- 3 eggs, slightly beaten
- 1¼ cup milk
- 1 unbaked pie shell, 9"

Combine persimmons, sugar, salt, cornstarch and spices; add eggs and milk. Pour into unbaked pie shell. Bake at 450° for 10 minutes, then reduce oven temperature to 325° and bake about 45 minutes or until it does not adhere to knife.

*Mrs. Martha Cabell, Hackberry, La.*

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## MRS. KOCH'S BLACKBERRY DUMPLINGS

3 cups blackberries, picked over  
and washed  
1½ cups sugar  
½-1 cup water  
3 T. cornstarch  
1 stick margarine  
1 cup sugar  
1 egg  
1 cup milk  
dash salt  
2 cups flour  
2 level T. baking powder

Place blackberries in sauce pan, add sugar and water and let set for several minutes. Bring mixture to boil and let boil until berries are tender and enough juice has accumulated for dumplings. Add cornstarch and cook until thickened. Combine remaining ingredients and mix well. Put berries in bottom of pyrex dish or pan. Drop dough by teaspoon on top of berries. Cook at 375° for about 20 minutes. Before serving add Ma-Ma's Cobbler Sauce.

This recipe was given to me by Mrs. Bergna Koch of Pecan Island.

*Mrs. Janna Nunez, Grand Chenier, La.*

\*\*\*

## MA-MA'S COBBLER SAUCE

4 eggs, separated  
2¼ cups sugar  
2 tsp. cornstarch  
3 tsp. nutmeg  
½ gallon milk  
1 can evaporated milk  
1 T. vanilla

Beat egg yolks. Add sugar and beat until creamy. Then add cornstarch and nutmeg. Boil milk in pot. When it comes to a rolling boil, add sugar and egg mixture. Boil again and remove from fire. Beat egg whites in bowl until peaky. Then add egg whites to milk, then evaporated milk and vanilla. Serve over pie or cobbler.

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This is an original recipe from my grandmother, Mrs. Angeline Mhire and may be served with any fruit pie and may also be used for homemade ice cream.

*Mrs. Janna Nunez, Grand Chenier, La.*

\*\*\*

## CHESS PIE

5 egg yolks  
1½ cups sugar  
1 T. cornmeal  
1 T. flour  
½ cup butter  
1 cup Half & Half cream

Cream all ingredients well before adding the cream. Blend in cream to mixture. Pour into unbaked pie crust. Bake at 350° until crust is brown.

*Nora Deason, Sulphur, La.*

\*\*\*

## CHERRY DREAM PIE

2 pie shells  
½ cup chopped nuts  
1 (8 oz.) block Philadelphia  
Cream Cheese  
1 box Confectioners Sugar  
4½ oz. Dream Whip  
1 can Pie Filling (Cherry)  
¼ tsp. Almond Extract

Bake pie shells and chopped nuts till brown. Then cool, mix cream cheese, powdered sugar. Mix Dream Whip according to box, then combine cream cheese, extract, powdered sugar and Dream Whip. Top with cherries.

*Dorothy Dyson, Klondike, La.*

\*\*\*

## EASY GLAZED FRUIT PIE

1 pint spiced apple rings  
2 T. sugar  
4 tsp. cornstarch  
1 T. lemon juice  
1¼ cups milk  
1 cup lemon yogurt  
1 pkg. instant vanilla  
pudding mix  
1 baked and cooled 9"  
pastry shell

Drain fruit, reserving syrup. Cut apple rings in half crosswise. Add enough water to syrup to make 1 cup liquid. In saucepan combine sugar and cornstarch; blend in syrup. Cook, stirring constantly, till mixture thickens and bubbles. Remove from heat; stir in lemon juice. Set aside to cool while preparing pudding. In a small bowl slowly add milk to yogurt. Add pudding mix and beat according to package directions. Immediately pour pudding into pastry shell. Fold fruit into cornstarch mixture. Carefully spoon atop pudding. Chill at least 4 hours.

*Mrs. M.C. Kelley, Creole, La.*

\*\*\*

## NO CRUST FUDGE PIE

1 stick margarine  
6 T. cocoa  
2 cups sugar  
4 eggs  
1 tsp. vanilla  
¼ tsp. salt  
½ cup pecans  
½ cup self-rising flour

Generously grease and flour a 10" pie pan. Melt margarine and cocoa. Add other ingredients. Bake at 350° for 45 minutes.

*Mrs. David Richard, Grand Chenier, La.*

\*\*\*

## STRAWBERRY PIE

1 cup sugar  
Dash of salt  
1 cup boiling water  
3 T. White Karo  
2 T. corn starch

3 heaping T. dry jello (red)  
1 pint fresh strawberries  
½ pint whipping cream  
or Cool Whip  
1 baked pie shell

Cook sugar, salt, water, Karo and cornstarch until thick. Add Jello; stir until dissolved. Remove from heat. Cool. Add cleaned strawberries; stir, pour into baked pie shell. Place in refrigerator. Top with whipped cream or cool whip before serving. Serves 6.

(This recipe was given to me by a friend, Lavora Clayton of Lake Arthur, who in turn received it from a friend of a friend of a lady who bakes this pie for a popular eating place in Lake Charles.)

*Bernice Hollister Stewart, Lake Arthur, La.*

\*\*\*

## QUICK AND EASY PECAN PIE

¼ cup butter,  
do not substitute  
¾ cup sugar  
2 eggs  
¾ cup white Karo  
1 tsp. vanilla extract  
1 cup chopped pecans  
Unbaked pie shell

Cream butter and sugar; mix in eggs, Karo, vanilla and pecans and stir well. Pour into unbaked pie shell and bake at 350° for 40 minutes or until toothpick comes out clean.

*Mrs. Hayes Picou, Cameron, La.*

\*\*\*

## PECAN TOPPING (Delicious for Pumpkin Pie)

1 cup chopped pecans  
2/3 cup brown sugar  
3 T. melted oleo

Mix pecans and brown sugar in a small bowl. Drizzle oleo over mixture and stir until uniformly moistened. Sprinkle over cooked pumpkin pie. Broil about 5 inches from heat for 1 or 2 minutes or until topping is bubbly.

*Mrs. Hayes Picou, Cameron, La.*

\*\*\*

## BOURBON PIE

21 marshmallows  
1 cup evaporated milk  
½ pint whipping cream  
3 T. Bourbon  
1 box chocolate snaps  
(20 cookies)  
½ cup melted margarine

Melt marshmallows in undiluted milk, do not boil. Chill. Whip cream and fold into marshmallow mixture. Add Bourbon, pour into cooled chocolate crumb crust and refrigerate overnight. If desired, top with whip cream and chocolate crumbs.

### Crumb Crust:

Crush chocolate snaps and mix with melted margarine. Pat into 9" pan and bake in 350° oven for 10 minutes. Cool and fill with Bourbon pie mixture.

