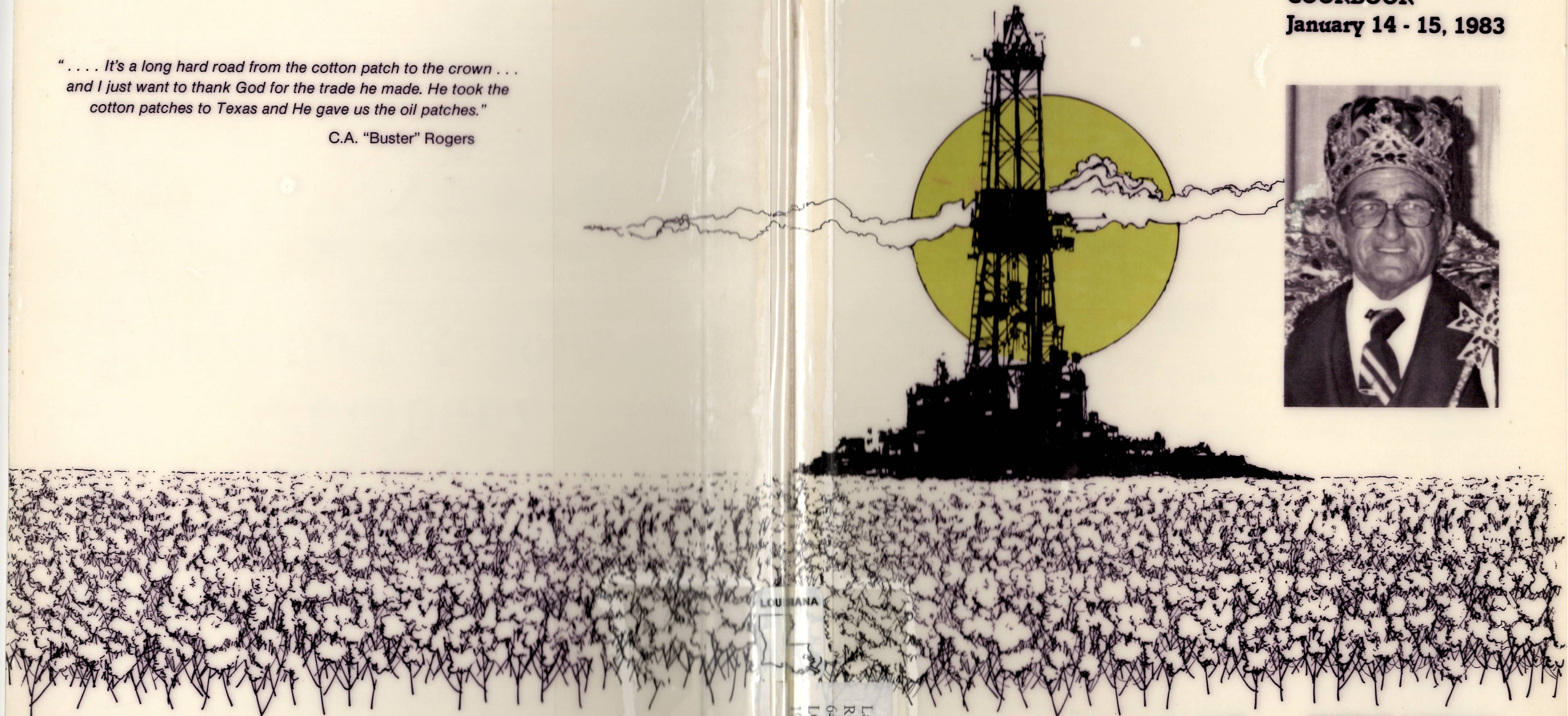


CAMERON PARISH

27th ANNUAL
FESTIVAL
FUR &
WILDLIFE
COOKBOOK
January 14 - 15, 1983

*" It's a long hard road from the cotton patch to the crown . . .
and I just want to thank God for the trade he made. He took the
cotton patches to Texas and He gave us the oil patches."*

C.A. "Buster" Rogers



LOUISIANA

La
REF
641.5
LOU
1983

1050

CAMERON PARISH LIBRARY
CAMERON, LOUISIANA

CAMERON, LOUISIANA
PRICE \$5.00



OFFICERS

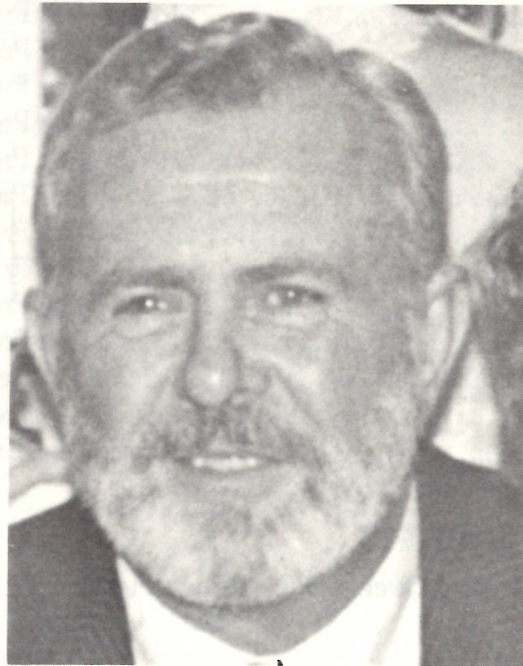
REFERENCE

- J. B. Blake, Jr. President
- William O. "Bill" Morris 1st Vice President
- Paul Coreil 2nd Vice President
- Judge H. Ward Fontenot Vice President
- Mrs. J. B. Blake, Jr. Vice President
- Ms. Geneva E. Griffith Vice President
- Mrs. Lynn R. Jones, Sr. Vice President
- John Driscoll Vice President
- Carroll Trahan Vice President
- Sidney Theriot Vice President
- Robert Mhire Vice President
- Hayes "Pete" Picou, Jr. Vice President
- Mrs. Ronnie Conner Secretary
- Garner E. Nunez Treasurer
- J. B. Jones, Jr. President Emeritus

FESTIVAL SUPERINTENDENTS

- Mrs. Allen Skidmore & Mrs. Joe Griffith Visiting Queens & Louisiana Fur Queen Contest
- Edwin A. Kelley, Cameron Lions Club Saturday Night Program
- Mr. & Mrs. Clifford Conner & Mr. & Mrs. Gene Sturlese Queen's Ball
- Mrs. D. A. Dupuie & Mrs. Jerry Racca Miss Cameron Parish Contest
- Mrs. W. E. Guthrie, Sr., Thelma Hackett No. 225, OES Friday Night Program
- Mrs. Guthrie Perry, Mrs. Huey Mhire & Mrs. Charles Bonsall Little Mr. & Miss Cameron Parish
- Jules Dronet, Richard Bros. Post # 176, American Legion Duck & Goose Calling Contest
- Gary Wicke 4-H Fur Judging Contest
- Ted Joanan, Howard Romero & James Albaradao Retriever Dog Trails
- John Morgan, Walden Doxey & Oscar Reyes Men & Ladies Nutria & Muskrat Skinning Contests
- John Morgan, Walden Doxey & Oscar Reyes Oyster Shucking Oysters
- Sidney Theriot Archery Contest
- John Morgan, Walden Doxey & Oscar Reyes, Doxey-Vincent Post #10019, VFW Trap Setting Contest
- Kyle Howard & Bryan Richard Trap Shooting Contest
- Court Mary Olive #1463, CDA Wildlife Poster Contest
- Mrs. David Guthrie & Mrs. Mary Johnson Art Contest
- Mrs. Wendell Mhire Crafts Contest
- Mrs. J. W. Broussard & Cameron Parish Library Staff Compiling Festival Results
- Hayes "Pete" Picou, Jr. & Charles Glenn Theriot Parade
- Mr. & Mrs. Warner Daigle Hosts for Maryland Group
- Riley V. Richard & Roland Roux Official Escorts for Queens
- Ms. Geneva E. Griffith Publicity & Photography
- Mrs. Mayola Wicke Scrapbook
- Mrs. Jerry Jones Trophies
- Mrs. Mervin Chesson & Sweetlake EH Club Stage Decorations
- Kirk & Ray Burleigh & Cameron Volunteer Fire Department Town Decorations
- Mrs. J. B. Blake, Jr. & Mrs. Lyle Crain Editors, Fur & Wildlife Cookbook
- Mrs. J. B. Blake, Jr. Cover Designer
- Mrs. Gladys McCall Artist
- Ricky Guidry Fur & Wildlife Cookbook Sales

A MESSAGE FROM THE PRESIDENT



Welcome to Cameron — home of the coldest festival in the state but also the warmest in hospitality.

Each year the festival selects an important industry in the parish to honor. This year we have selected the shrimp industry.

Our bayous and marshes are the nursery grounds for the shrimp, fish and crabs that has made Cameron the leading commercial fishing port in the nation for a number of years and a virtual paradise for fisherman.

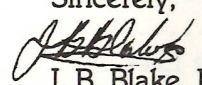
In the past our community has certainly played a major role with the shrimp canning plant and fast-freeze method of preserving these delicious crustaceans.

The festival this year is proudly dedicated to three pioneers in the shrimp industry who are no longer with us —

Thomas W. Steed
Roland J. Trosclair, Sr.
Kilran C. Cheramie

We are again grateful to the good people of our area for their fine cooperation and support in making our festival the success it is.

Come — be with us as the people of Cameron Parish gather together to celebrate the "joie de vivre" sustained by the abundance of the life-giving waters that surround us.

Sincerely,

J. B. Blake, Jr.
President

Compliments of CAMERON STEEL & PIPE, INC.

LESTER J. RICHARD, JR.
PRESIDENT
A. BRENT NUNEZ
VICE-PRESIDENT
HAYES P. PICOU, JR.
SECRETARY
E. GARNER NUNEZ
PARISH TREASURER
ADMINISTRATIVE ASSISTANT

POLICE JURY PARISH OF CAMERON

P. O. BOX 366
CAMERON, LOUISIANA 70631
318/775-5718

DISTRICT 1
DIVISION A
ERNEST CAROL TRAHAN
DIVISION B
RAY CONNER
J. B. BLAKE, JR.
DISTRICT 2
KENNETH R. DUCOTE
DISTRICT 3
A. BRENT NUNEZ
DISTRICT 4
LESTER RICHARD, JR.

October 25, 1982

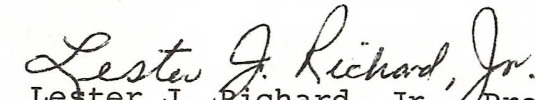
TO: CAMERON PARISH RESIDENTS, FRIENDS & VISITORS

Each year the Louisiana Fur and Wildlife Festival grows bigger and better. It is through the efforts of many hard-working, fun-loving people that the Festival has become the success it is. All too often these hard workers never receive any thanks for their efforts, but their work is not in vain. Seeing the Festival in its success is just compensation!

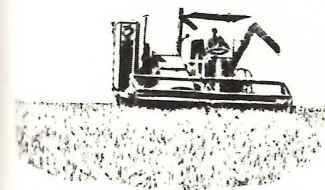
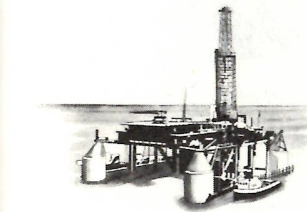
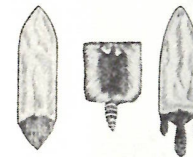
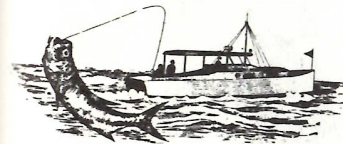
I am proud to be a part of Cameron Parish. As President of Cameron Parish Police Jury, I pledge the Louisiana Fur and Wildlife Festival our full and continued support.

Congratulations on making the Louisiana Fur and Wildlife Festival what it is today!

Sincerely yours,


Lester J. Richard, Jr. President
CAMERON PARISH POLICE JURY

LJRjr/bc



27th ANNUAL FUR AND WILDLIFE FESTIVAL QUEEN

YVONNE SAVOIE

Yvonne is the twenty year old daughter of Mr. and Mrs. Harold Savoie of Grand Lake. She is a junior at McNeese State University majoring in Fashion Merchandising.

"As the year of my reign comes to an end, I feel it is important to extend many thanks to the people connected with the Fur and Wildlife Festival. The past twelve months have been very rewarding to say the least. I have been able to meet many charming people throughout the state who extended their hospitality most graciously. The greatest satisfaction of my reign has been the good fortune of adopting many warm and personal friendships. One cannot put a value on true friendship. It has been a heartwarming experience.

It has been a joy and pleasure representing the festival. All my smiles have been for you!"

Compliments of JONES, JONES & ALEXANDER AND SALLIE
JONES SANDERS AND JENNIFER JONES HEBERT



KING FUR XIV 1982

CHARLES A. "BUSTER" ROGERS

Charles A. "Buster" Rogers was born in Cameron of life-long residents who were descendents of the earliest settlers. He attended Cameron Elementary and Creole High School.

He served in the United States Army from April 1945 to July 1946, and was stationed at Fort Lewis, Washington, where he trained troops. His company, because of their perfection, was chosen to perform for President Truman. At the time of his discharge his rank was staff sergeant.

Through the years he has had many occupations — farming cotton, shrimping, trapping, but the one field which held the most fascination was the oil industry. He began as a deckhand for a tow boat company, towing barges of oil and fuel from Carribell, Florida to Brownsville, Texas. As a roustabout and derrick man in the oilfield, he worked on the first offshore oil platform in the Gulf, the "old Creole Pier", a replica of which is in the Smithsonian Institute in Washington, D.C.

In 1954 he and a partner formed Cameron Construction Company and in less than a year he was the sole owner with his wife as office manager and secretary. Through the years he helped form — a barge terminal for the purpose of loading and unloading pipe and supplies for offshore rigs and platforms in the Gulf — an oilfield supply store — a tug boat company — an oilfield rental equipment business — and a sand, shell and limestone installation. He more recently semi-retired when his son-in-law took over the running of the business; however he is still very interested and makes daily contacts with each branch of the operations.

He is a member of Wakefield Memorial Methodist Church, Cameron Lions Club and American Legion. He is a charter member of Cameron Lodge No. 439 F & A. M., having served as Worshipful Master twice, and a past patron of Thelma Hackett Chapter No. 225, OES. He is a charter member of Habibi Shrine Temple and an honorary member of Sudan Shrine Temple of New Bern, North Carolina. He also holds membership in A. & A. Scottish Rite of Freemasonry, Lake Charles Chapter No. 47 Royal Arch Masons of Louisiana and Malta Commandery No. 12 Knights Templar.

Buster is married to the former Roberta Eagleson; they have one daughter, Norma Jeanne who is married to J. B. Blake, Jr., and two granddaughters, Charla Jo Blake and Roberta Broussard.

Compliments of CAMERON OFFSHORE SERVICES, INC.

**27th ANNUAL
FUR AND WILDLIFE
MISS CAMERON PARISH**

APRIL DENISE LEGER



April Denise Leger is the 18 year old daughter of Mr. and Mrs. Lucien Leger, Jr. of Hackberry.

A 1982 graduate of Hackberry High School, she was a member of FBLA for three years and Library Club for two years. She was named Best Dressed for two consecutive years, served as senior class treasurer and 1982 H.H.S. Salutatorian. She was recognized in Who's Who and the Society of Distinguished American High School Students.

Presently April is employed by Cameron State Bank. Her future plans include going to U.S.L. to major in Dance.

During her reign as Miss Cameron Parish 1982, she represented Cameron Parish at many festivals throughout the state and the National Outdoors Show in Cambridge, Maryland.

Her message to everyone is: "I want to thank the very special people of Cameron Parish for allowing me to represent the parish for the past year. It has meant more to me than you'll ever know. I hope I have pleased you while representing Cameron Parish. I know that I will treasure the memories of the past year forever. Thank you!"

Compliments of **SONNY HACKETT - GEORGE BAILEY**



**LITTLE MISS
CAMERON PARISH
1982**

DIXIE DARLENE WILLIS

Dixie Darlene Willis is the 8 year old daughter of Deborah McCall of Cameron and David Willis of Sweetlake. She is a third grade student at Cameron Elementary School where for the past three years she has received an honor roll certificate.

During her reign, she participated in the junior cattle contest in Abbeville where she was crowned "Jr. Cattle Queen". She was crowned "Little Miss Lake Charles" and was awarded a key to that city by Mayor Paul Savoie. She will represent Cameron in the 1982 Little Miss Louisiana pageant in Baton Rouge.

Her hobbies include dancing, gymnastics, skating, cheer-leading, modeling and collecting foreign dolls.

"It's been an honor for me to represent my school and my parish this year."

**LITTLE MISTER
CAMERON PARISH
1982**

DUSTY JINKS

Dusty Jinks is the six year old son of Anthony and Melissa Jinks and grandson of Vernon and Mary Lee Jinks and Mr. and Mrs. I. J. Ellender.

He is a first grade student at Hackberry High School and a member of the Hackberry T-Ball team.

Dusty has brown hair and brown eyes. He has two brothers, Jared and Kasey. He enjoys playing Atari, riding his go-kart and playing with his two pets, a beagle named Snoopy and a parakeet named Tweety.



1982 Fur & Wildlife Festival Pictures



King Fur XIV, Charles "Buster" Rogers and Louisiana Fur Queen, Yvonne Savoie.



King Fur XIV, Charles "Buster" Rogers and Miss Cameron Parish, April Leger.



Little Mr. and Miss Cameron Parish contestants: Little Miss Cameron Parish, Dixie Willis of Cameron and Little Mr. Cameron Parish, Dusty Jinks of Hackberry. First runners-up were Tiffany Seay of Hackberry and Richard Badon of Johnson Bayou.



Miss Cameron Parish contestants from left to right: Susan Spicer, Becky Conner, Wendy Lannin, Susan Conner, Queen April Leger, Chris Jeffers, Holly Hendrix, Monica Reyes, Cheryl Bellard, Margaret Primeaux, along with Little Miss Dixie Willis and Mr. Dusty Jinks.



Visiting Reigning Royalty: Dana Willis, Joni Constance, Bill Guthrie, and Tara Kay LaBove.

Fur Festival President J. Braxton Blake, Jr. left, and Sheriff James R. Savoie welcomes the National Outdoor Festival Queen of Cambridge, Maryland, Carla Travers.



Saturday night winners: 1st runner up, Jeannine Bergeron, Iberia; 2nd runner up, Lori Devillier, St. Mary; La. Fur Queen, Yvonne Savoie, Cameron; 3rd runner up, Angie Benoit, Jeff Davis; Miss Personality, Paula Michel, Assumption.

PARADE . . .



Parade Marshal: Congressman John Breaux



King Fur XIV Charles "Buster" Rogers and 1981 La. Fur Queen, Donna Harmon



Miss Cameron Parish queen April Leger, Wendy Lannin, and Susan Conner



Miss Cameron Parish queen contestants



Louisiana Fur Queen Contestants



South Cameron High School Marching Band



"No 'fueling' we 'oil can' Dance!" Most Beautiful - Junior Division, 1st and 2nd respectively, Cameron Elementary School and Brenda Jouett School of Dancing.



Washington High School Band



LeMesche Bass Club won the Ed Swindell Memorial Award for the best all around float.



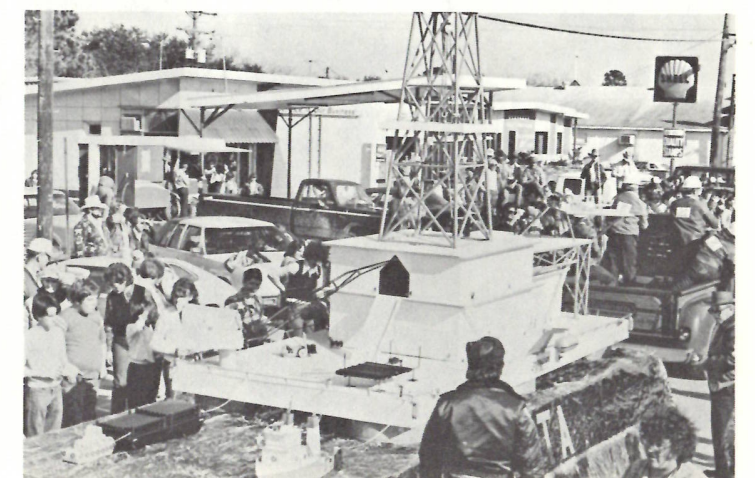
NAACP Chapter float - Most Beautiful



Lake Charles Diesel Inc. - 3rd in commercial floats



"4-H is a Gusher" Grand Chenier 4-H Club - Most Original



Zapata - 1st in commercial floats

ETCETERA



J. A. Miller holds the world record for fur skinning.



Alice Welch placed first in women's muskrat skinning contest.



Junior Trap Shooting Contest



Senior Archery Contest



Typical eating at 1982 Festival



The Chenier Showcase group singing "I'm going to wash that man right out of my hair." Martha Fontenot, Betty Peterson, Lauri Dyson, Cindy Sellers, Elizabeth Richard, Beth Tanner and Ching Conner.



The Chenier showcase members who took part in the special "South Pacific" production were Ward Fontenot, Paul Sellers, Jimmy Colligan, Larry Dyson, Rev. Robert Peterson, Kevin Driscoll.



French television crew waiting to film the parade to make a one hour TV film in the French areas of Louisiana.

SALUTE TO THE SHRIMP INDUSTRY



Louisiana's Seafood, Fur, and Oil and Gas Industries Live Together

By **McFadden Duffy**
Updated by **Julia McSherry**

It is appropriate that the 1982 Fur and Wildlife Festival salute the shrimp industry which produces the largest landings and value in the country and contributes significantly to the general economy of Cameron Parish and the State of Louisiana.

The sponsoring association's decision to dedicate the theme of this year's festival to the shrimp industry is based upon statistics that prove its economic importance to the people of Cameron Parish and upon knowledge that Louisiana's seafood industry has been compatible with the management and utilization of other fisheries and wildlife resources as well as the oil and gas industry. The community of Cameron has been dependent on seafood as an industry for more than a century and on the oil and gas industry for four decades. Louisiana has served during the past four decades as a model of multiple use of natural resources.

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

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

These wetlands provide natural estuaries that serve as nursery grounds for shrimp, oysters, and menhaden, three dominant species in the Gulf of Mexico fishery that account for approximately 90 percent of the annual fisheries value. In 1981, Louisiana led all states in volume of fish catch with 1.2 billion pounds landed (mostly menhaden). As a means of comparison, Louisiana was followed in fish catch volume by Alaska with 975 million pounds and California with 775 million pounds.

In Louisiana, most valuable species in terms of dollars generated is shrimp; 112,312,912 pounds landed in 1981 brought \$136,464,807 to the state. In addition, 7,298,000 pounds of oysters brought in \$13,050,000; 1,024,611,000 pounds of menhaden was valued at \$39,203,000; and 13,260,000 pounds of blue crabs were worth \$3,609,000.

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

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

In 1950, shrimp were produced along 1,500 miles of Gulf of Mexico coastline, from Key West, Florida to Brownsville, Texas. Decline in shrimp production in northern Gulf of Mexico coastline waters by the late 1950's and early '60s resulted in a great impetus in shrimp research by state and federal agencies. Since then, based in part on implementation of research findings from the Louisiana Department of Wildlife and Fisheries, the Bureau of Sport Fisheries and Wildlife, National Marine Fisheries, and other agencies, the production of shrimp has increased in these waters and attained stable conditions in recent years.

