

CAMERON PARISH

24TH ANNUAL FESTIVAL FUR & WILDLIFE COOKBOOK

January 11 - 12, 1980
Cameron, La.



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LOUISIANA FUR AND WILDLIFE FE

January 11-12, 1980

Cameron, Louisiana

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Mrs. Guthrie Perry, Mrs. Guy Murphy, Jr. & Mrs. Carlos Belanger	Little Miss Cameron Contest
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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 & Sidney Theriot	Archery Contest
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Mrs. Braxton Blake & Mrs. Lyle "Butch" Crain	Editors, Fur & Wildlife Cookbook
Mrs. Gladys McCall	Artist, Fur & Wildlife Cookbook
Geneva Griffith	Photography & Historical Data
Larry Wainwright	Fur & Wildlife Cookbook Sales

A MESSAGE FROM THE PRESIDENT



Welcome To Cameron!

Won't you join in the fun of this unique Louisiana festival for all who love the beauty of God's creation... NATURE... celebrated in an area truly a hunter and fisherman's paradise.

Last year we paid tribute to one of the oldest industries in our parish—the Fur Industry—and to which this issue is dedicated.

Trapping was the winter avocation of the early settler, by which he hoped to get enough hides from minks, muskrats, otters, coons and nutria to buy clothes or other "store bought" items for his wife and children. His only means of reaching the trapping ground was by boat and more often than not, he stayed for long periods of time in his trapper's cabin. It was not only very hard work, but lonely work as well.

This year the festival is honoring the cattlemen who pioneered this land over a hundred years ago.

We appreciate your joining us as we pay tribute to another thriving industry of Cameron Parish.

A special thank you to those many wonderful folks who help make this annual celebration a joy to all.

Sincerely,

J.B. Jones, Jr., President
Louisiana Fur & Wildlife Festival

ROLAND J. TROSCLAIR, JR.
PRESIDENT
WILLIE RAY CONNER
VICE-PRESIDENT
GLENN W. ALEXANDER
SECRETARY
E. GARNER NUNEZ
PARISH TREASURER

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September 25, 1979

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.

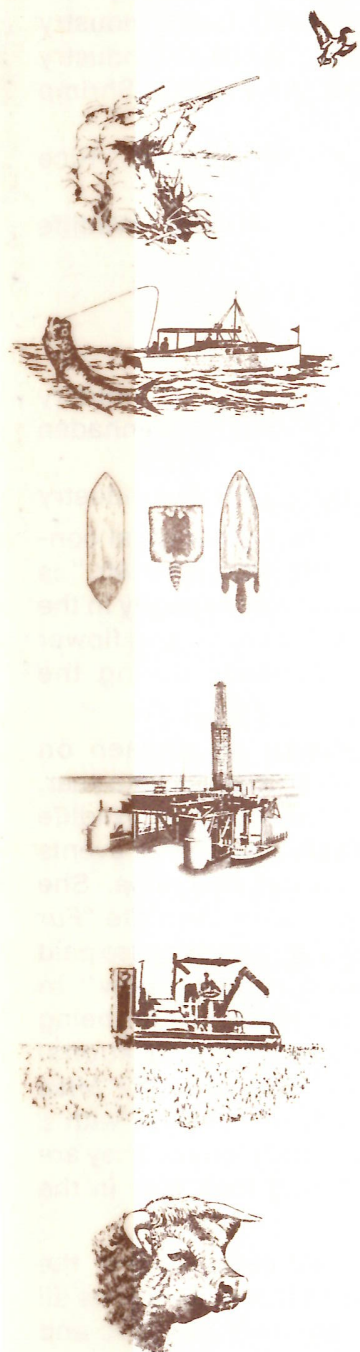
The Louisiana Fur & Wildlife Festival is one of the outstanding products of Cameron Parish. We are always thrilled to be a part of it.

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. Trosclair, Jr., President
CAMERON PARISH POLICE JURY

RJTjr/bc



HISTORICAL NOTES ON THE LOUISIANA FUR AND WILDLIFE FESTIVAL

By: Geneva Griffith

Organized in 1955, the Louisiana Fur and Wildlife Festival has been held each year with the exception of 1958. The parish had been devastated in 1957 by "Hurricane Audrey" and the bulk of the population of lower Cameron Parish had not yet resettled in their rebuilt homes.

Hadley W. Fontenot served as the first president and remained its chief officer until his resignation in 1968 occasioned by his moving from Cameron Parish to Jefferson Davis Parish. Jennings B. Jones, Jr. was elected president and still holds that office.

The festival was organized to honor the fur industry and features contests which represent the outdoor sports relating to Fur and Wildlife—women, men and junior muskrat and nutria skinning; duck and goose calling; retriever dog trials; trap shooting; trap setting and archery contests.

A "Fur Queen" is selected each year from contestants hailing from Louisiana's fur-bearing parishes. The queen receives a lovely fur coat and a trip to the Mardi Gras Ball in Washington, D.C. Since the Fur and Wildlife Festival is one of Louisiana's oldest, it enjoys the distinction of holding a permanent place for its queen each year at the Ball. Many of the newer festivals must send their queens on a rotating basis.

The local festival enjoys the distinction of being called "*The Coldest Festival in the State*" because it is always held on the second weekend in January each year. This is because of having to have fresh rats to skin in the contests and is the only time of the year they would be available.

In addition to saluting the fur industry, each year the festival also pays tribute to one of the many industries in the parish. An outstanding man from this industry is selected from names submitted by and voted upon by the festival's Board of Directors. This man is crowned King of the festival and his identity is kept secret until the Friday night of the festival when he is crowned.

"King Fur" as well as the "Fur Queen" ride on the Cameron Lions Club float in the festival parade which is held each year at 2 P.M. on Saturday afternoon. The theme of the parade is

always in keeping with the industry being featured and wildlife.

The past eleven kings are:

King Fur I - JACK T. STYRON, Menhaden Industry

King Fur II - ALVIN DYSON, Fur Industry

King Fur III - MARK RICHARD, Cattle Industry

King Fur IV - JOHN PAUL CRAIN, Oil Industry

King Fur V - THOMAS W. STEED, Shrimp Industry

King Fur VI - CHARLES W. HEBERT, Rice Industry

King Fur VII - JERRY G. JONES, Wildlife Industry

King Fur VIII - J. BERTON DAIGLE, Bicentennial Salute to Outstanding Citizen

King Fur IX - TED JOANEN, Alligator Industry

King Fur X - PATRICK J. DOODY, Menhaden Industry

King Fur XI - FLETCHER MILLER, Fur Industry

The festival features two other royal contests. The "*Tiny Tot Little Miss and Mr.*" is chosen from winners in each community in the parish and they serve as the crown and flower bearers for the other contests during the festival.

"*Miss Cameron Parish*" is chosen on Friday night of the festival and reigns for a year, representing the Louisiana Fur and Wildlife Festival at other festivals, fairs and events throughout the state during that time. She competes the following year in the state "*Fur Queen*" contest. A fur coat and an expense paid trip to the "*National Outdoor Show*" in Cambridge, Maryland is her reward for being chosen. In turn, each year, the "*National Outdoor Show*" sends their queen "*Miss Outdoors*" to our festival, who arrives with a delegation from the Maryland festival. They are guests of our festival during their stay in the south.

Queens' Balls are held each night of the festival and the workers in these, as well as all phases of the festival, are from the civic and religious organizations throughout the parish.

There is a spirit of unity all during the festival as workers come together to make each festival the best one Cameron Parish has ever had.



24TH ANNUAL 1979 FUR AND WILDLIFE FESTIVAL QUEEN JONI GRAY

Miss Joni Gray is the 19 year old daughter of Mr. and Mrs. Douglas Gray of Hackberry, Louisiana.

As Miss Cameron Parish 1978 and Louisiana Fur and Wildlife Festival Queen 1979, she was able to enjoy her favorite pastime, traveling. The trips to Cambridge, Maryland, Washington, D.C. and towns in our state were most enjoyable!

Joni has won many awards and honors in High School and in College. While at McNeese State University, she represented Resident Student Association in the Miss McNeese LaBelle Pageant.

Cameron State Bank is the ideal place of employment for Joni who has an outgoing, friendly nature and a sincere interest in the people around her.

The beautiful flowers, lovely silver fox jacket and fantastic trip to the Mardi Gras Ball in Washington, D.C. are just some of the treasures and memories she will have.

Merci-beaucoup!

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KING FUR XI 1979

Captain Fletcher J. Miller



A life-long resident of Cameron Parish, Fletcher J. Miller was born in 1921 in Grand Chenier, the son of Luma and Belle Miller. He is married to the former Bonnie Doxey. They have four children and seven grandchildren.

He has been associated with Louisiana Menhaden Company since its opening in 1946. In 1950, he became Captain of one of the fishing vessels belonging to the John Santos Carinhas family of Patterson, Louisiana. This year he was given a new fishing vessel, "Francis Carinhas".

Fletcher has been a trapper all his life and because of this, he has contributed greatly to the success of the Fur Festival by competing and winning many Muskrat and Nutria Skinning Contests—also the Trap Setting Contest. Because of his knowledge of fur, he helped set up the 4-H Fur Judging Contest and even furnished the furs used in judging for many years. In the earlier festivals he was given the task of entertaining the Maryland skimmers—a duty he performed to the enjoyment of all.

Many young trappers have learned to skin and stretch their furs from his patient instruction. He has allowed them the use of his facilities to dry and cure their furs so they could get better grade hides at market.

He has trained three champion women skimmers—Mary Jane Miller, Kathy Miller (his daughters-in-law) and Olga Mudd. He even furnished the rats for them to practice their skill in order to participate in the Festival.

Although he has accomplished many things, Fletcher's pride and joy are the two champions to whom he has taught his special technique—his sons—J.A., who went on to become the National Champion Skinner for several years and Wade, who is presently our Festival Champion Skinner.

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24TH ANNUAL 1979 MISS CAMERON PARISH MARY DIANE McCALL

Mary Diane McCall is the eighteen year old daughter of Mrs. Diane McCall and the late Claude

V. "Pete" McCall of Grand Chenier.

Mary Diane was a 1979 graduate of South Cameron High School, where she was class President and class Reporter for two years, Vice-President of F.B.L.A., Treasurer of F.H.A., on the Sweetheart Court for two years, a Tarpon Cheerleader, listed in Who's Who and was a Class Favorite.

She is presently attending McNeese State University and majoring in Business Administration.

As Miss Cameron Parish, she represented our parish at the National Outdoor Show in Cambridge, Maryland, Contraband Days Parade in Lake Charles and in connection with that festival, introduced at the Lake Charles Civic Center. Mary Diane attended many other festivals throughout the year.

She welcomes each of you to the Fur and Wildlife Festival and wishes you a wonderful time.

Mary Diane ends her reign by saying, "Thank you for giving me the honor of representing our parish for the past year. I deeply appreciate your help and support and sincerely hope that I have pleased you."

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**LITTLE MISS
CAMERON PARISH
1979
DERINDA DEAN MORRIS**



Derinda Dean Morris, seven year old daughter of Mr. and Mrs. William O. Morris of Creole, holds the title of Little Miss Cameron Parish, 1979. She is a second grade student at South Cameron Elementary School.

Derinda represented her community in the parish contest after being chosen Little Miss South Cameron Elementary. As Little Miss Cameron Parish, Derinda participated in the Junior Dairy Queen Contest in Abbeville where she was awarded a trophy.

Her hobbies include bike riding, swimming and playing with dolls.

She has two sisters, Cindy and Becky, and a brother, Mike.

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**LITTLE MISTER
CAMERON PARISH
1979
AUGUST CHARLTON
FONTENOT**



August Charlton Fontenot is the son of Judge and Mrs. Ward Fontenot of Cameron, Louisiana.

Gus is 7 years old. He has red hair, green eyes and a few freckles on his nose. He has 3 older brothers, 2 dogs, and 5 kittens. He likes presents and holidays, but hates to make up his bed. He tries to eat all of his vegetables, but forgets to pick up his clothes. He believes his Paw-Paw is super, and school is "alright". He wants to be a dentist when he grows up.

Gus is a typical little boy whose family is very proud that he belongs to them.

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HISTORY OF THE FUR INDUSTRY IN CAMERON PARISH

By: Geneva Griffith

Louisiana leads the United States in wild fur production, averaging about 40 per cent of the total catch each year. The fur catch in the state in some seasons has amounted to as much as 65 per cent of the total production for the nation, bringing in over 10 million dollars each year to Louisiana alone.

The history of the Louisiana fur industry dates back to the 1700's and the founding of New Orleans.

As the French and English battled for the great fur wealth of the new world, Iberville, founder of the French colony of Louisiana realized the secret to the fur commerce was transportation. Since the mighty Mississippi River reached into the center of America, it was a natural means of transporting fur collected along the waterway to New Orleans to be shipped to world markets.

The fur trapping industry has played a very important part in the economy of Cameron Parish since the very first settlers migrated to the area.



J.A. MILLER, Cameron, a trapper and regular participant in the men's fur skinning contests holds up 2 muskrats. He held the title of World Champion Fur Skinner for years.

In world history it played an even more important role. In the 13th century, Marco Polo made a fortune from furs, and in 1319 a trading guild known as the "Skinners Company" was formed in London to find new sources of fur.

Christopher Columbus was one such person who was inspired by spices and furs to make his journey to the New World. His successors also hoped for spices and possibly gold, but their most profitable venture was fur. The trading companies in England pushed their quests on to America, and it was through the formation of a company known as "The Governor and Company of Adventurers of England Trading in Hudson's Bay" that the fur industry in Louisiana was brought to England's attention as an item of economic importance. This company later resolved itself into the "Hudson's Bay Company" and is still in existence as one of the largest companies of its kind in the world. Company records show that fur auctions were held as far back as 1672.

In spite of the fact that the state furnished so much of the raw fur to the fur trade, the state has missed out on another part of the industry—the manufacture of the fur into garments which is centered around New York.



"National Outdoor Queen" from Cambridge, Maryland is presented with a fur coat by J.B. Jones, Jr. Festival President.

The popularity of furs in the garment industry serves as a barometer of prices that range down from the finished product to the trapper. The market for furs is especially good in Germany, Japan and Russia.



FLETCHER MILLER holds a stretched hide in his fur house. Note the drying pelts hanging from the ceiling.

Many procedures take place from the bearer to the wearer. The individual trapper carries out the initial processing of the pelt after it has been removed from the animal, by cleaning it and removing as much flesh and tissue as possible. He has already taken great pains to see that he has a top quality pelt the minute he walks up to his trap that is holding the catch. He must dispatch the animal humanely, taking care to avoid getting blood on the fur, keeping it as clean as possible until he gets it back to the fur shed—often by carrying it in a burlap sack.

After stretching the fur on a wire or board frame with the fur inside, the trapper places it in the sun or dry shed for three or four days, after which it is removed from the stretcher and placed in a cool place for storage. Many trappers use giant dryers in which to dry the pelts. Proper and careful preparation makes the difference between a poor and excellent pelt, the latter bring more money. The animal carcasses are sold to dog and cat food companies to be used in canned animal food.

The fur marketing system has changed little through the years except for the number of people involved. Generally, the trapper deals directly with one or several

local fur buyers. The buyers usually purchase the hides from the trapper or another buyer and sell to one of the



LEROY RICHARD, Creole, with a stack of carcasses left over from skinning operation that will be sold to dog and catfood companies.

state's fur dealers. In recent years, the number of licensed buyers has averaged about 140 and the licensed dealers, about 25. The state has averaged licensing 4,327 trappers each year since 1970.

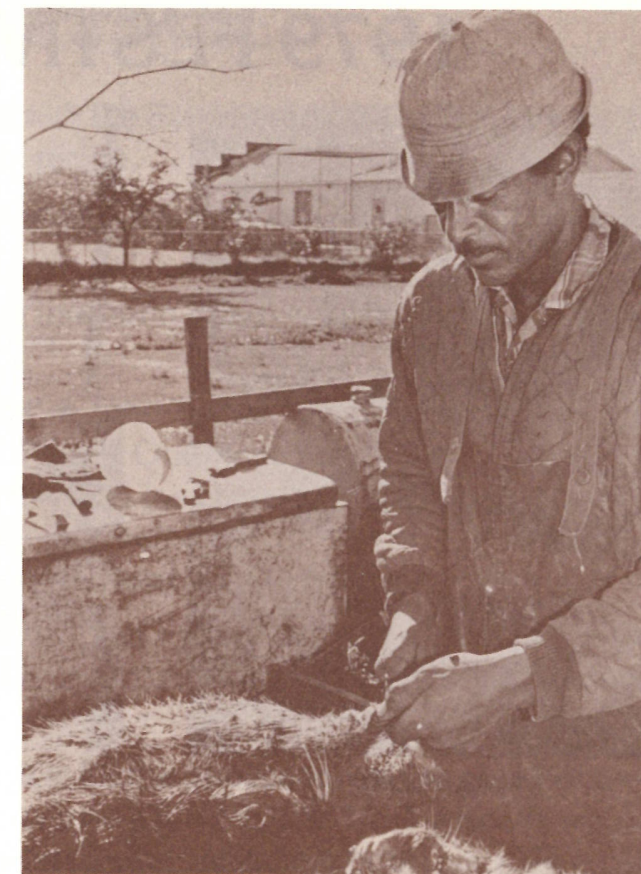
In Cameron Parish, the trapper, when not trapping on his own land, pays a certain percentage of what he makes from the sale of the furs to the land owner on whose land he traps.

Generally the Louisiana trapping season opens the first of December and runs through February of the following year. The season dates are what controls the dates of the holding of the Louisiana Fur and Wildlife Festival each year in Cameron. It is always held the second week-end in January to insure the availability of animals to skin in the main attractions of the festival—the men and women muskrat and nutria skinning contests.

It was to salute and to promote the vast fur industry in the parish that the Louisiana Fur and Wildlife Festival was first begun in 1956. The festival highlighted the Fur Industry in 1979 at the annual festival and chose Fletcher Miller, a long time fur trapper, to reign over it as "King Fur XI."



YANCY WELSH, Oak Grove, participating in the youth division of the festival fur skinning contest.



JOSEPH "Boy-Boy" MOORE skins nutrias after a morning of trapping in the marsh.



MRS. VIRGIE LEGER, Pecan Island, skins a nutria in the ladies fur skinning contest at the La. Fur and Wildlife Festival.

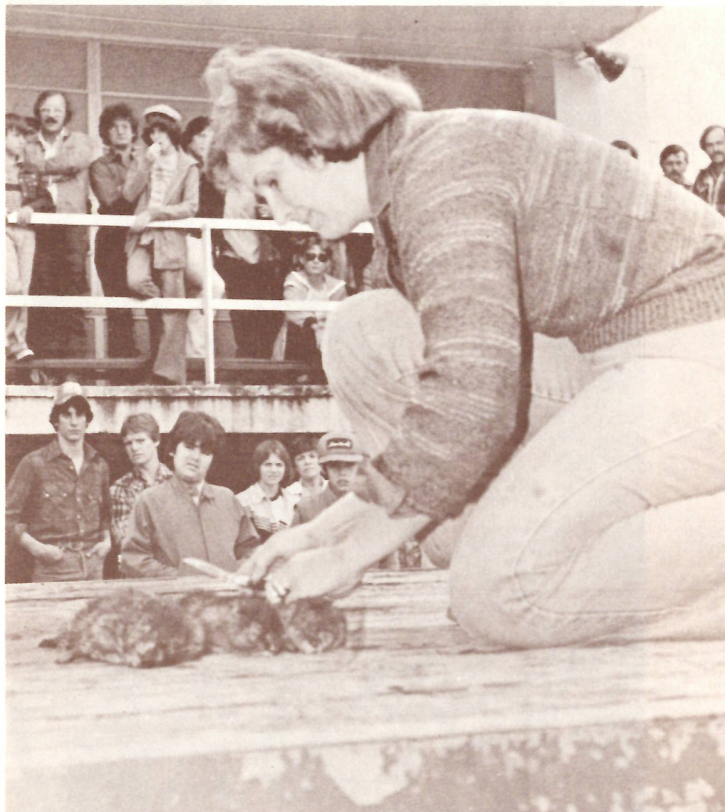
1979 FESTIVAL PICTURES



Parade Marshall



"Very Original" Float



Mrs. Robert Mudd, Champion Lady Fur Skinner



Art Show Winners

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EDITOR'S MESSAGE

"I just use what I have and "measure with the Eye instead of the cup".
Such is the beginning of an original recipe.

One could travel the world over and never find the delectable dishes one finds in South Louisiana.

It has been said "Necessity is the mother of invention". Such is certainly the case with Gulf Coast cooks.

We are blessed with an abundance of fish, shrimp, crabs, oysters, turtles and crawfish from the Gulf of Mexico, our lakes and rivers. Our marshes provide us with deer, wild ducks and geese, alligators and nutria. (Have you ever tasted barbequed nutria? It is really quite good!) We raise cattle and we farm—rice being the primary crop. With all this variety, is it any wonder our cooks are so diversified and imaginative?

Just such a variety of recipes we have attempted to put together for you from the enterprising cooks of Cameron Parish. We urge you to try these recipes for an adventure in eating you won't soon forget.

As always, there are many people responsible for the publication of this cookbook—and to all those fine folks who assisted in any way, we say a big THANKS. Also we would like to add a special "thank you" to the many firms who make this book possible—our advertisers. Their support of our product is much appreciated and we would like in turn, to urge your support of their products and services listed herein during the coming year. We are always grateful to Mrs. Gladys McCall, artist, and Geneva Griffith, historian, for their continued support.

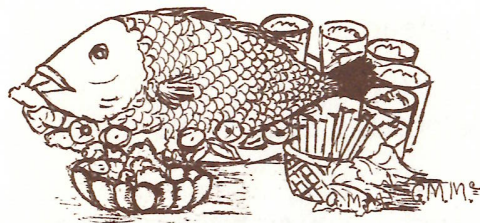
The Editors

Mrs. Braxton Blake
Mrs. Lyle Crain

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SEAFOOD



SEAFOOD PATTIES

Ling
Shrimp
1 can lumb crab meat
1 finely chopped onion
1 bunch finely chopped green onions
Salt, red pepper and seafood seasoning
Lemon Juice
1 egg, beaten
Flour
Oil

Chop ling and shrimp in food processor. Add onions, green onions, seasonings and lemon juice. Add enough flour to mixture and mix until it will hold together to make the patties. Roll in additional seasoned flour and fry in deep fat until dark brown.

Mrs. Roland J. Trosclair, Jr. Cameron, La.