*Ida Boutte, Lake Charles, La.*

\*\*\*

## PINA COLADA PIE

1 pkg. unflavored gelatin  
¼ cup cold water  
8 oz. pineapple juice  
¼ cup white rum  
½ cup of coco lopez  
(plain, without pineapple juice)  
¼ cup whipped heavy cream  
8 or 9" graham cracker pie crust

Soften gelatin with cold water. Bring pineapple juice to a boil. Add gelatin and stir until dissolved. Add rum and coco lopez and stir well. Refrigerate until almost set. Beat it until smooth and thick. Beat cream until whipped then fold cream into gelatin mixture. Pour into 9 inch pie shell. Chill until firm. Top pie with ¼ cup whipped cream, then garnish with drained crushed pineapples, coconut and cherries.

*Charlotte Trosclair, Grand Chenier, La.*

## TART A'LA BOUILLIE

### Dough:

½ cup shortening  
1 cup sugar  
1 egg  
½ tsp. baking soda  
½ cup sour cream  
1 tsp. baking powder  
4½ cups flour

Mix shortening, sugar and eggs until creamy. Mix soda and sour cream and add to first mixture. Mix baking powder and flour, add to mixture last. Roll out and place in pie pans. Fill and strip on top. Bake 375° until done.

### Pie Filling:

2 cups milk  
2 T. corn starch  
½ cup evaporated milk  
1 cup sugar  
1 tsp. vanilla  
1 tsp. nutmeg

Let milk come to boil. Add cornstarch, sugar and milk which has been well mixed. Cook until thick. Add vanilla and nutmeg. Fill in crust of sweet dough above.

*T-Mae Booth, Grand Chenier, La.*

\*\*\*

## MR. HARRY'S PECAN PIE

4 eggs  
1 cup sugar  
1 stick butter, melted  
1½ cups White Karo syrup  
1½ cups chopped pecans  
1 raw dough pastry crust

Beat eggs and mix all ingredients except pecans together. Spread evenly in an uncooked pie shell. Sprinkle pecans evenly over top. Bake 45 minutes at 375°. Watch closely and if it seems to be cooking too much on top lower temperature to 350°. When pie filling starts to crack on top the pie is done.

*Mr. Harry Cunningham, Cameron, La.*

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### MR. HARRY'S COCONUT PIE

3 eggs, separated  
1 large can evaporated milk  
½ can water (use milk can)  
2 T. sugar  
½ tsp. vanilla  
½ cup cornstarch  
¼ stick butter  
1 can coconut  
1 cooked pie crust

Mix egg yolks, milk, water and sugar and vanilla together and cook down to a boil, then add cornstarch, stirring constantly. Bring back up to a boil and take off fire immediately. Let cool, then add butter and coconut. Spread evenly in a cooked pie crust and add meringue, as follows:

3 egg whites  
scant pinch salt  
1 drop vinegar or lemon juice

Mix all together and beat until it forms peaks. Add to top of pie and bake in 250° oven for about 15 minutes or until top is brown. Note: salt holds the meringue up and the vinegar or lemon juice bleaches the meringue.

*Mr. Harry Cunningham, Cameron, La.*

### FUDGE PIE

2 squares semi-sweet  
baking chocolate  
3 eggs  
1 cup sugar  
¼ cup flour  
½ cup butter  
½ cup pecans  
1 tsp. vanilla  
¼ tsp. salt  
1 pie shell

Melt chocolate in double boiler. Beat three eggs. Add 1 cup sugar mixed with ¼ cup flour to the eggs. Add mixture to the chocolate; then melt ½ cup butter and add with ½ cup pecans, 1 tsp. vanilla and ¼ tsp. salt. Pour into pie shell, which has been baked three to five minutes. Bake at 275° for 30 minutes or until set. Cool.

*Lidian Richard, Grand Chenier, La.*

### SYRUP PIE

2 cups cane syrup  
4 eggs  
3 T. cornstarch  
Spice if desired  
½ tsp. butter  
1 unbaked pie shell

Heat syrup in a sauce pan, but do not boil. Beat eggs well and pour slowly into syrup, stirring constantly. Mix cornstarch with ½ cup of syrup and egg mixture. Then pour into mixture and stir well. Bring to a boil, stirring until it begins to thicken. Add butter. Pour into unbaked pie shell and bake at 325° until firm.

*Thelma D. Broussard, Grand Chenier, La.*

\*\*\*

### GOLDEN PINEAPPLE COCONUT PIE

1 (1 lb. 14 oz.) can  
crushed pineapple  
2½ T. cornstarch  
¼ cup brown sugar (packed)  
¼ tsp. salt  
1 tsp. grated orange peel  
½ cup brown sugar (packed)  
½ cup all-purpose flour  
¼ cup butter or margarine  
3 T. flaked coconut  
1 9" unbaked pie crust

Preheat oven to 375°. In saucepan, mix pineapple, cornstarch ¼ cup brown sugar and salt. Cook, stirring constantly, until pineapple mixture boils and thickens; cool slightly. Stir in orange peel; pour into unbaked pie crust. Combine ½ cup brown sugar, the flour and butter. Shape into flat patties about 2 inches in diameter. Arrange patties in circle around edge of pie; sprinkle with coconut. Bake 20 to 30 minutes or until crust is done.

*Mrs. Albert Guidry, Sweetlake, La.*

\*\*\*

### COLONIAL CHESS PIE

1½ cups sugar, divided  
1 cup light brown sugar  
½ cup milk  
¼ cup flour  
½ cup butter or margarine  
4 eggs  
2 tsp. vanilla, divided  
½ tsp. salt  
1 unbaked pie shell

Heat 1 cup sugar, brown sugar, milk, flour and butter to dissolve. Cool. Beat 3 egg yolks, plus 1 whole egg well, add 1 tsp. vanilla and salt, mix well with cooled mixture. Pour into unbaked pie shell. Bake 35-40 minutes in 350° oven first, then to 250°. Pie will puff across top when done. Remove from oven. Beat the 3 egg whites for topping. Add ½ cup sugar and 1 tsp. vanilla to beaten egg whites and cover pie mixture. Return to oven (350°) and cook until topping is brown.

*Mrs. John M. Theriot, Creole, La.*

\*\*\*

### MIRACLE PIE

1-14 oz. can condensed milk  
½ cup lemon juice  
1-13½ oz. carton cool whip  
1-30 oz. can fruit cocktail, drained  
2-9" graham cracker crusts  
Mandarin oranges for garnish

Combine condensed milk and lemon juice; stir until blended. Fold in whipped topping and fruit cocktail. Spoon into 2 crusts and refrigerate several hours. Garnish with mandarine oranges. Makes 2 pies.

*Mrs. Gary Kelley, Cameron, La.*

\*\*\*

### PEACH-BLUEBERRY PIE

½ cup sugar  
¼ cup brown sugar,  
firmly packed  
3 T. flour

¼ to ½ tsp. cinnamon  
¼ tsp. salt  
2½ cups sliced peeled  
fresh peaches  
2 cups fresh blueberries  
1 T. lemon juice  
2 T. butter or oleo  
Crust for double crust pie

Combine sugars, flour, cinnamon and salt. Spread blueberries in pastry lined pan. Sprinkle with half the sugar-flour mixture and half the lemon juice. Top with fresh peaches. Sprinkle with remaining sugar-flour mixture and lemon juice. Top with pieces of butter and cover all with second crust, pinching the sides together and making slits in top. Bake at 425° about 35 to 45 minutes or until juices start to bubble in vents and crust is golden. Serve slightly warm with ice cream, if desired.