Shrimp harvests have been cyclical in nature, but the overall trend in the United States in recent years has been a decided increase in total pounds caught. The volume of shrimp, caught each year from landings in the

Gulf Coast area, has been considerably higher than from any other area. Louisiana has led the Gulf states in total production; Cameron Parish has been a leading producer in Louisiana.

In fact, it is noteworthy that of the six leading ports in the nation in terms of volume of fish landings, three are in Louisiana. In 1978, statistics show that Cameron was the leading U.S. port in volume of commercial landings. Runners up were Los Angeles, California, Empire/Venice, Louisiana, Pascagoula/Moss point, Mississippi, Dulac/Chauvin, Louisiana, and Kodiak, Alaska.

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

There has also been a tremendous acceleration in recent decades in the commercial fishing industry. The number of people and vessels occupied in commercial fishing has remained reasonable constant. The gross tonnage of the vessels has increased substantially, however, and harvesting operations have been altered materially with changes in fishing gear. By far, the leading fish in volume is menhaden with over a billion pounds produced in 1981.

In recent years, there has also been a marked increase in offshore sport fishing. Anglers, both state residents and visiting tourist-fishermen, are lucky in that offshore oil operations have provided thousands of "reefs" to attract fish. In many coastal states, attempts have been made to create similar structures with old automobile bodies and other debris. Such reefs are costly, present hazards to navigation, and can be detrimental to shrimp trawling operations.

With its entire coastline flanked by rigs, mammoth steel spiders marching into the Gulf, it is only natural that Louisiana fishermen have a fishing bonanza along the coast.

The petroleum industry erected its first drilling rig in the Gulf in the 1940's and by 1946 Louisiana had achieved eminent prominence for what sport fishermen called its million dollar "artificial reef." Since then, the number of drilling and production platforms has spread along the coast. 1981 figures show 15,868 oil wells off Louisiana's coast all of which serve as artificial reefs for organisms at all levels of the food chain, from plankton on up to smashing king mackerel, with croakers, white trout, red snapper, and others in between. Because of these reefs, Louisiana's sport fishery today is unexcelled anywhere along the Atlantic, Pacific, and other states bordering the northern Gulf of Mexico.

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

Louisiana's vast coastal marshes are also home for two-thirds of the ducks in the Mississippi Flyway each winter. When it comes to waterfowl, Louisiana is one of the most important wintering states in the vast Mississippi Flyway which contains about one-third of the wintering waterfowl on the continent. Each year, between six and seven million ducks, approximately a million coots, and upwards of a half-million geese winter in the state, principally in the coastal parishes and primarily in southwest Louisiana.

Louisiana is also the nation's leading fur producing state and the top two furbearers in volume and dollars produced are marsh dwellers. The 1980-81 season produced 1,207,050 nutria pelts for a value of \$9,881,930 and 702,474 muskrat pelts valued at \$4,629,660. Louisiana wetlands also produce otter, raccoon, and mink.

And so we see that Louisiana's rich marshlands, estuaries, and coastal waters provide abundant natural resources that have developed into multi-million dollar businesses in shrimp, oysters, and other fisheries, fur, and oil and gas. Utilization of these resources is compatible with recreation for sportsmen in the form of waterfowl hunting and sport fishing. Utilization, hand-in-hand with sound management practices, allows maximum benefits from renewable natural resources. Statistics on the production of fisheries products, fur, petroleum products, and wildlife of all types speak for themselves and illustrates that multiple use of resources is possible.

It is this compatibility of industries and mutual respect and understanding in the harvesting of resources, mineral as well as fisheries and fur, that is celebrated each year at the Fur and Wildlife Festival at Cameron. This year's salute of the shrimp industry is a reminder that wildlife and fisheries resources are renewable ones. It is also a tribute to one of the state's most profitable industries, one that is dependent on utilization of a natural resource, and one that makes our state a leader in our nation in yet another area. And with continued sound management and utilization, the shrimp industry will continue to be important to the people of Louisiana and a viable industry for years to come.



P.O. Box 722

Cameron, Louisiana 70631

1-318-775-5522

Pat's
Seafood
and
Steak Restaurant

Cameron, Louisiana

775-5950 / 775-5959



EDITOR'S MESSAGE

**"Shrimp Boats is a - coming;
Their sails are in sight
Shrimp Boats is a - coming;
There's dancing tonight."**

When one thinks about it, the great Creole and Cajun dishes that one remembers best are often seafood in some form — shrimp, crabs, oysters, crawfish, fish and even alligator. Southwest Louisiana is one of the most bountiful seafood areas in the world and of course the port of Cameron is first in the nation in total tonnage caught. Much of the local seafood is prepared and served in the homes of the fisherman themselves by ingenious cooks who are constantly creating new ways to serve the products that their families catch.

No better food, with our special blending of French, Spanish, African and Indian influences, can be found anywhere else in the world. Shrimp in particular, are amazingly versatile. They can be boiled, broiled, sauteed, fried, stewed, grilled — in short they can be cooked in almost any manner; however our cooks have elevated shrimp preparation from the standard broil or fry methods to a separate cuisine of amazing unique dishes.

Outsiders tend to think of the South as all one thing, when of course we know that our extraordinary diversity is one of our most attractive features. The following pages contain recipes submitted by residents and transients of Cameron Parish. We have absorbed many things from many sources and have made them uniquely our own.

Many people are responsible for this publication and to all these fine folks — the good cooks who so faithfully contribute recipes — Mrs. Gladys McCall, our artist — Geneva Griffith, our photographer — Mrs. Robert Broussard, our proof reader — and the good business people who support us with their advertisement — Merci! A special "thank you" is extended to McFadden Duffy for the feature story and to Julia McSherry for updating it.

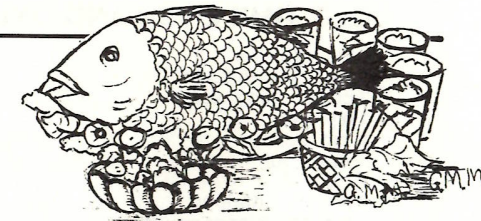
The Editors

Mrs. Braxton Blake
Mrs. Lyle Crain

TABLE OF CONTENTS

SEAFOOD (INCLUDING ALLIGATOR)	19
MEATS	20
POULTRY AND WILD GAME	22
EGGS AND CHEESE	28
RICE, PASTA AND DRESSINGS	29
VEGETABLES	31
SALADS AND SALAD DRESSINGS	37
BREADS	39
CAKES	44
PIES AND PASTRIES	50
COOKIES AND CANDIES	52
DESSERTS	56
PARTY FOODS AND BEVERAGES	57
LAGNIAPPE	58
MENU AND RECIPES FROM THURSDAY NIGHT BUFFET SUPPER	61
MENU AND RECIPES FROM FRIDAY'S TEA AND BUFFET SUPPER	62
MENU AND RECIPES FROM SATURDAY'S BRUNCH AND BUFFET SUPPER	65

Seafood (Including Alligator)



SHRIMP OKRA GUMBO

½ cup cooking oil
5 lbs. okra, cross sectionally sliced
2 medium onions, chopped fine
1 can stewed tomatoes
3 garlic pods, chopped fine
4 lbs. cleaned, deveined raw shrimp
Salt and pepper to taste
½ tsp. file'

Put cooking oil in pot. Add okra and ½ chopped onions. Cooking until it is not slimy, stirring constantly. Add stewed tomatoes when okra is about half done. In another pot put cooking oil to cover bottom of pot. Add the other ½ chopped onions and garlic. Saute, then add shrimp and cook until tender. Water will have to be added so shrimp won't stick. Mix shrimp with okra and add 1 - 2 quarts water (depending on how thick you like it). Season to taste with salt and pepper and then stir in file'. Serve over hot rice.

Mrs. Bonnie D. Miller, Cameron, La.

* * *

SHRIMP SPAGHETTI

½ cup cooking oil
1 medium onion, chopped fine
1 medium bell pepper, chopped fine
3 T. garlic flakes
1 cup chopped celery
1 - 14 oz. bottle catsup
4 lbs. shrimp, cleaned and deveined
1 cup chopped green onion tops
1 pkg. vermicelli spaghetti

Put oil in pot; add onions, bell peppers, garlic flakes and celery and let all this saute. Then add catsup and let fry a bit. Add shrimp and green onions. It will be necessary to add a little water. Cook until tender and season to taste. Boil spaghetti. When done, mix with sauce in one pot or serve the sauce over the boiled spaghetti. Serve with garlic bread.

Mrs. Bonnie D. Miller, Cameron, La.

* * *

SHRIMP IN BUTTER GRAVY

2 sticks butter
3 medium onions, chopped
2 medium bell peppers, chopped
2 T. garlic flakes
4 lbs. cleaned, deveined shrimp
1 tsp. roux
Salt & pepper to taste

Heat butter in pot; add onions and bell peppers and fry. Add water till it makes a gravy. Add garlic and shrimp and cook until shrimp are tender, adding water now and then to have a gravy. Add the roux, salt and pepper. Serve over hot rice.

Mrs. Bonnie D. Miller, Cameron, La.

* * *

QUICKIE SHRIMP CHOWDER

½ cup chopped onions
¼ cup oil
2 cups cleaned shrimp
1 or 2 cans chicken-okra gumbo
2 cups thawed tater tots

Saute onions in oil; add shrimp and cook until tender. Add gumbo, ½ cup water and simmer a few minutes for flavors to blend.

Mrs. Bonnie D. Miller, Cameron, La.

SHRIMP-OKRA CASSEROLE

1 lb. cleaned, deveined shrimp
1 pkg. or lb. smothered okra
1 can Cream of Mushroom soup
1 can mushroom steak sauce
1 can Rotel tomatoes
1 cup raw rice

Mix all ingredients together and pour into casserole. Bake for 1 hour 15 minutes at 350°. If you divide into 2 casseroles, bake for 45 to 50 minutes and check if cooked.

Mrs. Shirley Bonsall, Grand Chenier, La.

* * *

SHRIMP SAUTE

1¼ lbs. shelled, deveined raw shrimp
½ tsp. salt
¼ tsp. white pepper
2½ cups boiling water
1 tsp. salt
1 cup long grain rice
½ cup butter or margarine
½ cup chopped green onion
½ cup chopped celery
½ cup chopped bell pepper
1 T. catsup
¼ cup dry white wine
¼ cup chopped fresh parsley

Put shrimp in bowl and season with salt and pepper. Boil water and add salt. Add rice and stir once. Cover and turn heat to low for 20 minutes or until water is absorbed. Meanwhile melt butter in heavy skillet over high heat; add onions, celery and green pepper; stir and cook about ½ minute, then add catsup. Cook for 2 minutes. Add the shrimp and wine. Saute until shrimp loses its transparency. Stir in parsley. Serve immediately over hot cooked rice.

Mrs. Shirley Bonsall, Grand Chenier, La.

* * *

CRAWFISH ETOUFFEE

2 sticks butter
2 small onions, chopped
2 bunches onion tops, chopped
Crawfish fat (optional)
2 lbs. crawfish tails
Salt and red pepper to taste
Minced parsley

Saute in butter, onion and onion tops. Add crawfish fat, cover and cook for 5 minutes. Add crawfish tails, season with salt and red pepper, cover and cook about 15 minutes or until done. Add parsley just before serving over hot steamed rice.

Leven Harmon, Cameron, La.

* * *

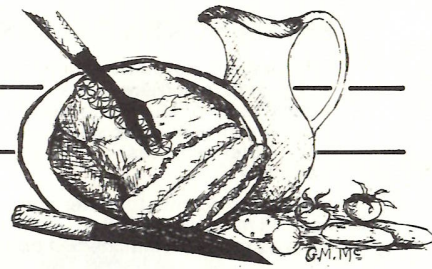
STUFFED SHRIMP

½ cup margarine
½ cup chopped onion
½ cup chopped celery
½ cup chopped bell pepper
2 T. flour
½ cup milk
¼ cup bread crumbs
1 cup crabmeat
2 tps. worcestershire sauce
¼ tsp. salt
¼ tsp. pepper
3 dozen large shrimp
3 eggs, beaten
Bread crumbs
Oil

Melt margarine in skillet; saute onion, celery and bell pepper. Mix in flour and milk, stirring constantly until thick. Add bread crumbs, crabmeat, worcestershire sauce, salt and pepper; mix well. Remove shell and vein from shrimp and cut in butterfly fashion. Mold stuffing around each shrimp then dip in beaten egg and roll in bread crumbs seasoned with salt and pepper. Fry in hot oil until golden brown. Serves 6.

Leven Harmon, Cameron, La.

Meats



TASTY SPAGHETTI SAUCE

2 onions, chopped
4 bell peppers, chopped
5 pods garlic, minced
¼ cup cooking oil
2 lbs. ground meat
1 can stewed tomatoes
1 - 6 oz. can tomato paste
2 - 8 oz. cans tomato sauce
1 can chopped mushrooms
2 T. Italian seasoning
Dash or oregano
¼ cup grated parmesan cheese
Salt and pepper to taste

Saute onions, bell pepper and garlic in cooking oil until glazed, then stir in ground meat and stir until brown. Add all other ingredients and cook 3 hours on a very low fire in an open pot, no lid. Serve over mounds of cooked spaghetti.

Mrs. Lyle Crain, Grand Chenier, La.

PORK CHOPS WITH SCALLOPED POTATOES

2 cups thinly sliced raw potatoes
1 small onion sliced
1 tsp. salt
Pepper to taste
4 loin or rib pork chops (½" to ¾" thick)
4 T. Flour
1 cup milk

Arrange potatoes and onions in layers in a greased 3 quart baking dish, seasoning each layer with salt and pepper. Trim fat from pork chops and save it for later use. Lightly season each pork chop with salt and pepper and coat well with 3 T. flour. Brown chops on both sides in some of the pork fat in a frying pan. Set aside all except 1 T. drippings from frying pan. Mix the remaining 1 T. flour with the drippings in the pan. Add milk, blending lightly until smooth, and cook to the consistency of thin white sauce. Pour sauce over potatoes in baking dish. Top with browned pork chops. Cover the baking dish and bake at 350° for 50 to 60 minutes until potatoes are soft and meat is tender. Yield: 4 servings.

Mrs. Esther A. Quinn, Cameron, La.

SUPER STUFFED PEPPERS

¾ lb. ground beef
1 small onion, diced
1 - 15¼ to 20 oz. can red kidney beans, drained
1 - 8 oz. can tomato sauce
½ tsp. pepper
Dash salt
3 large green peppers
1 T. cornstarch
2 T. shredded cheddar cheese

In 3 quart saucepan over medium heat, cook ground beef and onions until meat is browned and onions are tender, about 10 minutes, stirring occasionally. Stir in kidney beans, tomato sauce, sugar, pepper and salt. Heat to boiling. Reduce heat to low and cover, simmering 10 minutes. Cut green peppers lengthwise in half, discarding seeds, place peppers in large skillet, adding about ½ inch water and salt. Over high heat bring to a boil, reduce heat and simmer covered about 5 minutes or until tender. Separately, mix cornstarch with ½ cup water, gradually stirring into meat mixture. Cook over medium heat, stirring until mixture has thickened. Place peppers on platter, spoon meat mixture into green peppers, sprinkle with cheddar cheese. Serves 6.

John Jay LaBove, Cameron, La.

OLD TIME LIVER AND ONIONS

2 lbs. calf liver
2 tsps. baking soda
2 cups boiling water
1 tsp. salt
½ tsp. pepper
½ cup flour
½ cup oil
2 onions, chopped
1 tsp. hot pepper sauce

Place liver in large flat pan; sprinkle with soda. Pour rapidly boiling water over liver; stir until well mixed. Pour off hot water; rinse liver well with cold water. Sprinkle salt and pepper on liver; roll in flour. Brown liver quickly in hot oil; remove liver from pan and pour out oil. Replace liver in skillet, alternating with layers of onion, and sprinkle with pepper sauce. Cover and steam for 15 minutes.

Thelma Broussard, Grand Chenier, La.

IMPOSSIBLE TACO PIE

1 lb. ground beef
½ cup chopped onions
1 - 1¼ oz. envelope taco seasoning mix
1 - 4 oz. can chopped green chilies, drained
1¼ cups milk
¼ cup Bisquick baking mix
3 eggs
2 tomatoes, sliced
1 cup shredded cheddar cheese

Heat oven to 400°. Grease pie plate, 10" X 1½". Cook and stir beef and onions until brown; drain. Stir in seasoning mix. Spread in plate; top with chilies. Beat milk, baking mix and eggs until smooth. Pour into plate; bake 25 minutes, then top with tomatoes and cheese and bake 8 to 10 minutes longer, or until knife inserted in center comes out clean. Cook 5 minutes. Especially good served with sour cream, chopped tomatoes, shredded lettuce and shredded cheese. Serves 6-8.

Shane Broussard, Creole, La.

CHEESY GROUND BEEF CASSEROLE

1 - 5 oz. pkg. medium egg noodles
1 cup small-curd cottage cheese
1 - 8 oz. carton commercial sour cream
½ cup chopped green onion
2 cloves garlic, chopped
2 T. butter or margarine
1½ lbs. ground beef
2 - 8 oz. cans tomato sauce
1 tsp. salt
¼ tsp. pepper
¼ cup shredded cheddar cheese

Cook noodles according to package directions; rinse well. Place noodles in a lightly greased 2½ quart casserole. Combine cottage cheese, sour cream and ¼ cup green onion in a small bowl; stir well, and spoon cheese mixture over the noodles. Saute remaining ¼ cup green onion and chopped garlic in the butter in a large skillet until tender. Add beef and cook until lightly browned; drain off the fat. Add tomato sauce, salt and pepper; stir well; simmer for twenty minutes. Spoon meat mixture over cheese mixture. Sprinkle with shredded cheese. Bake at 350° for 25 minutes.
* 1st Place Winner in Dairy Main Dish Category in the 1982 4-H Favorite Food Show.

Angela Conner, Grand Chenier, La.

CHILI-QUICK AND SIMPLE

2 lbs. ground beef
1 medium onion, chopped
2 - 23 oz. cans ranch style or chili beans
2 - 8 oz. cans tomato sauce
¼ cup catsup
1 tsp. chili powder (more if desired)
Salt and pepper to taste

Cook ground beef until crumbly; add onion and continue cooking until onion is done. Add the remaining ingredients and bring to a boil. Simmer for 20 minutes. A small amount of water may be added if a thinner consistency is desired. Serve with saltine crackers or mexican cornbread. Yield: 10 cups.

Mrs. Judy Fruge, Creole, La.

LYONNAISE A LA BOEUF

6 - 8 large mushrooms
3 cloves garlic, pressed
1 cup butter or oleo, softened
5 lb. boneless chuck roast
1 tsp. fresh cracked black pepper
1 - 18 oz. pkg. frozen chopped spinach
3 beaten eggs
3 slices bread, crumbled
2 tsps. butter for sauteing
10 new potatoes, quartered
3 medium onions, cut in eighths
1 - 10½ oz. can condensed beef broth
Any fresh edible vegetable to garnish (I use snow peas)

Flute mushrooms. Combine garlic and butter; trim fat from roast. Cut roast 3 times horizontally, across the grain. Pound slightly with meat mallet to flatten to a rectangle. Spread garlic-butter and pepper on meat. Mix spinach, eggs and crumbs and spoon atop butter mixture on meat. Roll meat up from the long side. Place meat, seam side down, on a rack in a shallow roasting pan and cook at 400° about 60 minutes for rare, or until desired doneness. Melt butter in skillet and saute mushrooms for 4-6 minutes. Add potatoes, onions and beef broth to the shallow roast pan 25 minutes before roast is cooked. Remove from oven, allow roast to set for 15 minutes before carving into ½" to ¾" slices. Keep vegetables and gravy warm; then arrange on a platter and garnish with edible vegetables. Serves 8-10.

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

SWEET BRAISED BEEF BRISKET AND STUFFED POTATOES (Original Recipe)

5 lbs. beef brisket
2 cups chopped onions
½ cup chopped bell pepper
¼ cup finely chopped celery
¼ cup chopped onion tops
¼ cup chopped parsley
1 cup butter
4 T. Italian Dressing
Salt, red pepper and black pepper to taste
6 medium potatoes, pared and cored
1 cup Grape jelly
2 T. Grape wine
1 cup Beef Broth

Preheat oven to 450°. Saute onions, bell pepper, celery, onion tops and parsley in butter. When done stir in 2 T. Italian Dressing. Reserve 6 T. of vegetable stuffing for potatoes. Season to taste. Make lengthwise slits in brisket and stuff. Rub outside of brisket with 2 T. Italian Dressing and season to taste. Wrap in foil and marinate overnight in refrigerator. Place brisket in pan and uncover. Braise for 45 minutes turning once. Stuff each potato with 1 T. vegetable stuffing and arrange around brisket, cover with foil and bake 45 minutes more. Remove potatoes, reserve 1 cup of broth. In saucepan melt jelly, wine and broth until smooth. Prick brisket with fork and pour sauce over it. Rewrap and cook for 30 minutes, uncover and cook for 30 minutes more, turning once. Let stand a few minutes before serving. Serves 6.
* 1st Place Winner in 1982 Cameron Parish Cowbells Beef Cook-Off Contest.

Mrs. Barbara Lou LeBlanc, Cameron, La.

BEEF SUPERB

3 lbs. ground beef
Salt, red and black pepper to taste
1 cup finely chopped onions
½ cup finely chopped celery
½ cup finely chopped bell pepper
1 - 10¼ oz. can Cream of Chicken soup
2 - 5¼ oz. cans mushroom steak sauce
3 cups cooked rice
1½ cups shredded cheddar cheese
1 cup Italian style bread crumbs
1 T. liquid margarine

Brown ground beef in sauce pot. Season with salt, red and black pepper to taste. Add onions, celery and bell pepper and cook until tender. Stir in soup, steak sauce and cooked rice. Mix well. Place mixture in a 2 or 2½ quart casserole dish. Layer shredded cheese over top of casserole, then sprinkle with bread crumbs which have been tossed in liquid margarine. Bake in 350° oven until bread crumbs brown, about 12 minutes. Garnish with bell pepper flowers and parsley. Yield: 6 to 8 servings.
* 1st Place Winner in 1981 Cameron Parish Cowbells Beef Cook-off Contest.

Mrs. Nelvia Murphy, Grand Chenier, La.

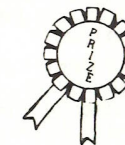
BARBECUE CASSEROLE

1 lb. ground beef
1 medium onion, chopped
½ cup chopped bell pepper
1 cup Kraft Barbecue sauce
1 - 16 oz. can Pork n' Beans
Salt and pepper to taste
1 can biscuits, 10 count

Brown meat, onions and pepper in skillet. Remove from fire and add barbecue sauce, beans and seasoning. Pour into 2 quart casserole, placing biscuits on top. Bake at 350° until biscuits are done.

Mrs. Alta May Silver, Hackberry, La.