CRAB JAMBALAYA

12 medium sized crabs
1/3 cup oil
3/4 cup chopped onions
1/2 cup chopped bell pepper
1 1/2 cups raw rice
4 cups water
Salt and pepper to taste
1/2 cup chopped green onions
1/4 cup minced parsley

Clean the crabs and break in two. Add these to a heavy iron pot with the oil and cook over medium heat, stirring constantly. Add the onions and bell pepper and cook until well sauteed and slightly browned. Then add rice and brown some more. Stir in water, salt, pepper and green onions. Reduce heat, cover and cook for about 20 minutes. Stir once when about half cooked, add parsley, and continue cooking until rice is cooked, about another 20 minutes.

Mrs. Nick Pichnic, Cameron, La.

CAJUN COUNTRY CASSEROLE

4 ozs. cream cheese
4 T. butter
1 lb. cleaned, deveined shrimp
1 cup chopped onions
1/2 cup chopped bell pepper
1/2 cup chopped celery
1 can Golden Mushroom soup
1/4 cup chopped pimentos
1 T. garlic salt
1 tsp. Tabasco sauce
1/2 tsp. red pepper
1 cup crab meat
2 cups cooked rice
1/2 cup buttered bread crumbs
1/4 cup grated Cheddar cheese

Melt cream cheese and 2 T. butter in double boiler. Melt remaining 2 T. butter in skillet and saute shrimp until they turn pink. Add vegetables and continue to saute until vegetables are slightly wilted. Add melted cream cheese, butter and soup, mixing well. Add pimentos, seasonings, crab meat and rice. Mix well and place in a 2 quart casserole. Top with bread crumbs that have been lightly tossed with butter. Top with grated cheese. Bake at 350° 20 to 30 minutes or until bubbly. Garnish with cherry tomatoes and parsley. Serves 8.

Shari Beard, Sweet Lake, La.
Blue ribbon winner at 4-H short course.



CRAWFISH ETOUFFE

6 T. butter
2 cups minced onions
2 cloves minced garlic
1/2 cup chopped celery
1/2 cup chopped bell pepper
1/4 cup minced parsley
1/4 cup chopped green onions
3 cups crawfish tails
1/2 cup crawfish fat
1 1/2 tsps. salt
1/4 tsp. black pepper
1/8 tsp. red pepper
1/4 cup water

Melt butter; saute onions, garlic, celery, bell pepper until onions are clear. Add parsley, green onions, crawfish tails and fat. Season, then add water and cook for about 8 minutes. Serve over cooked rice.

Mrs. Mervin Chesson, Sweet Lake, La.

CRAWFISH CREOLE

1 large onion, chopped
1/2 cup chopped celery
2 T. cooking oil
2 tomatoes minced
2 cups water
1 lb. cleaned crawfish
1 medium bell pepper, chopped
1 small Bay Leaf
3 cups cooked rice
1/2 cup chopped green onion
1/4 cup minced parsley
Salt, black and red peppers

Saute onion and celery in oil until wilted. Add tomatoes and cook for 5 minutes more. Stir in water, crawfish, bell pepper and bay leaf. Bring to boil then reduce heat and simmer for one hour. Add cooked rice, green onion and parsley. Season to taste with salt, red and black peppers. Cover. Remove from heat. Allow to stand 20 to 30 minutes before serving.

Geneva Griffith, Oak Grove, La.

COMMUNITY SAVINGS & LOAN LEAGUE

FIRST FEDERAL
GUARANTY FEDERAL
LOUISIANA SAVINGS

SHRIMP PATTIES

2 lb. shrimp
2 large onions, quartered
3/4 cup chopped celery
3/4 cup chopped bell pepper
1/2 cup chopped green onion tops
1/2 cup chopped parsley
3 T. salt
3 T. black pepper
1 T. lemon juice
2 T. Tony's Creole seasoning
2 tsps. Worcestershire Sauce
1 large raw potato
1 egg
Flour

Clean, devein, wash and drain shrimp. Grind all ingredients in food chopper, then add egg, mixing well. If mixture is too soft to spoon drop, add a small amount of flour. Chill in refrigerator until firm. Drop by tablespoons in deep hot fat until golden brown, then steam over low fire in small amount of water and oleo. Serve hot.

Mrs. Lester Richard, Jr. Grand Chenier, La.

CLAM CHOWDER WITH CORN MEAL DUMPLINGS

6 slices of salt pork
1 quart chopped clams with juice
2 chopped onions
4 diced potatoes
salt, black and red pepper
cornmeal dumplings

Saute salt pork, add clams, onions with about 3 quarts of water. Season to taste. Simmer until clams are tender. Add diced potatoes and cook down until thick. Lay cornmeal dumplings around pot, cover and simmer about 1/2 hour.

Cornmeal Dumplings

2 cups water ground cornmeal (water ground meal is a must!!)
salt
water

Blend meal and salt, add enough water to hold meal mixture together. Form into a flat patty. Carefully place in clam chowder pot.

Mrs. William Guthrie, Cameron, La.

OYSTER PIE

1/3 cup flour
1/3 cup oil
1 large white onion, minced
1/2 cup minced celery
1/4 cup minced green onion
1/4 cup minced parsley
1 qt. fresh oysters and liquid
1 cup water
3 T. Worcestershire sauce
1 tsp. minced garlic
1 tsp. dry crab boil

Black pepper, Red pepper and salt to taste
12 Ritz crackers, crushed

Combine flour and oil in iron pot to make a roux. Saute next four ingredients lightly over hot fire until tender. Add oysters, water and seasonings; cook until oysters begin to set-about 3 to 5 minutes. Remove from heat and place into crust lined 9 x 13 pan. Sprinkle cracker crumbs over oyster mixture, cover with top crust, make slits in top and bake at 400° for 15 minutes or until golden brown. May be served hot or cold, either way is delicious. See Party Food Category for pastry recipe for oyster shell.

Lynn R. Jones, Jr., Grand Chenier, La.

TUNA AND CHEESE EGG BAKE

12 hard boiled eggs
7 T. oleo
1/3 cup flour
1/2 tsp. salt
1/8 tsp. pepper
3 cups milk
1/2 cup grated cheese
2 large cans Tuna (drained)
1/2 cup Saltine crackers
1 T. melted oleo

Cut eggs in quarters length ways; arrange in bottom of baking dish. Melt oleo in saucepan; add flour, seasonings and milk. Cook, stirring constantly, until thick and bubbly. Stir in cheese and tuna. After cheese is melted, pour over eggs in dish. Finely crush crackers and toss with 1 T. melted oleo and sprinkle over top of casserole. Bake at 375° for 30 minutes. Serves 8 (This dish can be frozen prior to baking.)

Leah Trahan, Grand Chenier, La.

FISH COURTBOULLION

30 lbs. fish
Salt and pepper
Cooking Sherry wine
2 lbs. onions, chopped
6 bell peppers, chopped
2 bunches celery, chopped
1/4 lb. butter
3 cans tomato paste
3 cans tomato suace
1 pint cooking wine
Pinch of soda

Season fish pieces with salt and pepper, place in pan, cover with sherry and marinate in refrigerator for 24 hours. Cook onions, bell peppers and celery in butter on very low fire for one hour, until soft. Cut or slit holes in fish and stuff with sauteed vegetables, put it all in iron dutch oven pot, cover with tomato paste and sauce and cook for 3 hours. After 1 1/2 hours, add cooking wine. Too much tomato sauce makes the dish too acidic. A pinch of soda added to this dish will kill the acid and there will be no stomach burn after eating. Serves 40.

Ray Burleigh, Cameron, La.

The CAR DEALIN' MAN

PONTIAC

HONDA

Mercedes-Benz

SUBARU

Don Siebarth

LAKE CHARLES, LA **(318) 433-0301**

BAKED LOUISIANA CRAB STEW

1½ cups oil
3 cups flour
2 cups chopped onions
1 large pod garlic minced
½ cup chopped bell pepper
1 can tomato paste
1 can tomato sauce
2 T. brown sugar
½ tsp. Louisiana red hot
2½ cups water
Cleaned crabs seasoned with salt and pepper
½ cup green onion blades chopped
¼ cup chopped parsley

Heat at medium heat oil and flour, stirring until it becomes a dark brown. Add onions, garlic, bell pepper, tomato paste, sugar, sauce, hot sauce and water. Cook at low heat for 15 minutes. Grease bottom of roaster. Stack backed and cleaned crabs, then pour gravy over crabs. Cover and bake 1 hour at 325°. If crabs are not fat, add 1 stick of oleo to ingredients. Then stir in green onions and parsley. Let stand a few minutes before serving over rice. Serves 9 to 12 persons.

Mrs. Gayle Istre, Lake Charles, La.

* * *

CRAB SALAD

1 large leaf of lettuce
1 green onion stalk
½ stalk celery
½ small tomato
2 cans lump crab meat
3 tsps. lemon juice
Mayonnaise
Lettuce leaves, hard-cooked
egg wedges and tomato wedges

Finely chop first four ingredients in china mixing bowl. Stir in crab meat, lemon juice and enough mayonnaise to thinly bind. Chill. Serve on lettuce leaves garnished with hard-cooked egg wedges and tomato wedges.

Mrs. Roland J. Trosclair, Jr., Cameron, La.

SHRIMP AND EGGPLANT CASSEROLE

2 large eggplants
2 strips bacon
2 lbs. cleaned, deveined shrimp
1 cup broken bread soaked in milk
¼ cup minced parsley
1 pod garlic, chopped
1 large onion, chopped
½ cup chopped celery
1 medium bell pepper, chopped
½ tsp. lemon juice
Salt, pepper and Tony's Creole seasoning
½ cup Romano cheese

Parboil eggplants and set aside. Fry bacon, drain, crumble and set aside. Saute shrimp in bacon drippings about three minutes. Squeeze out milk in which bread has been soaked. Combine all ingredients and season to taste. Reserve half the cheese to sprinkle on top. Place in buttered casserole and add remaining cheese. Bake in 350° oven for 45 minutes.

Allyson Richard, Grand Chenier, La.

* * *

CRAWFISH SALAD STUFFED TOMATOES

3 cups crawfish tails, boiled,
cleaned and finely chopped
6 hard boiled eggs finely chopped
¼ cup chopped bell pepper
2 tsps. pickle relish
1 cup mayonnaise
1½ tsp. mustard
Salt and pepper to taste
4 large tomatoes

Combine all ingredients except tomatoes. Cut the tomatoes in quarters to bottom of tomato, leaving it together at the bottom so it fans out for filling. Fill each tomato with mixture and set on lettuce leaves to serve. Serves 4.

Mitchell Boudreaux, Creole, La.

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P.O. Box 118

Grand Chenier, Louisiana

RICE-CRAB BAKE

1 cup cooked rice
1 cup cooked crab meat
1½ cup mayonnaise
1 cup heavy cream
1 tsp. chopped parsley
½ tsp. pepper
6 hard cooked eggs, chopped
1 T. minced onion
½ tsp. salt
¼ tsp. red pepper
½ cup grated cheese

Combine all ingredients except cheese. Place in buttered dish, sprinkle cheese on top, bake at 350° until cheese melts. Serves 4-6.

Lori McNeese, Grand Chenier, La.

DAVID'S SURPRISE CASSEROLE

¼ cup margarine
2 cups frozen hash brown potatoes
1 tsp. onion salt
8 hard cooked eggs
2 cups boiled and peeled shrimp
1 can cream of mushroom soup
1 cup sour cream
1 (16 oz.) can jalapeno pepper greens (drained)
2 T. chives
1 tsp. onion salt
2 cups cheddar cheese

Heat margarine in small saucepan. Add frozen hash brown potatoes. Heat and stir until golden brown. Pour into 3 quart casserole dish. Sprinkle with onion salt. In large bowl mash eggs and toss with shrimp, mushroom soup, sour cream, pepper greens, chives and salt. Pour all of this over potatoes and sprinkle with cheese over top. Bake at 375° for 20 minutes. Garnish as desired. Serves 5.

David Crador, Sweetlake, La.

QUICK AND EASY CAJUN SURPRISE

1 cup firmly packed cooked rice
1 cup firmly packed crabmeat
1 cup minced onions
½ cup boiled diced potatoes
½ cup smoked bacon bits
1 (12 oz.) can Mexicorn (drained)
6 eggs
½ tsp. salt
1/3 cup cooking oil

In a large bowl mix rice, crabmeat, onions, boiled potatoes, bacon bits and Mexicorn. In a smaller bowl beat eggs and salt and add to mixture in larger bowl. Heat 1/3 cup cooking oil in 5 quart pot; pour mixture in and cook for 6 minutes; stirring constantly. Serve immediately; serves 4 to 6 people.

Lea Lemaire, Sweet Lake, La.

SHRIMP TALLYHO

1 cup chopped onions
1 cup chopped green pepper
2 cups chopped celery
½ cup butter
½ cup all purpose flour
1 qt. chicken broth or bouillon
1 qt. dry white wine
1 - 6 oz. can tomato paste
1 tsp. Tabasco
1 T. minced parsley
1 lb. grated cheddar cheese
2 lb. cleaned, cooked shrimp
Toast or toast basket

Saute onions, green pepper and celery in butter; set aside. In large saucepan, blend flour with chicken broth, mixing until smooth. Blend in wine and tomato paste and heat until thickened, stirring constantly. Add Tabasco and parsley. Stir in sauteed vegetables, cheese and shrimp. Heat over low flame until cheese is melted. Serve over toast or in toast basket. Serves 12.

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

FLOUNDER FLORENTINE

2 - 10 oz. pkgs. frozen chopped spinach
4 T. chopped onion
2 tsps. salt
½ tsp. pepper
4 T. salad oil
2 T. butter
1½ T. flour
1 cup milk
4 T. dry vermouth
1 lb. flounder fillets or 4 small flounders
1 cup grated cheddar cheese

Cook spinach according to package directions and drain. Place in greased shallow casserole and sprinkle with onion, seasonings and oil. In saucepan melt butter. Stir in flour until smooth. Blend in milk and cook until thickened, stirring constantly. Season with additional salt if necessary, then add vermouth. If using frozen fish, thaw and squeeze out water between paper towels. Place fillets over spinach. If using whole fish, cut off tail and side fins, slit fish sideways in about 4 places. Pour white sauce over all, sprinkle with cheese and bake at 350° for 45 minutes. Serves 4.

Roberta Carol Blake, Cameron, La.

SHRIMP PATTIES

1 qt. small shrimp
2 eggs
1 cup chopped green pepper
1 cup chopped onions
1 cup chopped celery
1 cup flour
Salt and pepper to taste

Grind shrimp. Beat eggs well, add shrimp and all other ingredients. Drop by spoonfuls in deep fat and cook until golden brown. Serves 20 people.

Mrs. Edna Cunningham, Cameron, La.

Rogers' Grocery of Cameron, Inc.

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SEASONED SHRIMP IN MARINADE

½ lb. butter
¼ cup olive oil
Dash hot pepper sauce
2 T. Worcestershire Sauce
1 T. rosemary
½ tsp. thyme
½ tsp. oregano
½ tsp. basil
2 bay leaves crushed
½ tsp. cayenne pepper
½ lemon, squeezed
¼ cup wine
3 cloves garlic, sliced
1 tsp. sugar
1 tsp. Accent
2 large onions quartered
2 large bell peppers quartered
2 ribs celery cut-into chunks
Salt to taste
2 lbs. raw, unpeeled shrimp
Black pepper to taste

Melt butter and remove from heat. Combine all ingredients except shrimp and black peper and pour into shallow pan. Place shrimp over sauce and cover with black pepper. Mix well. Refrigerate for several hours or overnight, stirring occasionally. Preheat oven to 425° and cook shrimp uncovered for about 25 minutes or until shells are loosened around shrimp. Stir several times during cooking. Remove from oven and serve with hot french bread. Serves 4 to 6.

Mrs. Susan Watts, Cameron, La.

OYSTER STUFFING

½ cup butter
1 cup chopped onion
1 cup chopped celery
¼ tsp. dried thyme leaves
¼ tsp. salt to taste
Black and red pepper to taste
¼ cup chopped pecans
1½ lb. firm-typed sliced white bread, cubed & soaked in water, drained
2 pints small oysters (if large oysters are used-chop them)
2 eggs

Melt butter, saute onions and celery until golden about 5 minutes. Remove from heat. Stir in thyme, salt, peppers and pecans. Add bread cubes mix well. Drain oysters, reserve liquid. Add oysters to bread mixture, toss lightly to combine. In small bowl combine ½ cup oyster liquid and eggs; beat with fork to blend well. Add to bread mixture; toss lightly to combine. Makes 10 cups, enough stuffing for a 12-14 lb. turkey. May turn stuffing into a lightly buttered 2 qt. casserole. Bake 350° - ¾ hours or until oysters curl. (about 45 mintues.)

Mrs. Diane McCall, Grand Chenier, La.

STUFFED SHRIMP

1 stick oleo
1 cup chopped onions
¾ cup chopped celery
1 lb. boiled shrimp ground up
1 lb. crab meat
¼ cup chopped green onions
¼ cup minced parsley
1 cup bread crumbs
¼ cup chopped bell pepper
¼ cup chopped pimentos
3 slices bread
2 eggs
2 lbs. peeled and deveined large shrimp
Flour, egg and bread crumbs
Oil

In sauce pan put oleo, onions and celery and cook until wilted. Add ground shrimp, crab meat, onions and parsley and cook until green onions are done. Add bread crumbs and bread slices that have been soaked in eggs; mix well. Split raw shrimp and spread out. Put stuffing in center and make oblong roll. Roll in seasoned flour, then egg, then bread crumbs. Fry in oil until brown.

Mrs. Mervin Chesson, Sweet Lake, La.

CRAB PIE

1 unbaked pie shell
1 cup grated Swiss cheese
1 cup crabmeat
3 green eggs
1 cup light cream
½ tsp. salt
½ tsp. ground lemon rind
¼ tsp. dry mustard

Preheat oven to 325°. In pie shell place cheese, crabmeat, then onions. Combine eggs, cream, salt, lemon rind and mustard. Pour over ingredients in pie shell. Bake 45 minutes or until set. Let stand 10 minutes before serving.

Jo Boudreaux, Grand Chenier, La.

SHRIMP CASSEROLE

1 finely chopped onion
1 finely chopped bell pepper
1 cup celery
1 can Rotel tomatoes
1 can tomato sauce with cheese
1 can cream of mushroom soup
1½ cans water
1½ cups clean rice
3 lbs. cleaned shrimp
½ cup onion tops
½ cup parsley
Parmesan Cheese

In large sauce pan boil onions, bell pepper, celery, rotel tomatoes, tomato suace until thick. Add soup and water. Add in rice, shrimp and pour into 5 quart casserole dish. Mix in onion tops and parsley. Sprinkle with Parmesan cheese. Cover and bake 1½ hours at 350°. Serves 7.

Mrs. Barbara Lou LeBlanc, Cameron, La.

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CRABMEAT OMELET MAGNIFIQUE

2 T. butter
¼ cup chopped green onion tops
1 small zucchini, sliced
½ lb. fresh mushrooms
½ lb. fresh crabmeat
6 well beaten eggs
½ cup Parmesan Cheese

Place butter in medium sized skillet. Add green onions and zucchini and saute' until fork tender. Add mushrooms and crabmeat to eggs, pour mixture over zucchini and onions and let cook on low heat until eggs have set. Cover top of mixture with Parmesan Cheese and put under the broiler until top is golden brown.

This serves four people, cheese biscuits are very good with this. If served for brunch, a glass of wine and coffee go very well.

Penny R. Simmons, Lake Charles, La.

SEAFOOD BARBEQUE

6 Spanish Mackerel filets
12 soft-shell crabs, cleaned and trimmed
3 lbs. cleaned and deveined shrimp
Salt and pepper to taste
Melted oleo
Jack Miller's Barbeque Sauce

Lay foil on charcoal grill or pit over low fire. Place seasoned filets, crabs and shrimp on top. Place fish filets with skin side down. Baste with oleo and barbeque sauce, turning the crabs and shrimp, but do not turn the fish. When shrimp are tender, the crabs and fish will be cooked. Serves 4 to 6.

Charles "Buster" Rogers, Cameron, La.

MEATS



MEAT PIES

1½ lbs. ground beef
1½ ground pork
1 cup chopped green onions
1 tsp. salt
1 tsp. black pepper
1 tsp. red pepper
½ tsp. Cayenne pepper
1/3 cup flour mix

Cook together meats, onions and seasonings until meat loses red color. Sprinkle 1/3 cup of flour mixture over meat and drain in colander in refrigerator while making crust.

Crust

4 cups flour
½ cup shortening
2 tsps. salt
1 tsp. baking powder
1 egg
1 cup milk

Put flour in large bowl and cut in shortening until crumbly. Add salt and baking powder. (Use 1/3 cup of this mixture to sprinkle over meat mixture.) Beat egg and add to milk. Stir this into flour mixture a little at a time until well blended. Roll out in 5" to 5½" rounds, placing waxed paper in between rounds. Place 1 table-spoon meat on one side of round, dampen edges with wet sponge, fold in half, crimp with fork, then prick once or twice and fry in deep fat. This fries well in Fry Baby. These pies may be frozen individually and need not be thawed to cook. (This crust is also very good for fruit pies-not greasy and does not absorb grease. I use dried apples, peaches and apricots. The fruit pies may also be glazed.

Mrs. Monroe LeBoeuf, Cameron, La.

SAVORY MEAT LOAF

8 lbs. ground meat
1 lb. ground pork
3 qts. dry bread crumbs
6 cups milk or tomato juice
1 cup finely chopped onion
8 eggs, beaten
3 T. salt
1 tsp. pepper
½ tsp. Summer Savory
½ tsp. Thyme
½ tsp. sweet Basil
1½ to 2 qts. tomato puree or tomato soup

Place ground beef and pork into large mixing bowl. Combine bread crumbs, milk or tomato juice, onion, beaten eggs and seasonings in separate bowl. When crumbs are completely moistened, add to meat mixture. Lightly blend the two mixtures together until evenly mixed. Form four uniform loaves in 9 x 5 x 3 inch pans. Pour tomato puree or soup over top of loaves, if desired. Place in 325° oven and bake 1¼ hours or until done. Let loaves stand about 20 minutes in warm place before slicing. Cut each into 12 slices. Serves 48.

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

ONE AND ONE CASSEROLE

1 lb. ground beef
1 cup uncooked rice
1 pkg. dry onion soup mix
1 can Cream of Mushroom Soup
1 cup water
1 cup sliced green onion tops

Cook meat slightly, drain and place in a 2½ quart casserole. Sprinkle with rice and dry soup mix. Blend soup and water and pour over rice. Sprinkle onion tops on top, cover and bake at 350° for one hour. Serves 6.