*Mrs. Charles Rogers, Cameron, La.*

## COOKIES & CANDIES



### PECAN PRALINES

2 cups brown sugar  
1 cup granulated sugar  
1 cup cream  
1 cup water  
2½ cups pecan halves

Combine brown and white sugars, cream and water in saucepan. Cook until thickened; remove from heat, add pecans and beat until creamy. Drop by spoonfuls on buttered foil. Makes about 2 dozen pieces.

*Ann Stewart, Cameron, La.*

\*\*\*

### SUGAR COOKIES (VERY CRISP)

1 cup oleo  
1 cup oil  
2 cups sugar  
Dash salt  
2 eggs  
2 tsp. soda  
2 tsp. cream of tarter  
2 tsp. vanilla  
4½ cups sifted flour  
Chopped nuts

Beat oleo, oil, sugar and salt well in mixer. Add eggs, soda, cream of tarter, vanilla and flour. Mix well. Chill dough. Form into balls and press down with a glass or fork dipped in sugar. Sprinkle top with chopped nuts. Bake in 350° oven for 10-15 minutes until golden.

*Mrs. Lee Nunez, Jr., Grand Chenier, La.*

\*\*\*

### FIG PINWHEELS

1 qt. fig preserves  
1 cup chopped nuts  
1 cup shortening  
2 cups brown sugar, firmly packed  
3 eggs  
1½ tsp. grated orange rind  
¼ tsp. grated lemon rind  
4 cups sifted flour  
½ tsp. salt  
½ tsp. baking powder

Cook fig preserves and nuts over low heat until thick. Cool, then

blend shortening, brown sugar and eggs until creamy. Stir in orange and lemon rind. Sift together flour, salt and baking powder and add to sugar mixture. Mix well. Chill dough thoroughly. Divide dough into two parts. Roll each into a rectangle ¼ inch thick. Spread with fig filling and roll up as for jelly roll. Chill until firm. To freeze - wrap in freezer paper. To bake - remove from freezer and let stand about 5 minutes. Slice ¼ inch thick, place on greased baking sheet and bake at 400° for 10-12 minutes. Makes about 5 dozen.

For **DATE PINWHEELS** use the following instead of figs.

Combine:

2½ cups pitted dates,  
cut in pieces  
1 cup granulated sugar  
1 cup water  
1 cup chopped nuts

Cook over low heat until thick, about 10 minutes and cool.

*Mrs. Lee Nunez, Jr., Grand Chenier, La.*

\*\*\*

### CHRISTMAS FUDGE

1 cup candied cherries  
1 cup candied pineapple  
2 cups Brazil nuts  
2 cups walnuts  
2 cups pecans  
3 cups sugar  
1½ cups evaporated milk  
1 cup light corn syrup  
1 tsp. salt  
2 tsp. vanilla

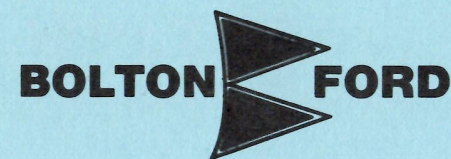
Dice fruits and nuts into a bowl and set aside. Combine sugar, milk, syrup and salt in large saucepan, cook over low heat stirring constantly until soft ball stage is reached when tested in cold water. Remove from heat; add 2 tsp. vanilla. Beat until thick and begins to hold shape. Add nuts and fruit and press on buttered cookie sheet. Chill and cut in desired pieces. Makes 4 lbs.

(To crack Brazil nuts more easily, freeze first. To slice, drop nuts into boiling water in saucepan. Remove from heat, let stand about 5 minutes, then slice.)

*Ida Boutte, Lake Charles, La.*

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### CHERRY CREAM CHEESE COOKIES

1 cup Crisco  
1 (3 oz.) pkg. Cream Cheese (softened)  
1 cup sugar  
1 egg  
1 tsp. almond extract  
2½ cups flour  
½ tsp. salt  
¼ tsp. baking soda  
1 cup chopped nuts  
(pecans and walnuts)  
Cherry halves

Cream Crisco and cream cheese together. Add sugar, eggs and extract until mixed. Sift dry ingredients together and stir into creamed mixture. Chill dough until workable. Form dough into 1 inch balls. Dip balls in the chopped nuts. Place on greased cookie sheets. Press a cherry half into center of each cookie. Bake 350° for 10-15 minutes. Makes approximately 4½ dozen.

Charlotte Trosclair, Grand Chenier, La.  
Mrs. Lee Nunez, Jr., Grand Chenier, La.

\*\*\*

### MARTHA WASHINGTON CANDY

2 sticks melted butter  
2 boxes powdered sugar  
1 can condensed milk  
2 cups chopped pecans  
2 cups coconut  
1 (12 oz.) chocolate chips (sweet)  
1 small cake paraffin wax

Melt margarine, mix in powdered sugar, add condensed milk and other ingredients. Roll in small balls. Freeze for 10-15 minutes. Melt chocolate chips and paraffin wax and dip balls using toothpicks to swish in icing.

Mrs. Benny Welch, Oak Grove, La.

\*\*\*

### MASTER MIX DROP COOKIES

3 cups Master Mix

(See Lagniappe Category for recipe)

1 cup sugar  
1 egg  
1/3 cup water  
1 tsp. vanilla  
½ cup nuts and/or chocolate chips

Mix well and drop by spoonfuls on cookie sheet. Bake at 375° for 10 minutes.

Mrs. James S. Henry, Jr., Cameron, La.

### MASTER MIX 1-2-3 COOKIES

1 cup peanut butter  
¼ cup margarine  
½ cup water  
1 cup granulated sugar  
(or brown sugar)

Mix till smooth, then add:

2 cups Master Mix, (See Lagniappe Category for recipe)

Drop by teaspoon onto lightly greased cookie sheet. Flatten with fork dipped in flour. Bake 8-10 minutes at 400°. Makes 6½ dozen cookies.

Mrs. James S. Henry, Jr., Cameron, La.

### OLD FASHIONED SUGAR COOKIES

*Cream:*  
¾ cup margarine  
2 eggs  
1 cup sugar

*Sift:*  
2¾ cups flour  
2 tsp. baking powder  
½ tsp. salt

Add to creamed mixture along with ¼ tsp. vanilla - ¾ tsp. almond extract. Beat with electric mixer until thoroughly mixed. Chill one hour. Then roll on lightly floured board to ¼ inch thickness. Cut with cookie cutter. Bake 5-8 minutes at 375°.

Hattie Nunez, Cameron, La.