Notes:



The CAR DEALIN' MAN

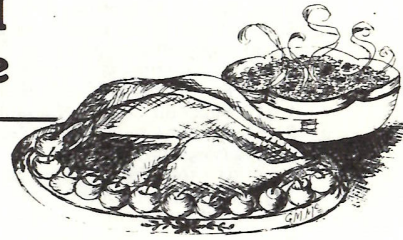
PONTIAC
HONDA
Mercedes-Benz
SUBARU

LAKE CHARLES, LA

Don Siebarth

(318) 433-0301

Poultry And Wild Game



CHICKEN AND BROCCOLI BAKE

- 2 cups sour cream
- 1 pkg. onion soup mix
- 2 pkgs. frozen broccoli
- 3 cups diced cooked chicken
- 1 cup whipping cream
- 2 T. grated parmesan cheese
- ¼ tsp. paprika

Mix sour cream and onion soup mix until smooth and completely blended. Cook broccoli according to package directions. Put half the broccoli in the bottom of a buttered casserole. Dot with sour cream mixture. Sprinkle half the chicken over broccoli and dot with sour cream mixture. Add remaining broccoli, dot with sour cream mixture; add remaining chicken. Whip whipping cream to a peak. Carefully fold in remaining sour cream and onion mixture and spread on top of chicken. Sprinkle cheese and paprika on the casserole and bake at 325° for 30 minutes.

Mrs. Mary Lou Eagleson Guillory, Welsh, La.

* * *

CHICKEN AND BROCCOLI WITH MUSHROOM SAUCE

- 1 - 10 oz. pkg. frozen broccoli
- 3 T. oleo
- 3 T. flour
- 1 cup chicken broth
- 1 - 4 oz. can mushroom slices with liquid
- Salt and pepper to taste
- 1 pound cooked chicken breasts, sliced
- 2 T. chopped parsley
- 2 T. bread crumbs

Preheat oven to 375°. Cool broccoli. Mix oleo and flour and cook briefly over medium heat. Blend in chicken broth, stirring constantly until thickened and smooth. Stir in mushrooms and their liquid. Season to taste with salt and pepper. Place broccoli in a shallow pan. Cover with sliced chicken, then pour mushroom sauce over all. Top with parsley and bread crumbs. Bake uncovered until bubbly and brown on top — about 20 minutes.

Mrs. J. B. Jones, Jr., Sweetlake, La.

* * *

CURRIED CHICKEN, SOUTH AFRICAN STYLE

- 1 large chicken
- 2 tsps. salt
- 1 T. oil
- 1 T. butter
- 2 cups chicken stock
- 1 onion, chopped
- 1 clove garlic, minced
- ½ cup dried apricots, chopped
- 1½ T. curry
- 1 T. lemon juice
- 3 peppercorns
- ½ tsp. ground ginger
- 1 tsp. thyme
- ¼ tsp. paprika
- 2 T. flour
- 1 cup sour cream

Cut up the chicken and rub in the salt. Heat the oil and butter in a pan and fry the chicken until golden brown. Add 1 cup of stock and all the other ingredients except cream and flour. Allow to simmer until the chicken is tender. As the liquid evaporates, add more stock. Blend the flour and cream together and stir into the ingredients in the pan. Cool for 2 minutes, stirring constantly. Serve with boiled rice, chopped tomatoes, chopped onion, bananas and other fruit and coconut.

Mrs. Monica Lepoidevin, Lake Charles, La.

CHICKEN N' SHRIMP CREOLE

- ½ lb. fresh mushrooms, sliced
- 1 red or green bell pepper, cut in strips
- ½ cup chopped onion
- ¼ cup oil
- 2 whole chicken breasts or 4 halves, boned, skinned, cut in ½" strips
- 12 ozs. peeled and deveined raw shrimp
- 2 garlic cloves, minced
- ½ tsp. chili powder
- ¼ tsp. ground cumin
- ¼ tsp. thyme
- ¼ tsp. allspice
- ½ tsp. Tabasco sauce
- ½ cup brown sauce recipe
- 1 tomato cut in julienne strips
- 2 T. chili sauce

Saute vegetables quickly in hot oil; remove from skillet with a slotted spoon and keep warm. Saute chicken; remove from skillet. Saute shrimp; remove from skillet. Saute garlic and spices. Add brown sauce, tomato and chili sauce. Add vegetables, chicken and shrimp. Serve with Saffron Rice Ring. Makes 4 servings.

Brown Sauce

- 1 T. butter
- 1 T. flour
- 1 cup beef broth

Melt butter and blend in flour. Stir over low heat until browned. Add beef broth, bring to a boil and simmer for 45 minutes. Makes ½ cup.

Saffron Rice Ring

- 1/3 cup chopped onion
- 2 T. butter
- ½ tsp. saffron
- 1 cup rice
- 2 cups chicken broth
- ½ cup chopped green onion
- Salt and pepper

Saute onions in butter. Add saffron; saute for 1 minute. Add rice, mix well. Stir in broth and bring to a boil. Add green onions. Pour into casserole dish, cover and bake at 375° for 30 minutes. Remove rice from oven; season with salt and pepper. Spray a bundt pan with Pam. Press rice into pan, then turn out on a platter.

Mrs. Coral Perry, Grand Chenier, La.

* * *

CHICKEN CHOZEN

- 2 small fryers quartered, remove skin
- 1 - 8 oz. bottle Wishbone Russian Dressing
- 1 pkg. Lipton Onion Soup Mix
- ½ cup Manischewitz Kosher Cream Concord Wine or Chablis
- 1 Bay leaf, crushed
- 1 clove garlic, crushed

Combine all ingredients and add 1 - 8 oz. bottle tap water (to rinse bottle). Place chicken in pan and pour marinade over chicken and marinate at least 24 hours in refrigerator. (The chicken does not have to marinate very long if in a hurry to prepare; however the longer it marinates, the more flavorful the final product.) Remove chicken from marinade and place in baking pan. Pour 1 cup marinade over the chicken, cover with foil and bake for 45 minutes at 350°. Remove foil and bake for 15 minutes more or until browned. This dish is delicious hot from the oven as well as cold.

Mrs. Harry Chozen, Lake Charles, La.

* * *

CHICKEN BREASTS SUPREME

- 2 T. butter
- Salt and white pepper and a dash of nutmeg
- 4 chicken breasts, skinned
- ½ pint whipping cream
- 1 T. cornstarch
- 1/3 to ½ cup white wine or sherry
- 1 cup grated Swiss cheese

Melt 1 T. butter in a large skillet with salt and pepper. Add chicken breasts and brown lightly. Remove to a casserole. In same skillet add the T. butter, whipping cream and cornstarch. Cook slowly and stir; add white wine. When sauce thickens, pour over the chicken. Cover generously with grated cheese. Bake covered at 350° for 1 hour. Remove top the last few minutes so the cheese will lightly brown. Serves 4.

Charla Jo Blake, Cameron, La.

CHICKEN GUMBO

- 2 hens
- Salt and pepper to taste
- Milk
- 1 T. shortening or butter
- 1 T. flour
- 1 onion, chopped
- 4 stalks celery, chopped
- 2 bell peppers, chopped
- 4 cloves garlic, minced
- Pinch of rosemary
- Pinch of thyme
- Chopped green onion tops
- Gumbo file'

Clean, wash and disjoint hens. Sprinkle pieces with salt and pepper to taste and soak in milk for several hours. In a dutch oven make a roux by melting butter, then slowly sprinkle with flour. Brown very slowly until the flour and fat are a dark brown. Drain chicken and place in pot with roux and add chopped vegetables, rosemary and thyme. Barely cover meat with hot water and let it boil. Simmer for 2 hours. When chicken is done, serve gumbo over hot rice. When dished up, sprinkle each portion with chopped green onion tops and gumbo file'. Makes 6 portions.

Thomas Blouin, Creole, La.

* * *

DUCK AND SAUSAGE GUMBO

- 2 ducks, cut up in pieces
- Cooking oil
- 1 large onion, chopped
- 1 lb. smoked sausage, mild or hot
- 2 T. prepared roux
- Salt and pepper to taste
- 3 quarts water
- 1 cup chopped green onion tops
- 1 cup chopped parsley
- Steamed rice

Brown duck pieces in small amount of cooking oil, drain off excess fat. Stir in onions and saute. Cut up sausage into pieces and add along with the roux and seasonings. Transfer to deep pot, adding water and cook about an hour, or until meat is tender, on slow fire. When done, add onion tops and parsley and serve over steamed rice.

Telesmar "Blanc" Bonsall, Creole, La.

* * *

DUCKS AND DIRTY RICE

- 2 ducks, cut into pieces
- 12 giblets, cut into small pieces
- 2 onions, chopped
- 1 tsp. Bouquet seasoning
- 2 tsps. salt
- ¼ tsp. red pepper
- 3 bell peppers, chopped
- 2 hot peppers, chopped
- 1 cup chopped green onions
- 1 cup chopped parsley
- 3 cups rice

In small amount of oil, fry duck and giblets; then add onions and continue frying until brown. Add bouquet seasoning, salt, peppers, onions, parsley and water. Cook until meat is tender. Keep water about 3 inches over meat. Add rice and let cook over low fire until water is absorbed and rice is tender. Serves 8.

Mrs. Louis Thibodeaux, Lake Charles, La.

* * *

DUCK AND WILD RICE CASSEROLE

- 2 large wild ducks
- 3 stalks celery, cut in 2" pieces
- 1 onion, halved
- 1½ tsps. salt
- ¼ tsp. pepper
- 1 - 6 oz. pkg. long grain and wild rice mix
- 1 - 4 oz. can sliced mushrooms
- ½ cup chopped onion
- ½ cup melted margarine
- ¼ cup flour
- 1½ cups half and half
- 1 tsp. chopped fresh parsley

Combine first 5 ingredients in a large dutch oven; cover with

water and bring to a boil. Reduce heat, cover and simmer for 1 hour or until ducks are tender. Remove ducks from stock, strain stock and reserve. When ducks cool, remove meat from bone, cut in bite size pieces and set aside. Cook rice as directed on package. Drain mushrooms, reserving liquid. Add enough duck broth to mushroom liquid to make 1½ cups. Saute chopped onions in margarine until tender. Add flour, stirring until smooth. Add mushrooms, cook 1 minute stirring constantly. Gradually stir in mushroom liquid-broth mixture; cook over medium heat, stirring constantly, until thickened and bubbly. Add duck, rice, half and half and parsley. Spoon into a greased 2 quart shallow casserole. Cover and bake at 350° for 15-20 minutes. Uncover and bake 5-10 additional minutes or until heated through. Serves 6-8. (If desired, 3 cups cubed cooked chicken may be substituted.)

Mrs. Shirley Bonsall, Grand Chenier, La.

* * *

BAKED DUCK A LA OAK GROVE

- Cleaned ducks (allow 1 bird for each guest)
- Chopped garlic (1 tsp. per duck)
- White onion, cut in quarters (allow 1 quarter for each duck)
- Equal parts of red and black pepper, salt and season-all mixed together (allow 1 tsp. per duck and enough to season outside of each duck)
- Worcestershire sauce (1 tsp. per duck)
- 1 cup cooking oil
- Flour (enough to lightly dredge each duck)

Rub each duck thoroughly with seasoning then put 1 tsp. of seasoning inside each duck, then adding the garlic, onion and worcestershire sauce inside each duck. Lightly dredge each duck with flour. Arrange ducks in a baking pan to which the oil has been added. Then add enough water to barely cover the ducks. Cover pan with lid and cook for 2 hours and 45 minutes in a preheated 350° oven. A beautiful golden brown gravy will be made by the juices and can be served over rice dressing. When the ducks are done, they should be cut in halves by hacking them down the breast and backbone and placed on serving plate with the bone side down.

Tony Blouin and Mathew Jackson, Creole, La.

* * *

BARBEQUED DUCK

- 2 whole large ducks or 4 Teals
- ½ lb. butter
- ½ cup catsup
- 1 T. sugar
- 1½ T. lemon juice
- ½ tsp. Tabasco
- 1 T. Worcestershire Sauce
- 1 tsp. salt
- Ground pepper to taste
- 1 clove garlic, pressed
- 1 chopped onion

Split whole ducks in half and flatten with side of cleaver. Place on rack in flat baking pan and bake at 375° for 1 hour. Baste every 10 minutes with barbeque sauce made by combining remaining ingredients and simmering covered 5 minutes. Makes enough sauce for 4 halves. Serves 4.

Allison Richard, Grand Chenier, La.

* * *

MY DEER CHILI

- 1 lb. ground deer meat
- 1 large onion, chopped
- 2 - 10 oz. cans Rotel tomatoes
- 2 small cans kidney beans
- 5 T. chili powder
- 2 T. vinegar
- Salt and pepper to taste
- 3 T. honey
- 2 tsps. minced garlic
- 1 jalapeno pepper, chopped

Brown meat and onion in heavy skillet. Drain off excess fat. Add the rest of the ingredients. Stir and cook over low heat for 2 to 3 hours, stirring occasionally. The combination of the honey and garlic takes away the wild taste of the deer meat, but if you like the taste, it can be omitted.

Roberta Broussard, Cameron, La.

Mid-South INSURANCE AGENCY INC.

- AUTO
- FIRE
- HOMEOWNERS
- LIFE



- GROUP
- MARINE
- HEALTH
- BUSINESS

"FOR ALL YOUR INSURANCE NEEDS"

436-3303

RYAN AT SOUTH RYAN
LAKE CHARLES, LOUISIANA
1628 RYAN STREET P.O. BOX A

Cameron Insurance Agency, Inc.

437 Marshall Street
P.O. Box AD
Cameron, Louisiana 70631
(318) 775-5907

LIFE • HEALTH • AUTO • HOME • MARINE



SHRIMP STUFFED TURNIPS

- 6 large white turnips
- 1 cup chopped broccoli, fresh or frozen
- 1/4 lb. mushrooms, washed and chopped
- 1/4 cup butter or oleo
- 1 cup cooked, diced shrimp
- Black pepper
- 2 T. chopped parsley
- 1/2 cup chicken broth

Wash and pare turnips. Cut thin slice off stem and root ends. In 1" of boiling, salted water in large saucepan, cook turnips just until tender; drain. Cool slightly. Scoop out centers of turnips leaving a 1/2" shell. Chop the centers and set aside. Over medium heat, saute broccoli and mushrooms in butter, stirring well. Add chopped turnip centers, shrimp, pepper and 1 T. parsley, mixing well. Spoon evenly into turnip shells. Place in buttered baking dish, pour broth around turnips. Bake covered with foil until hot and bubbly, usually 25 minutes at 350°. Sprinkle the other 1 T. parsley over cooked turnips and serve.

Mrs. Robert Broussard, Cameron, La.

SOUR CREAM SHRIMP CURRY

- 1/3 cup chopped onion
- 1/4 cup chopped green pepper
- 2 T. melted butter
- 1 small carton sour cream
- 2 cups small shrimp, cleaned and cooked
- 1 tsp. curry powder
- 1 T. mayonnaise
- Salt and pepper to taste
- 1 T. minced parsley

Saute onion and pepper in butter; add sour cream, shrimp, curry powder, mayonnaise and seasonings. Cook over low heat, stirring, until thoroughly heated. Stir in parsley and remove from fire. Serve over hot cooked rice.

Mrs. Charles Rogers, Cameron, La.

CRABMEAT AU GRATIN

- 1 lb. crabmeat
- 1/2 cup butter
- 1/2 cup flour
- 2 1/2 cups milk
- Seasoned salt
- Garlic powder
- 1 small pimento, chopped

Set crabmeat aside. Make cream sauce by melting butter, then add flour. Stir until dissolved and gradually add milk. Cook over medium heat until thickened, stirring with a wire whisk all the while. Add crabmeat and cook additional 10 minutes. Season to taste and stir in pimentos.

Mrs. Corrine Canik, Grand Chenier, La.

SEAFOOD GUMBO

- 1 cup flour
- 1 cup oil
- 3 onions, chopped
- 2 bell peppers, chopped
- 2 stalks celery, chopped
- 2 jalapeno peppers, finely chopped
- 3 lbs. peeled and deveined shrimp
- 1 qt. oysters
- 1 lb. crabmeat
- 1 tsp. salt
- 1/4 tsp. cayenne
- 1/4 tsp. black pepper
- 1/2 tsp. garlic powder
- Dash Tabasco
- 2 tsps. Sexton zesty seasoning for seafood
- 2 bay leaves
- 1 cup finely chopped green onion tops
- 1/4 cup finely chopped parsley

In large black iron pot, combine flour and oil and stir over low heat until creamy and free from lumps. Turn the heat very low and continue to stir, scraping the bottom of the pot, for at least 30 minutes. When roux has reached a chocolate brown color, stir in chopped vegetables and continue cooking, stirring constantly

until vegetables are soft and transparent. Add shrimp, stirring occasionally, and cook for 20 minutes. Strain liquid from oysters and add to gumbo along with about 6 cups boiling water — use more if necessary for desired consistency. Add seasonings and boil vigorously for 15 minutes. Stir in oysters and crabmeat. Cover pot. If possible at this point, turn off fire and let set for at least an hour. When ready to serve, heat gumbo, sprinkle with chopped onion tops and parsley and serve over hot steamed rice.

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

CRAWFISH BISQUE

- 48 crawfish heads, nice size, cleaned
- 2 lbs. crawfish tails, finely ground, and fat
- 2 medium onions, finely chopped
- 2 stalks celery, finely chopped
- 2 small pods garlic, finely minced
- 1 cup bread crumbs (left over biscuits may be used)
- 3 T. flour
- Seasoning to taste

Stuff the heads with 1 pound of the crawfish tails, 1/2 of onion, garlic and bread crumbs. (Do not overstuff heads.) Bake at 350° oven until heads curl. Melt oleo and add flour to make a real light roux, then add fat and let cook until fat is fully cooked. Add onions and celery and saute, then adding enough water to make a thin stew. Add cooked heads which thickens bisque, then cook for about 2 hours, then add the other pound of tails and cook about 15 minutes more. If too thick, add a little more water.

Claude Broussard, New Iberia, La.

SHRIMP CREOLE

- 1/2 cup cooking oil
- 1 - 14 oz. bottle catsup
- 4 medium onions, chopped
- 4 medium bell peppers, chopped
- 2 T. garlic flakes
- Lots of chopped green onion tops (3 or 4 cereal bowls)
- 5 lb. shrimp, cleaned and deveined

Put oil in pot, add catsup and let it fry a bit. Add chopped vegetables and garlic flakes; saute a few minutes. Add shrimp, may have to add a little water, and cook until shrimp are tender. Serve over hot rice.

Mrs. Bonnie D. Miller, Cameron, La.

SCALLOPED ONIONS AND SHRIMP

- 4 onions
- 2 cups boiled, chopped shrimp
- 3 T. butter
- 2 T. flour
- 1 cup milk
- Salt and pepper to taste
- 1/2 cup buttered bread crumbs

Peel onions, slice and simmer in salted water until tender. Place drained onions in buttered baking dish and cover with shrimp. Make a white sauce by melting butter, then stir in flour and seasonings. Blend until smooth. Add milk and cook on low heat, stirring til thick. Pour white sauce over all and bake 20 minutes at 300°. Sprinkle with buttered bread crumbs and bake 20 minutes more.

Diane Warren, 1968 Miss Cameron Parish, Wickes, Ar.

CURRIED SHRIMP

- 1 cup chopped onions
- 1 cup chopped celery
- 1 cup chopped bell pepper
- 1/2 stick butter or oleo
- 3 T. flour
- 2 - 3 cups milk
- 1/2 - 3/4 tsp. salt
- 1/2 tsp. white pepper
- 1 tsp. curry (more or less as desired)
- 1 - 2 lbs. cleaned shrimp
- Steamed rice

Saute onions, celery and bell pepper in butter, then add flour, stirring well. Gradually stir in milk, salt, pepper and curry. Cook

slowly, stirring often, until nice consistency. About 15 minutes before serving time, add shrimp. Serve over steamed rice. (May serve in chafing dish for buffet or make mold of cooked rice and fill center with shrimp mixture. Very versatile.) Serves 6.

Charlotte J. Tucker, Lake Charles, La.
* * *

CRAB SKILLET CASSEROLE

1 cup chopped onion
½ cup chopped celery
½ cup chopped bell pepper
¼ tsp. minced garlic or garlic powder
¼ cup pimentos
2 sticks butter
2 cans Cream of Celery soup
2 lbs. fresh or frozen crabmeat
3 cups cooked rice

Saute onions, celery, bell pepper, garlic and pimentos in butter. When tender add soup and crabmeat and cook until soup is dissolved and crab meat is white — about 6 minutes. Then add cooked rice. If casserole is still mushy, add more cooked rice and cook for 3 minutes then turn off fire. Makes 8 generous servings.

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

MY SEAFOOD CASSEROLE

1 lb. boiled shrimp
1 can crabmeat
1 can Cream of Mushroom soup
1/3 cup mayonnaise
1/3 cup milk
1 can sliced water chestnuts
1 cup diced celery
1 T. chopped parsley
1 T. worcestershire sauce
¼ tsp. Louisiana Red Hot
1 tsp. lemon juice
2 T. chopped pimento
Salt and pepper to taste
1½ cups Italian bread crumbs
1 stick butter

Mix all ingredients together except the last three. Season. Pour into casserole and top with a mixture of bread crumbs and melted butter. Bake at 350° for 30 minutes or until bubbly.

Mrs. Jeanette Blake, Cameron, La.
* * *

SHRIMP AND EGGPLANT CASSEROLE

Cooking oil
2 medium onions, chopped
2 green bell peppers, chopped
½ cup chopped celery
1 pod garlic, minced
8 green eggplant
½ cup water
Salt and pepper to taste
1 qt. peeled and deveined shrimp
½ cup shredded cheese
½ cup cracker meal

In saucepan, pour enough cooking oil to coat bottom. Saute onions, bell peppers, celery and garlic. Add eggplant, water and seasoning. Cook until eggplant is soft, then add shrimp and cook until just done. Pour into casserole, stir in cheese and sprinkle with cracker meal. Bake in 350° oven for about 20 minutes or until bubbly. This casserole can be prepared well ahead and put into the oven just before serving.

Mrs. Ching Conner, Creole, La.
* * *

PRAWNS PERRY

3 stalks celery, chopped
1 medium onion, chopped
½ stick oleo
2 cups peeled prawns (shrimp may be substituted)
1 can creamy mushroom soup
½ cup grated provoline cheese
2 cups cooked rice
2 slices bread, soaked in water

¾ cup chopped green onions
1 cup grated Romano cheese
Whole boiled prawn to garnish

Saute celery and onion in oleo. Add prawns and saute 5 more minutes. Add soup and provoline cheese and cook for 5 minutes, stirring. Add rice, then bread and green onions, cooking a few minutes longer. Pour into baking dish and sprinkle Romano cheese on top. Garnish with whole prawn. Bake at 20 minutes at 350°.

Rhonda Perry, Grand Chenier, La.
* * *

ALLIGATOR BALLS

1 lb. chopped alligator meat
1 egg
1 T. finely chopped onion
2 T. finely chopped celery
1 T. finely chopped parsley
2 T. chopped shallots
2 T. lemon pepper
½ tsp. salt
¼ cup bread crumbs
Flour to dredge
1 cup cooking oil

Combine all ingredients and form into 1" balls. Allow to set 1 hour. Dredge with flour and fry in hot cooking oil until brown. Serve hot. NOTE: Alligator meat may be substituted with garfish meat.