Mrs. Louise Skidmore, Cameron, La.

PORK-SAUSAGE JAMBALAYA

2½ cups cooked rice
1 medium onion chopped fine
½ cup cooking oil
1 can tomato paste
2 cans tomato sauce
1 can Rotel tomatoes
1 can stewed tomatoes
1 cup water
1½ lbs. pork sausage, cut up
1 tsp. Italian seasoning
1 T. chili powder
1 tsp. Worcestershire Sauce
Salt to taste
¼ stick oleo

Cook rice and set aside. Saute onions in oil until limp; add in tomato paste and fry down. Then add tomato sauce, rotel and stewed tomatoes, cooking down until thick. Add water, sausage and pork chops; stir in seasonings and cook on slow fire until thick. Add oleo while cooking, then stir in rice and cook about 10 minutes longer. Additional water may need to be added. Watch closely so it doesn't stick.

Mrs. George Kelley, Cameron, La.

JOE REINA'S TAMALES

5 lbs. beef
2 gallons water
1 stick celery (for beef stock)
1 onion (for beef stock)
1 large onion chopped
1 - 8 Oz. can tomato paste
1 cup shortening
1 lb. yellow corn meal
1 pkg. corn shucks
salt, black pepper, red pepper, chili powder to taste
½ cup baking soda

Make a meat stock by boiling the meat with seasonings, celery, ½ of the onion and the tomato paste until meat comes off the bone in about 2 gallons water. While meat is boiling, prepare the

shucks. Cut off pointed end of shucks, unwrap and clean them, then soak them in very hot water with baking soda added. When shucks become soft and pliable, wash again and drain them. Keep warm until ready to be filled. The boiled meat is ground next and ready for additional seasoning. Brown chopped onion in a small amount of fat, then add the remainder of the tomato paste, meat and season to taste. Add enough of the hot broth to the meat mixture to make it soft so it holds together. The meat mixture is now ready. Heat 1 cup of shortening until it becomes very hot. Pour over the yellow corn meal, to which salt and pepper and chili powder have been added according to taste. Add some of the hot broth to this until it is soft enough to spread on corn shucks. To roll the tamales, spread a small amount of corn meal on the edge of the corn shuck with a knife, covering about one half of one end of the shuck. Now spread 1 T. of meat in the center of the cornmeal mulch. Now roll the shuck over the meal and meat forming a roll. Fold the long end of the shuck to the back of the tamale roll and stack on a tray until all have been rolled. The tamales are now ready to be cooked. Place them in a large cooking vessel that has a rack at the bottom, with the folded edges toward the side of the vessel, in rows. Pour the broth over layered tamales, completely covering them. Place a weight on top so they will stay submerged and cook over low heat for 3 hours. More broth is added to the top of the tamales during the cooking process so tamales are completely covered. When they are cooked, the cornmeal should be firm and should leave the shuck.

J. C. Reina, Oak Grove, La.

SWEET AND SOUR PORK CHOPS

6 center cut pork chops
Salt and pepper to taste
1 cup tomato catsup
1 cup brown sugar
12 slices onion

Spread aluminum foil in baking pan. Season pork chops with salt and pepper and place on foil. Combine catsup and brown sugar and spread evenly over the pork chops. Arrange two onion slices per pork chop. Cover tightly with foil and bake at 350° for 1½ hours.

Mrs. Edna Cunningham, Cameron, La.

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DEER CAMP JAMBALAYA

8 center cut pork chops
¼ cup vegetable oil
2 cups chopped onions
1 cup chopped bell peppers
1 cup chopped celery
½ cup grated carrot
4 T. flour
1½ cups water
2 cups long grain rice
4 cups water
Salt, black and red peppers to taste
Tobasco Sauce to taste
¼ cup chopped parsley

In black iron dutch oven, quickly brown trimmed pork chops in vegetable oil; remove and drain. Add onions, bell pepper, celery and carrot and cook until well browned, stirring very often to prevent burning. Stir in flour and continue to cook about 5 minutes longer. Pour in water and put browned pork chops back into pot. Let simmer for about 20 minutes or until pork chops are tender. Stir in rice, additional water, seasonings and parsley. Cover and cook on slow fire until rice is done and a small amount of liquid remains. Let set for 10 minutes, then serve.

Braxton Blake, Cameron, La.

PIQUANTE ROUND STEAK

½ cup flour
1 tsp. salt
½ tsp. pepper
1 - 1½ lbs. round steak cut into bite size pieces
¼ cup oil
3 cups water
2 T. dry onion soup mix
1 - 6 oz. can tomato paste
2 T. brown sugar
½ cup shredded cheese
1 - 6 oz. can sliced mushrooms, drained
Hot cooked rice

Combine flour, salt and pepper in a bag. Add steak and shake well

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Owner

to coat. Brown steak in hot oil. Add 2½ cups water and onion soup mix; simmer 30 minutes. Combine tomato paste, remaining ½ cup water and brown sugar. Add to steak and simmer 15 to 20 minutes or until tender. Add cheese and mushrooms; simmer 10 minutes more. Serve over rice. 4 to 6 servings.

Mrs. Darlene Taylor, Sweet Lake, La.

KING'S GOULASH

6 slices bread
2 white onions, finely chopped
2 lbs. sausage
1 lb. rat cheese
8 eggs
3 cups milk
3 jalapeno peppers, finely chopped
1 T. Lea & Perrins sauce
1 tsp. Rosemary
1 tsp. Oregano
1 tsp. salt
1 tsp. black pepper
½ cup Parmesan cheese

Use square pyrex baking dish or oblong shallow baking dish. Grease bottom of dish with pam. Place bread on bottom of baking dish. Cover with chopped onions. Slice sausage thin, remove skin and place on top of onions. Cover with half of the rat cheese. Beat eggs and milk and pour over top. Sprinkle chopped peppers and other seasonings. Add another layer of rat cheese and top with Parmesan cheese. Cook at 300° for 30 minutes then cook at 400° for next 20 to 30 minutes. Serves 8.

Mrs. Mervin Chesson, Sweet Lake, La.

ITALIAN MEAT SAUCE

½ cup oil
4 lbs. ground beef
2 cups chopped onion
4 cloves garlic, minced
5 - 6 oz. cans tomato paste
5 tomato paste cans filled with water
5 - 1 lb. 13 oz. cans tomatoes
2 T. salt
1 tsp. pepper
1 tsp. sugar
1 Bay Leaf
1 tsp. dried Oregano
1 tsp. dried Basil
1 tsp. dried Thyme
Grated Romano or Parmesan cheese

In large sauce pot, heat oil and saute ground beef, onion and garlic until meat loses red look. Add tomato paste and water, tomatoes that have been forced through a sieve, seasonings, sugar and herbs. Simmer slowly 2 hours or longer, stirring occasionally. Taste and add additional seasonings if required. Add more water as necessary. Makes 8 quarts sauce. Serve over cooked spaghetti (see Rice, Pastas and Dressings) and top with grated cheese. Fresh grated gives superior flavor. Serves 24.

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

BEEF-CARROT CASSEROLE

1 lb. ground beef
1 T. butter or oleo
¼ cup minced onion
1 clove garlic, minced
2 - 8 oz. cans tomato sauce
1 tsp. salt
¼ tsp. pepper
1 cup sour cream
1 cup cream-style cottage cheese
¼ cup chopped fresh parsley
1 cup sliced, cooked carrots
8 oz. medium noodles, cooked and drained
1 cup shredded Cheddar cheese

Brown beef in skillet with butter. When beef starts changing color, add onion and garlic. Saute till well browned. Stir in tomato sauce, salt and pepper. Simmer, uncovered 5 minutes. Combine sour cream, cottage cheese, parsley and carrots. Add to cooked noodles, mixing well. Alternate layers of meat mixture and sour cream mixture in 3 quart greased casserole beginning and ending with noodles. Top with cheese and bake 30 minutes at 350°. Makes 1 to eat and 1 to freeze. Cook frozen casserole covered for 1 hour at 400°.

Mrs. Monroe LeBoeuf, Cameron, La.

BURGANDY POT ROAST

1 - 4 or 5 lb. chuck roast
2 cups burgandy wine
3 cloves garlic, chopped
Juice of 3 lemons
2 T. Oregano
¼ cup olive oil
¼ cup chopped parsley
½ tsp. Rosemary
1 tsp. salt
¼ tsp. pepper

Put roast in plastic container with cover. Combine the remainder of the ingredients and pour over meat. Marinate meat overnight, refrigerated. The next day remove meat from marinade and pat dry with paper towels. Rub meat with additional oil and place directly on grill. Cook 1 to 1½ hours basting and turning often. Serves 4 to 6.

Mrs. Leslie Griffith, Oak Grove, La.

BEEF STROGANOFF OVER RICE

1 lb. round steak cut into thin strips
½ cup chopped onions
Garlic to taste
2 T. butter or oleo
1 can Cream of Mushroom soup
¼ cup water
½ cup sour cream
Salt and pepper to taste
½ tsp. paprika
2 cups cooked rice

Brown the steak, onions and garlic in butter, then remove garlic. Stir in soup, water, sour cream, salt and pepper. Cover and cook over low heat for 45 minutes or until steak is tender, stirring frequently. Sprinkle with paprika and serve over cooked rice. 4 servings.

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

LENA'S PEPPER STEAK

1 lb. ¼ inch sirloin tips
cut in serving pieces
2 T. oil
¼ cup chopped onion
1 clove crushed garlic
1 tsp. salt
1 beef bouillon cube
1 cup hot water
2 cups cooked tomatoes
1 large bell pepper sliced in rings
2 T. cornstarch
¼ cup cold water
2 T. soy sauce
Chinese noodles or rice

Brown meat in oil; then add onion and garlic, cooking until wilted. Season. Dissolve bouillon cube in hot water and add to meat. Cover and simmer 20 to 25 minutes. Stir in tomatoes and green pepper slices and cook for 10 minutes more. Combine remaining ingredients and stir in meat. Bring to boil and cook, stirring constantly, 5 minutes longer. Serve with hot chinese noodles or rice.

Mrs. Albert Guidry, Sweet Lake, La.

SPANISH DELIGHT

1 large onion chopped
2 bell peppers chopped
½ cup bacon drippings
1½ lbs. ground meat
1 #2 can cream style corn
1 #2 can tomatoes
3 T. chili powder
1 pkg. medium width noodles
Salt and pepper to taste
½ cup grated cheddar cheese

Cook onions and bell pepper in bacon drippings; add meat and lightly brown. Add corn, tomatoes and chili powder and cook until done. Add raw noodles and cook until tender. Season to taste with salt and pepper. Put all into greased casserole, top with grated cheese and pop under broiler until cheese is melted.

Mrs. Mervin Chesson, Sweet Lake, La.

COUNTRY FRIED STEAK

2 cups milk
2 eggs
1 medium-sized, tender steak
Flour
Salt and pepper
Dash of garlic salt
Vegetable oil
½ cup water

Beat milk and eggs until well blended. Cut steak into slices and dip into flour seasoned with salts and pepper. Brown in large skillet with small amount of vegetable oil, then add water, cover and simmer until meat is tender. The leavings in skillet will make a delicious milk gravy to serve over hot biscuits.

Judy Lemaire, Klondike, La.

CREOLE FRANKS & SAUERKRAUT

1 cup diagonally, thinly sliced celery
1 cup thin stripped onion
½ cup slivered bell peppers
2 T. oil
1 lb. frankfurters, cut into
3 or 4 pieces each
1 Bay Leaf
1 tsp. Oregano
1 beef bouillon cube or
1 tsp. instant bouillon
Salt and pepper to taste
1 - 16 oz. can tomatoes
2 cups sauerkraut, drained

In large skillet gently cook celery, onions and peppers in oil for a few minutes. Remove and quickly brown franks. Add Bay Leaf, Oregano, beef bouillon, salt and pepper. On side, in small saucepan, cook tomatoes down until some of the liquid is reduced. Then add tomatoes and sauerkraut to skillet mixture. Cover and simmer 10 to 15 minutes.

Mrs. Ida Boutte, Grand Lake, La.

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MEXICAN CASSEROLE

2 lbs. ground beef
1 small onion, minced
1 pkg. Taco mix or 1 large jar Taco sauce
1 (10- $\frac{3}{4}$ oz.) can cream of mushroom soup
1 (10- $\frac{3}{4}$ oz.) can cream of chicken soup
1 large (7 oz.) pkg. tortelia chips
1 (8 oz.) pkg. cheddar cheese, shredded

Saute meat and onions together until done. Add taco mix or sauce, cream of mushroom soup and cream of chicken soup. Simmer about 5 minutes. In a baking dish layer the following - 1 layer of meat, 1 layer of cheddar cheese, 1 layer of tortelia chips. Repeat and end up with cheese on top. Bake in 350° oven approximately 30 minutes.

Mrs. Foster Lee, Nederland, Texas

PEPPER-CHEESE CASSEROLE

3 lbs. ground meat
1 large onion, chopped fine
3 stalks celery, chopped fine
2 bell peppers, chopped fine
1 can Cream of Mushroom soup (10- $\frac{3}{4}$ oz.)
1 can Cream of Celery soup (10- $\frac{3}{4}$ oz.)
1 cup rice
1 cup shredded cheddar cheese
1 cup buttered cracker crumbs

Brown ground meat. Add onion, celery, bell pepper and cook until wilted. Add cream of mushroom and cream of celery soups and rice. Place in covered dish and cook for 20 minutes in 350° oven. Remove from oven, sprinkle grated cheese and buttered crumbs on top; place back in oven and cook until cracker crumbs brown.

Mrs. Foster Lee, Nederland, Texas

MICROWAVE PORK CHOP CASSEROLE

4 pork chops
6 T. Worcestershire Sauce
2 T. butter or oleo
1 - 10 $\frac{1}{2}$ oz. can Cream of Celery soup
1 medium onion, finely chopped
1 $\frac{1}{2}$ tsps. dried parsley flakes
 $\frac{1}{4}$ tsp. pepper

Brush pork chops with Worcestershire Sauce and brown in butter in large skillet on a conventional surface unit. In a small bowl combine soup, onion, parsley flakes and pepper. Pour half the soup mixture in a 3-quart, heat-resistant, non-metallic baking dish. Place chops on top and pour remaining sauce over pork chops. Heat, uncovered on SIMMER for 22 to 23 minutes. Pork should be well-done. Serve with noodles. Serves 4.

Mrs. George Blake, Cameron, La.

HAM CASSEROLE

4 cups ground cooked ham
2 cups cooked rice
2 tomatoes, peeled and chopped

$\frac{1}{2}$ cup mayonnaise
 $\frac{1}{4}$ cup diced green pepper
2 T. Sherry
1 T. grated onion
1 tsp. prepared Mustard
1 cup bread crumbs
 $\frac{1}{4}$ cup melted oleo
Paprika

Mix together in 2 quart casserole, ham, rice, tomatoes mayonnaise, green pepper, Sherry, onion and mustard. Toss crumbs with oleo and sprinkle on top. Sprinkle casserole with paprika and bake 45 minutes in 350° oven. Makes 6 servings.

Mrs. Larmae Miller, Creole, La.

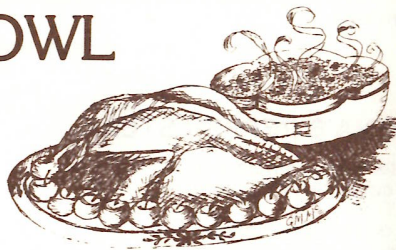
MEXICAN BEAN CASSEROLE

1 lb. ground meat
1 medium onion, chopped
 $\frac{1}{4}$ cup chili powder
1 cup grated cheese
Flat taco shells
2 cans pinto beans
2 cans Cream of Chicken Soup
1 can Rotel tomatoes

Brown ground meat and onion. Put mixture in bottom of casserole and layer the following: chili powder, $\frac{1}{2}$ cup grated cheese, flat taco shells, pinto beans, chicken soup, $\frac{1}{2}$ cup grated cheese, flat taco shells. Top with Rotel tomatoes and bake at 350° for 45 minutes or until bubbly. Serves 6.

Mrs. Wade Carroll, Cameron, La.

POULTRY AND FOWL

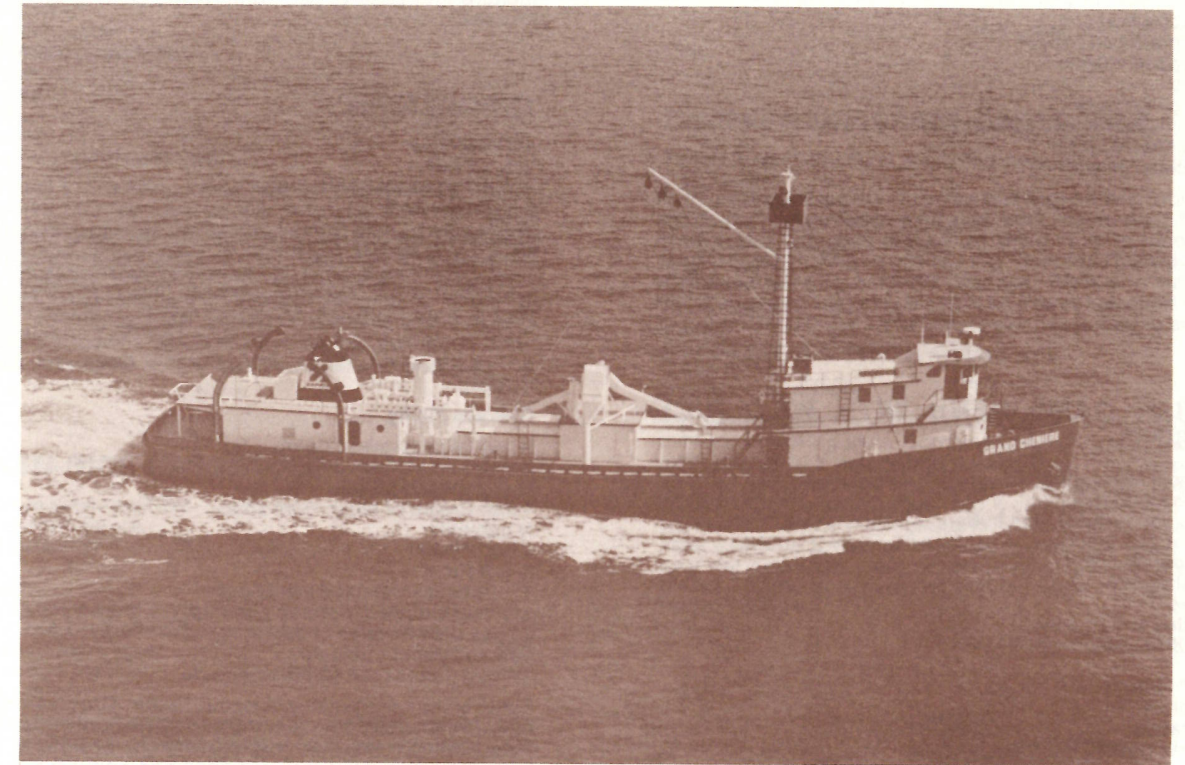


AFTER HOLIDAY TURKEY DISH

2 cups cubed, baked turkey
2 $\frac{1}{2}$ cups turkey or chicken broth
1 pkg. noodle soup mix
1 small can slant-cut green beans
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{4}$ basil
1 cup packaged pre-cooked rice

Combine turkey, broth, soup mix, beans, seasonings and rice in a baking dish and let stand for 10 minutes. Cover the baking dish with lid or foil. Bake at 375° for 30 minutes. 4 to 6 servings.

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



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GLAZED CORNISH HENS

1 cup chopped onions
1 cup chopped bell pepper
1 cup chopped celery
¼ cup oleo
6 cornish game hens
Season to taste with salt and pepper
1 cup blackberry jelly
1 cup blackberry wine

Saute onion, bell pepper and celery in oleo until wilted. Stuff breasts of the cornish game hens with vegetable mixture. Put a small amount of oil in black iron dutch oven and brown hens which have been seasoned with salt and pepper. Place in a large baking dish. In a small saucepan combine jelly and wine. Boil until thick then pour over hens in baking dish and bake at 375° for 35 minutes or until done. Baste with sauce while cooking.

Mrs. Barbara Lou LeBlanc, Cameron, La.

CORNISH GAME HENS WITH WILD RICE DRESSING

1 pkg. Uncle Ben's long grain and wild rice mix
1 chicken flavored bouillon cube
½ cup chopped onion
½ cup chopped celery
¼ lb. mushrooms
¼ cup oleo
1 tsp. grated lemon peel
1 tsp. poultry seasoning
¼ cup oil
Juice of 2 lemons
1 tsp. paprika
2 T. soy sauce
½ tsp. garlic salt
White pepper

Prepare Uncle Ben's rice according to package instruction adding 1 cube chicken bouillon. Set aside. Saute onion, celery, mushrooms in oleo until wilted, then add to rice along with lemon peel and poultry seasoning. Stuff birds with this mixture. Place seasoned bird in baking dish. Combine oil, lemon juice, paprika,

soy sauce, garlic salt and white pepper. Baste birds with this mixture and bake at 325° until done, basting every 10 or 15 minutes.

Susie Cole, Sweet Lake, La.

CHICKEN PIE

1½ cups flour
1/3 tsp salt
½ cup vegetable shortening
5 T. ice water

Combine flour and salt in bowl. Cut in and blend the shortening. Slowly add ice water, mixing with a fork. Form into a ball; roll out on floured surface. Fit crust loosely into a 9" pie plate, making a ½" rim at top of crust, fluting it for a prettier crust. Prick bottom with a fork to eliminate bubbling. Bake at 450° for 12 minutes until light brown. Roll the leftover dough and cut into strips. Bake on cookie sheet. When cool, crumble these and use for pie topping.

Chicken Filling

½ cup minced green onion
¼ cup minced parsley
¼ cup melted butter
1 can Cream of Mushroom soup
½ cup milk
1 tsp. Accent
3 T. flour
1 - 8½ oz. can drained sweet peas
1/3 cup chopped, drained pimento
2 cups cubed boiled chicken
Salt and pepper to taste
1¼ cup grated mild Cheddar cheese

Saute onions and parsley in melted butter. Add mushroom soup, milk, accent and flour, cooking and stirring until thickened. Add peas, pimento, chicken and seasonings, heating until all the mixture is hot. Pour into pie shell and sprinkle with cheese, topping it with crust crumbs. Bake at 425° for 15 minutes until cheese melts. (I use with recipe with left-over chicken, but for a special company main dish, I use only chicken breasts, boiled and cubed.) Serves 4 or 6 generously.