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## MOON ROCKS

1 lb. powdered sugar  
1 stick margarine, melted  
1 (6 oz.) can frozen orange juice concentrate, thawed  
1 tsp. grated orange peel  
1 cup ground pecans  
1 lb. vanilla wafers, crushed  
1 lb. coconut, shredded and divided into 2 portions

Combine sugar, margarine, orange juice, peel, pecans, wafer crumbs and ½ lb. coconut. Mix thoroughly. Shape into 1 inch balls and roll in remaining coconut. Makes about 96.

*Ida Boutte, Lake Charles, La.*

\*\*\*

## STUFFED DATES

4 T. butter  
1 lb. powdered sugar  
¼ tsp. salt  
4 T. cream  
2 tsp. sherry wine -  
Dash creme de cacao  
½ cup pecans (chopped)  
2 lbs. dates (pitted)

Cream butter, sugar and salt. Add cream. Divide mixture in two separate bowls. To one add sherry - add creme de cacao to other. Add nuts. Stuff the dates with mixture and roll in granulated sugar or colored sugar (red or green) to match the filling.

*Cynthia King, Creole, La.*

\*\*\*

## PEANUT BUTTER DREAMS

2½ cups flour (unsifted)  
2 tsp. baking soda  
½ tsp. salt  
1½ cups firmly packed brown sugar  
1 cup butter, softened  
1 cup creamy-style peanut butter  
1 tsp. vanilla  
2 eggs  
1 (12 oz.) pkg. (2 cups) semisweet chocolate morsels

Preheat oven to 375°. In small bowl combine flour, baking soda and salt, set aside. In large bowl, combine brown sugar, butter, peanut butter and vanilla, beat until creamy. Add eggs, one at a time, beating well after each addition. Gradually add flour mixture, blend well. Stir in chocolate morsels. Drop by well rounded teaspoonfuls onto greased cookie sheet. Bake for 10 minutes.

*Gail Trosclair, Cameron, La.*

\*\*\*

## GRAHAM CRACKER FUDGE

2 squares (2 oz.) chocolate, shaved  
1 cup evaporated milk  
2 cups sugar  
¼ tsp. salt  
1 T. butter  
24 marshmallows, cut into small pieces  
1 tsp. vanilla  
2 cups fine graham cracker crumbs  
1 cup finely chopped pecans or walnuts

Combine chocolate and milk and heat over low heat until chocolate is melted. Add sugar and salt, then stir until dissolved. Cook until mixture reaches the soft ball stage (228° on a candy thermometer). Remove from heat and add butter. Cool slightly, then add marshmallows, vanilla, graham cracker crumbs and nuts. Mix well. Press into well-greased shallow pans. Chill 8-12 hours or overnight, then cut into squares. Makes about 4 dozen squares.

*Ida Boutte, Lake Charles, La.*

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## TWO MINUTE MICROWAVE FUDGE

1 box (1 lb.) Confectioner's sugar  
¼ cup cocoa

¼ tsp. salt  
¼ cup milk  
1 T. vanilla extract  
½ cup butter  
1 cup chopped nuts

Power level: *High*

Stir sugar, cocoa, salt, milk and vanilla together in 1½ quart casserole until partially blended (mixture is too stiff to thoroughly blend in all of dry ingredients). Put butter over top in center of dish. Place in microwave oven and cook about 2 minutes, or until milk feels warm on bottom of dish. Stir vigorously until smooth. If all butter has not melted in cooking, it will as mixture is stirred.

Blend in nuts; pour into buttered 10x6x2 inch dish or pan. Chill 1 hour in refrigerator or 20 to 30 minutes in freezer. Cut into squares. Makes about 34 squares.

*Margaret Conner, Creole, La.  
Mrs. Gussie Mhire, Grand Chenier, La.*

\*\*\*

## NAPOLEONS

1½ cup margarine  
¼ cup sugar  
¼ cup cocoa  
1 tsp. vanilla  
1 egg (slightly beaten)  
2 cups graham cracker crumbs  
1 cup coconut  
3 T. milk  
1¼ oz. Vanilla *Instant* Pudding Mix  
2 cups powdered sugar  
1-6 oz. package chocolate chips  
1 T. paraffin wax

1. Combine ½ cup margarine, sugar, cocoa, and vanilla in top of double boiler. Boil and cook until butter melts, stir in egg quickly, stir about 3 minutes til thick. Stir in graham cracker crumbs and coconut, then press mixture into 9 inch greased pan.

2. Cream ½ cup margarine in bowl, stir in milk, dry pudding mix and powdered sugar. Beat till light and fluffy. Spread over graham cracker mixture and chill till firm.

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3. Melt chocolate chips and remainder of margarine in pan. Add paraffin wax. Stir till melted. Cool, then spread over mixture. Chill again. Cut into squares. Yield: about 70 squares. Freezes well.

*Bonnie Conner, Grand Chenier, La.  
Lillian Lupton, Cameron, La.*

\*\*\*

## EDITH'S DIVINITY

2-2/3 cups sugar  
2/3 cup light corn syrup  
½ cup water (1 T. less on humid days)  
2 egg whites  
1 tsp. vanilla  
2/3 cups broken nuts

Stir sugar, corn syrup and water over low heat until sugar dissolves. Cook without stirring to 260° on candy thermometer or until small amount of mixture dropped in cold water forms a hard ball. In mixer bowl beat egg whites until stiff peaks form. Continue beating while pouring hot syrup in thin stream into egg whites. Add vanilla and beat until mixture holds its shape and becomes slightly dull. Mixture may become too stiff for mixer. Fold in nuts. Drop mixture from tip of buttered spoon onto wax paper.

*Mrs. Leslie Griffith, Oak Grove, La.*

\*\*\*

## PECAN JUMBLES

1½ cups firmly packed brown sugar  
1 cup mayonnaise  
2 eggs  
2¼ cups flour  
1 tsp. vanilla  
½ tsp. baking soda  
¼ tsp. salt  
1½ cups pecans

In large bowl, beat first four ingredients until smooth. Stir in next four ingredients. Drop by level tablespoon 2" apart on greased

cookie sheet. Top each with a pecan half. Bake at 375° for 8 to 10 minutes until lightly browned. Immediately remove to wire rack for cooling. Makes 4 dozen.

*Mrs. Annie Swindell, Morehead City, N.C.  
(Former resident of Cameron, La.)*

\*\*\*

## PEANUT BUTTER BALLS

1 stick margarine  
3 cups confectioner's sugar  
1 cup peanut butter

Mix with hands in large bowl. Roll into balls.

**Coating:**

Melt a 6 ounce package of chocolate bits with ½ bar of paraffin over warm water. Stick toothpick in ball and dip in chocolate. Place on wax paper to cool.

*Mrs. Howard Romero, Johnson Bayou, La.*

\*\*\*

## AUNT ALIX'S TEA CAKES

1 cup Crisco shortening  
1 cup Sour Cream  
2 cups sugar  
2 eggs  
4 cups flour  
2 tsp. Baking Powder  
½ tsp. soda

Cream shortening, sour cream, and sugar until fluffy. Add eggs and beat some more. Sift flour, baking powder and soda. Add dry ingredients and mix well. These cookies may be rolled onto floured board and cut with cookie cutter or dropped on greased cookie sheet. Bake at 375° until desired doneness.