Paul Coreil, Cameron, La.

Notes:

Steed's Shrimp Company Inc.

Established
in
1903

Notes:

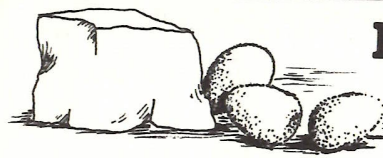
FONTENOT PLUMBING and HEATING, INC.

5728 Common Street

Lake Charles, Louisiana 70605

NATURAL GAS.
THE ORIGINAL
ENERGY VALUE

ENTEX



Eggs And Cheese

COMPANY EGGS AND CHEESE CASSEROLE

8 slices white bread, crust removed
1 lb. sharp cheese, grated
6 eggs
3 cups milk
½ tsp. salt
½ tsp. cayenne pepper

Butter bread thickly and cut into ½" cubes. Lay side by side in a buttered 9" X 13" dish. Cover heavily with cheese. Beat eggs well; add milk, salt and pepper. Beat again, and pour over cheese and bread. Cover with plastic wrap and refrigerate at least one night, preferably two. Remove from refrigerator and let warm to room temperature. Bake at 375° for 35 minutes. Serves 8. (This dish may be topped with crumbled bacon, shrimp, ham or chicken cubes.)

Charla Jo Blake, Cameron, La.

* * *

HOMINY CHEESE BAKE

3 eggs, beaten
1 cup milk
1 cup bread crumbs
3 cups canned hominy, drained
2 cups shredded cheese
2 T. chopped parsley
Salt and pepper to taste

Mix eggs and milk, adding the bread crumbs, stirring. Add the hominy, cheese, parsley and seasonings. Pour into greased casserole dish. Bake at 325° for 50 minutes or until set. Serves 6-8

Carolyn Hayes, Welsh, La.

Hunter's Harlequin Steak House and Lounge

1717 Highway 14
Corner Legion St. & Hwy. 14
Lake Charles, LA. 70601
(318) 439-2780

*(When you buy the best,
you can serve the best)*

Lunch - 11 a.m. - 2 p.m. - Monday - Friday
Dinner - 5 - 11 p.m. - Monday - Saturday

Accommodations Available For
Small Private Parties.

SUNRISE BRUNCH EGGS

1/3 cup chopped green pepper
¼ cup melted margarine
8 beaten eggs
1½ cups shredded natural Monterey Jack cheese
¼ cup chopped green chili peppers
½ tsp. salt
2 cups tortilla chips
Hot Sauce

Saute green pepper in margarine. Add combined eggs, 1 cup cheese, chili peppers and salt. Pour into skillet and cook slowly, stirring occasionally, until eggs are cooked. Add tortilla chips and remaining cheese and heat until cheese begins to melt. Then serve eggs and top with Hot Sauce.

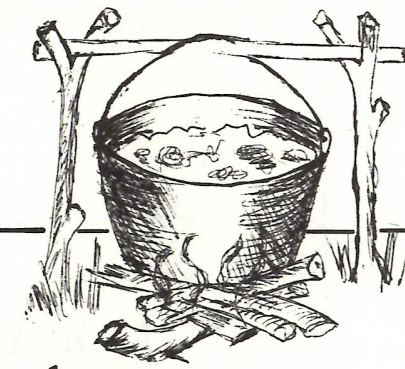
Hot Sauce

½ cup chopped celery
1 T. margarine
1 cup barbecue sauce
¼ cup chopped green chili peppers

Saute celery in margarine. Add barbecue sauce and chili peppers. Simmer, stirring occasionally, until heated through. Use this as a topping for Sunrise Brunch Eggs.

Kris Vidrine, Grand Chenier, La.

Notes:



Rice, Pasta, And Dressings

RICE CHANTILLY

3 cups cooked rice
1 large can mushroom slices
1 cup sour cream
¼ cup oleo
1 tsp. salt
2 dashes ground red pepper
1½ cups grated cheddar cheese, divided

Combine rice, mushrooms, sour cream, oleo, salt, pepper and 1 cup cheese. Spoon into buttered shallow 1 quart baking dish. Top with remaining cheese. Bake at 350° for 20 minutes. Serves 4. This dish goes real well with steak and is a nice change.

Shirley R. Murphy, Cameron, La.

* * *

TOSTADA-STYLE LASAGNA

2 lbs. ground meat
½ cup chopped onion
1 - 28 oz. can tomatoes, cut up
1 - 8 oz. can tomato sauce
1½ tsp. salt
1 tsp. crushed dried oregano
1 tsp. chili powder
½ tsp. crushed dried red pepper
1 - 15 oz. can red kidney beans, drained
8 lasagna noodles cooked, drained and halved crosswise
4 cups shredded Monterey Jack cheese
Shredded lettuce
Broken tortilla chips
½ lb. shredded cheddar cheese

Cook meat and onions till meat is browned and onion is tender. Drain off fat. Stir in undrained tomatoes, tomato sauce, salt, oregano, chili powder and red pepper. Simmer uncovered 25 minutes, stirring occasionally. Stir in beans. In each of two 10" X 6" X 2" freezer to oven baking dishes, arrange one-fourth of the cooked noodles cross-wise and spread one-fourth of the meat mixture. Sprinkle half of the cheese atop each. Top with remaining noodles and meat mixture. Cover tightly. Seal, label and freeze. To serve, bake frozen casserole, covered, in a 400° oven for 1½ hours. Uncover casserole and sprinkle top of each with remaining cheese and bake 10 to 15 minutes longer. Serve with lettuce and tortilla chips. To bake without freezing, heat casserole covered for 15 minutes. Remove cover, sprinkle with cheese and bake another 15 minutes. Each casserole serves 4 to 6.

Mrs. Coral Perry, Grand Chenier, La.

* * *

SPANISH PIMENTO RICE

1 small onion, chopped
1 bell pepper, chopped
6 chicken bouillon cubes
1 stick margarine
1 - 4 oz. jar sliced pimentos
2 cups cooked rice
Salt and pepper to taste

Saute onion, bell pepper and bouillon cubes in margarine. When tender, stir in pimentos, cooked rice and season with salt and pepper. Serves 4.

Roxanne Dupuie, Grand Chenier, La.

CAJUN CHOW MEIN (RICE DRESSING)

¼ lb. ground beef
¼ lb. ground pork
1 - 10½ oz. can Cream of Chicken Soup
1 - 10½ oz. can Onion Soup
1 - 8 oz. can mushroom stems and pieces
1¼ cups long grain rice
½ bell pepper, chopped
½ bunch onion tops and bottoms, chopped
½ bunch parsley, chopped
Salt, black pepper and red pepper to taste
Green hot peppers, optional

Combine all ingredients thoroughly and place in baking pan; cover tightly. Stir once or twice during baking. If it seems to be drying out, add a little water, approximately ½ cup. Be sure to cover tightly after stirring. Bake 1 hour at 350°.

Ray and Bobby Hession, Creole, La.

* * *

AUTOMATIC RICE POT JAMBALAYA

2 cups raw long grain rice (use cup measure from rice cooker) **No water**
1 link Frey's smoked sausage, sliced thin
1 lb. peeled, raw shrimp
1 can Dawnfresh Steak and Mushroom Sauce
1 small can sliced mushrooms
½ can Rotel tomatoes
1 can Beef Broth (Bouillon) Soup
1 stick oleo
½ bell pepper, chopped
1 onion, chopped
2 T. worcesterwhire sauce
1 tsp. Season-All
Salt and pepper to taste

Rinse measured rice and drain. Boil sliced smoked sausage about 3 minutes to remove excess fat, then rinse and drain. Combine all ingredients in automatic rice cooker together. Stir twice while cooking.

Mrs. Ouida Guidry, Cut Off, La.

Rogers' Grocery of Cameron, Inc.

P.U. & Bruce - Owners

775-5348

"For All Your Printing
and Office Supplies"

Clipper Office Supply

P. O. Box 340
School Street
Cameron, Louisiana 70631
Phone (318) 775-5645

Betty Savoy
Gis & Kathy Guilbeau

LOSTON'S INC.

Creole, Louisiana
542-4322

Auto Parts, Auto Repairs, State Inspection,
24 Hour Wrecker Service

McDaniel Welding, Inc.



P. O. Box 579
Cameron, Louisiana 70631

Charles McDaniel

Home - 542-4134
436-8180 / 775-5483 / 775-5581

PERFECT RICE COOKER PILAF

1½ cups raw rice
1 onion, chopped
a small bell pepper, chopped
1 - 14 oz. can sliced mushrooms
1 - 15½ oz. can beef broth
¼ lb. oleo cut in small pieces.
1 lb. cleaned, deveined shrimp

Combine all ingredients in rice cooker, stirring to mix. Let the rice cooker do the rest!

Jennifer Canik, Grand Chenier, La.
* * *

QUICK RICE PILAF

¼ cup margarine
1 cup celery slices
1 cup mushroom slices
¼ cup chopped onion
3 chicken bouillon cubes
3 cups boiling water
3 cups instant rice
¼ tsp. pepper

Melt margarine in large saucepan with lid. Saute celery, mushrooms and onions. Dissolve bouillon cubes in boiling water; add to vegetable mixture. Stir in rice and pepper; remove from heat. Cover and let stand 5 minutes or until all liquid is absorbed. Serves 6.

June Richard, Grand Chenier, La.
* * *

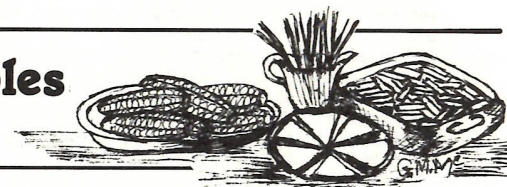
RICE COOKER SAUSAGE JAMBALAYA

1½ lbs. smoked sausage
1½ cups raw rice
1 can onion soup
½ tsp. salt
½ can water (more if desired)
½ cube margarine
1 small can mushrooms (optional)
½ bell pepper, chopped
½ cup chopped green onions

Brown smoked sausage in skillet. Place all ingredients together in electric rice cooker. Stir just enough to blend. Put cover on rice cooker, press button, just as you would to cook rice. When the bell rings on cooker, the jambalaya is ready.

Bobbie Fox, Johnson Bayou, La.
* * *

Vegetables



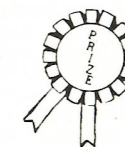
YAM NESTS

1st place winner in the 1981-82 Cameron Parish Yam Contest.

Dough
½ cup soft margarine
3 oz. cream cheese
¼ cup mashed yams
1½ cups flour

Beat margarine, cream cheese and yams together with electric mixer. Add flour gradually and mix with a large spoon. Chill dough for 15 minutes while preparing the filling.

Filling
2 egg whites
2 egg yolks, well beaten
1 cup mashed yams
½ cup brown sugar
¼ tsp. salt
1 T. flour
½ tsp. cream of tartar
¼ tsp. cinnamon
Pinch ginger



½ tsp. nutmeg
Pinch cloves
1/3 cup evaporated milk
1 T. water

Beat egg whites with electric mixer until stiff; set aside. Combine egg yolks and yams in a large bowl and beat until fluffy. Add sugar, salt, flour, cream of tartar and spices to egg-yam mixture and beat well. Stir in milk and water; set aside. Take dough from refrigerator and make into 12 balls. Line muffin tin with dough by putting a ball in each cup and pressing evenly on bottom and up the sides. Fold in egg whites to yam mixture. Spoon yam mixture into dough lined muffin cups, filling each cup. Bake for 20 minutes at 350°. Remove from oven and sprinkle topping over filling and bake for 10-15 minutes more.

Topping
6 T. brown sugar
3 T. flour
2 T. soft margarine
¼ cup chopped pecans
¼ cup flaked coconut

Cut sugar and flour into margarine. Add pecans and coconut, stirring well. Allow yam nests to cool for 10 minutes before removing from pan. Serve warm or cool. Garnish with whipped topping and kumquat slices when ready to serve, if desired. Yield: 12 servings.

Anita Walther, Hackberry, La.
* * *

MEXICAN CORN

2 - 15 oz. cans tamales, hot, if desired
2 - 12 oz. cans Mexi-corn
1 cup water

Using a 2 quart casserole, slice tamales about ½" thick and layer. Combine the Mexi-corn with water to rinse out tamale cans and add to mixture, stirring gently. Bake at 350° covered for 40 minutes. Serves 12.

Mrs. Richard Sturlese, Grand Chenier, La.

SPAGHETTI SQUASH WITH SAUCE

1 spaghetti squash
2 T. butter or oleo
1 cup pizza or spaghetti sauce
1 cup shredded American cheese
1/3 cup bacon bits

Cook squash, drain and cool. Using a fork, to make strands look like spaghetti, remove squash from shell. Place on serving plate and toss with butter. Cover with sauce, cheese and bacon bits - in that order. Serve. (May all be mixed together and baked as a casserole.)

Mrs. J. A. Colligan, Cameron, La

Her husband, Albert Colligan, introduced the spaghetti squash to this area. It is a new variety of squash, originally from the Orient, grown well here. When ripe, it looks like a little golden watermelon. The inside, when separated with a fork looks exactly like strings of spaghetti. 1 cup supplies about 30 calories.)

* * *

CARROT AND ONION CASSEROLE

3 cups sliced fresh carrots (about 12 large)
1" boiling water
1 - 10 1/2 oz. can Cream of Mushroom soup
2 T. finely chopped onion
2 T. diced green pepper
1/2 tsp. ground black pepper
1/2 tsp. whole caraway seeds
1/4 cup soft bread crumbs
1 tsp. melted margarine

Cook carrots in boiling water, covered, until just tender; drain. Combine with soup, onion, green pepper, black pepper and caraway seed. Turn into greased 1 quart casserole. Combine bread crumbs and margarine. Sprinkle over top of casserole. Bake at 350° for 30 minutes.

Mrs. Corrine Canik, Grand Chenier, La.

* * *

SPINACH PIE

1 bag Success rice
1 qt. boiling water
1 T. salt
2 eggs, beaten
1/2 cup shredded cheddar cheese
6 oz. fresh mushrooms (or canned)
3 T. butter
1/2 tsp. salt
1/2 tsp. red pepper
Dash of Tabasco
2 - 10 oz. pkgs. frozen spinach
1/2 cup shredded cheese
2 eggs, beaten
1/2 cup whipping cream or Half & Half
1/2 tsp. nutmeg

Cook rice in boiling water as directed. In mixing bowl, combine rice, salt, eggs and cheese. Press into greased pie pan and bake for 15 minutes at 375°. Cook spinach according to package directions; drain. Mix with remaining ingredients and pour into rice crust and bake at 375° for 30 minutes. (This is a very tasty as well as pretty dish!)

Mrs. Mary Lou Eagleson Guillory, Welsh, La.

* * *

MY VEGETABLE CASSEROLE

2 pkgs. frozen chopped broccoli
1 - 8 oz. jar mushrooms
1 1/2 sticks butter
3 - 17 1/2 oz. cans english peas
3 - 10 1/2 oz. cans asparagus spears
2 - 5 1/4 oz. cans mushroom steak sauce
1 lb. shredded cheddar cheese
Salt and pepper to taste

Cook broccoli according to package directions and drain. Saute mushrooms in butter until soft. Drain peas and asparagus and add to mushrooms. Next add broccoli, steak sauce and 1/4 of cheese. Mix thoroughly and put into baking dish and sprinkle remainder of cheese on top. Bake at 350° for 30 minutes or until bubbly. (This is an excellent dish to take to church suppers because it serves a bunch of people.)

Mrs. Lynda Jacobson, Cameron, La.

TEXAS POTATOES

1 - 2 lb. bag frozen Potatoes O'Brien
1/2 cup melted butter
1 tsp. pepper
2 tsps. salt
1 - 10 3/4 oz. can Cream of Chicken soup
1 small carton sour cream
2 cups corn flakes, crushed
1/4 cup butter

Mix thoroughly all ingredients except the last two. Place in a 9" x 13" baking dish. Top with crushed corn flakes and dot with butter. Bake, uncovered, at 350° for 45 minutes. Serve 8-10.

Mrs. Kathryn Henry Martin, Lake Charles, La.

* * *

JALAPENO POTATO CASSEROLE

6 medium potatoes, peeled and thinly sliced
8-10 ozs. shredded jalapeno cheese (Monterey Jack or Velveeta)
1 can Cream of Mushroom soup (may rinse can with 1/4 cup milk & add to dish)
1 large onion, diced
1 green pepper, diced
Salt and pepper
1/4 lb. grated cheddar cheese, optional

In greased baking dish, place in layers—raw potatoes, cheese, soup, onion, bell pepper and seasonings. Cover and bake in 350° oven for 1 1/2 to 2 hours. The last 15 minutes of baking time, you may top with grated cheese. Serves 6.

Mrs. Coral Perry, Grand Chenier, La.

* * *

CABBAGE CASSEROLE

1 medium head cabbage
1 cup long grain raw rice
1/4 cup butter
1 lb. lean ground meat
1 medium onion, chopped fine
1/4 cup finely chopped onion tops
1/4 cup finely chopped parsley
1 T. finely chopped garlic
1 can Cream of Mushroom soup
1 tsp. worcestershire sauce
1 tsp. Steak Sauce
1 tsp. Heinz 57 Sauce
Salt, red pepper and Creole Seasoning to taste
1/2 cup bread crumbs

Chop cabbage in small pieces and boil in salted water until tender, but still green. Drain and reserve 1 cup of liquid. Cook rice according to package directions and set aside. In a skillet, add butter and brown ground meat. Then add onion, onion tops, parsley and garlic. When all has browned well, add soup, sauces and cooked rice, mixing well. Then add cabbage and the liquid reserved from the cabbage. Butter a 2 1/2 quart casserole dish and spread mixture evenly into it, covering the top with the bread crumbs. Bake at 300° for 25 minutes.

Mrs. Shirley Bonsall, Grand Chenier, La.

* * *

CALIFORNIA CASSEROLE

1 - 1 lb. pkg. frozen cauliflower, broccoli, zucchini and carrots
1/2 cup chopped onions
2 T. butter
1 T. flour
1 cup milk
1/2 cup grated cheese
1/4 to 1/2 cup cracker crumbs

Precook vegetables according to package directions. Saute onions in 1 T. butter until transparent. Make white sauce by combining 1 T. butter with flour and milk. Cook over low heat stirring constantly until thickened. Stir in cheese, cracker crumbs and season to taste with salt and white pepper. Place vegetables in buttered 2 quart casserole. Pour white sauce over vegetables and sprinkle with cracker crumbs. Bake at 350° for 35-45 minutes or until golden brown. Serves 4 generously.

Mrs. Bessie Welch, Lake Charles, La.



Get the buttoned-down look.

The buttoned-down look is spreading all across the country, because more and more people are getting pushbutton phones —phones that are faster and easier to use with less chance for dialing mistakes. And pushbutton phones comes in styles and colors to fit any decor from colonial to contemporary.

A smart, inexpensive pushbutton phone is the buttoned-down look everyone will love, whether its for your

home or office. And remember, every pushbutton phone from the telephone company is backed by reliable telephone company service.

For complete information on getting your own pushbutton phone, call our business office

**Phone the
Phone Company.
775-5100**



An Independent company in the national telecommunications network.

Cameron Telephone

EGGPLANT CASSEROLE

4 medium eggplants, peeled and sliced
5 slices toasted bread, broken into small pieces
1 cup milk
2 eggs
2 tps. grated onion
1 clove garlic, minced
½ cup chopped bell pepper
½ cup chopped onion tops
½ cup chopped parsley
¼ cup butter or oleo
½ lb. ground meat
2 T. catsup
Dash Worcestershire Sauce
Salt and pepper to taste
½ cup breadcrumbs
Bacon pieces, grated cheese, optional

Boil eggplant slices in salted water until well cooked. Drain, mash and mix with bread pieces which have been soaked in milk. Beat eggs and add to above. Saute onion, garlic, bell pepper, onion tops and parsley in butter until wilted. Add meat and cook about 10 minutes. Season with catsup, Worcestershire Sauce, salt and pepper. Add meat mixture to first mixture, combining lightly. Pour into 2 quart buttered casserole. Sprinkle bread crumbs over top and dot with bacon pieces or sprinkle with grated cheese and bake at 350° for about 35 minutes.

Mrs. John M. Theriot, Creole, La.

* * *

PARMESAN FRIED EGGPLANT

1 medium eggplant, peeled and cut into ½" slices
1½ tps. salt, divided
2/3 cup breadcrumbs
1/3 cup grated Parmesan cheese
¼ tsp. pepper
1 egg
2 T. milk
1/3 cup flour
Hot vegetable oil

Sprinkle eggplant slices with ¾ tsp. salt. Let stand 30 minutes; pat dry with paper towels. Combine the bread crumbs, Parmesan cheese, remaining ¾ tsp. salt and pepper; mix well and set aside. Combine egg and milk; beat well, and set mixture aside. Dredge eggplant slices in flour; dip in egg mixture and coat with breadcrumb mixture. Fry in hot vegetable oil until golden brown; drain on paper towels. Yield: 4 servings.

Mrs. Cherie Giblin, Baton Rouge, La.

* * *

STACY'S SAUTEED MUSHROOMS

1 lb. rinsed and dried mushrooms, sliced
¼ onion, chopped
1 stick butter
1 clove minced garlic
1 T. worcestershire sauce
¼ cup chopped fresh parsley
¼ cup chopped fresh green onion tops
Salt and pepper to taste

Saute mushrooms and onions in butter until onion is tender. Add remaining ingredients, heat thoroughly and serve. This is a very tasty addition to a good steak.

Stacy Perry, Grand Chenier, La.

* * *

MEXICAN CORN

½ cup butter, melted
2 cups fresh corn, cut from cob
¼ cup chopped green pepper
¼ cup chopped red pepper
Salt to taste
1 cup canned fried onions
1 cup chopped fresh tomatoes
1 T. minced parsley

Combine butter, corn, peppers and salt. Cook over medium heat, stirring for 10 minutes. Stir in onions, tomatoes and parsley. Cook uncovered until tomatoes are done, usually about 5 minutes. Serve hot.

Mrs. Raye Phifer, Silver Springs, Md.
(Native of Grand Chenier, La.)

BAKED CUSHAW

1 cushaw
2 eggs, beaten
1/3 cup brown sugar
1/3 cup white sugar
1 tsp. vanilla
½ cup melted butter
Pumpkin pie spice to taste

Cut a washed cushaw into several pieces, remove seeds, etc. Wrap each piece in foil and cook in a 350° oven till tender. Scrape "meat" from shell. To 4 cups cushaw, add eggs, sugars, vanilla, butter and spice. Pour into well buttered pyrex dish and bake at 400° until firm, 25 to 30 minutes. Do not over bake. Serves 8 to 10.

Mrs. Charles Rogers, Cameron, La.

* * *

ARTICHOKE AND BEANS CASSEROLE

1 large onion, chopped fine
½ cup olive oil (I use a little less)
2 - 14 oz. cans artichoke hearts, drained
2 - 15½ oz. cans French style green beans, drained
3 cloves garlic, chopped fine
1½ cups Progresso bread crumbs
1 cup grated Italian cheese

Saute onions in oil until tender. Cut up artichoke hearts and green beans. Add rest of ingredients and mix well. Pour into a casserole and bake 25-30 minutes at 325°-350°.

Mrs. Ducie Carter, Lake Charles, La.