Mrs. Charles Rogers, Cameron, La.

LOUISIANA CHICKEN

½ cup cornmeal
3 cups boiling water
1 cup grated American cheese
1 pint cream
3 tps. butter
Pinch salt
Dash pepper
3 cups cut-up, cooked chicken

Stir cornmeal into boiling water and cook gently in a double boiler for half an hour. Just before removing from fire, add 1 heaping T. grated cheese. While meal is cooking, heat cream; add butter, salt and pepper. Stir in one cup chicken pieces. Fill buttered ramkins about half full of chicken (using the two cups remaining and cover with cornmeal mixture. Sift some grated cheese on top of each ramkin, dot with butter and brown in 400° oven for about 10 minutes.

Mrs. Ida Boutte, Grand Lake, La.

CHICKEN-RICE CASSEROLE

1 fryer, cut in serving pieces
Worchestershire Sauce
Prepared mustard
Salt
Black pepper
1 - 10½ oz. can chicken broth
1 - 10½ oz. can Cream of Chicken soup
¼ cup minced bell pepper
¼ cup chopped parsley
2 cups raw rice

Season fryer with Worchestershire Sauce, mustard, salt and pepper. Place in a 10 x 13 inch pan and cook in a 400° oven until well browned. Remove chicken from pan and pour into the liquid remaining in the pan a can of chicken broth, chicken soup, bell pepper, parsley and put back into oven. When this mixture comes to a boil, add rice, mixing well with liquid. Arrange browned chicken pieces all over the top. Turn oven temperature to 425°

and bring to a hard boil, then reduce heat to 325° and cook covered until done, about 30 minutes, or until rice is well done.

Mrs. Wayne Montie, Creole, La.

CHICKEN DRESSING CASSEROLE

1 pkg. Pepperidge Farm seasoned dressing mix
1 cup water
1 stick melted oleo
2½ cups cooked, diced chicken
¼ cup chopped green onions
¾ tsp. salt
½ cup mayonnaise
½ cup chopped celery
2 eggs
1 can Cream of Mushroom soup
½ cup water
½ cup grated cheese

Combine dressing mix with melted oleo and water. Put half of this mixture in baking dish. Combine chicken, green onions, salt, mayonnaise and celery and spread over the dressing in the baking dish. Place all but ½ cup of remaining dressing over chicken. Lightly beat 2 eggs, add ½ cup dressing and pour over casserole. Cover and refrigerate for at least 1 hour. When ready to bake combine Cream of Mushroom soup and water and pour over the casserole. Bake 40 minutes at 325°, then cover with grated cheese and bake 10 minutes more or until cheese is melted. Serves 8.

Mrs. Braxton Blake, Cameron, La.



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CHICKEN CASSEROLE

- 1 hen or large fryer, boiled and deboned
- 1 large bell pepper, chopped
- 1 large onion, chopped
- 2 stalks celery, chopped
- 1 - 10 oz. pkg. spaghetti
- 2 cans Cream of Mushroom soup
- ½ lb. grated cheese

Cook vegetables in a small amount of chicken broth until tender. Cook spaghetti according to package instructions, then mix all ingredients in a large casserole dish (about 3 quarts) or small roasting pan. Bake covered for 30 minutes, then uncovered for 20 minutes more at 350°.

Mrs. Jo Boudreaux, Grand Chenier, La.

CHICKEN LOAF SUPERB

- 6 slices bread
- 2 cups cooked, cubed chicken
- ¼ cup finely chopped celery
- ½ cup finely chopped green onions
- ½ cup finely chopped bell pepper
- ½ cup mayonnaise
- Salt and pepper to taste
- 2 eggs, beaten
- 1½ cups milk
- 1 can Cream of Mushroom soup
- 3 T. Sherry
- ½ cup grated cheddar cheese

Butter a 8 x 8 x 2 inch casserole. Cut bread into cubes and line the bottom of casserole with layer of bread. Combine chicken, vegetables, mayonnaise, salt and pepper, tossing lightly. Mix the beaten eggs with the milk and pour over chicken mixture, mixing well. Layer chicken mixture over bread cubes, and continue layering until all cubes and chicken are used. Refrigerate overnight. Before serving, beat until smooth, soup and Sherry. Pour over casserole and bake at 325° for 40 to 60 minutes. Just before removing from oven, sprinkle grated cheese on top, and put back in the oven to melt. Serves 6 to 8.

Mrs. Louise Skidmore, Cameron, La.

RICE, PASTA & DRESSINGS



QUICK RICE COOKER DRESSING

- 1 lb. ground meat
- 1 onion, chopped
- ¼ bell pepper, chopped
- 1 can Onion Soup
- 1 small can chopped mushrooms
- 3 cups rice
- water

Brown meat; add onions and bell pepper, and continue cooking until vegetables are wilted. Stir in soup and mushrooms and let simmer a few minutes. Put rice and water in rice cooker, then stir in meat mixture, season to taste and start cooker. The jambalaya will be perfect when the bell rings on your cooker.

Mrs. Garner Nunez, Grand Chenier, La.

RICE DRESSING

- 1½ lbs. ground meat
- 1 cup chopped onion
- ¼ cup chopped celery
- ½ cup chopped bell pepper (more if desired)
- 1 can Cream of Mushroom soup
- 1 can Onion soup
- 1 can Mushroom Steak Sauce (Dawn's brand)
- ½ cup chopped green onions and parsley
- 1 cup raw rice
- Black and Red pepper, no salt

Brown meat first in a little oil if necessary; add onion, celery, bell pepper and saute a few minutes more. Then add soups, steak sauce, green onions and parsley. Add rice last. Put in greased baking dish 8 x 8 x 2 and cook 1 hour at 350° covered. Serves 6 to 8.

Mrs. Howard Romero, Johnson Bayou, La.

LASAGNA

- ½ lb. Owens hot sausage
- ½ lb. lean ground meat
- 1 pkg. spaghetti sauce mix
- 1 large can tomato paste
- 1-¾ cup water
- 2 T. parsley flakes
- ½ lb. wide noodles, cooked
- 1 lb. cottage cheese
- 1 - 8 oz. pkg. mozzarella cheese
- 2 T. Parmesan cheese

Cook meats until brown and drain. Add spaghetti sauce mix, tomato paste, water and cook for 10 minutes. Add parsley flakes. Arrange in a 9½ x 13 baking dish by layers. Begin with a small amount of sauce on the bottom, then noodles, more sauce, some of the cottage cheese, some of the mozzarella cheese (keeping a larger amount of cheese for the top) and continue layering until all is used. Top with a generous amount of mozzarella cheese, then Parmesan and bake in 350° oven for 30 minutes. Serves 8. (This is good to double-one can be cooked, the other frozen for a later date.)

Harry Dionne, Port Arthur, Texas

SPECIAL FRIED RICE

- ¾ cup water
- 2 tsps. salt
- ¼ tsp. pepper
- ½ tsp. garlic powder
- 1/3 cup cooking oil
- 1½ cups long grain rice (do not wash)
- 1 medium onion sliced thin
- 1/3 cup diced bell pepper
- 3 T. tomato sauce

Pour water in sauce pan with tight cover; add salt, pepper and garlic powder and bring to boil. In skillet, heat oil then add rice and stir until brown. Add onions, green pepper and tomato sauce, stir and add all to boiling water. Stir for 10 seconds, cover and turn down the heat to simmer and cook about 20 minutes. Remove from heat. DO NOT OPEN UNTIL READY TO SERVE

Mrs. Susan Watts, Cameron, La.

RICE COOKER JAMBALYA

- ¼ lb. diced bacon
- ¼ cup chopped celery
- 1 medium onion, chopped
- ½ cup chopped bell pepper
- 1½ lbs. ground meat
- 1 T. salt
- 1 tsp. black pepper
- 1 cup chopped green onion
- 1 T. parsley
- 4 cups rice
- 4 cups water
- Kitchen Bouquet optional

Fry bacon in skillet until begins to brown, then add celery, onion, bell pepper and saute until tender. Brown ground meat in skillet. Mix ground meat and vegetables with green onion, salt and pepper. Measure rice and water and put in rice cooker. Add mixed meat and vegetables. Cook in rice cooker until done. If a darker jambalaya is preferred, kitchen bouquet may be added.

George A. Blake, Cameron, La.

NOODLES EXTRAVAGANZA

- 1 - 12 oz. pkg. wide egg noodles
- 6 cups chicken broth
- 2 onions finely chopped
- 2 cloves garlic, minced
- ½ lb. fresh mushrooms or 1 - 8 oz. can stems and pieces, undrained
- 1 stick butter
- 2 cups cottage cheese
- 2 cups sour cream
- 2 cups heavy cream
- 1 - 12 oz. pkg. cream cheese, softened
- 1 cup parmesan cheese
- Salt and cracked black pepper to taste

Simmer noodles in 4 cups of chicken broth until tender; set aside. Saute onions, garlic and mushrooms in butter until clear and add to noodle mixture. Stir in remaining broth and all other ingredients and season to taste. Place in a lightly greased baking dish (11 x 8 x 3) or in two casseroles. Bake at 400° for 35 to 40 minutes. Serve at once. Serves 20.

Mrs. Lynn R. Jones, Sr. Grand Chenier, La.

SPAGHETTI

- 5 lbs. spaghetti
- 2 T. salt
- 4 gallons boiling water
- 2 T. cooking oil

Cook spaghetti in boiling, salted water until tender, about 20 minutes, then drain in colander. Adding cooking oil to boiling water before dropping in spaghetti will aid in keeping pasta separate. Cooked pasta may be rinsed with hot water and then drained, if preferred. Serves 24. (See Meats for Italian Meat Sauce recipe)

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

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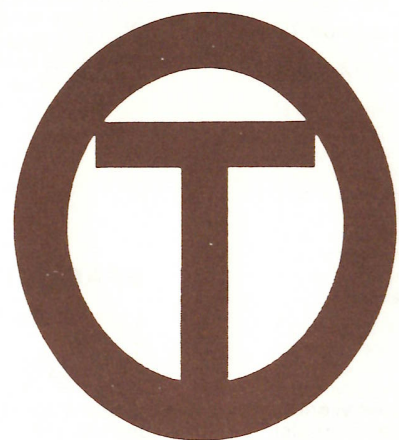
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ENCHILADAS

8 tortillas (corn or flour)
Chili Sauce
1 lb. grated longhorn cheese
1 large onion, chopped
Meat Sauce

Fry tortillas in hot fat until limp. Dip in chili sauce. Place on plate, put cheese and onion on top and roll as a jelly roll. Place in pan and pour the meat sauce over this. Bake in oven just until heated and cheese is melted.

Chili Sauce

4 T. flour
3 T. oil
1 qt. water
2 tsps. salt
½ cup chili powder

Brown flour in hot oil. Add water, salt and chili powder, mixed with hot water. Simmer 10 minutes.

Meat Sauce

3 lbs. ground meat
2 onions, chopped
1 - 15 oz. can tomato sauce
1 cup water
1 large can tomatoes
3 heaping T. chili powder or to taste
1 T. Oregano
1 T. Cumin powder
1 tsp. salt
Garlic to taste
Hot peppers may be added if desired

Brown ground meat and onion, add remaining ingredients and simmer 1 hour. This will make a generous amount for the above amount of tortillas.

Mrs. Ray Dimas, Creole, La.

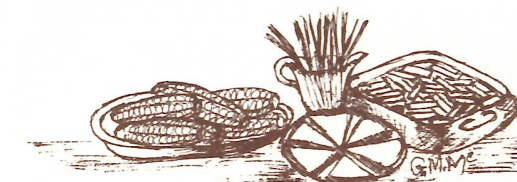
BROCCOLI - OYSTER DRESSING

1 stick oleo
½ cup water
1 - 8 oz. cornbread stuffing mix
1 egg, beaten
½ cup chopped onions
½ cup chopped green pepper
½ cup chopped celery
½ cup chopped parsley
1 pint jar oysters, chopped
1 pkg. frozen chopped Broccoli, cooked
Salt, black and red peppers

Melt oleo in water; stir in stuffing mix. Reserve ¾ cup of this mixture for casserole topping, and set aside. Now stir in beaten egg, chopped vegetables, mixing well. Stir in oysters, cooked broccoli and the oyster liquid. Season to taste with salt and peppers-don't skimp on the pepper! Add more water if needed. Pour into greased casserole dish and sprinkle with reserved ¾ cup stuffing. Bake at 400° for 20 to 30 minutes, or until top is crisp.

Mrs. Ida Boutte, Grand Lake, La.

VEGETABLES



BROCCOLI-ALMOND CASSEROLE

1 stick butter
1 cup chopped celery
1 cup slivered almonds
1 cup sliced mushrooms
3 pkgs. frozen broccoli spears
Salt and pepper to taste
1 cup grated cheddar cheese

Put butter in heavy skillet or saucepan with lid and saute celery, almonds and mushrooms until almonds are beginning to toast and celery is clear. Stir frequently while sauteing. Cut broccoli spears into 1 inch pieces and add to sauteed vegetables. Season with salt and pepper, then cover and steam until fork tender. You may add a T. of water to start steam. Stir now and then while broccoli is cooking. When broccoli is tender, stir in grated cheese and serve. This dish may be prepared ahead of time, put in a buttered casserole and heated in a 350° oven for about 15 - 20 minutes or until bubbly.

Mrs. Walter Phillips, Lake Charles, La.

BAKED EGGPLANT

2 medium eggplants
4 T. butter
3 T. water
1 medium onion, chopped
1 small bell pepper, chopped
2 cups crumbled cornbread
3 eggs well-beaten
½ tsp. salt
½ tsp. sugar
¼ pepper
¼ tsp. pepper
2 - 3 dashes Tabasco Sauce

Peel the eggplants and cut them into small cubes. Melt 2 T. of the butter in a saucepan and add eggplant and water. Cover and cook over low flame until eggplant is very tender. Remove from heat and mash with fork until smooth. Transfer to large mixing bowl. Preheat oven to 325°. Melt the remaining butter in a small frying pan; add the onion and bell pepper. Cook over low flame until quite soft. Combine vegetables with eggplant. Add all other ingredients and blend well. Pour mixture into a well-buttered casserole and bake until knife inserted in center comes out clean-about 45 minutes. Serves 6.

Mrs. Leven Harmon, Cameron, La.



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TOMATOES AND EGGS

1 can Rotel tomatoes, drained
6 eggs, beaten
Salt to taste
Oil to coat frying pan

Mix all ingredients together and place in a heated frying pan coated with oil and cook until set. Serves 4 to 6 people.

Lance McNeese, Grand Chenier, La.

SPINACH AND ARTICHOKE

½ cup chopped green onions
1 stick oleo
2 - 10 oz. pkgs. frozen chopped spinach
1 - 10 oz. can artichoke hearts
½ pint sour cream
½ cup Parmesan cheese

Saute onions in oleo. Cook spinach according to package directions. Spoon cooked spinach in strainer, mash with spoon to remove all the liquid, then add to sauteed onions, Stir in sour cream. Drain artichoke hearts well; slice and cover bottom of baking dish. Spoon spinach mixture over the artichoke slices and sprinkle Parmesan cheese over the top. Bake at 350° for 20 to 30 minutes. Serves 6.

Mrs. Braxton Blake, Cameron, La.

FRIED CUCUMBERS

10 medium size cucumbers
½ quart milk
4 eggs
Salt and pepper to taste
Fish fry

Slice cucumbers approximately ½ inch thick and soak in milk approximately 2 hours to soften. Then add milk to beaten eggs and season with salt and pepper. Fill a plastic bag about ¼ full with commercial fish-fry mix. Dip cucumber slices in batter, then

in plastic bag and shake until each slice is well coated. Fry in deep fat until golden brown. Drain well before serving.

Mrs. Jules Dronet, Creole, La.

BAKED POTATO EN CASSEROLE

2 lb. pkg. frozen hash brown potatoes
1 small onion finely chopped
Salt and pepper to taste
1½ sticks oleo
1 - 10½ oz. can Cream of Chicken soup
1 pint sour cream
1 - 8 oz. jar Cheese Whiz
2 cups crushed corn flakes

Cover the bottom of a 9 x 13 baking dish with frozen hash brown potatoes and sprinkle with onion. Season with salt and pepper. Melt oleo. Pour half of the melted oleo over potatoes. Heat and mix soup, sour cream and cheese whiz; pour over potatoes. Mix remaining oleo with crushed corn flakes and spread over top of casserole. Bake in 350° oven for 1 hour. VARIATIONS: Substitute Cheese Whiz with shredded cheese; corn flakes with bread crumbs; chicken soup with mushroom soup.

Bart Owmy, Groves, Texas

SHOEPEG CORN CASSEROLE

2 - 3 oz. pkgs. cream cheese
¼ cup evaporated milk
2 T. margarine
1 - 4 oz. can green chilies,
drained and chopped
2 cans Shoepeg corn, drained
½ cup buttered bread crumbs

In double boiler melt cheese, milk and margarine. Stir in chilies and corn. Pour into buttered 2 quart casserole and top with bread crumbs. Bake at 350° until bubbly. Serves 6.

Mayola Monvoisin, Sulphur, La.

OLD FASHIONED ONION RINGS

4 large yellow onions
Vinegar
3 eggs
2 cups milk
4 cups flour
Salt and black pepper

Slice the onions about ¼ inch thick; soak in vinegar about 30 minutes. Beat eggs and gradually beat in milk until well mixed. Season flour with salt and pepper. Take onions out of vinegar marinade, drop in egg-milk mixture for about 2 or 3 minutes, then roll in the seasoned flour. Fry in deep fat fryer until brown. Serve hot or cold. Serves 4.

Robert O. "Bobby" Styron, Cameron, La.

DINK'S COLLARD GREENS

3 bundles collard greens
4 smoked ham hocks
4 to 6 red potatoes
Salt to taste
4 to 6 mini ears corn on cob
Corn meal dumplings

Choose collard greens carefully. Cut out tough stalks and discard along with yellowed leaves. Split backs in half so they will wash cleaner. Wash greens several times until water is clean. In large pot, fill about ¾ full of water. Add seasoning meat-this may be salt pork, bacon, ham hocks or ham (I prefer Virginia cured peppered ham.) Let meat boil at least 30 minutes. Put collards in boiling water and cook until tender, about one to two hours. Add peeled red potatoes, whole or halved, depending on size, then salt to taste. Cook 15 minutes and add corn on the cob and corn meal dumplings. (See SEAFOODS, Clam Chowder With Corn Meal Dumplings for recipe.) Cook 15 minutes more. Remove dumplings, corn and potatoes first, then put collards in a collander, drain and chop. Transfer to serving bowl and skim some of the grease from top of "pot likker" and pour over collards. Serves 4 to 6.

Mrs. James Lupton, Cameron, La. and Beaufort, N. C.

SUNSHINE SOUFFLE

7 large eggs separated
1/3 cup margarine
6 T. flour
Dash Cayenne
½ tsp. salt
1¼ cups milk
½ cup Parmesan cheese
½ cup coarsely grated sharp Cheddar Cheese
¼ tsp. Cream of Tartar
¼ tsp. salt

Place whites and yolks in separate bowls. Let whites warm to room temperature for 1 hour. Grease bottom of 15 x 10 x 1 inch jelly roll pan, line bottom with wax paper then grease with butter. Heat oven to 350°. Melt butter in saucepan. With rubber spatula, stir in flour, cayenne and salt until smooth. Gradually stir in milk. Bring to a boil, stirring. Reduce heat, simmer, stirring until thick and leaves the bottom of the pan. Beat in cheeses. With wire whisk, beat yolks, beat in cheese mixture. With mixer at high speed, beat whites with salt and cream of tartar until stiff peaks form when beater is slowly raised. With under and over motion, fold one third whites into cheese mixture. Carefully fold in remaining white to combine. Turn into pan. Bake 15 minutes or until surface is puffed and firm when pressed with fingertips. With metal spatula, loosen edges of souffle. Invert on waxed paper sprinkled lightly with Parmesan cheese. Peel off waxed paper. Spread surface evenly with desired filling. From short side roll up, place seam side down on serving dish.

Note: For Sunshine Souffle, place the souffle seam, side down on a greased cookie sheet. Arrange 3 slices of Cheddar cheese over top. Broil about 4 inches from heat, just until cheese melts. Use large spatula to remove to serving dish or board. Garnish with bell pepper rings, hard cooked egg, pimentos and curly parsley.

Spinach Filling:

2 - 10 oz. pkgs. frozen spinach
2 T. margarine
¼ cup finely chopped onion
¼ tsp. salt
¼ cup grated sharp Cheddar Cheese
½ cup French onion dip

Cook spinach as package label directs. Turn into sieve and press to remove moisture. In hot margarine in medium skillet, saute onions until golden. Add spinach, salt, cheese and onion dip.

*Christine Chesson, Sweet Lake, La.
National 4-H Poultry and Egg Conference Egg
Preparation Demonstration contest winner in
Louisville, Kentucky.*

IRISH POTATO CASSEROLE

6 med. potatoes
½ cup melted oleo + 2 T.
melted oleo
½ cup chopped green onions
1 pt. sour cream (do not
use imitation)
1 can cream of chicken soup
¼ lb. Cheddar cheese, grated
crushed corn flakes for topping

Boil potatoes about 20 minutes, cool, peel and grate coarsely. Mix next five ingredients, then fold into potatoes. Pour in a square or oblong buttered casserole. Top with crushed corn flakes mixed with 2 T. melted oleo. Bake at 350° for 30 minutes.

Mrs. George Kelley, Cameron, La.

ORIENTAL CASSEROLE

1 family size Oriental
frozen vegetables
1 family size chopped broccoli
1 can cream of chicken soup
1 chopped onion
1 T. oleo
1 (5 oz.) jar Kraft pimento cheese
1 small jar Kraft Jalapeno Cheese whiz
Ritz Cracker Crumbs

Prepare frozen vegetables and broccoli according to directions on package cooking them together. Add soup, onion, oleo, and two cheeses. Mix well and put in 3 qt. casserole. Top with cracker crumbs and bake at 350° for 30 minutes or until bubbles start coming through.