*Mrs. Raymie Broussard, Creole, La.*

\*\*\*

## QUICK & CHEWY CRESCENT BARS

1 can crescent dinner rolls  
14 oz. can sweetened condensed milk  
1 package Pillsbury coconut pecan frosting mix  
¼ cup butter, melted

Unroll crescent rolls, place rectangles in ungreased 15x10 inch jelly roll pan. Gently press dough to cover bottom of pan sealing perforations. Pour condensed milk evenly over dough. Sprinkle with frosting mix. Drizzle with margarine. Bake at 400° 12-15 minutes. Cool. Cut into bars.

*Anne Smith, Beaufort, N.C.  
(Former resident of Cameron, La.)*

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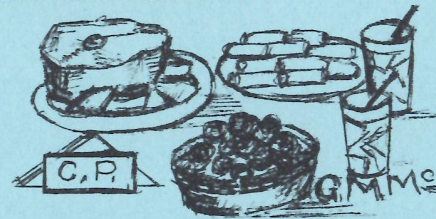
## COCONUT BROWNIES

2 squares unsweetened chocolate  
1/3 cup butter or oleo  
2 eggs  
1 cup sugar  
1 tsp. vanilla  
¾ cup flour  
½ tsp. baking powder  
¼ tsp. salt  
¾ cup coconut

Melt chocolate and butter in top of double boiler over hot, but not boiling water. Stir until chocolate is melted—set aside to cool. In a bowl beat eggs and sugar; add cooled chocolate mixture and vanilla. Sift together flour, baking powder and salt and stir into mixture, then add coconut. Pour into greased 8" square pan and bake at 350° for 30 minutes.

*Mrs. Karen Belanger, Cameron, La.*

# PARTY FOODS & BEVERAGES



## TUNA DIP

¾ stick oleo  
1 medium onion, chopped  
1 bell pepper, chopped  
1 can Golden Mushroom soup  
1 (7 oz.) can white tuna packed in spring water  
Salt and cayenne pepper to taste

Saute oleo, onion and bell pepper until tender; add soup and tuna and cook half hour. Serve in chafing dish with crackers or chips.

*Mrs. Burt Angelle, Breaux Bridge, La.*  
Submitted by: *Mrs. Ruby Mhire, Grand Chenier, La.*

\*\*\*

## EGG ROLLS

1 lb. ground pork  
1 lb. shrimp - finely chopped  
Seasonings to taste

Cook on stove until done, strain.

2 heads cabbage, shredded  
½ lb. celery, shredded  
½ lb. onion, shredded

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Boil till transparent, strain. Add:

1 can bean sprouts  
1 can Water chestnuts - finely chopped

After both mixtures are cool, combine meat and vegetable mixture. Season with red pepper. Fill egg rolls (approximately 2 T. each) with combined mixture and roll up (from end to end). Then fold ends inward to close ends and place on sheet folded seam on bottom. Refrigerate overnight. When ready to fry brush egg rolls with egg whites. Fry in deep fat for 3-4 minutes or until golden brown. These may be served as appetizers with sweet-n-sour sauce.

*Mrs. Marie Venable, Cameron, La.*

\*\*\*

## PARTY PUNCH

3 small pkg. Jello (any flavor - peach is my favorite because it is mild)  
9 cups boiling water (divided)  
4 cups sugar  
1 (16 oz.) bottle concentrated lemon juice  
2 (46 oz.) cans pineapple juice  
4 - 6 bananas, mashed (optional)  
1 (8 oz.) can crushed pineapple (optional)  
2 quarts gingerale  
(7-Up may be substituted)

Dissolve jello in 3 cups boiling water. Add sugar to 6 cups water and bring to boil. Cool, add to jello mixture. Add remaining ingredients (not gingerale) mix well, freeze in ½ gal. containers. This makes approximately 3 containers of frozen mixture. Remove from freezer 3-4 hours before serving time. Place in punch bowl. When ready to serve add 2 quarts chilled gingerale to each ½ gallon of frozen mixture.

*Mrs. Lee Nunez, Jr., Grand Chenier, La.*

\*\*\*

## RIVER ROAD SEAFOOD DIP

¼ lb. butter  
1 small onion, chopped  
3 pkgs. cream cheese (8 oz. each)  
1 lb. white crabmeat  
(or chopped cooked shrimp or crawfish)  
Salt, red pepper and garlic salt to taste

Melt butter and wilt onions. Add cream cheese and melt. Add crabmeat (or other seafood) and mix. Add seasonings to taste. Serve in warmer with melba rounds.

*Mrs. Randy Bonnecase, Baton Rouge, La.*

\*\*\*

## DILL DIP

2/3 c. commercial sour cream  
2/3 c. mayonnaise  
1 T. finely chopped parsley  
1 T. instant minced onion  
1 T. dried dill weed  
¼ tsp. dry mustard

Combine all ingredients; mix well. Chill. Serve as a vegetable dip with assorted fresh vegetables. Yields about 1½ cups.

*Mrs. Hayes Picou, Jr., Grand Chenier, La.*

\*\*\*

## PUNCH FOR A CROWD

8 cups sugar  
12 cups water  
36 oz. frozen lemonade, undiluted  
1 (46 oz.) can pineapple juice  
1 (46 oz.) can grapefruit juice  
2 qts. cranberry juice cocktail  
2 qts. orange juice (fresh or frozen)  
6 qts. gingerale

Make a sugar syrup by boiling the sugar and water together for several minutes. When cool, add the fruit juices. Add the gingerale just before serving.

This recipe will serve about 75-100 people, depending on size of cups used.

*Joyce Jones, Grand Chenier, La.*

## VERSATILE JELLO PUNCH

1 cup sugar  
1 small (3 oz.) box jello, any flavor, use for color desired  
2 quarts water  
1 large can pineapple juice  
2 quarts gingerale

Dissolve sugar, jello and water; add pineapple juice and chill. When well chilled, add gingerale. Makes a large punch bowl full.

*Mrs. Phillip Trosclair, Grand Chenier, La.*

\*\*\*

## EGG DIP A LA CAROLINE

12 hard-cooked eggs, sieved  
2 T. soft butter  
2 tsp. lemon juice  
4 tsp. prepared mustard  
1 tsp. worchestershire sauce  
8 drops Tabasco  
4 tsp. liquid smoke  
½ tsp. white pepper  
½ tsp. cayenne pepper  
½ tsp. salt  
2 T. chopped chives  
½ cup mayonnaise  
½ cup sour cream  
Paprika and  
Fresh parsley to garnish

Combine all ingredients except mayonnaise and sour cream, mixing well. Fold in mayonnaise and then sour cream. Chill. Serve in lettuce lined bowl and garnish with paprika and fresh parsley sprigs. Serve with crackers or chips.