* * *

TERVILLE'S POTATO BALLS

6 to 7 large potatoes, peeled
Salt and pepper
¼ cup minced onions
¼ cup chopped green onions
¼ cup chopped bell pepper
½ cup raw, chopped shrimp
Cooking oil for frying

Boil potatoes in salted water; remove and mash. Add pepper as desired. Add all other ingredients except oil and mix well. Set in refrigerator until cool. Form into small balls and deep fry for 5-6 minutes or until golden brown.

Mrs. Lester Hebert, Hackberry, La.

* * *

ITALIAN CABBAGE

4 medium heads cabbage, cut in wedges
1 large white onion, minced
6 stalks celery, minced
1 - No. 303 can tomato sauce
½ tsp. garlic powder
½ tsp. oregano
Salt and pepper to taste
2½ lbs. Italian sausage, cut in 1 inch pieces

Combine all ingredients in a heavy aluminum or black iron pot. Cover and put on very low fire. Steam about 3 hours or until meat and vegetables are tender.

Mrs. Harold Hanna, Cameron, La.

* * *

SOUTHERN PEACH-YAM

1 - 16 oz. can sliced peaches, drained
2 - 17 oz. cans yams, drained
¼ cup brown sugar
3 T. flour
½ tsp nutmeg
2 T. oleo
½ cup chopped pecans
1½ cups miniature marshmallows

In the bottom of a 1½ quart casserole dish, layer peaches and yams. Mix brown sugar, flour, nutmeg, oleo and pecans in another bowl. Sprinkle on top of yam-peach mixture. Bake at 350° for 35 minutes. The last 5 minutes, top with marshmallows and complete baking time. Serves 8.

Allison Richard, Grand Chenier, La.

YELLOW SQUASH CASSEROLE

½ lb. smoked sausage
1 large onion, chopped
1 bell pepper, chopped
3 T. cooking oil
6 yellow squash, sliced
2 tomatoes, quartered
Salt and pepper to taste
½ cup grated cheese

Slice sausage into thin slices and fry until done. Drain and set aside. In a heavy skillet saute onion and bell peper in cooking oil about 5 minutes. Add squash and cook 5 minutes more. Then add sausage and tomatoes and cook another 15 minutes. Season to taste with salt and pepper. When ready to serve, add grated cheese and warm until melted.

Mrs. Mayo Cain, Klondike, La.

* * *

SAUSAGE STUFFED SQUASH

6 medium yellow squash
½ lb. bulk sausage (I use Jimmy Dean)
¼ cup finely chopped onion
½ cup herb-seasoned stuffing
¼ tsp. salt
2½ T. grated Parmesan cheese

Wash squash thoroughly and cook in boiling, salted water to cover, 8 to 10 minutes or until tender but still firm. Drain and cool. Cut squash in half lengthwise, remove and reserve pulp, leaving firm shell. Cook sausage and onion in skillet until sausage is brown. Drain off pan drippings, stir in squash pulp, herb-seasoning and salt. Place squash shells in 13" X 9" X 2" pan. Spoon sausage mixture into shells. Sprinkle with parmesan cheese and bake at 350° 30 minutes. Serves 6.

Mrs. Mary Lou Eagleson Guillory, Welsh, La.

* * *

EGG AND SPINACH SOUFFLE FOR TWO

6 eggs
2 T. butter or oleo
¼ cup finely chopped onion
2 T. flour
¾ tsp. salt
½ cup milk
1 - 10 oz. pkg. frozen, chopped spinach, thawed and well drained

Preheat oven to 325°. Separate 4 eggs; set aside. In 1 qt. sauce pan over medium heat, melt butter and wilt onions. Then stir in flour, salt and milk until blended. Slowly stir in spinach, then the 4 egg yolks. In medium bowl with mixer at high speed, beat 4 egg whites until stiff. Fold in spinach mixture. Spoon mixture into two individual shallow casseroles. With back of spoon, make an indentation in center of each. Break one egg into each soufflé and bake until puffy and lightly browned. Serve immediately. Serves 2.

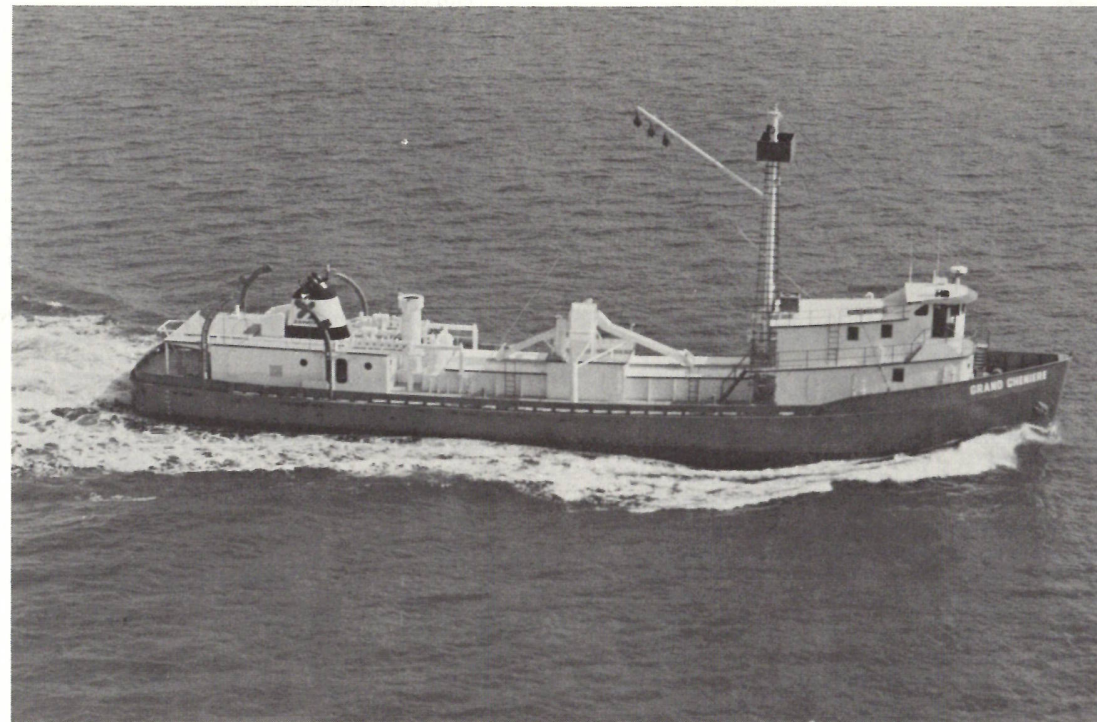
Jennifer Canik, Grand Chenier, La.

Notes:

LOUISIANA MENHADEN COMPANY

P.O. BOX WW

LAKE CHARLES, LOUISIANA 70602



Zapata Haynie Corp.

J.B. Route Box 2
Cameron, Louisiana

Telephone 569-2314
569-2315
569-2316



Salads And Salad Dressings

SEAFOOD-RICE SALAD

1 cup boiled shrimp, peeled and deveined
1 cup fresh or canned white crabmeat
3 cups cool, cooked rice
½ cup finely chopped onions
½ cup finely chopped sweet pickles
1 cup finely sliced celery
¼ cup finely chopped bell pepper
3 hard cooked eggs, chopped
1 T. lemon juice
1 cup mayonnaise
¼ tsp. salt
¼ tsp. Sexton zestful seasoning
Pinch Chesapeake Bay Style seafood seasoning
¼ tsp. each black and white pepper
Pinch curry powder

In medium bowl, carefully combine shrimp, crabmeat, rice, onions, pickles, celery, bell pepper and eggs. Mix remaining ingredients well and fold in shrimp - crabmeat mixture, being careful not to break up crabmeat. Serve on lettuce leaves.

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

LEMON-BANANA SALAD

1 small pkg. lemon jello
1 cup hot water
1 cup cold water
2 T. cornstarch
¾ cup sugar
1 large can crushed pineapple, drained, reserve juice
1 cup reserved pineapple juice
2 eggs, well beaten
Dash salt
½ pint whipping cream, whipped
3 large bananas, diced
1½ cups miniature marshmallows

Dissolve jello in hot water, add cold water and refrigerate until thick. Mix cornstarch, sugar, pineapple juice, beaten eggs and salt. Cook over low heat until thick. Cool thoroughly. Fold whipped cream into cooled mixture. Fold fruits and marshmallows in syrupy mixture. Chill. To serve, cut jello-fruit mixture into squares and place on lettuce leaves. Spoon 1 T. custard mixture onto each square.

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

JELLIED BLUEBERRY SALAD

1½ cups apricot nectar
¼ cup lemon juice
1 - 3 oz. pkg. lemon gelatin
1 - 3 oz. pkg. orange gelatin
¾ cup cold water
1 - 9 oz. pkg. frozen blueberries, partially thawed
1 - 3 oz. pkg. cream cheese, softened
½ cup mayonnaise
¼ cup whipping cream
2 tsps. grated lemon peel
¼ tsp. salt

Bring apricot nectar and lemon juice to a boil. Add half of mixture to lemon gelatin and stir until dissolved. Stir remaining mixture into orange gelatin and stir until dissolved. Add cold water to orange gelatin; chill until partially set, then fold in blueberries. Pour into greased mold. Chill until firm. Chill lemon gelatin until partially set. Beat cream cheese until light and fluffy, then gradually beat in remaining ingredients. Whip lemon gelatin until fluffy. Fold into cheese mixture. Pour over orange gelatin. Chill until firm. Unmold on lettuce leaves to serve.

Miss Ruth Walter, San Antonio, Tx.

TOOTIE-FRUITIE SALAD

12 oz. pkg. cream cheese
6 oz. pkg. frozen strawberries
4 - 8 oz. cans mixed salad fruit
1 - 5 oz. can mandarin oranges
8 oz. cool whip
16 oz. pkg. colored miniature marshmallows

Let cream cheese come to room temperature. Drain fruits and mix everything together and serve.

Roy Hardin, Cameron, La.
* * *

CLOUD NINE SALAD

1 large can crushed pineapple
1 small pkg. wild strawberry jello
1 small cottage cheese
1 large cool whip

Heat pineapple and juice until boiling. Add jello and stir to dissolve. Cool in refrigerator until firm. Stir in cottage cheese and cool whip. Pour into mold.

Mrs. Mildred Diggs, Bavon, Va.
* * *

SAUERKRAUT SALAD

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

Combine first two ingredients and boil until thoroughly dissolved. Set aside to cool. In separate bowl combine remaining ingredients. Combine the two mixtures and stir. Leave in refrigerator overnight. Drain well before serving. Save liquid to store left-over salad.

Mrs. Mickey Hebert, Grand Chenier, La.
* * *

FROSTY CRANBERRY TIP-TOPS

1 - 1 lb. can jellied cranberry sauce, stirred well
3 T. lemon juice
1 cup whipping cream, whipped
1 - 3 oz. pkg. cream cheese
1/3 cup mayonnaise
1/3 cup powdered sugar
1 cup chopped pecans or walnuts

Add lemon juice to stirred cranberry sauce. Pour into 8 small size paper cold-cups. Combine remaining ingredients and spread over cranberry mixture. Freeze until firm. When ready to serve, peel paper cup from salad and serve cranberry side up on lettuce leaf. Serves 8.

Carolyn Hayes, Welsh, La.
* * *

FROSTED ORANGE SALAD

1 - 20 oz. can crushed pineapple or pineapple chunks
1 - 16 oz. can sliced peaches
1 - 6 oz. pkg. orange jello
1½ cups boiling water
¾ cup ginger ale
1 cup whipping cream, whipped
½ cup mayonnaise
1 cup miniature marshmallows
3 T. toasted coconut

Drain fruit, reserve juice and add water to make 1½ cups. Dissolve jello in hot water. Add reserved juice and ginger ale. Chill until thick. Add fruit and spoon into lightly oiled 12" X 8" X 2" dish. Chill until firm. Combine whipped cream and mayonnaise, then fold in the marshmallows. Spread this topping over salad and sprinkle toasted coconut over all. Chill.

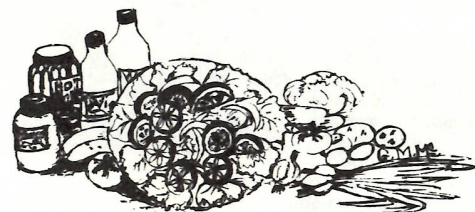
Mrs. Mary Lou Eagelson Guillory, Welsh, La.

GREEK GODDESS SALAD DRESSING

1 red onion
2 lemons
1 bunch green onions, cleaned
1 whole clove garlic, peeled
1 bunch fresh parsley, stems and leaves
½ cup lemon juice
1 cup mayonnaise
4 T. tomato paste
½ cup sugar
4 T. paprika
1 T. cracked black pepper
Salt and red pepper to taste
1 - 7 oz. jar chopped pimentos

Place quartered onion, garlic, lemons and sliced green onions in food processor with steel blade, process. Add remaining ingredients, except pimentos, and process until smooth. Add chopped pimentos last. Coat salad greens with dressing and serve. Best when dressing is allowed to set for 24 hours to blend flavors before serving. This is also delicious with boiled shrimp.

Mrs. Lynn R. Jones, Sr.



Richard Feed & Farm Supply #1

Grand Lake
598-2259

Richard Feed & Farm Supply #2

Creole
542-4258

Feed, Fertilizer, Boots and Western Wear

Owners: 3 Mr. & Mrs. Ervin Richard
Sherry, Randall, and Pam

Cameron Outdoor Shop, Inc.

Your Local Sporting Goods Store

Main Street
Cameron, Louisiana

CHILI COLESLAW

5 cups shredded cabbage
1 cup sliced celery
½ cup chopped onion
1 - 6 oz. can sliced pimentos, drained
½ cup mayonnaise
¼ cup chili sauce
Salt and pepper to taste

Combine vegetables and set aside. Combine mayonnaise, chili sauce and seasonings. Pour dressing over cabbage, tossing lightly, but well. Chill several hours before serving. Good to serve with seafoods.

Mrs. Sammie Jo Perkins, DeRidder, La.
(former Cameron resident)

* * *

SOUR CREAM FRUIT SALAD

1 - 15½ oz. can drained pineapple chunks
1 - 11 oz. can drained mandarin oranges
1 cup miniature marshmallows
1 cup flaked coconut
1 carton sour cream
12 dates, pitted and sliced
1 apple, pared and cubed
½ cup chopped pecans
12 green seedless grapes, halved
Lettuce leaves

Combine all ingredients except lettuce, tossing lightly. Chill overnight and serve on lettuce leaves.

Mrs. Betty Peterson, Chalmette, La.

* * *

HALPERN'S GREEN SALAD

2 medium heads lettuce
1 pkg. fresh spinach
1 cucumber, thinly sliced, skin on
1 ripe avocado, peeled and chopped
2 - 6 oz. bottles marinated artichoke hearts, drained
1 - 8 oz. can 3-bean salad
6 oz. longhorn cheddar cheese, chopped in bite-size pieces
1 - 8 oz. bottle Golden Caesar Salad Dressing
4 oz. dry roasted shelled sunflower seeds
2 ripe tomatoes, chopped fine
Salt and pepper to taste

Wash salad greens and drain well or spin dry in salad mixer. Mix all ingredients together and toss well with greens. Serve immediately with favorite crackers or vegetable thins.

David Halpern, Lafayette, La.

* * *

GARDEN TOSS SALAD

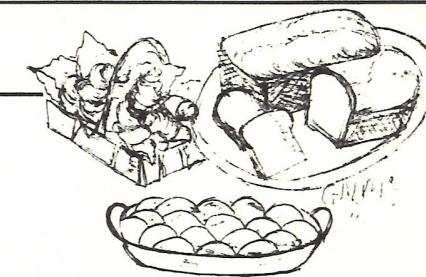
1 - 7 oz. pkg. elbow macaroni
2 cups diced, cooked ham
2 medium tomatoes, diced
1 cup diced cucumber
1 cup diced, mild cheddar cheese
1½ cups pitted California ripe olives, sliced
4 hard cooked eggs, chopped
2/3 cup bottled Italian dressing

Prepare macaroni according to package directions; drain. Combine all ingredients and chill for 2 hours before serving. Serves 6 to 8.

Janice Broussard, Creole, La.

Notes:

Breads



GRANDDAD'S 1865 CORNBREAD

2 cups cornmeal
½ cup flour
1 tsp. baking powder
½ tsp. soda
1 tsp. sugar
2 cups buttermilk
1 tsp. salt
1 tsp. butter

Mix above ingredients in order given. Bake in greased and floured pan at 400° until done, about 20-25 minutes.

Thelma Dieterich, Woodville, Tx.

* * *

MEXICAN CORNBREAD - CAMERON STYLE

1 cup yellow corn meal
2 eggs, well beaten
1 cup milk
½ tsp. soda
¼ tsp. salt
1 No. 303 can cream style yellow corn
½ cup bacon drippings
1 lb. ground pork (or beef)
2 T. bacon drippings
6 slices crisp-fried bacon, crumbled
1 large onion, chopped fine
8 oz. mild cheddar cheese, grated
3 jalapeno peppers (I prefer those in the can)
1½ pimentos, chopped

Combine first 7 ingredients and set aside. Saute ground pork in 2 T. bacon drippings for 5 minutes, stirring constantly over low heat. Place meat on paper towel to drain. With paper towel, grease large iron skillet and heat. Sprinkle about 2 T. corn meal in skillet and brown slightly, stirring constantly. Pour ½ of the batter in the skillet, now sprinkle cheese evenly over batter, next sprinkle meat and crumbled bacon, next the onions and finally the peppers and pimentos. Pour remaining batter on top. Bake 45 to 50 minutes at 350°.

Mason Istre, Cameron, La.

* * *

JALAPENO CORNBREAD

2 cups corn meal
1 tsp. salt
2 T. sugar
½ tsp. soda
1 cup sweet milk
2 eggs
2 finely chopped garlic buds
1 cup finely chopped onions
¼ cup chopped pimento
2-4 finely chopped jalapeno peppers
1 cup whole kernel corn
4 slices of crisply fried bacon
2 T. bacon drippings
½ lb. grated cheese

Preheat oven to 350°. Mix together corn meal, salt, sugar and soda. Add milk and eggs; mix well. To this add garlic, onions, pimento, peppers, corn and bacon. Beat vigorously about 1 minute. Grease 8" X 8" X 2" baking pan with bacon drippings and pour half of mixture into pan. Sprinkle batter with cheese and add remaining mixture. Bake 35 minutes or until firm. Delicious served hot with ham or barbecued foods.

T-Mae Booth, Grand Chenier, La.

CRAIN BROTHERS, INC.

BUILDERS & OPERATORS

General Oilfield & Pipeline Construction
GRAND CHENIER, LOUISIANA

Marsh Buggies-Boats-Barges-Dragnines

P.O. BOX 118
GRAND CHENIER, LOUISIANA

TELEPHONE (318) 538-2411

ENGLISH MUFFINS

1 cup milk
¼ cup water
¼ cup oleo
4-4½ cups flour
½ cup firmly packed brown sugar
1 T. cinnamon
1 tsp. salt
1 pkg. dry yeast
2 eggs
1 cup raisins
¼ cup cornmeal

Heat milk, water and oleo until very warm (120° to 130°). In a large bowl combine liquid, 2 cups flour, brown sugar, cinnamon, salt, yeast and eggs and beat 2 minutes at medium speed. Stir in remaining flour and raisins by hand. Cover and let rise until double in size, about 30 to 45 minutes. Knead dough about 2 minutes, cover and let rise 10 minutes. Roll out to ¾" thickness and cut with 3" cutter, pressing each side of cut round in cornmeal. Place on ungreased cookie sheet. Cover and let rise about 45 minutes. Preheat oven to 375° and bake 8 minutes. Turn over each muffin and bake 8 minutes more. Slice each muffin almost through, so a pat of fresh butter may be added.

Mrs. Annie Meaux from Bessie Ruley, Oak Grove, La.

* * *

MILE-HIGH BISCUITS

3 cups all-purpose flour
¼ cup sugar
4 tsp. baking powder
½ tsp. cream of tartar
¾ tsp. salt
½ cup shortening
1 egg, beaten
1 ½ cup milk

Combine dry ingredients in a mixing bowl. Cut in shortening until mixture resembles coarse crumbs. Add beaten egg and milk all at once and mix until dough forms a ball. Turn dough out on a lightly floured surface and knead 10 to 12 times. Roll out to ¾" thickness; cut with a floured 2½" biscuit cutter. Place on ungreased baking sheet and freeze. When biscuits have frozen, store them in a plastic bag and keep in the freezer until needed. To bake frozen biscuits, place them on lightly greased baking sheet. Bake at 475° for 12 to 15 minutes, or until light brown. Yield: 1 dozen.

Mrs. Annie Meaux, Oak Grove, La.

* * *

FRESH APPLE MUFFINS

2 cups flour
½ cup sugar
1 T. baking powder
¼ tsp. salt
½ tsp. nutmeg
½ tsp. cinnamon
1 ½ cups peeled, chopped tart apples
1 cup milk
¼ cup vegetable oil
1 egg, beaten
¼ cup sugar
½ tsp. cinnamon

Combine first 6 ingredients; stir in 1 cup chopped apples. Make a well in center of mixture. Combine milk, oil and egg and add to dry ingredients, stirring lightly just until moistened. Spoon into greased muffin pans, filling 2/3 full. Combine remaining ½ cup apples, ¼ cup sugar and ½ tsp. cinnamon. Sprinkle over muffin batter. Bake 25 minutes at 350°.

Mrs. Susan Stewart Fox, Iowa, La.

* * *

SPOON ROLLS

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

Mix in order listed. Let set covered in refrigerator for one hour. Spoon into greased muffin tins and baked at 450° until light brown. Makes about 24 rolls.

Mrs. Mervin Chesson, Sweet Lake, La.

SOUR DOUGH ROLLS

¼ cup dry yeast
1 cup warm water
¼ cup sugar
¾ cup dry milk
½ cup salt
¾ cup shortening or butter
1 quart warm water
5 lbs. flour

Dissolve yeast in 1 cup warm water. Let soak until it bubbles, about 5 to 10 minutes. In another bowl mix together sugar, milk, salt and cut in shortening. Add 1 quart warm water to this. Then add to yeast mixture and mix well. Add flour and mix well until dough leaves sides of bowl and stays clean. Put into large bowl and let stand for about 1 hour. As dough rises, knead bread in bowl, never add any more flour. Butter pan and form rolls in pan. Let stand for about 1 hour before baking. Bake at 400° for about 10 to 12 minutes, until golden brown. Remove and baste tops with melted butter and serve hot.

You may use the remaining dough for cinnamon rolls. Flour board and roll 1 pound of dough thin. Using a pastry brush, paint melted butter (about ½ cup butter and 1 tsp. vanilla) and vanilla over dough. Sprinkle cinnamon all over this and layer a thin coat of brown sugar over this. Roll up into a roll and cut into 1 inch slices. Lay flat in a greased pan and let stand for about 1 hour to rise. Bake at 400° for 12 to 15 minutes until done. Remove from oven and ice with a powdered sugar and butter icing.

Mrs. Shirley Bonsall, Grand Chenier, La.