Mrs. Pansy Rogers Bonsall, Port Arthur, Texas

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CORNED BEEF AND CABBAGE CASSEROLE

2 lbs. chopped cabbage (1 inch squares)
2 tsps. salt
4 T. minced onion
1 tsp. caraway seeds
1½ T. prepared mustard
½ tsp. salt
1 - 10 oz. can condensed Cheese soup
Evaporated milk to fill soup can
2 T. butter
1½ cups seasoned herbed croutons
4 slices American cheese
12 oz. can diced corned beef

Cook cabbage in 2 inches of boiling water with 2 teaspoons salt. Cook 7 to 10 minutes until crisp tender; drain well. Combine onion, caraway seeds, mustard and ½ tsp. salt, cheese soup and milk. In 2 quart casserole dish, layer cabbage, diced corned beef and soup mixture, ending with soup. Melt butter in skillet and stir in croutons to coat. Do not brown. Bake casserole at 350° for 35 minutes. Remove from oven, arrange croutons in circle around edge of casserole dish. Cut cheese slices in diagonal wedges and arrange in center of casserole. Return to oven and bake 10 minutes more.

Mrs. Bessie LeDoux, Cameron, La.
* * *

GLAZED CARROTS

2 bunches small carrots
1 T. lemon juice
½ cup sugar
½ cup water
1 tsp. salt
2 T. butter or oleo

Scrape carrots and cut in fourths length-wise. Place in heavy skillet and add remaining ingredients, cover, cook over low heat, turning often until tender and glazed. Serves 6.

Mrs. Leven Harmon, Cameron, La.

FRIED SPINACH BALLS

2 pkgs. frozen chopped spinach
2 T. butter
Dash salt
Dash pepper
2 eggs
1 cup bread crumbs
2 T. grated onion
2 T. grated cheese
½ tsp. allspice
¼ cup water
Bread crumbs

Cook spinach according to package directions and drain. Combine spinach with butter, salt, pepper, one beaten egg, bread crumbs, onions, cheese and allspice. Mix thoroughly and let stand for 10 minutes. Shape into balls. Beat water with remaining egg. Roll spinach balls in bread crumbs, then in egg and again in bread crumbs. Fry in deep fat until golden brown. drain on absorbent paper and serve. Serves 6.

Mrs. Ida Boutte, Grand Lake, La.
* * *

HUNGARIAN CABBAGE WITH NOODLES

5 slices bacon, diced
2 tsps. sugar
1 tsp. salt
6 cups chopped cabbage (1 inch squares)
3 cups cooked noodles (4 oz. uncooked)
1 cup sour cream
Paprika

Saute bacon until crisp in a large frying pan. Remove bacon and set aside. Stir in sugar and salt into bacon drippings, then add cabbage, stirring until well coated with drippings. Cover and cook 7 to 10 minutes. Add cooked noodles and bacon, stirring to blend. Adjust seasonings to taste. Spoon into 2 quart baking dish, cover tightly and bake at 325° for 45 minutes. Spread sour cream over top of casserole, sprinkle with paprika and return to oven for 5 minutes more.

Mrs. Bessie LeDoux, Cameron, La.

SPINACH PIE

1 - 8 oz. pkg. cream cheese, softened
2 sticks oleo, softened
1 cup flour
1 cup finely chopped onions
Olive Oil
2 rolls Kraft Jalapeno cheese
2 boxes frozen chopped spinach

Combine cream cheese, oleo and flour; mix well and refrigerate 45 minutes. Roll into 2 crusts. Cook spinach accordingly to package directions and drain well. Saute onions in olive oil until clear. Mix spinach, onions and cheese. Heat until cheese melts. Put between crusts. Bake 325° for 1 hour and 15 minutes.

Mrs. Doris Williams, Jena, La.
* * *

FRENCH STYLE ENGLISH PEAS

3 T. butter
1 T. flour
1 can Petite Pois English peas
Salt and pepper to taste
3 T. chopped parsley
1 T. chopped onion
½ tsp. chopped bell pepper
1 T. chopped celery
½ medium carrot, grated
1 clove garlic, minced
3 T. cream

Melt butter, add flour and juice from peas; season with salt and pepper. Add parsley, onion, bell pepper, celery, carrot and garlic; cover and simmer for 15 minutes. Add peas and heat thoroughly. Just before serving, stir in cream. Peas should be thick and creamy. (My children never liked green peas, but they would eat these.)

Mrs. Mary Lou Eagleson Guillory, Welsh, La.
* * *

CABBAGE A LA MANWICH

1 lb. ground meat
½ cup chopped onion
¼ cup chopped beel pepper
2 T. oil
1 can Manwich Sauce
2 cups shredded cabbage
Salt and pepper to taste
1 cup cheese

Brown beef, onions and bell pepper in oil. Add Manwich Sauce, then cabbage. Cook until cabbage is tender. Season. You may put this in a casserole and top with cheese. Put in oven until cheese melts.

Mrs. Mervin Cheeson, Sweet Lake, La.
* * *

ZUCCHINI AND ONION QUICHE

1 cup crushed cornflakes
2 large onions, choppd
4 medium zucchini, diced
½ stick butter or oleo
½ lb. Monterrey Jack or Muenster cheese, grated
Salt and pepper to taste
2 eggs

Butter a 9½ inch pie plate and cover with crushed cornflakes. Saute onions and zucchini in butter until half cooked; add cheese and stir until cheese is melted. Pour mixture into pie plate. Beat eggs until fluffy and pour over squash mixture. Garnish with additional crushed cornflakes. Bake in 350° oven for about 25 minutes or until eggs are golden brown.

Mrs. Ida Boute, Grand Lake, La.

SALADS & SALAD DRESSINGS



CRANBERRY WALDORF a la GRAND CHENIERE

2 cups (1 lb.) fresh cranberries
3-4 large crisp apples, unpared and chopped
3 cups miniature marshmallows
¾ cup sugar
1 cup broken walnuts
¼ tsp. salt
2 cups whipping cream
1 cup Orange Liquor (Grand Mariner)

Grind cranberries, marshmallows and apples. Combine with sugar. Cover and chill overnight. Add nuts and salt. Whip 1 cup of cream with ¼ cup Orange Liquor (Grand Mariner) and fold into chilled mixture. Whip remaining cream. Add ½ cup powdered sugar and 2 T. Orange Liquor. Top salad with this. Chill and then serve. Note: You may grind more walnuts and put on top of the whipped cream for garnish.

Mrs. Jennie Blasingame, Lake Charles, La.

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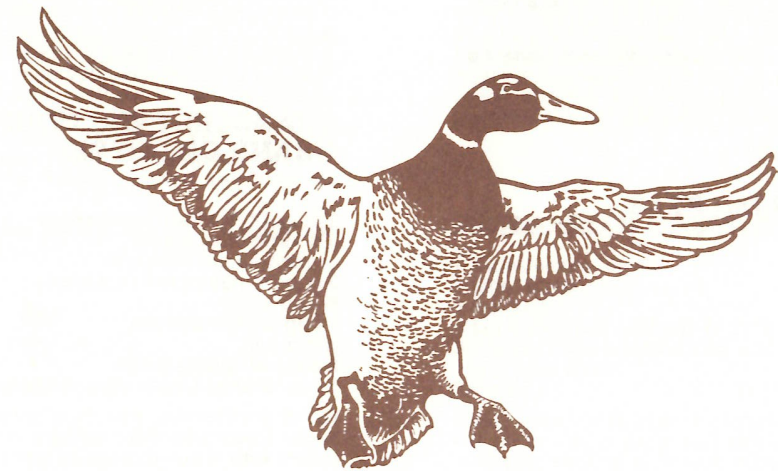
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FROZEN DIVINITY FRUIT SALAD

1 tsp. unflavored gelatin
2 T. lemon juice
1 - 3 oz. pkg. cream cheese
¼ cup mayonnaise
¼ tsp. salt
2 T sugar
½ cup finely chopped dates
1 #2 can crushed pineapple, drained
½ cup whipping cream, whipped

Soften gelatin in lemon juice in glass cup. Set cup in pan of boiling water until gelatin dissolves, stirring constantly. Combine cream cheese with the mayonnaise, salt and sugar; then add the dissolved gelatin and lemon juice mixture. Fold in dates and pineapple, then the whipped cream. Pour in individual molds or ice cube trays and freeze until firm. Serve plain or on lettuce leaves. Serves 6.

Mrs. Charles Rogers, Cameron, La.

CREOLE SALAD BOWL

½ cup salad oil
½ cup vinegar
¼ tsp. sugar
1 chopped boiled egg
3 T. minced parsley
½ head lettuce, cut in wedges
3 tomatoes, cut in wedges
2 cucumbers, peeled and sliced
2 green onions, cut in rings
1 onion, sliced thin
1 cup chopped celery

Make the dressing for the salad the night before by mixing oil, vinegar, sugar and parsley together and place in a covered jar in refrigerator. Combine all other ingredients in salad bowl and just before serving, add dressing, tossing lightly. Serves 6.

Floyd Kelley and "Sing" Faulk, Cameron, La.

SAURAKRAUT SALAD

1 cup sugar
½ cup vinegar
1 No. 2½ can kraut, drained
½ cup cooking oil
1 tsp. dill weed
2 T. chopped pimento
½ cup chopped onion
½ cup chopped bell pepper
½ cup celery, chopped

Combine first 2 ingredients. Boil until thoroughly dissolved. Set aside to cool. In separate bowl, combine the remainder of the ingredients. Combine the two mixtures together. Mix well. Leave in refrigerator overnight. Drain well before serving. Save the liquid to add to the unused salad to store back in the refrigerator.

Allyson Richard, Grand Chenier, La.

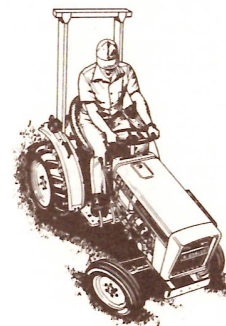
SLOVOKE POTATO AND EGG SALAD

4 medium red potatoes, boiled
6 hard boiled eggs
1 medium onion sliced
½ lb. bacon, cooked and crumbled
½ cup bacon drippings
¼ cup vinegar
Salt and pepper to taste

Slice boiled potatoes, eggs and onion about ¼ inch thick. Arrange one layer potatoes, a layer of onions and a layer of eggs. Fry bacon; remove from grease, drain and crumble. Add vinegar to bacon grease and bring to boil. Pour this mixture over the salad and sprinkle the crumbled bacon on top.

Stephen Canik, Grand Chenier, La.

This recipe is a 4-H Egg Cookery Contest winner.



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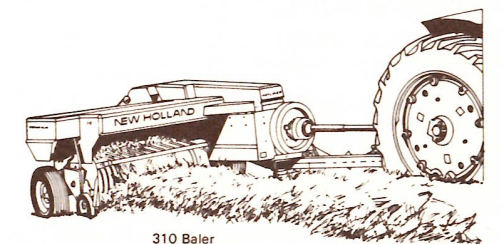
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BEET AND EGG SALAD

1 - 16 oz. sliced beets
2 T. vinegar
1 T. sugar
4 hard boiled eggs, peeled
3 T. mayonnaise
1 tsp. mustard

Boil beets, vinegar and sugar for five minutes, then soak peeled, whole eggs in mixture for ten minutes. Remove eggs and drain mixture from beets. Place beets on serving tray, slice eggs over beets and add mayonnaise and mustard mixture over each serving.

Mrs. Mayo Cain, Gueydan, La.

24 HOUR SLAW

1 large head cabbage, shredded
2 large onions, chopped
Salt and pepper
¾ cup sugar
1½ cups vinegar
1 T. celery seed
1 T. prepared mustard
1 tsp. salt
1 cup Wesson oil

Layer in bowl the cabbage and onions. Sprinkle lightly with salt and pepper. Bring the remainder of the ingredients except oil to a boil, then stir in oil, and remove from fire. Pour over cabbage and stir again. Cover tightly and put in refrigerator for 24 hours before serving. Will keep for several weeks.

Floyd Kelley and "Sing" Faulk, Cameron, La.

CUCUMBERS VINAIGRETTE

2 medium cucumbers
2 tsps. salt
½ cup salad oil
2 T. cider vinegar
1 T. sweet pickle relish
1 T. chopped parsley
¼ tsp. sugar

About 25 minutes before serving: Slice cucumbers into ¼" thick slices. In medium bowl, combine cucumber slices with 1 teaspoon salt; refrigerate. In covered blender at medium speed, blend remaining ingredients for 1 minutes; refrigerate. To serve: drain cucumber slices; toss lightly with sauce. Makes 4 servings.

Mrs. Donna Rae Savoie Ducote, Lake Charles, La.

EVERLASTING SLAW

1 medium head green cabbage
1 onion
1 bell pepper
1 cup vinegar
1 cup sugar
1 tsp. salt
1 tsp. mustard seeds
1 tsp. celery seeds
½ tsp. tumeric

Shred cabbage. Finely chop onion, bell pepper and mix with cabbage. Boil together the remainder of the ingredients only until well blended. Pour over slaw and mix well. Allow to set several hours before serving. Store in refrigerator. Keeps a long time.

Mrs. Albert Guidry, Sweet Lake, La.

EGG-RICE SALAD

¼ cup minced green onions
6 hard cooked eggs, chopped
1 cup diced celery
¼ cup diced sweet cucumber pickles
¼ cup mayonnaise
2 cups cooked rice
Salt to taste
Salad greens, tomato wedges and radish
roses for garnish

Combine all ingredients and chill. Serve on crisp lettuce, garnished with other salad greens, tomato wedges and radish roses.

Mrs. Darlene Taylor, Sweet Lake, La.

MARINATED MUSHROOM-SPINACH SALAD

½ cup oil
¼ cup white wine vinegar
1 small onion, sliced
½ tsp. Basil
¾ tsp. salt
¼ tsp. fresh ground pepper
½ lb. fresh mushrooms, thinly sliced
1 lb. fresh spinach, torn in bite size pieces

Combine oil, vinegar, onion, basil, salt and pepper in medium bowl; add mushrooms and let stand at room temperature 2 hours or refrigerate overnight, stirring occasionally. Place spinach in salad bowl; add mushroom-oil mixture and toss well. Serve at once. Makes 6 servings.

Mrs. Leslie Griffith, Oak Grove, La.

BREADS



REFRIGERATOR ROLLS

2 pkgs. yeast, compressed or dry
½ cup water (lukewarm for compressed yeast; warm for dry)
1½ cups milk
½ cup sugar
2 tsps. salt
¼ cup shortening
5½ cups sifted flour
1 egg

Soften yeast in water. Scald milk and add sugar, salt and shortening. Cool to lukewarm. Add 2 cups flour. Beat well. Add softened yeast and egg. For richer rolls, use 2 eggs. Mix well. Add the rest of the flour, perhaps adding more or less to make a soft dough. Turn out on lightly floured board or pastry cloth and knead until smooth and satiny. Place in lightly greased bowl, cover and put into refrigerator or let rise in warm place until doubled (about 1½ hours). Punch down. Shape the desired amount of dough into rolls and let rise until double (about 45 minutes). Form remaining dough into smooth ball. Grease surface lightly, cover and put into refrigerator, punch it down. When wanted, remove dough from refrigerator, punch down and shape into rolls. Or, if preferred, let dough stand in warm room for an hour before shaping into rolls. Place in greased pans and let rise until doubled (about 1 hour). Bake in 400° oven 15 to 20 minutes. Makes about 2½ dozen rolls.

Mrs. J. Pipes, Jena, La.

PARKER HOUSE STYLE BISCUITS

2 pkgs. dry yeast
2 T. warm water
5 cups self-rising flour
¼ cup sugar
1 cup shortening
2 cups buttermilk
½ to ¾ cup melted oleo

Dissolve yeast in warm water. (Mixture will be very thick.) Sift together flour and sugar in a large bowl; cut in shortening until mixture resembles coarse meal. Add buttermilk and yeast mixture, stirring well. Turn dough out on well floured surface. Roll out to ¼" thickness. Cut with 2¼" cutter. With dull edge of knife, make a crease just off center on each round. Brush biscuits with some of the melted oleo. Fold over so top overlaps slightly; press edges together. Dip biscuits in remaining oleo, place on baking sheet and bake at 400° for 15 minutes or until golden brown. Dough can be stored in air tight container in refrigerator for a week. Makes 3 dozen biscuits.

Mrs. Doris Williams, Jena, La.

QUICK ROLLS

1 pkg. yeast
1 cup lukewarm water
3 T. sugar
1 tsp. salt
2½ cups flour
1 egg
2 T. shortening

Dissolve yeast in water. Stir in sugar, salt and half of flour. Add the egg and shortening. Beat in the rest of the flour until mixture is smooth. Scrape from sides of bowl. Cover with cloth, place in warm area, and let rise until double in bulk. This will take about an hour and thirty minutes. Beat dough down with spoon. Spoon dough into greased muffin tins, filling each section only half full. Once again cover with cloth and allow to rise to the top of the pan. This will take about 30 to 40 minutes. Bake at 400° for 15 to 20 minutes until golden brown. Makes 18 rolls.

Susie Cole, Sweet Lake, La.

QUICK MONKEY BREAD

½ cup chopped nuts
3 cans biscuits
1 tsp. cinnamon
½ cup sugar
1 stick margarine
1 cup brown sugar or ½ cup liquid brown sugar

Grease a large bundt pan. Pour nuts evenly into pan. Cut biscuits into quarters and roll in mixture of cinnamon and sugar. Arrange biscuits in bundt pan. Melt margarine and add brown sugar. (The microwave is terrific for this.) Pour over sugared biscuits. Bake at 350° 30 to 40 minutes (depends on size of biscuits). Remove from pan and everyone will think you have been in the kitchen all morning. (I use 3 can Hungry Jack biscuits—10 per can. If using liquid brown sugar, add to margarine in glass measuring cup and melt in microwave.)

Mrs. Ida Boutte, Grand Lake, La.

PLUCKETS

1/3 cups sugar
1/3 cup butter
½ tsp. salt
1 cup milk, scalded
1 yeast cake dissolved in
¼ cup lukewarm water
3 eggs, beaten
flour—about 3¾ cups
melted butter
¾ cup sugar
½ cup ground nut meats (use rolling pin)
3 tsps. cinnamon

Add sugar, butter and salt to scalded milk. When cooled to lukewarm, add dissolved yeast, eggs and just enough flour to make soft dough. Cover and let rise till doubled in bulk. Roll small balls of dough about the size of walnuts and dip them in melted butter. Then roll each ball in mixture of sugar, nuts and cinnamon. Pile balls loosely in ungreased angel food cake pan. Cover and let rise again. Bake about 40 minutes, beginning with 400° and decreasing after 10 minutes to 350°. Bake until brown. Turn pan upside down and remove immediately. The buns are stuck together and that's the way you serve them. Everyone plucks his own.

Dr. Elmer Pierce, Houston, Texas

QUICK NUT BREAD

2 cups sifted flour
½ cup sugar
½ tsp. salt
3 tsps. baking powder
¼ cup cold shortening
½ cup chopped nuts
1 egg
1 egg yolk
1 cup milk

In mixing bowl put flour, sugar, baking powder and cut in shortening; add nuts. Beat egg and egg yolk with milk, then add to flour mixture. Pour into loaf pan and bake 40 minutes at 400°.

Mrs. Edna Bertrand, Cameron, La.

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REBEL'S LIGHTBREAD

1 pkg. dry yeast
2 cups very warm water
4 tsps. sugar
3 tsps. salt
5 to 6 cups all purpose flour
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 remainder of flour by kneading with hands in bowl. Takes about 10 minutes. After working in as much flour as possible, pour several tablespoons oil in bottom of same bowl, turning dough over several times to coat. Cover and set in warm place, away from drafts, to rise—about 1½ to 2 hours. When ready to make rolls, pour several tablespoons oil in heavy baking pan, oil hands and shape rolls by squeezing off small amount of dough and shaping in the palm of hand. Depending on size of roll, this recipe should make about 20 to 24 rolls. Cover rolls and let rise until double, and bake at 400° for 30 minutes. After rolls are cooked, let stand about 10 minutes before serving. May also be made into loaf bread.

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

CINNAMON BREAD

¾ cup butter (if oleo is used,
add ½ tsp. salt)
2 cups sugar
4 eggs, separated
1 cup milk
2 cups flour
2 T. cinnamon
1 T. baking powder
cinnamon sugar

Cream butter, sugar and egg yolks. Add milk. Sift dry ingredients together two times, then add to creamed mixture. Fold in the stiffly beaten egg whites. Bake in greased and floured 9 x 13 pan at 375° for 25 to 30 minutes. While hot sprinkle top with cinnamon sugar.

Mrs. Walter Phillips, Lake Charles, La.



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SOPAIPILLAS

4 cups flour
4 tsps. baking powder
2 tsps. salt
½ cup shortening
enough warm water for forming dough

Sift dry ingredients into mixing bowl. Cut in shortening and add water. Roll thin and cut in squares. Fry in very hot lard. Hold down in the lard until they puff up, brown on both sides.

Mrs. Ray Dimas, Creole, La.

BRAN MUFFINS

6 cups All Bran
2 cups boiling water
2½ cups sugar
1 cup oil
4 eggs
5 cups flour
1 quart buttermilk
5 tsps. soda
1½ tsps. salt

In large bowl put All Bran and add boiling water; let stand. While still warm, add sugar and oil, then beat in eggs, flour, buttermilk, soda and salt. At this point if you wish, you can add 1 lb. raisins or dates. Bake in greased muffin tins at 350° 20 to 25 minutes. Store remainder in refrigerator, just be sure container is tightly covered—it keeps for months.

Mrs. Charles H. Precht, Bell City, La.

SOUTHERN BISQUITS

2 cups flour
3 tsps. baking powder
1 tsp. salt
6 T. shortening
2/3 cup milk

Mix dry ingredients well in bowl. Cut in shortening until mixture is crumbly; stir in milk. Turn on lightly floured board. Roll out dough to ½" thickness and cut out biscuits. Bake in an ungreased pan for 10 to 12 minutes at 450°. Makes about 12.

Mrs. Leven Harmon, Cameron, La.

SAVORY BISCUITS

4 T. grated raw carrot
1 T. chopped parsley

Add the above ingredients to your favorite biscuit recipe and bake as usual.

Mrs. John Prescott, Johnson Bayou, La.

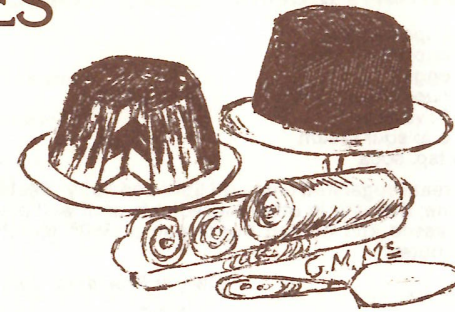
MOCK BEIGNETS

2 cans plain refrigerated biscuits
(I use Hungry Jacks)
Hot grease
Sifted powdered sugar

Cut biscuits in half; roll flat. Drop in hot grease, a few at a time, turn once. Watch carefully as they brown quickly. Drain on absorbent paper towels, then place in paper bag filled with sifted powdered sugar while still hot and shake until well coated. Serve with coffee or whatever.