*Caroline Wilkerson, Cameron, La.*

\*\*\*

## BAKED BUTTERMILK MEATBALLS

1 cup soft bread crumbs  
1 cup buttermilk  
1 T. instant minced onions  
¼ tsp. salt  
¼ tsp. pepper  
1 lb. ground chuck

Combine bread crumbs, buttermilk, onions, salt and pepper. Mix well. Add beef to mixture and mix well. Shape into small balls and place on shallow foil lined pan. Bake in hot 400° oven for about 20 minutes or until brown. Drain and remove to serving dish or place in bags and freeze for future use. I serve them in sweet-n-sour sauce. Sauce: 1/3 cup mustard mixed with ½ cup currant or grape jelly. Heat sauce and serve.

*Susan K. Watts, Cameron, La.*

\*\*\*

## CREAM CHEESE MINTS

3 oz. pkg. cream cheese (room temperature)  
Food coloring as desired  
½ - 1 tsp. flavoring (mint, butter, or cinnamon, etc.)  
2½ cup confectioner's sugar

Beat cream cheese until soft. Add coloring and flavoring. Gradually add sugar. Knead until consistency is like pie dough. (For firmer mix, add sugar). Roll into marble sized balls. Dip one side into granulated or colored crystal sugar. Place, sugar side down, into cavity of plastic mold, pressing from edge to center. Unmold at once onto wax paper. Store in metal tins after they are hard. Do not store in tupperware as it keeps them too moist. Makes about 90 pieces (small). Plastic pop out molds may be purchased at finer kitchen shops.

*Susan K. Watts, Cameron, La.*

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## CHICKEN SALAD COQUILLETES

1 cup cut-up cooked chicken breast skin & bones removed  
¼ cup blanched almonds  
¼ cup mushrooms  
3 T. mayonnaise

½ tsp. salt  
½ tsp. black pepper  
1 tsp. lemon juice  
Dash of nutmeg  
2 pkgs. Coquillettes (canape for cocktails - 28 pieces per box)

Using the food processor with the metal blade in place, add chicken, almonds, mushrooms, mayonnaise, salt, pepper, lemon juice and nutmeg to the beaker. Process turning on and off rapidly, until evenly chopped. Correct amount of mayonnaise, if necessary, adding enough to bind. Turn on and off 2 or 3 times. Refrigerate. Just before serving, put coquillettes on cookie sheet and heat as directed on package. Fill with chicken salad and serve.

*Mrs. J.B. Blake, Jr., Cameron, La.*

\*\*\*

## SNAPPY SHRIMP MARINADE

½ cup melted oleo  
1/3 cup Worchestershire sauce  
2 tsp. garlic puree  
1 tsp. Rosemary, finely crushed  
1 tsp. cayenne pepper  
1 tsp. salt  
1 tsp. pepper  
½ tsp. celery salt  
1 tsp. olive oil  
1½ lbs. med. shrimp, peeled

Combine all ingredients except shrimp in a saucepan; simmer 10 to 15 minutes. Cool slightly, add shrimp. Cover tightly and marinate in refrigerator 3 to 8 hours. Spread shrimp in a single layer in a shallow baking dish. Pour marinade over shrimp. Bake at 400° for 18 to 20 minutes or until done.

Great to put on the Bar-B-Q grill, with tin foil under.

*Mrs. Wendell Murphy, Cameron, La.*

\*\*\*

## ARTICHOKE CHEESE SQUARES

2 (6 oz.) jars marinated artichoke hearts

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1 small onion, finely chopped  
4 eggs, beaten  
6 Saltine crackers, crushed  
½ lb. sharp cheddar cheese, shredded

Drain artichoke hearts, reserving about 2 T. marinade. Saute onion in reserved marinade; drain. Combine onion with artichokes and remaining ingredients, stirring after each addition.

Pour into a greased 8x8x2 inch baking dish. Bake at 325° for 35-40 minutes. Cook thoroughly and cut into 1 inch squares. Reheat before serving. Yields 64 (1 inch) appetizer squares.

Mrs. Jerry Jones, Cameron, La.

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### BACON TATOR BITS

1 pkg. frozen Tator Tots, plain or with onion  
Bacon, lightly browned, but limp  
American cheese slices

Prepare tator tots according to package directions (deep fat fry 3 minutes). Drain. Wrap a strip of cheese around the hot tator tot, then a piece of bacon around the cheese. Secure with a toothpick. Broil, turning once, until bacon is crisp.

Mrs. John Prescott, Johnson Bayou, La.

\*\*\*

### SWEET & SOUR SHRIMP PUFFS

1 can drained water chestnuts  
1 lb. peeled, deveined, raw shrimp  
1½ T. cornstarch  
½ tsp. salt  
¼ tsp. black pepper  
¼ tsp. cayenne pepper  
1 egg  
2 T. sherry  
2 jars Sweet & Sour sauce

Combine water chestnuts, shrimp, cornstarch, salt and peppers

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and grind or if you have a food processor, with the metal blade in place process turning on and off rapidly for 15 seconds. Add the egg and sherry and process until a smooth mixture forms. Drop by demitasse spoonfuls on wax paper, rounded off with the fingers, because mixture is very sticky. Fry in deep fat until brown. Drain on paper towels. Heat sweet and sour sauce, pour into chafing dish, and stir in drained shrimp puffs. Makes about 40.

Mrs. J.B. Blake, Jr., Cameron, La.

\*\*\*

### HOT OYSTER PATTIES

4 sticks butter  
4 bunches green onions, chopped  
1 qt. oysters, drained, reserving liquid  
2 cans Cream of Mushroom soup  
Kitchen Bouquet  
Salt, pepper to taste  
200 miniature patties (available at bakery)

Melt butter in saucepan. Add green onions and saute lightly. Add oysters; chop in half or quarter if large, and cook until edges curl. Add mushroom soup. If mixture is too thick, oyster liquid may be added or wine. Add Kitchen Bouquet for a little color and season to taste. Put into patties. (May be frozen at this point. Thaw before baking.) Place in preheated oven at 350° for about 10 minutes.

Mrs. Ward Fontenot, Cameron, La.

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### CHRISTIAN BROTHER BRANDY PUNCH

12 oranges  
1½ cups sugar  
1 Fifth Brandy  
1 Fifth Burgandy Wine  
1 Fifth Ruby Port Wine  
1 Quart Club Soda

Mix in juice of 6 oranges and the 1½ cup sugar. Pour in brandy and wines and club soda over large chunks of ice. Cut other 6 oranges in halves and garnish. Serves 35.

Eve Billiot, Johnson Bayou, La.

\*\*\*

### CRANBERRY TEA

Boil together for 5 minutes:

1 cup sugar  
1 quart water  
2 cinnamon sticks  
15 cloves

Put in 5 small tea bags, let steep for 5 minutes. Remove spices and tea bags.

Add:

1 quart apple juice  
1 pint cranberry juice

Reheat as you need it.

Anne Smith, Beaufort, N.C.  
(Former resident of Cameron, La.)