* * *

GOLDEN FRENCH TOAST

1 large orange
6 eggs
½ cup butter or margarine
12 white bread slices, each cut diagonally

Preheat oven to 450°. Into shallow dish or pie plate, grate orange to make 1 T. grated peel. Cut orange in half, squeezing juice enough for 1/3 cup. Add juice and eggs to orange peel; beat until well mixed. Place ¼ cup butter in each of two 15½" x 10½" pans. Place pans in oven to melt butter. Remove from oven. Dip bread slices in egg mixture to coat all sides well; place in one layer in buttered pans. Bake 5 minutes, with pancake turner, turn slices and bake 5 minutes longer. May serve with heated syrup.

Mrs. Donna LaBove, Cameron, La.

* * *

EASY SLOVAK GINGERBREAD

3½ cups flour
1 cup sugar
1 tsp. ginger
1 tsp. soda
2 eggs
1 cup dripped coffee
1 cup cooking oil
1 cup pure cane dark syrup

Measure dry ingredients into mixing bowl. Stir to mix and add the remaining ingredients, one at a time, adding the syrup last because it slides out of the cup easily after the cooking oil. Grease a 9" x 13" pan, do not flour, and bake in 350° oven for 35 minutes. Variations: 2 cups chopped pecans and or ½ cup raisins may be added to this recipe. Makes 50 pieces.

Miss Karoline Kossen, Cameron, La.

* * *

PERSIMMON NUT BREAD

1 cup sugar
1½ sticks oleo
2 eggs, beaten
1 cup mashed persimmons
1 cup chopped pecans or walnuts
2 cups flour
¼ tsp. salt
1 tsp. soda

Cream sugar and oleo; add eggs, persimmons and nuts. Stir flour, salt and soda together and add to mixture, stirring until well blended. Pour into greased loaf pan and baked at 325° for 50 to 55 minutes or until tests done. Freezes well.

Mrs. Charles Rogers, Cameron, La.

PURPLE PLUM NUT LOAF

¼ cup shortening
¾ cup sugar
1 egg
1½ cups milk
3 cups flour
3 tps. baking powder
½ tsp. salt
½ tsp. cinnamon
1¼ cups chopped fresh plums
1 cup chopped pecans

Cream shortening, sugar and egg. Add milk alternately with dry ingredients, mixing well. Add plums and pecans and blend. Pour into well greased loaf pan and bake at 350° for 1 hour. Store for 1 day. It will slice better. This recipe is perfect for freezing.

Mrs. Mayo Cain, Klondike

STRAWBERRY BREAD

1 cup butter or margarine
1½ cups sugar
1 tsp. vanilla
½ tsp. lemon extract
4 eggs
3 cups flour
1 tsp. salt
1 tsp. cream of tartar
½ tsp. baking soda
1 cup strawberry preserves
½ cup sour cream
1 cup chopped walnuts or pecans

Cream butter and sugar. Add vanilla and lemon extract. Stir in eggs. Sift flour with salt, cream of tartar and baking soda. Combine preserves and sour cream. Add preserve mixture and creamed mixture alternately to dry ingredients. Stir in nuts. Bake in greased small loaf pans at 350° for 50 minutes. Yield: 2 loaves.

Mrs. Robert Broussard, Cameron, La.

PUMPKIN BREAD

3 cups sugar
4 eggs, beaten
1 cup salad oil
1½ tps. salt
1 tsp. cinnamon
1 tsp. nutmeg
2/3 cup water
2 cups canned pumpkin
3½ cups flour
2 tps. soda

Mix the sugar, eggs, oil, salt, cinnamon, nutmeg and water in a bowl. Add the pumpkin and mix well. Stir in flour and soda. Place in 2 well-greased loaf pans. Bake at 350° for 1 hour.

Mrs. Robert Broussard, Cameron, La.

ANGEL FLAKE BISCUITS

1 T. yeast
¼ cup + 1 T. warm water
1¼ cups flour
1¼ T. baking powder
½ tsp. soda
2 T. sugar
½ tsp. salt
½ cup shortening
½ pt. buttermilk
¼ cup melted butter

Dissolve yeast in warm water; set aside. Mix flour, baking powder, soda, sugar and salt together. Cut in shortening. Add buttermilk to yeast mixture and combine with flour mixture. Knead slightly. Roll out in ½" thickness and cut with a floured 2" biscuit cutter. Brush 18" X 26" pan with butter and place biscuits in pan, brushing lightly with remaining butter. Let rise slightly overnight. Bake in 400° oven for 30 minutes.

Mrs. Shirley Bonsall, Grand Chenier, La.

MIKE PEARSON MOTORS

Pontiac — Buick — GMC Truck — AMC — Jeep

San Antonio Avenue at Church

Many, Louisiana

Phone 256-2066

Serving the fine people of Cameron Parish since 1947

The Calcasieu Marine National Bank Salutes The Louisiana Fur and Wildlife Festival

Since 1955, people from the cattle, oil, fur, rice, shrimp and wildlife industry have worked together to make this celebration one of Louisiana's most outstanding events.



Cameron



Calcasieu Marine National Bank

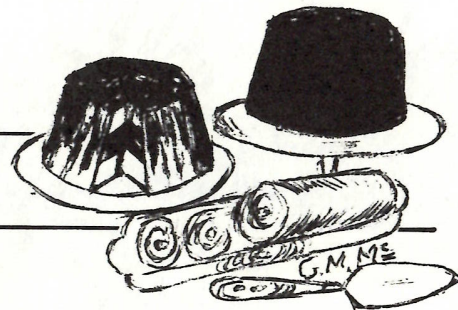
MEXICAN CORNBREAD

1 cup yellow cornmeal
½ cup cooking oil
1 cup sweet milk
2 eggs
1 can cream-style corn or
1 cup fresh cream corn
2 lbs. ground meat
Salt and pepper for meat
½ lb. sharp cheese, grated
½ large onion, chopped
1 small can Taco sauce or
1 can Rotel tomatoes, drain and crush tomatoes
Bell pepper or Jalapena pepper rings for garnish

Combine first 4 ingredients and mix well. Stir in corn. Cook meat with salt and pepper until brown and drain on paper towel. Pour ½ cornbread mixture in greased oblong glass pan. Next layer ground meat, onion, cheese and pour Taco sauce over this. Place in preheated 350° oven for 1 hour. Remove and garnish with bell pepper or Jalapena rings. Serves 6 to 8.

Mrs. Yvonne McNeese, Grand Chenier, La.

Cakes



DEVIL AND DIAMOND CAKE

1 2/3 cups sugar
½ cup butter
2 T. cocoa
½ cup boiling coffee
1 heaping T. soda
1 cup sour cream or milk
2½ cups flour
1 tsp. vanilla

Cream sugar and butter until light and fluffy. Mix cocoa with boiling coffee, soda and cream. When this is cool, add to creamed mixture. Gradually add flour and vanilla. Makes 3 dark layers. (Optional: ½ cup coconut added to dark batter.)

1½ cups sugar
3 T. crisco
1 cup sweet milk
2 cups flour
3 tsps. baking powder
3 egg whites
1 tsp. almond extract

Cream sugar and crisco. Add milk, flour, baking powder and beat well. Beat egg whites and fold in. Makes 2 white layers. (Optional: ½ cup raisins added to white batter.)

Filling:

1 large can evaporated milk
1½ cups sugar
½ cup ground raisins
½ cup coconut

In saucepan combine milk and sugar and cook to soft ball stage. Stir in raisins and coconut, mixing well. Spread in between the layers alternating dark and white layers.

Icing:

2 cups sugar
½ cup water
2 egg whites
1 cup ground raisins
1 cup coconut

Boil sugar and water to a thick syrup. Beat egg whites and gradually pour syrup over egg whites, beating all the while until thick enough to spread. Stir in raisins and coconut and spread on top and sides of cake. (This recipe is 70 years old and was given to me by Mrs. Merrilla Theriot Nelson.)

Mrs. Azemie LeBoeuf, Creole, La.

TARPON FREEZO

Creole, Louisiana

Phone 542-4567

Mr. & Mrs. Ray Conner
Owners

PETER PAUL MOUND CAKE

1 box Dark Chocolate cake mix with pudding
1 cup milk
20 large marshmallows
1 cup sugar
14 oz. pkg. coconut
1 cup milk
½ cup sugar
12 oz. pkg. chocolate chips

Prepare Dark Chocolate Cake mix with pudding and bake as directed in oblong pan. Combine next 3 ingredients and cook on low heat until all marshmallows are melted. Pour on cake top. Sprinkle on coconut. In saucepan cook milk, sugar and chocolate chips until all chips are melted. Pour on cake top. If you want an Almond Joy, just add almonds to top layer.

Mrs. Mary Lou Eagleson Guillory, Welsh, La.

SUGARED LEMON CROWN CAKE

2¼ cups flour
1 tsp. baking powder
½ tsp. salt
1½ sticks butter at room temperature
1½ cups granulated sugar
3 eggs
1 T. grated lemon rind
2 T. lemon juice
2/3 cup milk
Powdered sugar

Grease and flour bundt cake pan. Sift flour, baking powder and salt; set aside. Cream butter, sugar and eggs, slowly beat in rind and lemon juice. Add flour mixture, a third at a time, alternately with milk, beating at low speed just until blended. Pour into pan and bake at 350° for 50 minutes. Cool on wire rack 10 minutes. Loosen and invert cake and cool completely. Sprinkle with powdered sugar.

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

PINEAPPLE CAKE

1½ cups sugar
2 eggs
1 cup crushed pineapple and juice
½ cup oil
2 cups flour
½ tsp. salt
2 tsps. soda

Mix all ingredients by hand. Bake in greased and floured 9" X 12" pan at 350° for 35 minutes.

Icing

½ cup evaporated milk
½ cup brown sugar
1 cup white sugar
1 stick oleo
1 tsp. vanilla
1 cup chopped nuts

Combine milk, sugars and oleo. Cool 4 minutes, stir in nuts and vanilla. Pour over warm cake.

Mrs. Mattie Lee Easley, El Paso, Tx.

WHITE CHOCOLATE CAKE

4 ozs. white chocolate
½ cup boiling water
1 cup butter or oleo
2 cups sugar
4 egg yolks, unbeaten
1 tsp. vanilla
2½ cups sifted cake flour
1 tsp. soda
Pinch salt
1 cup buttermilk
1 cup chopped pecans
1 cup coconut
4 egg whites, stiffly beaten

Melt chocolate in boiling water; cool. Cream butter and sugar until light and fluffy. Add egg yolks, one at a time, beating after each addition. Add chocolate and vanilla. Sift flour with soda and salt. Add flour mixture alternately with buttermilk to egg mixture, beating after each addition until smooth. Stir in pecans and coconut. Fold in stiffly beaten egg whites. Pour into 3 - 8" or 9" lightly greased and floured cake pans. Bake at 350° for 35 to 40 minutes. Do not overcook. These layers cannot be handled when warm. Let cool in pan. They will be as brown as much as other cake layers. Ice with Divinity Frosting if desired. It is also very good just plain, baked in a long pan and cut into squares.

Mrs. Jerry McCormick, Houghton, La.

CHOCOLATE CHIP CAKE

1 box Lemon Supreme cake mix (Duncan Hines)
1 - 4½ oz. box instant chocolate pudding
3 eggs
¾ cup vegetable oil
¾ cup water
1 - 8 oz. carton sour cream
1 - 6 oz. pkg. semi-sweet chocolate chips

Beat first 6 ingredients together for 4 minutes at medium speed. Fold in chocolate chips. Pour into greased and floured bundt bake pan and bake at 350° for 55 to 60 minutes. Cool 20 minutes before removing from pan. Variations: Try it with Orange Supreme cake mix or Vanilla, either of these will give you a delicious yet different chocolate cake.

Mrs. Robert Broussard, Cameron, La.

JIFFY FIG CAKE

2 cups flour
¾ cup sugar
3 tsps. baking powder
2 eggs
½ cup cooking oil
1 cup milk
1 pint canned figs

Combine dry ingredients, then stir in all other ingredients at once, mixing until well blended. Pour into well greased 13" X 9" pan and bake at 350° for 1 hour.

Evelyn Vincent, Klondike, La.

COCONUT CAKE

1 box yellow cake mix
1½ cups milk
1 cup sugar
1 - 8 oz. carton cool whip
1 pkg. frozen fresh coconut

Prepare cake mix as directed and bake in 9" X 13" pan for 30 minutes. In saucepan combine sugar and milk and heat until sugar is dissolved. While cake is still warm, punch holes in cake and pour milk-sugar mixture over cake. Let cool. When cake is cold, put cool whip and coconut on top. Leave cake in pan and cut in squares to serve. This is an easy cake and a really good one.

Mrs. Annie Swindell, Morehead City, N.C.

* * *

MILLIONAIRE POUND CAKE

1 lb. butter or oleo at room temperature
3 cups sugar
6 eggs
¾ cup milk
4 cups flour (unsifted cake flour works great)
½ tsp. almond extract
1 T. vanilla extract
1 tsp. butter flavored extract

Cream butter until consistency of mayonnaise — this is very important. Add sugar a little at a time and cream well after each addition. Add the eggs one at a time and beat well. Add milk and flour alternately, starting and ending with an addition of flour. Add all of the extract. Pour into greased and floured tube pan. Bake at 325° for 1½ hours.

Topping

1½ cups confectioner's sugar
¼ cup lemon juice

Combine the two ingredients, mixing well. Pour over the cake while it is still warm.

Willyhugh Pulver, Sulphur, La.

CAMERON CABLE & CORDAGE, INC.

775-7300 or 775-5571

Cameron, Louisiana

Manufacturers & Testers of
Custom Made Slings For Every Operation
Land or Marine

Distributors of Wire Rope, Wire Rope &
Chain Fittings, Manila & Synthetic
Rope - Any Size; Blocks, Shackles,
Turnbuckles, Boomer Chains & Binders,
Hooks - All Types

Free Delivery
24 Hour Service

GREAT-GRANDMOTHER'S PINEAPPLE DELIGHT

- ½ cup crisco
- 1 stick butter or margarine
- 3½ cups sugar
- 5 eggs
- 4 cups flour
- 5 tsps. baking powder
- 2 cups milk
- 2 tsps. pineapple extract

In a large mixing bowl, cream shortening and butter. Add sugar gradually, then add eggs, one at a time, mixing well. Combine flour and baking powder and add alternately with milk and extract. Beat for about 10 minutes until mixture is light and fluffy. Pour into four 9" greased and floured cake pans. Bake at 350° for 30 minutes.

Icing

- 2 cups butter
- 2 cups sugar
- 2 tsps. vanilla
- 6 T. flour
- 2 cups milk
- 1 large can crushed pineapple, well drained

Cream butter and sugar until fluffy and add vanilla; set aside. In saucepan cook flour and milk on low heat until mixture is thick. Let cool, then add to sugar mixture gradually until mixture appears like whipped cream. Add well-drained pineapple and mix. Frost cake and use between the layers. (The flavor can be changed by using bananas instead of pineapple. To do this, leave out pineapple and use 2 ripe bananas to the batter with the sugar, then putting sliced bananas between layers and substituting banana flavoring for vanilla.)

Mrs. John Verzuvelt, Sweet Lake, La.

* * *

ELLEN'S FRUIT CAKE

- 3 cups sugar
- 1 cup butter
- 3 eggs
- 1½ cups milk
- 3 cups flour
- 4 tsps. baking powder
- 1 cup cocoa
- 1 cup raisins or cherries

Cream sugar and butter; add eggs. Pour in milk and blend in flour, baking powder and cocoa. Add raisins or cherries or both and bake at 375° for 30-40 minutes, in greased and floured baking pan 13" X 9" X 2" — no bundt pan.

Mrs. Esther Quinn, Cameron, La.

* * *

PULL-APART COFFEE CAKE

- 2 cups lukewarm water
- 2 pkgs. dry yeast or 2 yeast cakes
- 1 T. salt
- ½ cup sugar
- ¼ cup cooking oil
- 2 eggs
- Approximately 7 cups flour
- 1 stick oleo
- 1 cup sugar
- 1 T. cinnamon (or more, if desired)
- 1 cup chopped pecans

In large bowl mix water, yeast, salt and sugar. Stir until sugar is dissolved. Add cooking oil, eggs and about 2 cups flour. Beat well. Gradually add more flour, beating well after each addition. Add flour only until dough becomes firm, not stiff. On wax paper or dough board, pour about 1½ cups flour and knead dough until it is firm enough to pick up. Place in bowl which has about ¼ cup oil in bottom, turn over dough, cover with cloth wet in hot water and let rise until double in size. Place dough on floured dough board or wax paper; knead well. Return to bowl, let rise until double in size. Melt oleo; let cool. Combine sugar, cinnamon and pecans. After 2nd rising, break pieces of dough about 1" in diameter and dip in butter, then in sugar-cinnamon-nut mixture and drop in bundt pan. Fill pan with balls of dough to about half full and let rise again. Bake at 325° about 35 minutes or until done. Pull pieces apart for serving. (For a holiday brunch, use candied cherries and slices of green or red candied pineapple in the bottom of pan for an attractive decoration.)

Henrietta Kemp, Cameron, La. and Odessa, Tx.

OLD TIMEY JELLY CAKE

- 2½ cups flour
- 1¾ cups sugar
- 2 tsps. baking soda
- ½ tsp. salt
- 1 cup milk
- 2/3 cup butter or oleo
- 2 tsps. vanilla
- 3 eggs
- 1 lb. old timey tub jelly

Preheat oven to 350°. Grease and flour pans. In large bowl, combine all ingredients, except jelly, beat one minute at low speed to mix ingredients, then beat three minutes at high speed. Put 1½ large mixing spoons of batter in each prepared pan (make thin layers). Bake at 350° for 20 to 25 minutes or until a toothpick comes out clean when inserted in the middle of layers. Cool layers in the pans on cooking rack for 5 to 10 minutes. Remove from pans and cool top side up on racks. When cool, spread jelly on layers and stack five to seven layers high. Add more jelly down sides. Decorate with sprigs of fresh mint.

Mrs. Lillian "Dink" Lupton, Cameron, La. and Beaufort, N.C.

* * *

OLD FASHIONED CHOCOLATE POUND CAKE

- ½ cup shortening
- 1 cup butter
- 3 cups sugar
- 6 eggs
- 3 cups flour
- ½ tsp. baking powder
- ½ tsp. salt
- ½ cup cocoa
- 1¼ cups milk
- 1 tsp. vanilla extract
- Creamy Chocolate Glaze
- Chopped pecans

Cream shortening and butter, gradually add sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, salt and cocoa; mix well. Add to creamed mixture alternately with milk, beginning and ending with flour mixture. Stir in vanilla extract. Pour batter into a greased and floured 10 inch tube pan. Bake at 350° for 1 hour and 15 minutes or until wooden toothpick inserted in center comes out clean.

Creamy Chocolate Glaze

- 2½ cups sifted powdered sugar
- 3 T. cocoa
- ¼ cup butter, softened
- 3 T. milk

Combine sugar, and cocoa, mixing well. Add remaining ingredients; beat until smooth. Pour over cake and sprinkle with chopped pecans.

Mrs. Jeanette Blake, Cameron, La.

* * *

BANANA NUT CAKE

- 1½ cups sugar
- ¾ cup butter or shortening
- 2 eggs
- 1 T. vanilla
- 1 cup milk
- 2¼ cups flour
- 2½ tsps. baking powder

Beat sugar and butter together in mixing bowl until creamy. Add eggs and vanilla to mixture, then add milk. Mix well. Sift dry ingredients together and combine. Grease and flour cake pans and pour mixture into them. Bake at 350°.

Icing

- 4 egg whites
- 1 box brown sugar
- 3 T. water
- 2 tsps. vanilla
- 1½ cups chopped pecans
- 3 or 4 bananas

Place egg whites, sugar and water in top of double boiler and cook slowly beating until it is so thick it will not fall off beaters—about 7 minutes. Add vanilla and pecans. Slice bananas and place between layers in a lengthwise fashion. Cover the layer with icing, placing bananas on the icing and cover again.

Mrs. Esther A. Quinn, Cameron, La.

Compliments of TABER'S CLOTHING

See us for your
WESTERN WEAR - NOTIONS
JEWELRY - SIMPLICITY PATTERNS

Compliments of

Fredman's Liquor Store

Mr. & Mrs. Fredman Theriot
Owners

"OWNED BY THOSE WE SERVE"

JEFFERSON DAVIS ELECTRIC COOPERATIVE INCORPORATED

CAMERON, LOUISIANA
JENNINGS, LOUISIANA

OFFICERS

Joseph L. Tupper, *President*
E.C. Todd, *Vice President*
Charles M. Davis, *Secretary-Treasurer*
J.H. de Cordova, *General Manager*

DIRECTORS

Sidney Derouen
Garner Nunez
Louis O. Trahan, Jr.
W.F. Henry, Jr.
Richard J. Byler

Wendell's Electrical Service, Inc.

Route 1, Box 146

Cameron, Louisiana 70631

(318) 775-5621

CHEESECAKE A LA RITZ

Crust

34 vanilla wafers, crushed
1/3 cup sugar
1/2 cup chopped pecans
1/2 cup melted butter

Combine all ingredients. A food processor does a good job. Press evenly on bottom of spring-form pan.

Filling

4 eggs
3 - 8 oz. pkgs. Philadelphia Cream Cheese
at room temperature
2/3 cup sugar
2 tsps. vanilla

Beat eggs well. Add softened cream cheese. Beat well. Slowly add sugar while beating well. Stir in vanilla. Spread filling evenly over the crust in the spring-form pan. Place pan on cookie sheet. (This prevents any dripping butter from falling into oven.) Bake in preheated 375° oven for 40 minutes. Set aside to cool, between 5-10 minutes. While cake is cooling, prepare topping. Turn oven temperature to 475°.

Topping

2 cartons of sour cream
2 T. sugar
2 tsps. vanilla

Mix together until smooth. Spread onto cake gently. Replace in oven. Bake 5 minutes. Cool for 2 hours, then refrigerate until ready to serve.

Mrs. Martha Fontenot, Sweetlake, La.
* * *

PECAN APPLE CAKE

1 cup cooking oil
2 cups sugar
2 eggs
2 1/2 cups flour
1 tsp. salt
1 tsp. soda
1 tsp. baking powder
3 cups sliced fresh apples
1 cup chopped pecans
1 tsp. vanilla

Combine cooking oil, sugar and eggs, beating well. Measure flour, salt, soda, and baking powder and add to first mixture, beating thoroughly. Stir in apples, pecans and vanilla. Bake at 350° for 1 hour in a tube pan lined with aluminum foil.

Mayola Wicke, Creole, La.
* * *

BLACKBERRY JAM CAKE

4 cups flour
2 tsps. ground allspice
2 tsps. ground cloves
2 tsps. cinnamon
2 tsps. nutmeg
2 tsps. baking soda
3 sticks butter, softened
2 cups sugar
6 eggs
2 cups seedless blackberry jam
1 1/2 cups buttermilk

Sift together flour and spices and set aside. Cream together the butter and sugar until fluffy and beat in 6 eggs and jam. Beat in the flour mixture alternately with buttermilk mixed with soda. Pour batter into 3 buttered and floured 9" cake pans and baked in preheated oven for 35 minutes or until knife inserted in center comes out clean. Cool 10 minutes and invert onto racks. This cake is best the second day.