Mrs. Barbara Lou LeBlanc, Cameron, La.

CAKES



CHERRY JUBILEE CAKE

3 cups cake flour
2 scant tsps. baking soda
1 tsp. salt
1 cup coca cola syrup
at room temperature
¾ cup buttermilk
¼ cup maraschino cherry juice
2/3 cup softened butter
2 cups sugar
2 eggs, separated
2 oz. unsweetened chocolate, melted
and cooled
1 - 8 oz. jar maraschino cherries,
drained & finely chopped

Sift flour, soda and salt. Mix coca cola syrup, buttermilk and cherry juice. Cream butter and sugar, adding egg yolks and mixing thoroughly. Add melted chocolate. Add sifted dry ingredients alternately with coco cola mixture. Beat egg whites until stiff and fold in gently, stir in cherries. Pour batter into pans lined with waxed paper and greased well. Bake in 350° oven for 45 minutes. Cool before frosting.

Chocolate Filling:

3 cups powdered sugar
2/3 cup softened butter
1 egg (do not beat)
4 oz. unsweetened chocolate, melted & cooled
3 T. coco cola syrup
1 tsp. vanilla

Combine all ingredients and beat until smooth enough to spread. Use between cooled cake layers. Frost Cherry Jubilee Cake with your favorite white frosting. For a spectacular looking cake, swirl additional chopped marashino cherries into the white frosting.

Mrs. J. Pipes, Jena La.

MISS TINNEY'S APPLE CAKE

3 cups sifted flour
1 tsp. baking soda
1 tsp. cinnamon
2 cups sugar
3 eggs
1½ cups vegetable oil
1 tsp. vanilla
¼ cup orange juice
2 cups grated unpeeled apples
1 cup chopped walnuts
1 cup flaked coconut

Sift flour, baking soda and cinnamon onto waxed paper. Combine sugar, eggs, oil, vanilla and orange juice in large bowl. Beat with electric mixer until well blended, then stir in flour mixture until well blended. Fold in apples, walnuts and coconut. Spoon into a well greased and floured tube pan. Bake at 325° for 1½ hours or until tested done. Cool in pan on wire rack 15 minutes. Remove cake from pan to serving plate with raised edges. Puncture top of cake all over with a wooden pick. Spoon hot Buttermilk Sauce over warm cake several times until cake absorbs most of it. Let stand about an hour before serving.

Buttermilk Sauce

1 cup sugar
½ cup oleo
½ tsp. baking soda
½ cup buttermilk

Combine all ingredients in medium saucepan. Cook, stirring constantly, over medium heat until mixture comes to a boil.

Mrs. J. Pipes, Jena, La.

DIANE'S CHOCOLATE RUM CAKE

1 (18½ oz.) pkg. Devil Food
Deluxe II cake mix
1 small pkg. regular chocolate pudding
and pie filling mix
4 eggs
½ cup dark dry rum
½ cup water
½ cup cooking oil
1 cup chopped pecans

Preheat oven to 325°. Grease and flour 10" tube pan. Mix all ingredients with mixer for 2 to 3 minutes. Bake for about 50 minutes, until top springs back. Pour hot rum glaze over cake while hot. Cool glazed cake in pan for 30 minutes and turn out. May be frozen.

Glaze

1 cup sugar
½ cup butter
¼ cup rum
¼ cup water

Combine all ingredients in small saucepan and boil 2 to 3 minutes. Variation: Omit water in glaze and use ½ cup rum. Delicious.

Mrs. Claude V. "Pete" McCall, Grand Chenier, La.

HOLIDAY CAKE

2 cups chopped pecans
1 cup quartered candied cherries
2 cups light or dark raisins
½ cup bourbon
3½ cups sifted flour
½ tsp. baking powder
Pinch of salt
1 tsp. nutmeg
1½ cups butter or oleo at room temperature
2 cups sugar
1 tsp. vanilla
7 eggs
½ cup bourbon

Greased and flour a 10 inch bundt or tube pan. In large bowl combine nuts, cherries and raisins with ½ cup bourbon; mix well. Let stand several hours or overnight at room temperature so the liquid will be absorbed. Sift together flour, baking powder, salt and nutmeg; set aside. In large mixer bowl, beat at medium speed the butter, sugar and vanilla until smooth, light and fluffy. Add eggs one at a time beating well after each addition. Beat at medium speed for 4 minutes, occasionally scraping the side of bowl. Batter will become thick, fluffy, and light in color. At low speed, gradually beat in flour mixture until smooth. Add batter to fruit, mix with wooden spoon to combine well. Turn into prepared pan; smooth top with spatula. Bake in 350° oven for 1 hour and 15 minutes or longer. Baking times depends on your oven. Cool in pan on wire rack. Cool completely. In small bowl soak a large piece of cheese cloth in ½ cup bourbon, stretch cheese cloth on large piece of foil. Place cake in center. Wrap tightly and refrigerate several days to mellow. Cake will keep weeks this way stored in refrigerator. Slice thin to serve.

Mrs. Ida Boutte, Grand Lake, La.

SUGARPLUM SPICE CAKE

2½ cups sifted cake flour
1 tsp. baking powder
1 tsp. baking soda
¾ tsp. salt
½ tsp. cloves
1 cup granulated sugar
½ cup shortening (at room temperature)
2/3 cup firmly packed brown sugar
1 cup plus 2 T. buttermilk (if butter is used,
reduce butter milk to 1 cup)
2 eggs, unbeaten

Combine flour, baking powder, soda, salt spices and granulated sugar in sifter. Stir shortening just to soften. Sift in dry ingredients. Add brown sugar and buttermilk and mix until all flour is dampened. Then beat 2 minutes at a medium speed of electric mixer or 300 hand strokes. Add eggs and beat 1 minute longer in mixer or 150 strokes by hand. Pour batter into two 9" layer pans that have been lined with paper. Bake in moderate (375°) oven 25-30 minutes. This cake may also be baked in a 13x9x2 inch pan about 40 minutes or a 9x9x2 inch pan about 50 minutes.

Mrs. John Prescott, Johnson Bayou, La.

"OLD FASHIONED POUND CAKE"

4 cups sugar
1 pound butter
10 eggs
4 cups flour
1 tsp. vanilla

Cream sugar and butter until very creamy. Add eggs, one at a time and beat about one minute after each addition. Slowly add flour. Add vanilla. Bake 300° for 2 hours.

Glaze

Mix 2 cups powdered sugar, 1 cup orange juice and 1 T. grated orange rind. Stir slightly and let set while cake bakes. Pour over cake while it is still warm.

Leisa Hebert, Grand Chenier, La.

CREOLE TWO EGG HOMEMADE CAKE

½ cup butter
1 cup sugar
1 tsp. vanilla
2 eggs
2 cups flour
2 tsps. baking powder
½ tsp. salt
2/3 cup milk

Combine butter and sugar until creamy and light. Add vanilla and eggs, one at the time, beating thoroughly each time. Alternate flour, baking powder, salt with milk, beating mixture until smooth and free of all lumps. Pour into 2 layer cake pans, lined with paper and bake for 25 minutes at 375°.

Frosting

½ cup butter, softened
1 (8 oz.) pkg. cream cheese, softened
3½ cups confectioners sugar
½ tsp. vanilla

Cream butter and cream cheese together. Add sugar and vanilla and beat until smooth. Spread over cake.

Alcide LeBlanc, Cameron, La.

DWIGHT'S CAKE

3 cups sugar
1 cup oleo
7 eggs
3 cups flour
4 T. vanilla
1 cup sour cream
¼ tsp. soda

Cream sugar and oleo until light and fluffy. Beat in eggs, one at a time; then stir in other ingredients until well blended. Bake in a greased and floured bundt pan at 350° about 1 hour and 20 minutes.

Dwight Erbelding, Johnson Bayou, La.

EXTRA-MOIST LEMONADE CAKE

1 pkg. (2 layer) lemon cake mix
or pudding included cake mix
1 small pkg. Jello lemon flavored
instant pudding & pie filling
4 eggs
1 cup water
¼ cup oil
2 scoops of lemonade flavored drink mix
½ cup water
2 T. melted butter or oleo
2 cups powdered sugar

Combine cake mix, pudding mix, eggs, water and oil; blend well. Beat at medium speed of electric mixer for 4 minutes. Pour into greased and floured 10" fluted tube pan. Bake at 350° 50 to 55 minutes or until tested done. Do not underbake. Cool in pan about 5 minutes; then thoroughly prick warm cake with wooden ice pick or cake tester completely through to bottom of cake. Combine lemonade flavored drink mix, water, oleo and powdered sugar and beat until smooth. Gradually spoon lemony glaze over cake until completely absorbed. Cool 15 minutes; remove from pan. Sprinkle with powdered sugar, if desired.

Mrs. Donna Rae Savoie Ducote, Lake Charles, La.

FRESH COCONUT CAKE

2 cups sugar
1 cup butter
4 egg yolks, well beaten
2½ cups flour
5 tsps. baking powder
¼ tsp. salt
2 tsps. lemon extract
2 tsps. vanilla extract
½ cup coconut milk
½ cup plus 2 T. pet milk
4 T. finely grated coconut
4 beaten egg whites

Cream sugar and butter; add egg yolks, sifted dry ingredients, flavorings, milks and coconut. Fold in stiffly beaten egg whites. Turn into 3 - 10 inch layer cake pans greased and floured. Bake at 350° for 25 minutes. Cover layers with desired frosting and additional coconut. (I use seven minute frosting.)

Mrs. Jerry Broussard, Creole, La.

FRESH PEAR CAKE

3 eggs
2 cups sugar
2 tsps. vanilla
1 cup vegetable oil
3 cups flour
½ tsp. salt
1 tsp. soda
2 tsps. cinnamon
1 cup chopped pecans
3 cups pared, cored, chopped pears

Preheat oven to 350°. Beat eggs until golden; add sugar, vanilla and oil and continue to beat well. Add flour, salt, soda and cinnamon, mixing well, because batter will be very thick. Add pecans and pears and continue beating. Pour into a greased, floured tube pan and bake 1 hour 10 minutes. You will note there is no milk or other liquid in this recipe.

Mrs. Ida Boutte, Grand Lake, La.

TWIN'S CHOCOLATE CAKE

2½ cups sugar
2 sticks softened oleo
3 eggs
8 oz. sour cream
¼ cup milk
2 cups flour
2 tsps. soda
¾ cup cocoa
1 cup hot water

Cream sugar and oleo until light and fluffy. Add eggs-reserving two egg whites for icing. Soften sour cream with milk and add to mixture. Blend in flour. Mix soda with a little milk, then add to mixture. In separate bowl, combine cocoa with hot water, then add to mixture. Bake at 350° for 45 to 50 minutes in a greased and floured 10 x 15 pan.

Icing

1¼ cups sugar
2 heaping T. Cocoa
Pinch of salt
½ cup milk

Combine all ingredients and cook to soft ball stage. Remove from heat. Pick holes in cake, then pour hot icing over the cake so it will be absorbed.

Mrs. Willie Miller, Creole, La.

FRESH PEAR CAKE

3 cups self-rising flour (If plain flour
is used add 3 tsp. baking powder &
1 tsp. salt)
2 tsp. soda
2 cups sugar
2 tsp. cinnamon
1½ cups cooking oil
2 eggs
3 cups shredded raw pears (Well-drained
cooked pears may be substituted)
1 cup nuts
1 cup coconut
1 cup raisins
1 tsp. vanilla

Mix dry ingredients, add oil and eggs and mix well, then thoroughly mix in the shredded pears. Stir in remaining ingredients. Bake in greased and floured tube or rectangular pan. Bake between 275° and 290° for 1½-2 hours.

Bobbie C. Nunez, Grand Chenier, La.

QUICK FIG CAKE

1 egg
2 T. sugar
1 tsp. spices
½ cup oil or butter
1 cup + 3 T. flour
½ tsp. salt
½ tsp. soda
½ tsp. baking powder
1 pint figs

Beat eggs; add sugar, spices and oil, beating well. Slowly add flour mixed with salt, soda and baking powder. Fold in figs. Bake in greased and floured 9 x 9" pan until tests done in 350° oven.

*Mrs. Wilma D. Shores, Abbeville, La.
(Former Cameron Parish resident)*

HERSHEY CAKE

4 eggs
1 tsp. vanilla
1 16 oz. can Hershey syrup
1 can flour
1 can sugar
1 can Wesson Oil

Beat the eggs with vanilla, add all of the ingredients and mix well. Pour into well-greased and floured 9 x 13 pan and bake at 350° 40 to 45 minutes. Frost with Rocky Road Betty Crocker Icing Mix or any other icing you prefer.

Mrs. Sammie Faulk, Grand Lake, La.

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CHARLOTTE'S GERMAN CHOCOLATE CAKE

2 cups sugar
1 cup Crisco
4 egg yolks
½ cup cocoa
2½ cups flour
1 cup buttermilk
1 tsp. baking soda
1 tsp. vanilla
½ tsp. salt
3 egg whites

Cream sugar and crisco; add egg yolks one at a time, then stir in cocoa. Add alternately flour and buttermilk in which soda has been dissolved. Add vanilla and salt; fold in stiffly beaten egg whites. Pour into three well oiled 9" pans and bake in preheated 350° oven for 30 minutes.

Filling and Icing

1 cup sugar
1 large can evaporatd milk
1 stick margarine
1 large can coconut
3 egg yolks, beaten
1 can chopped pecans
1 tsp. vanilla

Mix all ingredients except pecans and vanilla. Cook slowly in saucepan until thick, stirring constantly. Add pecans and vanilla. Spread between layers and on top of cake.

Mrs. Charlotte Broussard, Creole, La.

FRESH ORANGE CAKE

3 cups cake flour
3 tsps. baking powder
½ tsp. salt
¼ cup soft oleo
1½ cups sugar
3 eggs
1 T. grated orange rind
½ cup orange juice
2/3 cup milk

Grease and flour 2-9 inch pans. Sift flour, baking powder and salt onto wax paper. Combine oleo, sugar, eggs and orange rind in large bowl of mixer and beat at high speed 3 minutes. Stir in flour mixture alternately with orange juice and milk, beating after each addition until batter is smooth. Pour into pans and bake at 350° for approximately 30 minutes.

Orange Butter Cream Frosting

½ cup softened butter
2 tsps. grated orange rind
½ tsp. salt
1 egg yolk
1 pkg. powdered sugar
¼ cup orange juice

Combine butter, orange rind and egg yolk and beat until well blended. Add sugar alternately with orange juice, beating until mixture is of good spreading consistency. Spread between layers and on top of cake.

Mrs. Albert Guidry, Sweet Lake, La.

ESTELLE'S FRESH APPLE CAKE

4 cups chopped apples
2 cups sugar
2 eggs, separated
1 cup cooking oil
2½ cups flour
2 tsps. baking soda
1 tsp. salt
1 tsp. cinnamon

Place chopped apples in a large mixing bowl, sprinkle with sugar, and let stand. Beat egg whites until stiff and fold in beaten egg and fold in beaten egg yolks; add cooking oil, beat well and let stand. Mix flour, soda, salt and cinnamon. Add egg mixture to sugared apples, mixing well; then add flour mixture, mixing well. Pour into greased and floured bundt or tube pan and bake at 350° for one hour or until done.

Mrs. John M. Theriot, Creole, La.

SOUTHERN SPICY GINGERBREAD

2 eggs
¾ cup brown sugar
¾ cup molasses, jam or preserves
¼ cup melted oleo
2½ cups flour
½ tsp. baking powder
2 tsps. soda
2 tsps. ginger
½ tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
1 cup boiling water

Beat eggs in mixing bowl and add sugar, molasses and fat. Stir in dry ingredients and beat until all lumps disappear. Pour in hot water and mix well. Bake in 15 x 12 pan at 350° for 30 to 40 minutes. Be sure to grease and flour baking pan.

Mrs. Ruby Mhire, Grand Chenier, La.

BANANA CAKE

1 cup shortening
2 cups sugar
4 eggs
1½ cups milk
½ cup buttermilk
3 cups flour
¼ tsp. baking soda
2½ tsps. baking powder
¼ tsp. salt
4 small bananas, mashed

Cream shortening and sugar until light. Beat in eggs, one at a time, until well beaten. Combine the milk and buttermilk and set aside. Combine the dry ingredients and set aside. To creamed mixture add milks and dry ingredients alternately until well blended. Stir in mashed bananas. Bake in greased and floured 15 x 12 pan at 350° 45 to 50 minutes or until done.

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

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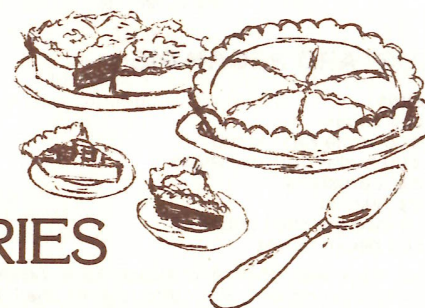
CARROT AND COCONUT CAKE

1 cup shortening
1½ cups sugar
1 cup white syrup
3 eggs
2½ cups flour
1¼ tsp. soda
¼ tsp. salt
1½ cups buttermilk
½ tsp. banana flavoring
½ tsp. orange flavoring
½ tsp. vanilla flavoring
1 cup grated carrots
1 cup grated coconut

Cream shortening and sugar until light and fluffy; blend in syrup, then eggs, one at a time. Combine flour, soda and salt. Combine buttermilk and flavorings. Beginning and ending with flour mixture, add alternately to creamed mixture with buttermilk mixture. When well blended, stir in carrots and coconut. Pour into greased and floured 15 x 12 pan and bake at 350° for about 45 minutes or until done.

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

PIES AND PASTRIES



CHOCOLATE BAVARIAN PIE

1 envelope unflavored gelatin
½ cup cold water
2 envelopes Alba 66 hot cocoa mix
1 T. instant coffee
1 cup hot evaporated milk
½ cup chilled evaporated milk

Dissolve gelatin in water. Add next 3 ingredients, mixing well; chill until thick. Then beat chilled mixture until fluffy. Pour in chilled milk and continue beating until smooth. Pour into 8 inch pie plate and refrigerate until firm. Before serving, you might like to garnish the pie with shaved chocolate and 2 T. cool whip.

Mrs. Larmae Miller, Creole, La.

LEMON CREAM PIE

1 - 8 oz. pkg. cream cheese
2 cups milk
1 pkg. jello lemon instant pudding
1 baked or unbaked graham cracker crust - cooled

Place cream cheese in bowl and stir with fork until well softened. Add ½ cup milk, a little at a time, blending until mixture is smooth. Add remaining 1½ cups milk and pudding mix. Beat with egg beater just until well mixed, about 1 minute. Pour into crust and chill until set. Serves 6 to 8.

Mrs. John Prescott, Johnson Bayou, La.

EASY BLACK BOTTOM PIE

1 unbaked pie shell
½ cup semi-sweet chocolate chips
1 pkg. instant pudding and pie filling (any flavor except lemon)
Cool Whip
Grated chocolate

Bake pie shell. Immediately sprinkle chips in single layer on bottom of hot pie shell. Let stand 3 to 5 minutes, then spread evenly over bottom of crust. Cool thoroughly. Meanwhile prepare pie filling as directed. Pour into crust and chill for 3 hours. Top with prepared topping and a little grated chocolate.

Mrs. Monroe LeBoeuf, Cameron, La.

JIMMY'S LEMON CREAM CHEESE PIE

1 can condensed milk
1 - 8 oz. pkg. cream cheese
1/3 cup lemon juice
1 tsp. vanilla extract
1 graham cracker crust
Pie filling of your choice

Combine all ingredients and pour into pie shell. Spread pie filling on top and refrigerate.

Mrs. George Kelley, Cameron, La.

MAPLE-PECAN PUMPKIN PIE

3 eggs
1 cup pumpkin
¼ cup dark corn syrup
½ cup sugar
¼ cup softened oleo
1 tsp. cinnamon
½ tsp. ginger
½ tsp. nutmeg
¼ tsp. salt
1 - 9 inch pie shell, unbaked

Combine all ingredients and beat well. Pour into unbaked pie shell and bake 40 to 50 minutes or until knife inserted comes out clean. Garnish with pecan halves. Cool.

Topping

1 cup cool whip
3 T. brown sugar
¼ tsp. maple flavoring

Mix ingredients and spread on top of cooled pie.

Susie Cole, Sweet Lake, La.

SPECIAL PIE CRUST

1 cup flour
2 T. powdered sugar
1 stick butter, softened

Combine flour and sugar. Cut in butter with pastry cutter. Roll out and bake 10 minutes at 425°.

Mrs. J. Pipes, Jena, La.

PEANUT BUTTER PIE

1 - 3 oz. pkg. cream cheese
1 cup powdered sugar
¼ cup peanut butter
1 - 9 oz. tub Cool Whip
1 small graham cracker pie shell

Cream together cheese, sugar and peanut butter. Fold in cool whip and pour into prepared graham cracker crust 8" pie shell. Refrigerate overnight.

Mrs. James "Dink" Lupton, Cameron, La.

Mrs. George Kelley, Cameron, La.

SWEET POTATO PIE

2 cups cooked, mashed sweet potatoes
1 stick soft butter or oleo
2 egg yolks
1 cup brown sugar
¼ tsp. salt
½ tsp. ginger
½ tsp. cinnamon
½ tsp. nutmeg
½ cup milk
2 egg whites, stiffly beaten with
¼ cup sugar
1 unbaked pie shell

Combine first eight ingredients, blending well. Add milk and fold in beaten egg whites. Pour into unbaked pie shell. Bake at 400° for 10 minutes, then reduce heat to 350° and cook until firm.

Mrs. Monroe LeBoeuf, Cameron, La.

GLAZED BLACKBERRY TURNOVERS

Regular biscuit dough
1 cup blackberry juice
1 cup sugar
2 T. flour

Make regular biscuit dough. Divide dough into small biscuits and roll to about 5 inches round and ¼ inch thick. Combine blackberry juice, sugar and flour and cook until thick. When slightly cooled, place 1 T. of blackberry filling (jam or preserves may be used) on half of dough, roll over and press ends. Bake at 375° on a cookie sheet for about 30 minutes or until golden brown. After removing from oven, glaze with the following:

Glaze

1½ cups confectionery sugar
2 T. milk
1 tsp. melted or liquid oleo

Combine all ingredients and dribble over hot turnovers.

Lisa East Grand Chenier, La.