\*\*\*

### HOT CRAB SPREAD

1 - 8 oz. pkg cream cheese  
1 T. milk or cream  
6 oz. fresh crabmeat  
1 T. finely chopped onion  
½ tsp. horseradish  
¼ tsp. salt  
Dash black pepper  
1 tsp. Worcestershire Sauce  
½ cup slivered almonds

Beat cream cheese with a wooden spoon until creamy. Add cream, crab, onion, horseradish, salt, pepper and Worcestershire. Spoon into a small casserole and top with almonds. Bake at 375° for 15 minutes. Serve with melba rounds.

Mrs. Glenn Alexander, Cameron, La.

## DESSERTS



### VERA'S BANANA PUDDING

4 eggs  
1 qt. milk  
2 cups sugar  
½ cup flour  
½ tsp. salt  
1 lb. bananas, sliced  
1 box vanilla wafers

In sauce pan, beat eggs; add milk. Stir in 1½ cups sugar and salt. When mixture is hot, add remaining sugar which has been combined with flour. Cook until thickened. Place half of mixture in bowl lined with vanilla wafers, top with sliced bananas. Repeat this process until all is used. Serves 6 to 8.

Vera Melissa Harmon, Cameron, La.

\*\*\*

### VANILLA ICE CREAM

2 qt. milk (may use powdered, it is just as good)  
2 large cans evaporated milk  
2 cans water  
sugar to taste (about 1 cup)  
6-8 eggs  
5 T. cornstarch  
1 tsp. vanilla

For creamier custard, you may use 1 can sweetened condensed milk instead of 1 can evaporated milk. Use less sugar and eggs.

Heat milk and sugar slowly on medium heat. Mix cornstarch with small amount water and add to milk. Separate eggs. Add beaten yolks slowly to mixture before it is too hot, or eggs will not mix well. Cook until slightly thickened, stirring constantly. Remove from heat, add vanilla and fold in beaten egg whites. Set pot in sink of ice water to cool. Pour into ice cream maker when cool and freeze. Let set several hours before serving.

Mrs. Robert Ortego, Creole, La.

\*\*\*

### CHOCOLATE DELIGHT

1 envelope unflavored gelatin  
½ cup cold water  
1 pkg. fluffy chocolate frosting mix  
1 cup whipping cream  
4 cups angel cake cubes  
¼ cup chopped peanuts

Soften gelatin in cold water; dissolve over hot water. Remove from heat. Prepare frosting mix according to package directions; blend in gelatin. Chill, stirring occasionally, until mixture mounds. Whip cream, and fold into chocolate mixture with cake cubes. Sprinkle peanuts in bottom of oiled mold. Spoon in chocolate mixture. Chill until firm, at least 5 hours. Before serving, unmold and top with additional nuts.

Joyce Jones, Grand Chenier, La.

\*\*\*

### PECAN MIST

6 egg whites  
¼ tsp. salt  
1½ cup confectioner sugar  
6 egg yolks



1½ cups chopped pecans

Beat egg whites and salt until foamy. Add sugar and beat until stiff. Beat egg yolks until thick; then fold yolks into whites. Add pecans and pour into greased tube pan. Bake at 350° for 50 minutes.

(This recipe won first prize in the dessert category of the 4-H Cameron Parish Egg Cookery Contest.)

Cheryl Miller, Grand Chenier, La.

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### FOUR-IN-ONE DESSERT

1st Layer:

1 cup plain flour  
1 stick oleo  
1 cup chopped nuts

Mix butter and flour; then nuts. Press into large oblong pan. Bake in 350° oven for 20 minutes. Cool completely.

2nd Layer:

1 large Cool Whip  
1 (8 oz.) cream cheese  
1 cup powdered sugar

Cream cream cheese, powdered sugar and cool whip well. Spread over 1st (cooled) layer.

3rd Layer:

1 pkg. instant pudding 4½ oz. size  
(Pistachio or Pineapple)  
2 cups milk

Spread instant pudding over 2nd layer after following directions on box to make pudding.

4th Layer:

Cool Whip

Spread cool whip on top and chill. Slice and serve.

Susan K. Watts, Cameron, La.

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## ITALIAN SPUMONI

3 pints French Vanilla Ice Cream  
Rum Extract (to taste)  
6 Maraschino Cherries  
Pistachio or Almond flavoring to taste  
a few drops of green food coloring  
1/3 cup finely chopped pistachio nuts or almonds  
1 (10 oz.) pkg. frozen raspberries  
1/2 cup whipping cream  
1/2 cup sifted powdered sugar  
dash of salt  
a few drops of red food coloring  
Pink tinted whipped cream  
and frosted grapes (optional)

Hint: For best results use a 2 quart metal bowl - place it and spoon in freezer to cool thoroughly before starting.

Step 1. Stir 1 1/2 pints of ice cream just to soften. Stir in rum flavoring to taste. Refreeze until workable. With cold spoon, spread quickly over the bottom and sides of chilled bowl, coming all the way to the top with an even layer. Circle maraschino cherries around bottom of bowl. Freeze until firm.

Step 2. Stir 1 1/2 pints of ice cream to soften. Stir in pistachio or almond flavoring to taste. Add a few drops of green food coloring and chopped almonds or nuts. Refreeze until workable. Quickly spread over tops and sides of first layer, with chilled spoon. Freeze until firm.

Step 3. Thaw and drain raspberries and put through a sieve. Mix whipping cream powdered sugar and salt. Whip until peaks form (Add unflavored gelatin to keep firm.) Fold in raspberries and the few drops of red food coloring. Pile into center of mold and smooth top. Cover with foil and freeze overnight.

To serve: Remove foil. Invert on chilled plate and rub towel that has been wrung out with hot water to loosen. Lift off bowl. If desired, trim with pink whipped cream piped on with a pastry tube and frosted grapes. Cut into small wedges. Serves 12 to 16. A lot of time, but well worth the effort.

Mrs. David Richard, Grand Chenier, La.  
\*\*\*

## PERSIMMON PUDDING

1 quart persimmon pulp  
2 cups sugar  
3 eggs  
1/2 tsp. salt  
1 tsp. baking soda  
1 T. baking powder  
1 quart all purpose flour  
1 quart sweet milk  
1 cup butter or oleo  
1 tsp. cinnamon

Remove seeds and skins by rubbing through colander to make persimmon pulp, then combine with sugar. Add whole eggs and beat well. Stir in salt, soda and baking powder and beat until thoroughly mixed. Sift flour and add with milk. Melt butter in two 9x13 pans and add to mixture. Pour batter into the two buttered pans. Do not flour pans. Bake at 350° for one hour or until done. This pudding can be cut into squares for serving and is very moist. If desired, serve with whipped cream.

Mrs. Euphemie Andrews, Cameron, La.  
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## SHERBET

4 eggs, separated  
1 can sweetened condensed milk (14 oz.)  
1/4 cup lemon juice  
1 1/2 cups unsweetened pineapple juice

Beat egg yolks in a large bowl. Stir in sweetened condensed milk. Add fruit juices and mix well. Beat egg whites in a small bowl until stiff. Fold into the sweetened condensed milk mixture. Pour into a 13x9 baking pan. Freeze 1 hour or until mushy. Turn into chilled large bowl and beat until fluffy, but not melted. Return to pan; cover and freeze until firm. Makes 1 1/2 quarts.