Caramel Frosting

2 cups sugar
1 1/2 cups light cream
2 egg yolks
2 cups brown sugar (firm pack)
1 stick butter
1 cup chopped walnuts/pecans
1 tsp. vanilla

In large saucepan, combine all ingredients and cook over moderate heat, stirring constantly and washing down any sugar crystals that cling to the sides. Bring the mixture to a boil; lower to

moderate heat and cook for 10 minutes, stirring constantly. Remove from heat and stir in nuts, coarsely chopped, and vanilla. Cool to spreading consistency. Allow 1 cup frosting for layers and use remaining for top and sides.

Mrs. Coral Perry, Grand Chenier, La.
* * *

BUTTER PINEAPPLE CREAM CAKE

1 1/4 cups sugar
1 cup butter
3 eggs
3 cups flour
3 tsps. baking powder
1 1/2 tsps. vanilla
1 1/4 cups milk

Cream sugar and butter until fluffy; add eggs, one at a time, beating well. Stir in remaining ingredients in order as listed, cream well. Pour batter into greased and floured cake pans and bake at 350° for 25 to 30 minutes. Cool.

Icing and Filling

1 1/2 cups sugar
4 T. flour
3 eggs
1/2 cup butter
1 large can crushed pineapple

Combine sugar, flour and eggs and beat until light and fluffy. Add butter and pineapple. Cook on low fire until thick. Spread between the layers, on top and sides of cake.

Charlie Mae Brasseaux, Grand Chenier, La.
* * *

BANANA CRUNCH CAKE

1/2 cup butter
1 cup sugar
1 egg
2 bananas, mashed
1 1/2 cups flour
1 tsp. soda
1/2 tsp. salt
1/4 cup sour cream, sour milk or buttermilk
2 T. vanilla

Cream butter and sugar; add egg and mix well. Add bananas. Mix flour, soda and salt and add alternately with milk to above mixture. Stir in vanilla. Bake in greased 8" X 13" pyrex dish at 350° for 35 minutes.

Topping

8 T. brown sugar
2 T. butter
2 T. cream
1/2 cup coconut
1 tsp. vanilla
1/2 cup chopped pecans

Combine all ingredients. Spread over baked cake and run under the broiler for a few minutes before serving. Top with whipped cream or ice cream. Serves 12-15.

Mrs. Charles Rogers, Cameron, La.
* * *

PINEAPPLE-COCONUT CAKE

1 box Pineapple cake mix (I use Duncan Hines)
1 cup sour cream
3/4 cup oil
8 oz. can Cream of Coconut
3 eggs
1 tsp. vanilla

Combine all ingredients and pour into 2 or 3 layer pans which have been greased and floured. Bake at 350° for 25 to 30 minutes. Cool.

Filling and Frosting

1 box powdered sugar
1 stick oleo
1 - 8 oz. pkg. cream cheese
1 small can coconut
1 tsp. vanilla

Combine all ingredients and spread between layers, on top and sides of cake.

*Mrs. Estelle Theriot and Mrs. Ina Wicke, Creole, La.
and Mrs. Bill Guidry, Sulphur, La.*

"Oiling the Economic Cogs of Cameron Parish."



Cameron State Bank

P.O. Box 430 Cameron, Louisiana 70631

Phone 775-7211

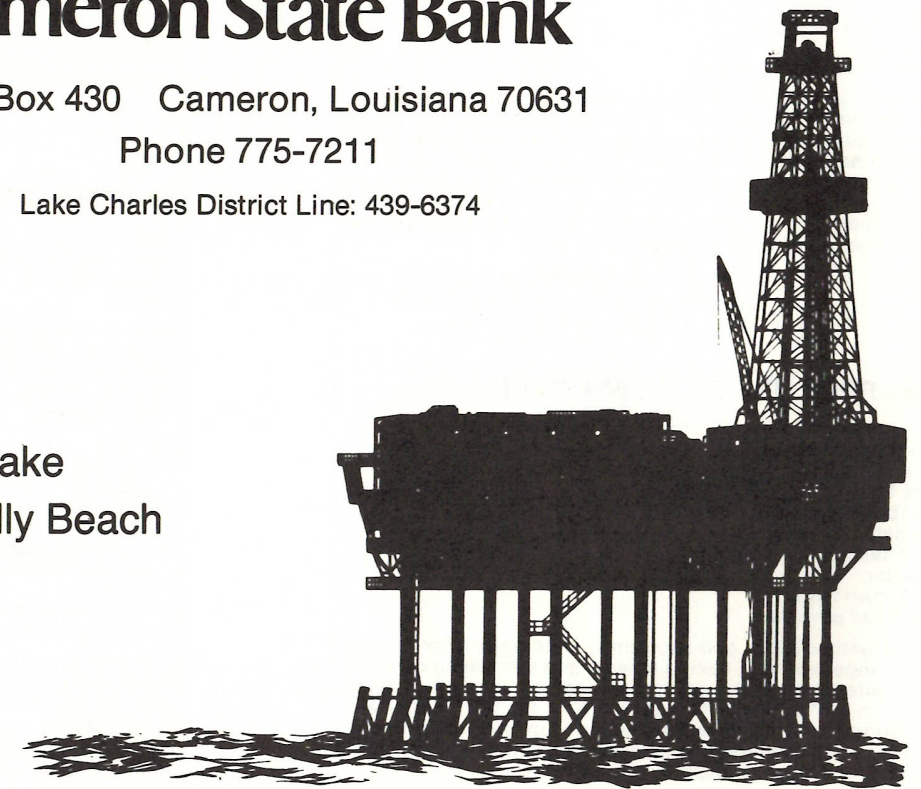
Lake Charles District Line: 439-6374

Branches

Creole
Grand Chenier
Hackberry
Grand Lake-Sweetlake
Johnson Bayou-Holly Beach



Member FDIC



APPLE NUT CAKE

Blend:
2 cups sugar
1½ cups wesson oil
3 eggs
Add:
3 cups sifted flour
3 cups diced, peeled apples
1 cup chopped pecans
1 tsp. soda
1 tsp. salt
1 tsp. vanilla

Pour into bundt pan and bake at 325° for 1½ hours.

Jennifer Canik, Grand Chenier, La.

* * *

BEATNIK CAKE

2¼ cups flour
2 cups sugar
2 tsps. salt
2½ tsps. soda
½ cup cocoa
2 cups ground up beets, home canned or store bought
1 cup salad oil
4 eggs
½ tsp. vanilla

Sift flour and add all other ingredients, mixing well. Grease and flour a 9" X 13" pan and pour in batter. Bake in preheated oven at 350° for 40-45 minutes. When done, turn over on a tray and ice while cake is still warm with the following all mixed together:

½ cup melted butter
½ cup boiling water
2½ cups powdered sugar
½ cup cocoa
1 tsp. vanilla

Mrs. Charles Bonsall, Grand Chenier, La.

* * *

NUT CREAM CHEESE POUND CAKE

1½ cups chopped pecans
1½ cups softened butter
1½ cups softened cream cheese
3 cups sugar
6 eggs
3 cups sifted cake flour
Dash of salt
1½ tsps. black walnut extract

Sprinkle ½ cup pecans in a greased and floured 10" tube pan; set aside. Cream butter and cream cheese gradually; add sugar, beating until light and fluffy. add eggs, one at a time, beating well after each addition. Add flour and salt, stirring until combined. Stir in extract and remaining 1 cup pecans. Pour batter into prepared pan. Bake at 350° for 1½ hours or until pick inserted in center comes out clean. Cool in pan for 10 minutes. Remove from pan and cool completely on wire rack.

*Becky Theriot, Charlie Mae Brasseaux, and
Mrs. Charles D. Theriot, Grand Chenier, La*

* * *

PINEAPPLE UPSIDE DOWN CAKE

1 cup sugar
½ cup shortening
2 eggs
2 cups flour
2 tsps. baking powder
¼ tsp. salt
1 cup pineapple
4 T. butter
1 cup brown sugar
1 can sliced pineapple

Cream together sugar and shortening. Add eggs after beating well. Sift together flour, baking powder and salt; add to creamed mixture alternately with pineapple juice, mixing well. Simmer together in a 9" skillet or baking pan 8" X 10" X 2", butter and brown sugar. Arrange pineapple slices on top of the butter-sugar mixture and pour batter over all. Bake at 350° until done. (If batter is too stiff, add more pineapple juice or milk.)

Mrs. Esther Quinn, Cameron, La.

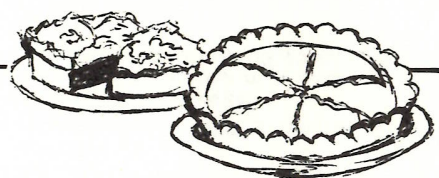
CARROT-ORANGE CAKE

3½ cups flour
2 tsps. baking powder
1 tsp. soda
¼ tsp. salt
1 tsp. cinnamon
½ tsp. nutmeg
½ cup butter, room temperature
¾ cup dark brown sugar, packed
3 eggs
¾ cup orange juice
1 T. grated orange rind
2 cups finely shredded carrots
1 cup chopped pecans or walnuts

Sift flour, baking powder, soda, salt and spices onto wax paper. Beat butter, sugar and eggs in large mixer bowl at high speed for 3 minutes. Add flour mixture alternately with juice, beginning and ending with flour. Stir in rind, carrots and nuts. Spoon batter into greased and floured bundt pan. Bake at 350° for 45 minutes or until tests done. Spread with frosting or sprinkle with powdered sugar or may be served with ice cream.

Mrs. Bernice Stewart Denny, Iowa, La.

Pies And Pastries



AMAZING COCONUT PIE

2 cups milk
¾ cup sugar
½ cup biscuit mix
4 eggs
¼ cup oleo or butter
1 tsp. vanilla
1-1/3 cups coconut

Combine milk, sugar, biscuit mix, eggs, butter and vanilla in electric blender container. Cover and blend at low speed 3 minutes. Pour into greased 9" pie pan. Let stand 5 minutes, then sprinkle with coconut. Bake at 350° for 40 minutes. (This pie makes its own crust.)

Mrs. Corinne Canik, Grand Chenier, La.

* * *

ALLEN'S CREAM PUFFS

½ cup butter
1 cup water
1 cup flour
4 eggs

Heat butter and water until butter melts. Add flour and stir vigorously. Add one egg at a time, beating well after each. Drop by tablespoonfuls on an ungreased baking sheet and bake at 425° for 30 to 40 minutes. Allow to cool completely, then slice top to create opening.

Custard
1-2/3 cups sugar
¾ cup flour
2 eggs
2 cups milk
1 tsp. vanilla extract
½ tsp. almond extract
2 T. butter
¼ cup powdered sugar
Cherry halves for garnish, if desired

Combine sugar, flour and eggs and stir until blended. Slowly stir in milk and cook over medium heat, stirring constantly, until thick and smooth. Remove from heat and stir in extracts and butter. Spoon 1 to 2 T. custard into the opening in each puff, then replace top. When all cream puffs have been filled, sprinkle powdered sugar over the top and garnish with cherry halves.

Allen Ray Wainwright, Cameron, La.

MINI PECAN PIES

Crust
1 - 3 oz. pkg. cream cheese
½ cup butter or oleo
1 cup sifted flour

Let cream cheese and butter soften to room temperature. Blend. Stir in flour and chill for about 1 hour. Shape dough into 2 dozen balls. Place in ungreased 1¼" muffin pan. Press dough at bottom and sides.

Filling
2 eggs
½ cup brown sugar
1 cup white sugar
2 T. soft butter or oleo
1 tsp. vanilla
Dash of salt
1-1/3 cups finely chopped pecans

Mix all ingredients in small bowl. Fill cups ½ full with filling. Bake in 350° oven for 20 minutes.

Mrs. Alta May Silver, Hackberry, La.

* * *

ICE BOX PIE

1 can condensed milk
1 small can frozen lemonade
1 - 8 oz. carton cool whip
1 cup chopped pecans or coconut or chocolate chips
2 graham cracker crusts

Mix condensed milk with frozen lemonade. Fold in cool whip. Then add pecans, coconut or chocolate and pour into the prepared crusts. Chill in refrigerator before serving. Another variation is omit chopped pecans or coconut or chocolate chips and add 2 T. fresh lemon juice. This fills 1 graham cracker crust.

*Myrtis Duhon,
Grand Chenier, La.*

*Mrs. Annie Swindell
Morehead City, N. C.*

SAVOIE LUMBER AND HARDWARE INC.

P.O. Box 59

Creole, Louisiana

Mr. and Mrs. Clifford Conner

HAWAIIAN PIE

2 - 9" baked pastry shells
1 - #2 can crushed pineapple
1 cup sugar
3 T. cornstarch
2 bananas
1 - 3½ oz. can flaked coconut
1 cup chopped pecans
Cool Whip

Bake pastry shells and cool. Mix pineapple with juice, sugar and cornstarch and cook over low heat until thick. Let cool. Slice bananas and layer in each pie shell. Layer ½ can coconut in each shell; then ½ cup pecans in each shell. Top with pineapple mixture, then a layer of cool whip. Refrigerate. Makes 2 pies and serves 16. It is also a very pretty pie.

Mrs. Charles Rogers, Cameron, La.

* * *

SPAGHETTI SQUASH PIE

1 medium spaghetti squash
½ cup sugar
½ cup firmly packed brown sugar
2 T. flour
1 cup evaporated milk
1 cup water
3 egg yolks, beaten
5 T. melted butter
1 tsp. coconut extract
1 unbaked 10" pie shell

Wash squash, cut in half and discard seeds. Place squash, cut side down, in a heavy pot. Add 2" water and bring to a boil. Cook covered 25 to 30 minutes, or until squash is tender. Drain and cool. Using a fork, remove spaghetti-like strands from squash. Measure 1½ cups for pie. Combine next 8 ingredients, mixing well. Stir in squash strands. Pour mixture into pie shell and bake at 450° for 5 minutes, then 45 minutes at 350° or until pie is set. Using the 3 egg whites, make meringue, cover pie and bake until lightly browned.

Mrs. Charles Rogers, Cameron, La.

RUDY'S FISH N' STOP

Creole, Louisiana

542-4288

*Baits, Gas, Beer, Whiskey, Ice, Snacks
Fishing & Hunting Supplies*

PINEAPPLE ICE BOX PIE

1 can Eagle Brand condensed milk
¼ cup real lemon juice
1 large container cool whip
1 large can crushed pineapple, well drained
1 cup chopped nuts (optional)

Mix milk and lemon juice and beat with spoon until it thickens. Fold in cool whip, pineapple and nuts. Pour into cooled pie crust. Chill for several hours before serving. (Strawberries may be substituted for pineapple.)

Grace B. Welch, Hackberry, La.

* * *

Another variation of the above recipe—use the same ingredients and directions as above with the following exceptions:

½ cup real lemon juice
1 large can pie cherries
2 graham cracker pie shells

Spoon pie cherries on top of pies after putting filling in crusts. If desired, chopped nuts may be sprinkled on top of cherries.

Mrs. Janice Hudgins, Port Haywood, Va.

* * *

SWEET POTATO PIE

1 - 20 oz. can sliced sweet potatoes or 3 cups fresh potatoes, sliced
1 unbaked 9" pie shell
1 cup marshmallow creme
1 T. grated orange rind
½ cup orange juice
1 cup white raisins
¼ cup flour
2 T. packed brown sugar
¼ tsp. cinnamon (optional)
2 T. butter
½ cup shredded coconut

Drain canned potatoes, reserving 1 T. liquid. (If using fresh potatoes substitute 1 T. water for canned liquid.) Arrange potatoes in pie shell. Combine marshmallow creme, orange rind, orange juice and preserved liquid; mix with wire whisk until well blended. Add raisins to marshmallow mixture; mix well. Spread mixture over potatoes. Combine flour, brown sugar and cinnamon; cut in butter until mixture resembles coarse crumbs. Sprinkle over marshmallow mixture. Bake at 375° for 30 minutes. Open oven and sprinkle coconut evenly over pie and bake for 10 minutes more.

Gerald Richard, Grand Chenier, La.

* * *

PECAN PIE

1 egg
1 cup syrup
1 pkg. instant pudding
1 small can pet milk
1 cup chopped pecans
1 unbaked pie shell

Combine all ingredients and pour into pie shell. Bake at 375° for 45 minutes.

T-Mae Booth, Grand Chenier, La.

* * *

DATE-NUT MERINGUE

1 cup graham cracker crumbs
¾ tsp. baking powder
3 egg whites
1 cup sugar
½ cup chopped dates
½ cup chopped pecans
1 tsp. vanilla

Mix cracker crumbs and baking powder. Beat egg whites stiff, but not dry. Add sugar gradually, beating all the while. Fold in gently cracker crumb mixture, then dates, pecans and vanilla. Pour into buttered pie pan and bake at 325° for 30 minutes. Serve with whipped cream or ice cream. Serves 8.

Mrs. Charles Rogers, Cameron, La.

EGG CUSTARD PIE

½ stick oleo
1½ cups milk
1 T. flour
¾ cup sugar
3 eggs
1 T. nutmeg (or to taste)
1 unbaked pie shell

Melt oleo with milk. Combine flour and sugar. Beat eggs until well blended, then combine all ingredients, mixing well. Pour in pie shell and bake at 375° for 25 minutes.

Grace B. Welch, Hackberry, La.

* * *

FROZEN PEACH PIE

1 small block of cream cheese
1 carton cool whip
1 carton peach yogurt
1 small can diet peaches, mashed
1 graham cracker crust

Let cream cheese soften. Mix in cool whip, then stir in yogurt and peaches. Pour in graham cracker crust and freeze. Remove about 1 hour before serving. (To make Frozen Strawberry Pie—substitute strawberry yogurt and 1 small pkg. frozen strawberries.)

Grace B. Welch, Hackberry, La.

* * *

CHOCOLATE CHESS PIE

3 eggs
¼ cup milk
1 tsp. vanilla
1 stick butter or oleo
3 T. powdered cocoa
1½ cups sugar
1 unbaked pie shell

In a mixing bowl, combine eggs, milk and vanilla, blending thoroughly with a wire whisk. Next, in a saucepan over low heat, melt butter and stir in cocoa and sugar. When mixed well, use the whisk again and stir in the egg-milk-vanilla mixture a little at a time until thoroughly blended. Pour into pie shell and bake 40-45 minutes at 350°. Cool before serving. May be served plain or with a topping of ice cream or cool whip.

Mrs. Blanche Hollister, Lake Arthur, La.

* * *



Cookies And Candies



COOKIES A'PLENTY

4 cups syrup
2 cups sugar
2 eggs
12 cups flour
2 T. soda
2 tsps. baking powder
2 cups boiling water
2 cups crisco
2 T. cinnamon
1 T. nutmeg
1 T. vanilla

Raisins and/or coconut may be added

Combine all ingredients and drop by spoonfuls on greased cookie sheet. Bake at 350° for 8 to 10 minutes. Cookies are moist and soft.

Irene Picou, Cameron, La.

ROCKY ROAD FUDGE BARS

1st Layer:
Melt over low heat
½ cup oleo
1 square baking chocolate

Add, mixing well:
1 cup sugar
1 cup flour
½ tsp. baking powder
½ cup chopped nuts
1 tsp. vanilla
2 eggs

Spread above batter in 9" X 13" pan.

2nd Layer
Combine, mixing well:
6 oz. softened cream cheese
½ cup sugar
1 egg
2 T. flour
½ tsp. vanilla
¼ cup softened oleo
¼ cup chopped nuts
6 oz. pkg. chocolate chips

Spread over 1st layer. Bake at 350° for 25 to 30 minutes. Remove from oven, cover with 2 cups miniature marshmallows. Return to oven for 2 or 3 minutes until marshmallows melt.

Icing:

Mix:
¼ cup melted oleo
1 square chocolate, melted
¼ cup milk
2 oz. softened cream cheese
3 cups powdered sugar
1 tsp. vanilla

Blend well and pour over 2nd layer. Let cool and cut into squares.

Henrietta Kemp, Cameron, La. and Odessa, Tx.

PEANUT BRITTLE (Microwave)

1 cup sugar
½ cup white corn syrup
1 cup roasted peanuts
1 tsp. butter
1 tsp. vanilla
1 tsp. baking soda

In 1½ quart micro-safe dish, stir together sugar and syrup. Microwave at high for 4 minutes. Stir in peanuts and microwave at high 3-5 minutes until light brown. Add butter and vanilla, blending well. Microwave at high 1-2 minutes. Mixture will be lightly browned and syrup very hot. Add baking soda and gently stir until light and foamy. Pour mixture onto lightly greased or non-stick coated cookie sheet. Let cool ½ to 1 hour. Break into small pieces and store in air-tight container.

Mrs. Anne S. Smith, Beaufort, N. C.

* * *

RAISIN BRAN COOKIES

6 T. oleo or butter
½ cup brown sugar, packed
1 beaten egg
½ cup raisin bran cereal
1 cup flour
½ cup oats
½ tsp. soda
½ tsp. baking powder
½ cup raisins
1/3 cup chopped pecans

Cream oleo and sugar, add beaten egg and stir in well. Combine cereal, flour, oats, soda and baking powder; stir into oleo-sugar-egg mixture. Add raisins and pecans. Drop by tablespoonfuls into a greased cookie sheet. Bake for 10-15 minutes at 375°. Cool before removing from cookie sheet.

Mrs. Susan Stewart Fox, Iowa, La.

Dyson Lumber & Supply Co., Inc.

P.O. Drawer D

Cameron, Louisiana 70631

775-7205 or 775-7206

BRICKLE BLONDE BROWNIES

1½ cups flour
1 tsp. baking powder
½ tsp. salt
½ cup butter
1 cup sugar
½ cup brown sugar, packed
2 eggs
1 tsp. vanilla
16 oz. pkg. Bits O'Brickle

Sift flour, baking powder and salt together. Cream butter with both sugars; add eggs and vanilla, beating until fluffy. Blend in dry ingredients, then Bits O'Brickle. Spread evenly in well greased 9" X 12" baking pan. Bake at 350° for 30 minutes. When cool, cut in bars or squares. You might want to top with chocolate frosting

Chocolate Frosting

1 lb. unsifted powdered sugar
½ cup dry cocoa
¼ tsp. salt
1 tsp. vanilla
7 T. boiling water
6 T. softened butter or oleo

Mix powdered sugar, cocoa and salt thoroughly so no lumps can be seen. Add vanilla and boiling water; stir until smooth. Add softened, not melted, butter or beat until smooth. Spread over cool brownies. (Frosting thickens as it cools.)

Mrs. Cherie Giblin, Baton Rouge, La.

* * *

PEANUT BRITTLE (Microwave)

2 cups sugar
1 cup light corn syrup
1/3 cup water
1 - 16 oz. pkg. salted Spanish peanuts
1 T. butter or margarine
1 T. baking soda

Grease 2 baking sheets, 15½ X 12". Keep warm. Place sugar, syrup and water in a 3 quart casserole. Cook in radarange oven on full power for 8 to 10 minutes, or until soft ball stage is reached. Stir occasionally during cooking time. Stir in peanuts. Cook in radarange oven on Cookmatic Level 8 for 10 to 12 minutes, or until hard crack stage is reached. Stir in butter and soda. Pour half of candy onto each sheet, spreading into ¼" thickness. Cool. Break into pieces.