BAVARIAN APPLE TORTE

½ cup butter
1/3 cup sugar
¼ tsp. vanilla
1 cup flour
Cream Cheese filling
Apple Topping
½ cup chopped pecans

Cream butter and sugar in a small mixing bowl; stir in vanilla. Add flour and mix well. Spread in bottom of greased 9 inch springform pan. Spread cream cheese filling evenly over pastry; spoon apple topping over filling, then sprinkle with nuts. Bake at 450° for 10 minutes, then reduce temperature to 400° and continue baking 25 minutes more.

Cream Cheese Filling

1 - 8 oz. pkg. cream cheese
¼ cup sugar

1 egg
½ tsp. vanilla

Combine all ingredients and mix well.

Apple Topping

4 cups peeled, sliced apples
1/3 cup sugar
½ tsp. cinnamon

Place apples in large mixing bowl. Sprinkle sugar and cinnamon on top and stir to coat apples.

Mrs. Susan Watts, Cameron, La.

LEMON TARTS

1 (8 oz.) pkg. cream cheese
2 sticks butter
2 cups flour
1 can Lemon Pie Filling

Mix well. Press into tart tins, bake at 350° for 20 minutes. These freeze well. After pastry shells have cooled, fill with ½ tsp. Lemon Pie filling, top with whipped topping. 1 can of pie filling is more than enough.

Mrs. William Guthrie, Cameron, La.

CUSTARD PECAN PIE

3 eggs
1 cup sugar
¼ cup white Karo syrup
¼ cup butter or oleo melted
1 tsp. cornstarch
1 tsp. vanilla
1 - 9 inch pie shell unbaked
1 cup pecan halves

Beat eggs well; then add sugar, karo, butter, cornstarch and vanilla, beating well. Pour into raw pie shell. Pour pecan halves on top. Bake at 375° for 20 to 25 minutes or until custard is set.

Mrs. Angeline Mhire, Grand Chenier, La.

LEMON ALMOND ICE BOX PIE

2 cups finely crushed vanilla wafers or graham crackers
½ cup finely chopped toasted and buttered almonds
1/3 cup melted margarine
1 can Eagle Brand Condensed milk
2 egg yolks
1 tsp. grated lemon peel
½ cup freshly squeezed lemon juice
½ pint whipping cream
toasted almonds

Combine cookie crumbs with almonds and margarine. Pat into a 9 or 10 inch pie pan. Bake about 300° or slow oven until brown. Prepare filling by combining condensed milk with egg yolks, lemon peel and fresh lemon juice. Put mixture into cooled crust. Use whipped cream generously over top. Sprinkle some toasted, buttered and very well chopped almonds over the top. Chill several hours. The chopped almonds in the crust are the secret of this pie. Serves 6 to 8.

Mrs. Charles F. Hebert, Cameron, La.

FRESH BLACKBERRY ICEBOX PIE

This recipe is as good as you want to make it. If you sort out the large, black, really-ripe berries at the peak of the season, the result is scrumptious. The other, less-than-perfect berries will be used for making the juice required in the recipe.

1½ cup sugar
4½ - 5 T. cornstarch
pinch salt
1½ cup blackberry juice (recipe below)
2 T. lemon gelatin powder
1 pint (Selected) blackberries
Baked pastry shell
Whipped cream or whipped topping

Mix sugar, cornstarch, salt and juice gradually, stirring until smooth. Cook, stirring constantly until thickened. Add gelatin. Fold in blackberries. Fill baked pie crust or tart shells. Chill. Top

with whipped cream or topping. Garnish with whole berries.

Blackberry Juice

Put whole ripe berries in stainless sauce pan (a few red ones help the flavor). Over a low fire, bring to boil. Crush with potato masher and strain through jelly cloth. Use enough Berries to render the 1½ cups of juice required.

Ward Fontenot, Cameron, La.

BO'S CRAZY PIE CRUST

1 cup flour
1 tsp. baking powder
½ tsp. salt
1 T. sugar
1 egg
2/3 cup shortening
¾ cup water

In small mixer bowl, combine flour, baking powder, salt, sugar, egg, shortening and water. Blend, then beat for 2 minutes. Pour batter into 9" pie pan. Pour filling in center of batter. Do not stir.

Filling

1 can apple pie filling
1 T. lemon juice
½ tsp. apple pie spice

Blend ingredients and pour into crust. Bake 45 to 50 minutes. Serves 6. (Mincemeat pie filling may be substituted for apple if desired.)

Mrs. Edith "Bo" Alexander, Cameron, La.

PINK LEMONADE PIE

1 can condensed milk
1 can pink lemonade
1 small carton Cool Whip
1 graham cracker crust

Mix milk, lemonade and cool whip and pour into prepared crust. Refrigerate over night.

Evelyn Kelley, Cameron, La.

SWEET POTATO SURPRISE

2 cups cooked sweet potatoes, mashed
2 cups flour
1 cup butter
½ tsp. salt

Combine above ingredients. Roll out in a thin sheet and cut into circles 1½ inches in diameter. Make several slashes with point of knife on half of each circle. On other half place a teaspoon of filling, as follows:

¼ cup softened butter
¼ cup brown sugar
¼ tsp. cinnamon
½ lb. chopped pecans

Turn over like half-moon pie and crimp edges. Bake at 350° for 12 to 15 minutes, or until brown. Figs can be substituted for pecans.

Joanette Duhon, Creole, La.

PEAR CRUNCH

4 cups peeled, fresh pears
1 cup water
½ cup sugar
2 T. lemon juice
3 T. cornstarch
1 cup flour
¾ cup brown sugar
½ tsp. cinnamon
1 stick margarine

Slice pears thin and boil in water with sugar and lemon juice until tender. Add cornstarch mixed in a small amount of water to mixture to thicken. Mix flour, brown sugar and cinnamon together; cut in margarine. Pour pear mixture into ungreased baking dish and sprinkle dry mixture on top. Bake 45 minutes at 350°.

Mrs. Mayo Cain, Gueydan, La.

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SOUR CREAM PIE

1 cup sugar
1 T. cornstarch
¼ tsp. cinnamon
¼ tsp. allspice
3 eggs
1 cup raisins
1 cup sour cream
Baked pie shell

Mix sugar, cornstarch and spices. Beat in one whole egg and two egg yolks. Add raisins and sour cream and cook until thick. Pour into baked pie shell. Beat the two egg whites with 2 T. sugar until stiff peaks form. Spread meringue over pie and brown at 350°. Serves 6 to 8.

Mrs. Charles Rogers, Cameron, La.

EASY PEACH COBBLER

1 stick butter
1 cup sugar
1 cup flour
2 tsps. baking powder
¼ cup milk
2 cups sliced peaches
5 T. sugar
½ cup water

Preheat oven to 350°. Put butter in 9 x 11 pan and let melt in the oven. In mixing bowl, combine sugar, flour, baking powder and milk and mix well. When butter has melted, pour batter into pan. Spoon peaches over batter, do not stir. Sprinkle sugar and water over the peaches. Bake for 45 to 50 minutes.

Mrs. Susan Watts, Cameron, La.

FABULOUS BERRY PIE

1 raw crust
4 cups blackberries (or any kind)
2 eggs
1 cup sugar
½ cup canned cream
½ cup flour
Pinch salt

Fill crust with berries. In a small bowl beat eggs; add sugar, cream, flour and salt, mixing well. Pour mixture over berries.

Topping

8 T. Flour
8 T. sugar
4 T. oleo

Mix with fork the above ingredients—it will be crumbly. Sprinkle over berries. Bake 45 minutes in 300° oven or until lightly browned.

Mrs. Earl Buller, Fenton, La.

COOKIES AND CANDIES



PRALINE COOKIES

1 cup light brown sugar
1 T. flour
½ tsp. salt
1 T. rum
white of 1 medium egg
2 cups large pecan halves

Mix sugar, flour, salt and rum. Fold in beaten egg white, then pecans. Bake on a cookie sheet that has been well sprayed with Pam. Bake at 300° for 30 minutes. Remove from cookie sheet immediately. Yield: 2 dozen.

Mrs. Charles F. Hebert, Cameron, La.

DREAM BARS

½ cup margarine
½ cup brown sugar, packed
1 cup flour
Almond-Coconut Topping

Heat oven to 350°. Mix shortening and sugar thoroughly; stir in flour. Press and flatten with hand to cover bottom of ungreased oblong pan 13 x 9½ x 2. Bake 10 minutes; then spread with topping. Return to oven and bake 25 minutes more or until golden brown. Cool slightly, cut into bars.

Almond-Coconut Topping

2 eggs well-beaten
1 cup brown sugar, packed
1 tsp. vanilla
2 T. flour
1 tsp. baking powder
½ tsp. salt
1 cup moist shredded coconut
1 cup chopped nuts

Mix eggs, sugar and vanilla and stir into flour, baking powder and salt mixture. Stir in coconut and nuts. Spread as directed above.

Mrs. Albert Guidry, Sweet Lake, La.

RUM COOKIES

¾ cup grated coconut
1 cup flour
¼ tsp. baking soda
½ lb. brown sugar
½ pint dark corn syrup
½ T. rum

In a bowl combine coconut, flour and baking soda. In another bowl, blend brown sugar and corn syrup, add rum; blend with flour mixture. Using a teaspoon, form individual cookies on greased cookie sheet. Bake at 350° until lightly browned. Remove sheet to rack and let stand 2 minutes. With a greased spatula, remove cookies carefully. Makes 4 dozen.

Mrs. Leven Harmon Cameron, La.

BUTTER REFRIGERATOR COOKIES

2½ cups brown sugar
1 cup softened butter
2 eggs
¾ tsp. vanilla
¾ cups flour
¼ tsp. baking soda
½ tsp. salt

In mixing bowl combine brown sugar and butter, creaming thoroughly. Add eggs and vanilla. In another bowl, combine flour, baking soda and salt. Blend in butter-egg mixture. Place in refrigerator for 30 minutes. Divide dough evenly. Shape each piece into a 2" roll. Wrap rolls in wax paper and refrigerate for 4 hours. With a greased knife, cut rolls into ½" thick slices. Place slices 1½" apart on greased cookie sheet. Prick holes in cookies with a toothpick. Bake at 375° for 8 to 10 minutes. Place sheet on racks to cool for 5 minutes. With a greased spatula remove cookies carefully. Yield: 6 dozen.

Mrs. Leven Harmon, Cameron, La.

BISCOCHITOS

1 cup sugar
1½ cup shortening
2 eggs
1 tsp. ground anise seed
½ cup red wine
1 tsp. vanilla
5 cups flour
3 tsps. baking powder
½ tsp. salt
cinnamon sugar

Cream sugar, shortening and eggs. Add anise seed, wine and vanilla. Add remaining ingredients. Roll and cut with cookie cutter. Either dip in mixture of cinnamon and sugar, or put cinnamon-sugar mixture in salt shaker and sprinkle over cookies. Bake at 350° until done.

Mrs. Ray Dimas, Creole, La.

PECAN COOKIE CRISPS

½ cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs
1 tsp. vanilla
3 cups flour
1 tsp. soda
½ tsp. salt
1 cup chopped pecans

Cream shortening and sugars; add eggs and vanilla. Then blend in dry ingredients. Add nuts. Roll in little balls and flatten with a greased glass dipped in sugar. Bake on greased cookie sheet at 375° until light brown, about 10 to 12 minutes. (This is an old recipe, but one of my favorites. They freeze well also.)

Mrs. Mary Lou Eagleson Guillory, Welsh, La.

SPECIALS

2 cups flour
1 tsp. baking powder
1 tsp. soda
¼ tsp. salt
1 cup butter, not oleo
2 cups light brown sugar
2 eggs
2 cups oatmeal
2 cups coconut
2 cups chopped candied orange slices
1 cup walnuts or pecans
1 cup nestles semi-sweet chocolate morsels

Sift flour with baking powder, soda and salt. Cream butter; add brown sugar gradually and cream well. Blend in eggs, beating well after each addition. Add oatmeal and mix well. Stir in coconut, orange slices, nuts and chocolate morsels. Fold in flour mixture. Drop dough by rounded teaspoonfuls onto lightly greased and floured cookie sheet. Bake at 350° for 15 to 20 minutes or until delicately brown. Cool, then remove from cookie sheet. Yield: 10 dozen.

Mrs. Charles F. Hebert, Cameron, La.

CREAMY PRALINE SQUARES

3 cups sugar
½ pint whipping cream
1/3 stick butter
1½ cup pecans
2 tsps. vanilla

Melt 1 cup sugar in small skillet over a low fire, stirring constantly until it is light brown. Into another saucepan put the remaining 2 cups sugar, cream and butter. Cook over medium heat. As soon as the sugar in the skillet has melted and is light brown, pour it slowly into the boiling cream and sugar mixture. Stir it well and when it reaches the soft ball stage (when a few drops placed in cold water form a soft ball) remove from heat and allow to cool, stirring occasionally. When cooled, begin beating and add pecans and vanilla. When it starts to harden, pour onto waxed paper. When firm cut into squares.

Mrs. Charles F. Hebert, Cameron, La.

CHOCOLATE COVERED CHERRIES

1 stick softened "miracle" oleo
1/3 cup white corn syrup
1 tsp. vanilla flavoring
½ tsp. butter flavoring
Pinch salt
1 lb. sifted powdered sugar
6 ozs. maraschino cherries, drained
¼ cup shaved paraffin
12 ozs. semi-sweet chocolate chips

Mix oleo, syrup, flavorings, salt and powdered sugar with spoon until it becomes difficult to stir dough, then knead mixture by hand. When dough is smooth, tear off pieces and roll each one into a ball. Flatten dough and then press gently around cherries, being sure to seal all edges. Cool covered cherries in refrigerator for about 20 minutes. Melt paraffin and chocolate chips in double boiler over hot, but not boiling, water. Dip covered cherries in chocolate and dry on wax paper. Store in airtight container.

Susie Cole, Sweet Lake, La.

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PEANUT CRISP BARS (by microwave)

½ cup granulated sugar
½ cup light corn syrup
Dash of salt
1 cup Jif peanut butter
2 cups crisp rice cereal

In large glass bowl, combine sugar, syrup and salt. Microwave about 3 minutes or until sugar is dissolved. Blend in peanut butter; stir in cereal. Pat this mixture evenly into buttered 11 x 7 x 2 inch pan.

¼ cup butter or oleo
¼ cup packed brown sugar
1 T. milk
½ tsp. vanilla
1¼ cup sifted powdered sugar

In small glass bowl, microwave butter and brown sugar for 45 seconds or until melted. Add milk and vanilla. Stir in powdered sugar. Spread over peanut butter cereal mixture and chill until firm. Cut into small bars. Makes about 36 squares.

Mrs. Bonnie Conner, Grand Chenier, La.

"THE CAKE" BARS

1 box yellow cake mix
1 stick soft butter
1 T. water
1 egg

Mix the above ingredients well; batter will be very stiff. Pat in bottom of 9 x 13 inch pyrex baking dish which has been lightly greased.

8 oz. cream cheese, softened
3 eggs
1 tsp. vanilla
1 box powdered sugar

Mix the softened cream cheese with 1 egg at a time, beating well after each addition. Add the vanilla and powdered sugar. Pour this over the batter and bake at 350° for 45 minutes or until top is lightly browned. Cool and slice into bar cookies.

Mrs. Cherie Griffith Gablin, Baton Rouge, La.

SEAFOAM CANDY

1 - lb. box brown sugar
1 cup water
1 tsp. vinegar
¼ tsp. cream of tartar
1 egg white
1 tsp. vanilla
1 cup nuts finely chopped

Mix sugar, water, vinegar and cream of tartar in saucepan and cook until a firm ball forms when dropped in cold water. Pour slowly over stiffly beaten egg white; add vanilla, and stir until it thickens and gets glossy. Add nuts and drop by spoonfuls on wax paper

Mrs. Barbara Lou LeBlanc, Cameron, La.

CHEESY CHOCOLATE FUDGE BROWNIES

Cream Cheese Filling:

1 - 8 oz. pkg. cream cheese
1 egg
¼ cup sugar
1½ tsps. vanilla
1 tsp. cinnamon

Mix all ingredients and beat about 12 minutes until smooth. Set aside.

Brownies:

1 cup butter or oleo
4 squares (1 oz. each) unsweetened chocolate
2 cups sugar
4 eggs
2 tsps. vanilla
1½ cups self-rising flour (if you prefer all purpose flour, add ½ salt and 1½ tsps. baking powder)
1 cup chopped nuts

Heat oven to 350°. Grease oblong pan (13 x 9 x 2"). Heat butter and chocolate in small saucepan over low heat, stirring occasion-

ally, until melted; cool. Beat chocolate mixture, sugar, eggs and vanilla in large mixing bowl, on medium speed, scraping bowl occasionally, for about 1 minute. Add flour and beat on low speed for 1 minute, then turn to medium speed and mix about 1½ minutes. Stir in nuts. Spread half of the dough in pan; layer cream cheese filling over this and gently spread remaining dough over this. Bake until wooden pick inserted in center comes out clean, about 40 to 45 minutes. Cool and cut into ½ inch squares.

*Miss Mary Diane McCall
1979 Miss Cameron Parish
Grand Chenier, La.*

COCONUT BALLS

1 large bag of coconut
2 cups pecans
1 tsp. vanilla
Condensed milk
1 bag semi-sweet chocolate morsels
1/3 block wax

Grind coconut and pecans in food chopper. Mix together with vanilla and enough condensed milk to make mixture hold together. Roll in balls the size of a large marble. Melt chocolate morsels and wax together and roll ball until well coated, set on wax paper and cool. Wax prevents candy from sticking together or on hands.

Mrs. Bessie LeDoux, Cameron, La.

CHEESE BALLS

1½ cups flaked coconut
1½ tsp. Curry or Chili powder
2 - 8 oz. pkgs. cream cheese

Combine coconut with curry powder and mix well. Spread thinly in shallow baking pan and toast in 350° oven for 8 to 12 minutes. Stir coconut or shake pan often to brown evenly. When cool, form 60 small cheese balls. Roll in coconut mixture. Chill balls until firm before serving.

Mrs. John Prescott, Johnson Bayou, La.

PECAN ROLLS

1 stick softened "Miracle Oleo"
1/3 cup white corn syrup
1 tsp. vanilla flavoring
½ tsp. butter flavoring
Pinch salt

Mix ingredients with spoon until it becomes difficult to stir, then knead mixture by hand until smooth. Tear off size desired and roll in oblong shape. Cool in refrigerator about 20 minutes.

1 lb. caramels
2 T. water

Melt the above ingredients in the top of a double boiler. Dip cooled rolls in caramel, place in bowl of chopped nuts, turning on all sides to coat. When cool, rolls can be wrapped in saran.

Susie Cole, Sweet Lake, La.

COCOA DROPS (by microwave)

½ cup milk
½ cup butter or oleo
2 cups sugar
¼ cup unsweetened cocoa
½ cup crunchy peanut butter
1 tsp. vanilla
¼ tsp. salt
3 cups quick-cooking oats

In a glass bowl, microwave milk and butter for 45 seconds. Add sugar and cocoa powder, stirring until thoroughly mixed. Microwave for 3 minutes or just till mixture comes to a boil. Cool 1 minute. Blend in peanut butter, vanilla and salt. Stir in rolled oats, mixing well. Drop by teaspoon onto waxed paper and chill until firm. Makes 4 dozen.

Mrs. Bonnie Conner, Grand Chenier, La.

THUMBPRINT COOKIES

½ cup oleo
¼ cup brown sugar
1 egg, separated
½ tsp. vanilla
1 cup flour
¼ tsp. salt
¼ cup chopped nuts
jelly or jam

Mix oleo, sugar, egg yolk and vanilla. Blend together flour and salt and stir into mixture. Roll dough into balls. Beat egg white slightly with fork. Dip balls in egg white, roll into nuts. Place about 1" apart on ungreased cookie sheet; press thumb gently in center of each. Bake 10 to 12 minutes in 350° oven. Cool. Fill center with jelly or jam.

Mrs. Darlene Taylor, Sweet Lake, La.

CAJUN TEA CAKES

2 sticks real butter at room temperature
4 eggs
2½ cups sugar
½ cup Pet milk
4 tsps. vanilla
¼ tsp. salt
½ tsp. nutmeg
1½ tsp. cinnamon
2 T. baking powder
2½ cups all-purpose flour

Cream together 1st eight ingredients, then add baking powder and flour. Flatten dough with hands to ¼ to ½ thickness, cut with knife or cookie cutter. Do not sprinkle with sugar. Place on cookie sheet which has been sprayed with Pam. Bake in preheated oven at 350° for 12 to 15 minutes. Makes 3 dozen. This recipe can be used to make tarts also. This is an old family recipe from the Lou Meaux family of Kaplan, La.

Mrs. Charlotte Broussard, Creole, La.

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LEMON SQUARES

2 cups flour
1 cup butter
½ cup powdered sugar

Mix all ingredients. Mash in jelly roll pan (10½ x 15½ x ½") and bake for 20 minutes at 325°. While this is baking, combine and mix:

4 beaten eggs
4 T. lemon juice
4 tsps. lemon rind
4 T. flour
1 tsp. baking powder
2 cups sugar

Pour and spread on top of cooled baked mixture. Bake for 25 minutes more. When this is cooled, sprinkle with powdered sugar through a sifter and cut in squares.

Mrs. Donna Rae Savoie Ducote, Lake Charles, La.

BUTTERSCOTCH CRUNCH

2 - 6 oz. pkgs. butterscotch chips
1 - 3 oz. can Chow Mein noodles
1 cup salted peanuts (pecans may be substituted)

Put chips in top of double boiler and melt slowly, taking care not to burn them. Turn off fire and add next two ingredients. Coat noodles with mixture and drop by tablespoonful onto wax paper and let set for 20 minutes. Makes about 2 dozen.

Mrs. Larry McNeese, Grand Chenier, La.

SOUTHERN FIG BARS

1½ cups home canned figs, drained
¼ cup syrup drained from figs
1 - 8 oz. can crushed pineapple, undrained
¼ cup water
1¾ cups all purpose flour

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1½ cups uncooked oats
¾ cup packed brown sugar
½ cup flaked coconut
1 tsp. salt
½ tsp. baking soda
½ cup butter
½ cup shortening
2 eggs, beaten

Combine figs, pineapple, syrup and water in saucepan. Heat to boiling; reduce heat. Cook over low heat, stirring occasionally, until mixture is thickened, about 5 minutes. Preheat oven to 375°. Combine flour, oats, sugar, coconut, salt and baking soda in large bowl. Cut in butter and shortening until mixture resembles coarse crumbs. Press ¾ cups of the crumb mixture firmly in greased 13 x 9 x 2 inch baking pan; spread with fig mixture. Stir eggs into remaining crumb mixture; spread over filling. Bake until light brown, 25 to 30 minutes. Cut into 2 x 1½" bars.