Mrs. John Prescott, Johnson Bayou, La.

## CHERRY KOLACHE

1 (3/4 oz.) box vanilla pudding  
1 1/2 cup milk  
1/2 cup butter  
2 envelopes yeast  
1/2 cup warm water  
2 eggs  
2 tsp. salt  
5-5 1/2 cups flour  
1 (21 oz.) can cherry pie filling

Prepare pudding according to package directions; using only 1 1/2 cups milk. Remove from heat; stir in butter. Cool to lukewarm, stirring occasionally. Dissolve yeast in warm water; stir into pudding. Beat in eggs and salt. Add flour to make moderately soft dough. Turn out onto floured surface. Knead 5-10 minutes. Place in bowl turning once to grease surface. Cover, let rise until doubled in bulk; punch down. Form into walnut size balls; arrange on greased cookie sheet 1 1/2" apart. Punch down center of each ball, fill with cherry pie filling, using 2 or 3 cherries in each cavity. Let rise until almost doubled in bulk. Bake at 375° for 15 minutes. Cool on rack. Yield: 4 dozen.

Becky Trahan, Cameron, La.

\*\*\*

## PEACH ICE CREAM

3 quarts milk  
3 1/2 cups sugar  
3 heaping T. cornstarch  
12 eggs, slightly beaten  
3 large cans evaporated milk  
2 T. vanilla  
1 large can undrained sliced peaches

Scald milk. Mix sugar, cornstarch and eggs in bowl and beat. Add to milk and cook, stirring constantly until bubbles cease to form on top, and coats wooden spoon. Cool in refrigerator until freezing time. Add evaporated milk, vanilla and peaches in 1 1/2 gallon freezer. Let ripen 3-4 hours after.

Mrs. John M. Theriot, Creole, La.

## OUT OF THIS WORLD

Use 2 9" square pans

### Crust:

1 stick butter (room temp.)  
1/2 cup powdered sugar  
1 cup flour  
1 cup pecans

Cream the above together, add 1 cup chopped pecans. Spread on bottom of pan. Bake at 350° for 25 minutes. Let cool.

### 1st Layer:

Cream together:

2 8-oz. pkgs. cream cheese  
2 cups powdered sugar

Then add:

2 cups cool whip  
1 tsp. vanilla

Mix and spread over crust

### 2nd Layer:

2 boxes instant vanilla pudding  
2 boxes instant chocolate pudding  
4 1/2 cups cold milk

Mix with beater until pudding is thick. Pour over cream cheese. Top with whipped cream. Refrigerate overnight.

Mrs. H.M. Richards, Scott, La.

\*\*\*

## CARTERET DELIGHT

55 Coconut Macaroon cookies  
1-9 oz. container Cool Whip  
1 cup sweet milk

Dip cookies in milk and layer in 12x12 pan. Spread Cool Whip on top and continue to layer, finishing with Cool Whip on top. Crush several of the cookies and sprinkle on top to garnish. Serve chilled in footed sherbets for an elegant, but very easy dessert.

Miss Anita Dawn Pittman, Beaufort, N.C.  
Submitted by: Mrs. J.B. Blake, Jr., Cameron, La.

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## LAGNIAPPE



## PICKLED WATERMELON RIND

Watermelon rind  
1/2 cup salt  
2 1/2 quarts water  
2 cups vinegar  
1 lemon, sliced thinly  
4 cups sugar  
1 tsp. whole allspice  
1 tsp. cinnamon  
1 tsp. whole cloves

Pare outside green skin from rind and remove any pink portions. Use 2 lbs. prepared rind. Cut into small pieces. Soak overnight in mixture of salt and water. Drain rind and wash well with fresh water. Boil rind in fresh water until tender. Combine remaining 2 cups water with remaining ingredients and boil 5 minutes. Add rind and boil rapidly until rind is clear. Pack in sterile jars, cover with boiling vinegar syrup and seal. Makes about 4 pints.

Laura Hebert, Cameron, La.

\*\*\*

## GLAZES FOR BAKED HAM

### Orange-Honey:

Combine:

1/2 cup honey  
1/2 cup orange juice  
1 cup light brown sugar

Mix well.

### Cranberry:

Fork whip:

1 cup canned cranberry jelly  
1/2 cup light corn syrup

### Mustard:

Combine:

1 cup light brown sugar  
1/4 cup prepared yellow mustard  
1/2 tsp. powdered cloves

Prepare any of the above glazes as directed and pour over ham approximately 30 minutes before serving time. Return to oven bake 30 minutes—May baste once.

Leven Harmon, Cameron, La.

\*\*\*

## GREEN PEPPER JELLY

1/4 cup ground real hot green peppers  
3/4 cup ground bell peppers  
1 1/2 cups apple cider vinegar  
6 1/2 cups sugar  
1 bottle certo

Mix peppers, vinegar and sugar and boil for 10 minutes. Remove from heat, add certo. Stir well, cool and put in jars.

T-Mae Booth, Grand Chenier, La.

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## STRAWBERRY FIG JAM

3 cups mashed figs  
3 cups sugar  
2 small pkgs. strawberry jello

Mash figs in a blender (or by hand if necessary). In a large pot, combine all ingredients, bring to a boil and cook over medium heat for 20 minutes. Pour in scalded jars and place lids on top. Boil jars another 5 minutes (slow boil) to seal. Cool. Makes approximately 3 pints.

Yvonne Stevens, Cameron, La.

### FIG STRAWBERRY JAM

6 cups peeled figs (very ripe)  
3 cups sugar  
2 pkgs. (small) strawberry jello  
½ cup water.

Combine all ingredients and cook 45 minutes. Stir often. Pack in jars and process for 10 minutes.

*Mary Benoit, Lake Charles, La.*

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### ALL PURPOSE SEASONING

1 box salt  
1½ oz. black pepper  
2 oz. red pepper  
1 oz. garlic powder  
1 oz. chili powder  
1 oz. Accent (M.S.G.)

Mix in quart jar and use like salt.

*Mrs. Robert Ortego, Creole, La.*

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### MASTER MIX (Developed at Purdue University)

5 lb. all-purpose flour  
2½ cups dry milk solids  
¾ cup double acting baking powder  
3 T. salt  
2 T. cream of tarter  
½ cup sugar  
2 lbs. vegetable shortening

Sift dry ingredients together. Then cut in shortening until mix looks like cornmeal. Store at room temperature in giant canister or two Econo Canisters (Tupperware). Yield: 29 cups. The Master Mix can be used successfully in any recipe calling for biscuit mix using water in the place of milk.

See the following categories for recipes using the Master Mix: Breads, Cakes, and Cookies and Candies.

*Mrs. James S. Henry, Jr., Cameron, La.*

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*Sr. Women Nutria Skinning Contest  
Mable Bishop - 2nd Place Winner*