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

PARTY FOODS AND BEVERAGES



PARTY RYE PIZZAS

1 pkg. party rye bread
1 small can tomato sauce
1 pkg. sliced pepperoni
1 pkg. mozzarella cheese
Grated Parmesan Cheese
Paprika

Spread party rye bread rounds with tomato sauce, put two slices pepperoni sausage, cover with grated or a round of mozzarella cheese. Sprinkle a little parmesan on top and garnish with paprika. Broil until bubbly and serve.

Mrs. Rita Roy, Lake Charles, La.

FRESH VEGETABLE DIP

1 pint mayonnaise
1 cup small curd cottage cheese
¾ cup finely minced onion
1 tsp. garlic salt
½ tsp. salt
½ tsp. pepper
¼ tsp. Tabasco
½ tsp. dry mustard
½ tsp. caraway seed
½ tsp. celery salt
1½ T. worcestershire suace
1 tsp. chili sauce or catsup

Combine all ingredients and chill for at least 4 hours, preferably 6. Serve with bell pepper strips, cucumber slices, celery and carrot sticks, cherry tomatoes, cauliflower and radishes.

Mrs. Doris Williams, Jena, La.

CHILI PEPPERS

El Chico chili peppers (whole)
3 eggs
Dash of Tabasco
1 tsp. worcestershire sauce
½ lb. grated sharp cheddar cheese
½ lb. grated mozzarella cheese

Open up peppers, remove seed and strain. Lay flat in baking dish. Beat eggs until frothy; add tabasco, worcestershire sauce, then grated cheeses. Put mixture over peppers-it will be thick. Bake 350° for 30 minutes. Cut in squares and serve.

Mrs. Doris Williams, Jena, La.

CRAWFISH DIP

2 lbs. cleaned crawfish tails and fat
2 onions finely chopped
1 stick margarine
1 can Cream of Mushroom Soup
Salt and pepper to taste

Grind crawfish tails. Saute onions in margarine until soft, then add crawfish and cook about 15 minutes. Add fat and soup, cooking another 5 to 10 minutes. Season to taste. Serve in chafing dish. Serves 15.

Geneva Griffith, Oak Grove, La.

CHEESE WAFERS

2 cups shredded sharp cheese
2 sticks oleo
2 cups flour
1 tsp. salt
1 tsp. black pepper
1 or 2 tsps. red pepper
2 cups rice krispies

Cream cheese and oleo until smooth. Add flour, seasonings, and lastly rice krispies. Make tiny balls, press each with fork, and cook on ungreased cookie sheet for 10 minutes at 375°. Do not overbake.

Mrs. Bud Broussard, Grand Chenier, La.

ROI-TEL DIP

2 - 8 oz. pkgs. cream cheese
1 onion minced
1 can Roi-Tel tomatoes, drained
Dash salt

In blender or mixer, cream creamed cheese. Add minced onion and tomatoes-do not use juice-and salt and blend. Refrigerate until ready to serve with fritos.

Mary L. Mhire, Grand Chenier, La.

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HOT CHEESE DIP

1/3 cup chopped onion
1 T. butter
1 T. flour
1 can Roi-Tel tomatoes
2 cups grated Cheddar Cheese
1 T. Chili pepper
Pinch of salt

Saute onion in butter; stir in flour. Add all other remaining ingredients and simmer for 20 to 25 minutes. Serve with chips or crackers.

Mrs. Janna Nunez, Grand Chenier, La.

STUFFED MUSHROOMS

3 T. finely minced onions
2 T. butter
1 T. oil
Stems of mushrooms finely minced
3 heaping T. fine white bread crumbs
¼ cup grated Parmesan cheese
1 T. Swiss cheese
1 T. minced parsley
Salt and pepper to taste
24 fresh mushrooms

Saute onions in butter and oil 4 to 5 minutes without browning. Add mushroom stems which have been removed from fresh mushrooms and continue to saute until tender. Mix crumbs, cheeses, parsley and seasonings. Blend into cooked mixture-it should be stiff enough to hold shape in a spoon. Wipe clean mushroom caps-do not wash as it tends to make them soggy-and fill with stuffing. Bake in the upper third of 375° oven until caps are tender and stuffing is browned slightly on top. To serve, stick toothpicks in each cap or have serving dish with picks on side of plate.

Mrs. Jim Thomas, Port Arthur, Texas

HOT MULLED APPLE CIDER

1 qt. unsweetened apple cider or juice
1 - 2" stick of cinnamon
5 whole cloves

Bring all ingredients to boil and simmer for 5 minutes. Serve with a slice of lemon in each cup. Really good on a cold night!

Mrs. Mary Lou Eagleson Guillory, Welsh, La.

CHILI CON QUESO DIP

1 medium onion, chopped
2 - 3 fresh tomatoes, chopped
1 small can El Paso green chili peppers
1 small can El Paso red chili peppers
1 lb. Velveeta cheese
Doritos Tortilla chips or
Doritos Taco chips

Saute onion and tomatoes; add chopped chilies. Melt velveeta in separate container then add to vegetable mixture. When well mixed, let set for 2 to 4 hours before serving so the flavors can blend. This can also be refrigerated or served warm in chafing dish. Serve with chips.

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

CRAB DABS

2 cans lump crab meat
1/3 cup bread crumbs
2 T. dry Sherry
1 onion top finely chopped
1 tsp. dry mustard
10 slices bacon, cut in thirds

Drain crab meat and chop. Combine all ingredients except bacon, mixing thoroughly. Chill for 30 minutes. Portion crab mixture with a tablespoon, then shape into small rolls. Wrap bacon around crab rolls and secure with a toothpick. Place crab rolls on a broiler pan and broil about 4 inches from heat for 8 to 10 minutes or until bacon is crisp. Turn carefully and broil 4 or 5 minutes longer or until bacon is crisp. Makes approximately 30 hors d'oeuvres.

Mrs. Roland J. Troclair, Jr., Cameron, La.

SAUSAGE AND CHEESE ON RYE

1 lb. bulk, hot breakfast sausage
1 lb. ground meat
1 lb. Velveeta cheese
Party Rye bread

Brown meats together; drain oil and add velveeta cheese, stirring until melted. Spread on party rye bread rounds on cookie sheet and let set. (At this point, these can be frozen on cookie sheets and then put in zip-loc bags for later use. There is no need to thaw before cooking.) When ready to serve, bake 15 minutes in 350° oven.

Mrs. Cherie Griffith Giblin, Baton Rouge, La.

CHEESE PUFFS

2 cups grated sharp cheese
1 stick oleo
1 cup flour
½ tsp. salt
1 tsp. paprika
stuffed olives

Mix cheese, oleo, flour, salt and paprika until a ball of soft dough is formed. Wrap 1 teaspoon of this mixture around each olive and freeze. At serving time, bake 15 minutes in a 400° oven. Serve hot.

*Mary Clark, Lawrence, Kansas
(former Cameron Parish resident)
Mary Lou Eagleson Guillory, Welsh, La.*

MEXICAN EGG SNACKS

6 large eggs
4 T. finely chopped celery
2 T. canned, diced jalapeno peppers
4 T. mayonnaise or sour cream
½ tsp. salt
¼ tsp. pepper
1 - 5¼ oz. pkg. plain or cheese flavored tortilla chips
Pitted or pimento-stuffed olives, sliced

Boil eggs until hard-boiled. Finely chop eggs; add celery and jalapeno peppers, mixing well. Stir in mayonnaise or sour cream and season to taste with salt and pepper. Spoon mixture on chips and top each with an olive slice.

Mary Boudreaux, Creole, La.

OYSTER SHELLS

2 - 3 oz. pkgs. cream cheese
2 sticks oleo
2 cups flour
Pinch of salt

Mix cheese and oleo, creaming well; add flour and salt until well blended. Form into 48 balls. Press each ball into miniature muffin tins, using fingers to spread evenly over sides, but leaving bottom a bit thicker.

Filling:

4 green onions, finely chopped
2 celery ribs, finely chopped
2 T. oleo
1 can Cream of Mushroom Soup
1 - 12 oz. can oysters (shrimp or crabmeat may be substituted)
Salt and pepper to taste
Dash Tabasco
1 T. bread crumbs
1 T. Parmesan cheese
Dash paprika

Saute onions and celery in oleo. Add soup, chopped oysters, salt, pepper and Tabasco, adding enough bread crumbs to hold together. Place filling in tart shells, dividing mixture evenly. Stir together bread crumbs, Parmesan cheese and paprika. Spread on top of filling. Bake at 425° until light brown.

Lynn R. Jones, Jr., Grand Chenier, La.



DESSERTS

LEMON FRUIT FREEZE

2/3 cup margarine
1/3 cup sugar
3 cups graham cracker crumbs
1 can Eagle Brand condensed milk
½ cup lemon juice
1 - 21 oz. can lemon pie filling
1 - 17 oz. can fruit cocktail, drained
2 cups whipped topping

In medium saucepan, melt butter; stir in sugar, then crumbs, reserving 1/3 cup for garnish. Pat crumbs firmly on bottom of 13 x 9 pan. Bake at 300° for 12 minutes. Cool. In bowl, mix condensed milk and lemon juice. Stir in pie filling and fruit cocktail; pour mixture over crust. Top with whipped topping and sprinkle with reserved crumbs. Freeze 4 hours. Remove from freezer 20 minutes before serving.

Mrs. Bonnie Conner, Grand Chenier, La.

DELICIOUS BANANA PUDDING

1 small box instant vanilla pudding
1 tsp. vanilla
1 can Eagle Brand condensed milk
1 - 9 oz. carton cool whip
1 large bag vanilla wafers
4 large bananas, sliced
toasted coconut

Mix pudding according to package directions, then add vanilla, condensed milk, cool whip and blend. Layer casserole with vanilla wafers, bananas and pudding. Top with toasted coconut or crumble some of the vanilla wafers.

Mrs. Cherie Griffith Giblin, Baton Rouge, La.

CHOCOLATE CREPES

4 eggs
½ cup milk
½ cup water
½ tsp. salt
2 T. melted butter
2 tsps. sugar
1 tsp. vanilla
2 T. chocolate sauce
1 cup flour

Measure all ingredients except flour into large mixing bowl. Beat with electric mixer on medium speed, gradually adding flour until all ingredients are combined. If small lumps are present, pour batter through strainer. Pour batter into a 9" metal pan. Dip underside of crepe pan into batter, turn over quickly and proceed to cook. Separate crepes with wax paper. Yield: 12 to 40 crepes.

Charla Jo Blake, Cameron, La.

BASIC DESSERT CREPES

4 eggs
1 cup flour
½ cup milk
½ cup water
½ tsp. salt
2 T. melted margarine
2 tsps. sugar
1 tsp. vanilla

Measure all ingredients except flour into large mixing bowl. Beat with electric mixer on medium speed gradually adding flour until all ingredients are combined. If small lumps are present, pour batter through a strainer. Pour 2 or 3 T. batter into 9 inch pie pan and quickly tilt pan to cover bottom. Cook about 1 minute and flip crepe to cook the other side. Makes 12 to 14 crepes.

Tina Hebert, Grand Chenier, La.

ANGEL FOOD DOUGHNUTS

3 eggs yolks
½ cup sour cream
½ cup sour milk
1 cup sugar
¼ tsp. salt
¼ tsp. nutmeg
1 tsp. vanilla
2 cups flour
½ tsp. soda
2 tsps. baking powder
flour

Beat eggs yolks until light; add cream and milk, mixing well. Add sugar, salt, nutmeg and vanilla, beating well. Stir in flour which has been mixed with soda and baking powder. Add enough additional flour to make dough easy to handle. Let stand 1 hour. Roll 1/3 inch thick and cut. Fry in deep, hot fat. Makes about 24.

Mrs. Charles Rogers, Cameron, La.

OLD FASHIONED BREAD PUDDING

1½ large loaves white bread
½ gallon sweet milk
3 cans condensed milk
1 dozen eggs
¼ lb. butter, sliced
1½ cups sugar
½ box raisins
1 T. coconut oil extract

Put bread in large mixing bowl and pour milk over it. Dump in everything else, stir until bread dissolves and let set for about a half hour to let the flavors blend. Pour mixture into 17 x 11 baking pan (do not butter pan) and bake at 350° for 1 hour. This recipe is for a large crowd.

Mrs. Jules Dronet, Creole, La.

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SWEET NEW ORLEANS FRITTERS

3 eggs
¾ cup sugar
2 cups cooked rice
1/3 cup flour
1 tsp. nutmeg
½ cup coconut
½ cup chopped nuts
Pinch of salt
Powdered sugar

Beat eggs and sugar until fluffy, then pour into bowl containing rice. Add flour, nutmeg, coconut, nuts and salt, mixing well. Spoon up and drop in hot cooking oil-battered or plain-and cook until golden brown. Roll in powdered sugar while still hot. At Christmas time, try using fruit cake mix.

Mrs. Lula Saucier, Lake Charles, La.

NO-COOK CHEESE CAKE

8 oz. cream cheese
1 pt. sweet milk
1 pkg. "Instant" lemon pudding
6 oz. sour cream
1 small container Cool Whip
9 inch vanilla wafer pie crust

Beat cream cheese until soft. Blend 1 cup milk, add 1½ cups more milk mixed with pudding. Slowly beat sour cream into pudding-milk mixture. Pour mixture into crust. Top with Cool Whip. Chill 3 to 4 hours. An oblong pan makes the cheese cake thinner and easier to handle when serving. This is a good light dessert to serve after a heavy meal.

Lance McNeese, Grand Chenier, La.

CHOC-O-NUT SAUCE

1 cup brown sugar
1/3 cup milk
¼ cup light corn syrup
2½ tsps. butter
¼ cup peanut butter

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chocolate ice cream, softened
coarsely chopped pecans

Combine brown sugar, milk, corn syrup and butter in sauce pan. Heat until sugar is and butter melts. Remove from heat, add peanut butter. Beat with electric mixer until smooth. Spoon chocolate ice cream into crepes and roll. Spoon sauce over top of crepes and garnish with pecans.

Charla Jo Blake, Cameron, La.

CHEESE BLINTZES

1 cup ricotta cheese
2/3 cup cottage cheese
¼ cup confectionery sugar
½ tsp. vanilla
½ tsp. grated lemon peel
Strawberry Preserves

Combine all ingredients and spoon into crepes. Fold and place, seam side down, in a greased 8 x 6 x 2 inch baking dish. Keep warm in moderate oven. To serve, spread with melted butter and sprinkle with powdered sugar. Top with strawberry preserves. Yield: 1 to 1½ cups filling.

Tina Hebert, Grand Chenier, La.

LAGNIAPPE



CREOLE SEASONING MIX

2/3 cup salt
2 T. pepper
2 T. cayenne
1 T. chili powder
2 tsps. garlic powder
2 tsps. MSG (optional)

Combine all ingredients; store seasoning mix in airtight container at room temperature. Makes 1 cup.

Mrs. Ida Boutte, Grand Lake, La.

SAUCE FOR FISH OR FISH PATTIES

½ cup Cream of Chicken or
Cream of Mushroom soup
¼ cup milk

Add this to skillet drippings after patties have been fried. Stir and heat thoroughly. The patties can be added, or let each person pour the sauce on the patties. Garnish with fresh snipped parsley.

Mrs. Edna Bertrand, Creole, La.

BEET RELISH SPREAD

1 can cooked beets
½ cup finely chopped onion
3 hard cooked eggs, finely chopped
1 T. vinegar
3½ tsps. salt
¼ tsp. pepper
2 tsps. horse radish
¼ cup sour cream

Combine all ingredients and chill 2 to 3 hours or overnight. Makes 2¾ cups.

Mrs. John Prescott, Johnson Bayou, La.

COUNTRY STYLE CREPES

1 cup flour
¼ tsp. salt
2 eggs
½ cup milk
½ cup water
2 T. butter or margarine melted
vegetable oil
Country Style Scrambled Eggs
Easy Cheese Sauce
½ lb. Rat Trap Cheddar Cheese, coarsely grated

Combine flour, salt and eggs; mix well. Add milk, water and butter, beating until smooth. Refrigerate batter at least 2 hours. (This allows flour particles to swell and soften so the crepes are light in texture.) Brush the bottom of a 6 or 7 inch crepe pan or heavy skillet with vegetable oil; place pan over medium heat until oil is just hot, not smoking. Pour 2 or 3 T. batter into pan; quickly tilt pan in all directions so batter covers the pan in a thin film. Cook about 1 minute. Lift edges of crepe to test for doneness. Crepe is ready for flipping when it can be shaken loose from pan. Flip the crepe and cook about 30 seconds on the other side. (This side is rarely more than spotty brown and is the side on which the filling is placed.) When the crepes are done, place on a towel to cool. Stack them between layers of waxed paper to prevent sticking. Spoon ¼ cup Country Style Scrambled Eggs in the center of each crepe; do not spread. Roll up crepes, leaving ends open, place crepes seam side down in a 7½ x 12 x 2 inch serving dish. Spoon Easy Cheese Sauce over crepes. Top with cheese. Bake in 350° oven just until cheese melts. Serve immediately. Serves 8.

Country Style Scrambled Eggs

2 T. butter or margarine melted
¼ lb. ground meat
1 large onion, finely chopped
1 tsp. salt
½ tsp. pepper
1 - 1.5 oz. pkg. chili seasoning mix
10 eggs
¼ cup chopped green onion tops

Brown meat and onion in butter or margarine. Season with salt, pepper and ½ package chili seasoning mix. Beat eggs slightly; add other ½ of chili seasoning mix and beat until frothy. Stir eggs and green onion tops into meat mixture; cook over low heat until eggs are set, but still moist. Yield: about 5 cups.

Easy Cheese Sauce

1 - 11 oz. can Cheddar Cheese soup, undiluted
2/3 cup milk
½ lb. Rat trap Cheddar Cheese, coarsely grated

Heat soup with milk over low heat. Add cheese and cook just until cheese melts.

*Tripp Glenn, Bell City, La.
District 4-H Egg Cookery winner for
Easter Central-Southwest, La.*

PIT BARBEQUE SAUCE

2 cups catsup
½ lb. butter or oleo
2 cups vinegar
1 T. Tabasco
1 - 14 oz. bottle Worcestershire Sauce
1 T. brown sugar
1 T. onion juice
1½ cloves garlic, minced
2 T. salt
2 T. pepper

Combine all ingredients in a saucepan and bring to a boil. Remove from heat, cool and store in jars as needed. Yield: 2 quarts.

Floyd Kelly and "Sing" Faulk, Cameron, La.

MAPLE BUTTER CREAM

½ cup maple syrup or molasses
½ cup butter
½ cup evaporated milk

Combine ingredients and cook slowly for about 10 minutes. Cool before serving. Yield: 1¼ cups. This is good on pancakes, french toast or with biscuits.

Mrs. Barbara Lou LeBlanc, Cameron, La.

CARROT MARMALADE

5 lbs. carrots
4 oranges
2 lemons
4½ lbs. sugar

Peel carrots, oranges and lemons. Put all through food grinder. Add sugar and let stand overnight. Cook slowly until carrots are tender and conserve thickens. Cool and fill jars. May or may not be covered with wax.

Mrs. Charles Rogers, Cameron, La.

PIQUANT JELLY SAUCE

1½ cups Currant jelly
¾ tsps. dry mustard
3 T. horseradish

Melt jelly over low heat, stirring until smooth. Add mustard and horseradish and mix well. Serve warm with ham or pork. Makes 1½ cups sauce. Serves 10.

Mrs. John Prescott, Johnson Bayou, La.

NEW YORK ICE CREAM

1 cup milk
2 eggs
½ cup sugar
½ tsp. salt
2 tsps. vanilla
1½ cups whipping cream or evaporated milk

Scald milk. Beat eggs and sugar well; add to milk. Stir in salt and cook over medium heat until mixture coats spoon. Remove from heat and cool. Add vanilla and cream. Freeze in ice cream freezer.

Mrs. Martha Fontenot, Cameron, La.

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POPCORN TREAT

2 cups brown sugar
2 sticks butter
½ cup Dark Karo syrup
1 tsp. vanilla
½ tsp. soda
5 quarts popped popcorn
1 cup peanuts
1 cup cashews
1 cup pecans

Start to boil, boil for 5 minutes without stirring, add vanilla, soda and mix. Pour over popcorn, then add nuts. Spread onto 2 or 3 cookie sheets. Bake in 250° oven for 1 hour. Break into pieces when taken out of oven. Keeps very well in large Tupperware containers.

By: Mrs. Edward Hebert, Holly Beach, La.
Adapted By: Penny R. Simmons, Lake Charles, La.

ALLIGATOR MARINADE

1 small jar prepared mustard
1 large bottle Wishbone Italian dressing
½ cup lemon juice
Sliced onions
Alligator chunks

Mix all together. Season alligator and put in marinade along with the onion rings. Refrigerate all day or overnight. Then prepare meat chunks as desired, preferably chicken fried in deep fat. Be sure to fry the onion rings also—they are delicious

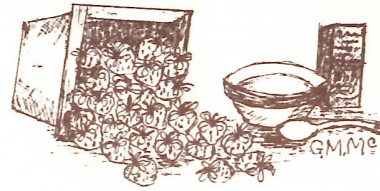
Mrs. Roland J. Trosclair, Jr., Cameron, La.

HUEVOS RANCHEROS

2 cloves garlic, chopped
1 green pepper, sliced
2 medium onions, sliced
3 T. oleo
½ tsp. Cumin
½ tsp. Marjoram
½ tsp. Basil
Freshly ground pepper and salt to taste
1 - 16 oz. can stewed tomatoes
2 tps. Chili powder
4 eggs
¼ lb. grated Cheddar cheese

Saute garlic, green pepper and onions in oleo until crisply tender. Add spices, seasoning and tomatoes, stirring to mix well. Scoop out 4 places in this mixture, putting a raw egg in each hollow, then cover with cheese. Bake at 425° for 10 to 15 minutes or until egg is cooked to your preference. Serve over flour tortillas. 4 servings.

Mrs. George Blake, Cameron, La.



1979 FESTIVAL PICTURES



Visiting Queens



Visiting Royalty

1979 FESTIVAL PICTURES



Junior Goose Calling Contestant



Junior Trap Shooting Contest



J. B. Jones, Jr. and "Maryland Guests"

1979 FESTIVAL PICTURES



Riley Richard, who served as escort to the Louisiana Fur Queen contestants and Mrs. Glenn Alexander, Coordinator of the contestant, shown with contestants.



Little Miss and Mister Contestants