R. Soileau Children, Creole, La.

* * *

DIVINITY WITH PEANUT BUTTER

2½ cups sugar
½ cup Karo
½ cup water
¼ tsp. salt
2 large egg whites
1 tsp. vanilla
½ cup crunchy peanut butter

Bring sugar, karo, water and salt to a boil. Continue boiling without stirring to hard ball stage. Beat egg white with vanilla until stiff; gradually beat in syrup until mixture begins to lose its gloss. Swirl in peanut butter quickly. Drop by teaspoons on waxed paper.

Mrs. Iris Vinson, Sulphur, La.

* * *

ONE MINUTE COOKIES

2 cups sugar
½ cup cocoa
½ cup milk
1 stick butter
2 cups oatmeal
½ cup extra-crunchy peanut butter
½ cup coconut
1 tsp. vanilla

Mix sugar, cocoa, milk and butter. Boil one minute after mixture comes to a boil. Remove from heat. Mix in oatmeal, peanut butter, coconut and vanilla. Drop by teaspoonfuls on wax paper. Makes 3 dozen.

Catherine Perry, Grand Chenier, La.

AMARETTO COOKIES

2 sticks butter or oleo
4 T. powdered sugar
1 T. ice water
2 T. Amaretto
2 cups flour
2 cups chopped pecans
Powdered sugar

Mix in order — Mix well. Fold in pecans, shape into cocoons with hands and place on greased pan. Bake at 250° for 45 minutes. When still warm, coat with powdered sugar. Yield: about 5 dozen cookies.

Mrs. Ducie Carter, Lake Charles, La.

* * *

CHERRY DREAM SQUARES

1 pkg. white or yellow cake mix
½ cup butter or oleo softened
1¼ cups rolled oats
1 egg
21 oz. can of cherry pie filling
½ cup chopped nuts
¼ cup firmly packed brown sugar

Heat oven to 350°. Grease pan 13" X 9". Combine cake mix, 6 T. butter and 1 cup rolled oats; mix until crumbly. Reserve 1 cup crumbs for topping. To the remaining crumbs add 1 egg. Mix until blended. Press into prepared pan. Pour cherry pie filling over crust, spread to cover. To reserved crumbs add remaining ¼ cup oats and 2 T. butter, nuts and brown sugar. Beat until thoroughly mixed. Sprinkle over cherry mixture. Bake at 350° for 30-40 minutes or until golden brown. Cool completely before cutting into squares. Serve with vanilla ice cream or just plain. Serves 12.

Mrs. Mary Lou Eagleson Guillory, Welsh, La.

* * *

DATE-COCONUT KRISPY BALLS

1 cup butter or oleo
4 eggs, beaten
1½ cups sugar
1 lb. cut-up dates
4 cups rice krispies
2 cups chopped nuts
2 tsps. vanilla
Coconut

In a saucepan, mix butter, eggs, sugar and dates. Bring to a boil and boil 10 minutes. Remove from heat and cool. Add rice krispies, nuts and vanilla. Shape into balls and roll in coconut.

Mrs. Mary Lou Eagleson Guillory, Welsh, La.

* * *

BONNIE'S PECAN CANDY

3 cups sugar
1½ cups milk (for a creamier fudge, use 1 cup canned milk and ½ cup water)
3 cereal bowls chopped pecan

Mix sugar and milk and cook until it forms a ball when you put a little in a half cup of water. Add chopped pecans and stir until surgary. Pour into buttered platter. Cut in pieces before it gets too hard—even when it is warm, you can cut it.

Mrs. Bonnie D. Miller, Cameron, La.

* * *

CHEWY CHEESECAKE COOKIES

½ cup butter, softened
1 - 3 oz. pkg. cream cheese, softened
1 cup sugar
1 cup flour
½ cup chopped pecans

Cream butter and cream cheese. Gradually add sugar, beating until light and fluffy. Add flour and beat well. Stir in chopped pecans. Shape dough into 1 inch balls. Place 2 inches apart on ungreased cookie sheet. Flatten with floured glass until 2" in diameter. Bake at 375° for 12-13 minutes. Cool 2-3 minutes before removing from cookie sheet.

Sandra Smythe, Grand Lake, La.

Fiesta Lounge

Cold Beer, Mixed Drinks & Frozen Drinks

L.J. & Linda LeBlanc

&

Mrs. Lola LaBove

Equipment Rentals, Inc.

P.O. Box AA

Cameron, Louisiana 70631

Tommy Watts, Sr. - President

Wendell Murphy - Secretary

Sam Stroud - General Manager

Mike Eastman - Operations Manager

PEANUT BUTTER COOKIES

½ cup softened margarine
½ cup brown sugar
½ cup granulated sugar
1 tsp. vanilla
1 egg
½ cup peanut butter
1 T. water
1 cup sifted flour
½ tsp. soda
½ tsp. salt

Preheat oven to 325°. Cream together margarine, sugars and vanilla. Add egg and beat thoroughly. Stir in peanut butter and water. Add the sifted dry ingredients and mix well. Roll into small balls and place on ungreased cookie sheet. Press with fork. Bake 15 to 20 minutes.

Tammy Dupuie, Grand Chenier, La.

* * *

TOASTED PECAN CLUSTERS

4 cups brown sugar
4 T. water
½ cup butter
2 cups toasted pecans

Boil sugar and water for 2 minutes; add butter and pecans, stirring well. Cook 2 more minutes. Remove from fire, stir and drop in clusters on waxed paper.

Mrs. Charles Rogers, Cameron, La.

* * *

PECAN PIE BARS

1 1/3 cups flour
½ cup + 2 T. packed brown sugar, divided
½ cup butter
2 eggs
½ cup light corn syrup
¾ cup chopped pecans
2 T. butter, melted
1 tsp. vanilla
½ tsp. salt

In small bowl mix well flour and 2 T. brown sugar. With fingers work in ½ cup butter until dough begins to hold together. Press onto bottom of greased 9" square pan. Bake in pre-heated 350° oven 12 to 15 minutes or until just firm. In medium bowl lightly beat ½ cup brown sugar and the eggs; add corn syrup, pecans, melted butter, vanilla and salt, mixing well. Pour over crust. Bake 25 minutes or until edges are lightly browned. Cool in pan on rack. Cut in 3" X 1" bars. Makes 27.

Mrs. Coral Perry, Grand Chenier, La.

* * *

ORANGE BALLS

1 lb. butter or margarine, softened, not melted
1 lb. confectioners sugar
12 oz. crushed vanilla wafers
1 cup chopped nuts
6 oz. can frozen orange juice, defrosted, less 3 T.
1 cup chopped coconut

Combine butter, sugar, wafers and nuts; stir in orange juice (use the 3 T. if needed) until well mixed. Shape into balls and roll in coconut; refrigerate.

Geneva E. Griffith, Oak Grove, La.

* * *

TING-A-LINGS

½ lb. semi-sweet chocolate
½ cup crushed, salted peanuts
1 cup cornflakes
½ cup chopped coconut
1 tsp. vanilla

In top of double boiler over hot but not boiling water, melt chocolate. Stir in other ingredients. Drop by teaspoonfuls onto waxed paper. Refrigerate until firm.

Geneva E. Griffith, Oak Grove, La.

CLARA'S COOKIES

¾ cup shortening
1 cup brown sugar
1 egg
1½ cups flour
½ tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
¼ tsp. nutmeg
½ cup chopped pecans
½ cup chocolate chips
½ cup shredded coconut
½ cup raisins
1 cup mashed ripe bananas (2 or 3)
1¾ cups rolled oats

Mix shortening, sugar and egg until creamy. Sift together flour, baking soda, salt, cinnamon and nutmeg; add to shortening mixture. Add pecans, chocolate chips, coconut, raisins and mashed bananas. Stir in oats until mixed well. Drop from end of teaspoon onto lightly greased cookie sheet. Bake at 315° for 12 minutes. Makes about 6 dozen.

Mrs. Carol Baccigalopi, Creole, La.



Desserts

COBBLER

1 stick oleo
1 cup flour
2 tsps. baking powder
1 cup sugar
1 tsp. salt
¾ cup milk
1 can pie filling of your choice

Melt oleo in casserole dish. Mix together flour, baking powder, sugar, salt and milk and pour over melted oleo. Spoon pie filling over batter, dropping by spoonfuls. Do not stir. Bake at 425° for 45 minutes uncovered. (This is a basic recipe and any type of fruit pie filling may be used.)

Bobbie Fox, Johnson Bayou, La.

* * *

DESSERT DELIGHT

1 pkg. yellow cake mix, pudding included
½ cup soft margarine or butter
¼ cup brown sugar
½ tsp. cinnamon
2 - 3 apples, thinly sliced
1 egg
1 cup sour cream

Preheat oven to 350°. Combine first two ingredients; mix until crumbly. Reserve 2/3 cup for topping. Add brown sugar and cinnamon to reserved topping mixture and mix well. Set aside. Press remaining crumbs into bottom of 13" X 9" ungreased pan. Arrange apple slices evenly over the base. Combine egg and sour cream. Pour over apples and spread evenly. Sprinkle reserved crumbs mixture over all. Bake for 25 to 30 minutes or until topping is golden brown and bubbly. Serve warm.

Mrs. Janice Hudgins, Port Haywood, Va.

* * *

FRESH BAKED PEARS

4 fresh pears
2/3 cup light brown sugar
1 tsp. lemon juice
2 cinnamon sticks, broken into halves
½ tsp. cinnamon
2 T. margarine
¼ cup chopped pecans

Peel pears and cut into halves. Cover with water and boil until

tender. Pour off water, reserving 1 cup liquid. To the reserved liquid, add brown sugar, lemon juice and cinnamon sticks. Bring to a boil and cook until slightly thickened. Place pears in a greased 1½ quart casserole. Sprinkle with cinnamon and dot with margarine, then sprinkle with chopped pecans. Pour the sauce over pears and bake at 350° for 15-20 minutes.

Mrs. J. B. Jones, Jr., Sweet Lake, La.

* * *

SURPRISE BREAD PUDDING

3 cups milk
2 T. butter
6 slices bread, crusts removed
3 eggs, separated
Pinch salt
½ cup sugar
1 tsp. vanilla
Dash nutmeg
Blackberry jelly
Sugar for meringue (about 6 T.)

Heat milk with butter. Add bread and simmer for 3 minutes. Beat egg yolks and add pinch of salt and sugar. Add milk a little at a time to eggs. Add vanilla and nutmeg. Bake in pyrex or souffle bowl setting in pan of water for 1 hour at 350° or until set. Remove from oven and add several teaspoons of blackberry jelly on top. Beat egg whites to make meringue and sweeten with sugar. Spread over the custard and bake again until meringue is a delicate golden brown. The jelly will melt and add a really good flavor.

Mrs. Robert Broussard, Cameron, La.

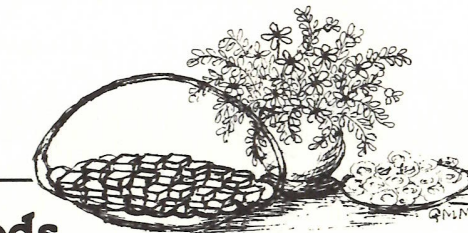
* * *

SYRUP CUPCAKES

1½ cups sugar
1¼ cups Steen's syrup
1¼ cups oil
3 eggs
1 tsp. cinnamon
1 tsp. nutmeg
1 cup boiling water
2 tsps. soda
2¾ cups flour

Mix first 6 ingredients in large mixing bowl and then add boiling water with soda added to it. Stir well, then gradually add flour. Bake as cupcakes at 325° for 20 to 25 minutes.

Leven Harmon, Cameron, La.



Party Foods And Beverages

SHRIMP PATE'

¾ lb. cooked, peeled shrimp
½ cup coarsely chopped onion
4 ozs. cream cheese at room temperature
2 T. mayonnaise
1 T. lemon juice
1 tsp. worcestershire sauce
Dash of hot sauce
Dash of red pepper
Salt to taste
3 T. melted butter
1 large tomato
Paprika
Lettuce Leaves

Combine first 10 ingredients in blender container or food processor. Blend until smooth; refrigerate 24 hours. Cut a one-

inch slice from top of tomato. Scoop out pulp and drain tomato shell well. Spoon shrimp mixture into tomato shell, sprinkle with paprika. Place on lettuce leaves. Serve with crackers or chips.

Mrs. Bernice Stewart Denny, Iowa, La.

* * *

HOT PEPPER PECANS

2 cups pecan halves
1½ T. melted butter
½ tsp. Tabasco sauce
2 tsps. soy sauce
1 tsp. salt

Toast nuts in butter for 30 minutes in 300° oven. Toss in mixture of sauces and salt. Let cool and store in airtight container.

Geneva E. Griffith, Oak Grove, La.

* * *

SHRIMP PUFFS

½ cup oleo
3 oz. pkg. cream cheese
1 cup flour
1 cup shrimp, cooked and diced
¼ cup celery, finely chopped
½ tsp. lemon juice
1 T. chopped parsley
¼ tsp. salt
Dash red pepper
Dash worcestershire sauce
2 T. tartar sauce

Mix oleo and cream cheese, blending well; add flour and form into a ball. Chill for an hour. Roll thin and cut with round cookie cutter to form crusts. For the filling, mix all other ingredients. If too thick, add a little mayonnaise. Put ½ tsp. in each puff. Spread and fold in half, pinching edges together. Bake on ungreased cookie sheet for 10 minutes at 400°. Serve hot.

Mrs. Bernice Stewart Denny, Iowa, La.

R.L. ABSHIRE CONSTRUCTION, INC.

*Civil Construction • Hot Mix Asphalt
Sand, Shell & Limestone Aggregates*

Highway 90 East

P.O. Box 3189

Lake Charles, Louisiana 70602

318/436-5621

Serving Southwest Louisiana

ORANGE JULIUS

1 - 6 oz. can frozen orange juice
1 cup milk
1 cup water
½ cup sugar
1 tsp. vanilla
7 or 8 ice cubes

Combine all in blender and blend until smooth, about 30 seconds. Serve immediately. Makes about 6 cups.

Mrs. Monica Lepoidevin, Lake Charles, La.

* * *

INSTANT SHRIMP BUTTER

1 cup cleaned, cooked shrimp
½ cup melted butter
1 T. tomato paste

Put all ingredients in blender or food processor. Process till well blended and refrigerate. May be used as a dip, for open-faced canapes, a spread or sauce for fried fish.

Mrs. Charles Rogers, Cameron, La.

* * *

SWEET AND SOUR CHICKEN WINGS

16 chicken wings
1 envelope dry onion soup mix
1 - 8 oz. bottle Russian salad dressing
1 - 8 oz. jar apricot preserves

Remove boney part of wing and discard, leaving only the drumstick; remove skin, if desired. Roll drumsticks in soup mix and place in a large baking pan. Combine salad dressing and preserves and pour over the drumsticks. Bake at 300° for 1 hour, basting several times. These may be served hot or at room temperature.

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

* * *

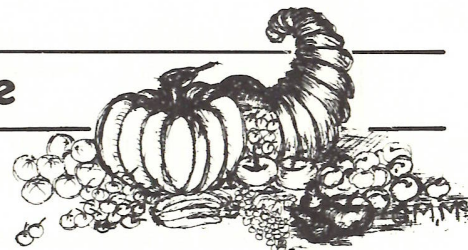
SHRIMP PUFFETS

1 stick butter
1 medium onion, chopped fine
1 small can shrimp
2 or 3 T. curry powder
1 recipe Bisquick biscuit dough

Melt butter and saute onions until golden. Add shrimp which have been drained, rinsed, drained and mashed with fork. Season to taste with curry powder and cook until flavors are blended. Make 1 recipe of Bisquick biscuit dough. Roll out dough very thin and form into small balls with a bit of shrimp mixture in the center. Fry in deep fat until golden. Serve warm. May be made ahead, frozen and reheated in oven.

Mrs. Ducie Carter, Lake Charles, La.

Lagniappe



KRAUT CHOW CHOW

2 cups sugar
½ cup vinegar
2 cans kraut
2 cups chopped celery
½ cup chopped onions
½ cup chopped bell peppers
1 can chopped pimentos
Hot pepper's to taste

Bring to a boil sugar and vinegar; cool. Pour kraut into wire sieve, run cool water over it and drain. Combine chopped vegetables with kraut and pour vinegar mixture over all. Refrigerate in jars.

Mrs. Charlie Mae Brasseaux, Grand Chenier, La.

* * *

BANANA SPLIT ICE CREAM

5 eggs, beaten
1 pint milk (boiled over low heat)
2½ cups sugar
4 tsps. vanilla
Dash salt
2 pts. whipping cream (4 small cartons)
2 (102) cartons frozen strawberries (do not drain)
3 mashed bananas
1 large can crushed pineapple (do not drain)
1½ cups chopped pecans
Caramel, butterscotch or chocolate ice cream topping

Mix eggs in boiled milk for 1 minute. Stir in all other ingredients except topping, mixing well. Freeze. Makes 5 quarts. When frozen use long wooden spoon and poke holes in frozen ice cream and pour topping of your choice in the holes. Serve. (This recipe was given to me by Mrs. Jill Duggan, Pampa, Texas.)

Mrs. Vernie Hebert, Cameron, La.

* * *

QUICK HOMEMADE ICE CREAM

4 - 12 oz. cans any flavor carbonated beverage
(Strawberry is good)
2 - 14 oz. cans Borden's condensed milk

Mix and pour into electric ice cream freezer. Make ice cream as directed by the manufacturer.

Mary Willis, Cameron, La.

* * *

PUFFY ORANGE FRITTERS

2 eggs
½ cup sugar
2 T. butter or margarine, melted
1 T. grated orange rind
2 cups flour
2 tsps. baking powder
½ tsp. salt
½ cup orange juice
Hot vegetable oil
Powdered sugar

Beat eggs in a large bowl; gradually add sugar, mixing well. Stir in butter and orange rind. Combine flour, baking powder and salt; mix well. Add to egg mixture alternately with orange juice, beginning and ending with flour mixture. Let batter stand 15 minutes. Drop mixture by rounded teaspoonfuls into hot vegetable oil (350°); cook fritters until golden brown, turning once. Drain well on paper towels. Sprinkle with powdered sugar. Yield: about 3 dozen.

Mrs. Robert Broussard, Cameron, La.

* * *

PINEAPPLE SAUCE

1 - 8½ oz. can crushed pineapple
1 pkg. vanilla pudding mix (not instant)
1 cup milk
½ pint whipping cream
½ cup chopped pecans
½ cup coconut
12 maraschino cherries, sliced

Combine pineapple, pudding mix and milk. Cook over medium heat until pudding comes to a boil. Cool. Whip cream until stiff; fold into pudding mixture. Add nuts, coconut and cherries. Serve on slices of angel food cake or pound cake. Also it is very good on ice cream. Serves 12-15.

Mrs. Charles Rogers, Cameron, La.

* * *

FUNNEL CAKE

1-1/3 cups flour
¼ tsp. salt
½ tsp. soda
2 T. sugar
¾ T. baking powder
1 egg, beaten
2/3 cup milk

Sift together in a separate bowl, flour, salt, soda, sugar and baking powder. In small bowl, beat together egg and milk, then add to dry ingredients, beating until smooth. (If batter seems to thicken, add a

PORK AND WATER CHESTNUT MEATBALLS

1 lb. ground pork
1 - 8 oz. can water chestnuts, chopped
¼ cup minced green onion
1 clove garlic, minced or pressed
1 egg
1 tsp. salt
1 tsp. cornstarch
1 T. soy sauce
1/3 cup cornstarch to coat meatballs
¼ cup cooking oil
1 - 20 oz. can chunk pineapple in unsweetened juice
½ tsp. ground ginger
1 T. cornstarch
1 T. soy sauce
½ green pepper, slivered

Mix together ground pork, water chestnuts, green onion, garlic, egg, salt, 1 tsp. cornstarch and soy sauce. Blend well. Shape meatballs into bite-size balls. Roll in cornstarch. Heat oil in pan. Saute meatballs 10 minutes until browned on both sides and set aside. Drain pineapple juice into saucepan. Stir in ginger, cornstarch and soy sauce. Bring to boiling, stirring constantly until mixture thickens and becomes clear. Mix in the pineapple and green pepper. Add meatballs and heat through. Keep hot until ready to serve or serve in chafing dish with wooden picks handy for spearing.

Mrs. Shirley Bonsall, Grand Chenier, La.

* * *

HOT SAUSAGE ROLLS

1 cup flour
½ cup butter or oleo, cold
½ cup small curd creamed cottage cheese
6 tsps. Dijon or other favorite mustard
6 - 5" precooked Polish sausages or Bratwurst
1 egg
1 T. milk

Measure flour into mixing bowl. Cut butter into ½" pieces. Using pastry blender, cut into flour until mixture is in pea-sized pieces.

Stir in cottage cheese, until a stiff dough forms. Add 2 to 3 tsps. ice water if necessary. Divide into 6 parts. Roll each part to make a rectangle 6" long and 3" wide. Spread with 1 tsp. mustard. Top with a sausage. Roll pastry around sausage, encasing it completely. Brush with water to seal. Seal ends. Place seam side down on cookie sheet. Prick once or twice with fork to allow steam to escape. Repeat for remaining sausages. Mix egg and milk. Brush pastry coated sausages with mixture. Bake at 400° for 20 to 25 minutes or until nicely browned. Slice into 1" pieces and arrange on serving tray.

Mrs. Shirley Bonsall, Grand Chenier, La.

* * *

PINEAPPLE EGGNOG

1 cup sugar
8 eggs, separated
6 cups pineapple juice
1 pint cream or Half & Half

Combine ½ cup sugar and egg yolks. Beat thoroughly. Bring pineapple juice to a boil, add cream. Pour hot mixture over the egg yolks, stirring constantly. Beat egg whites till frothy and add ½ cup sugar, beating until stiff but not dry. Fold into hot mixture. Serve chilled. Serves 12.

Mrs. Charles Rogers, Cameron, La.

* * *

COCA-COLA PUNCH

1 dozen lemons
Rind of lemons, grated
3 cups sugar
5 pints water
6 - 6½ oz. bottles coca-cola chilled

Grate rind of all 12 lemons, then squeeze lemons for juice. Mix rind, juice, sugar and water and let stand overnight. Add chilled cola and serve. Serves 24.

Miss Ruth Walter, San Antonio, Tx.

Albert K. Newlin, Inc.

Electrical Installations
Automatic Control Systems
Refrigeration

540 Eleventh Street
Lake Charles, La. 70601

Phone 439-8438
433-0917

little more milk.) Hold finger over bottom of a funnel, pour in some batter, remove finger and let batter drop in a spiral motion into pan filled with 1" of hot oil. Fry until golden brown, turning once. Remove from pan and drain on a paper towel. Sprinkle with powdered sugar and serve hot.

Blackie Taylor, Cameron, La.

* * *

WEIGHT WATCHERS SOUP

- 1 box frozen broccoli
- 1 box frozen cauliflower
- 1 box frozen carrots
- ¼ head shredded cabbage
- 2 T. dried onion flakes
- ¼ bell pepper, chopped
- 2 ribs celery, chopped
- 1 can green beans
- 1 large can tomato juice
- 1 tomato juice can water
- 2 beef bouillon cubes

Combine all ingredients and cook until vegetables are done.

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

Notes:

CREOLE TAGGING STATION

Mrs. Wayne Montie
 Manager
 Telephone:
 542-4452

Bubba Oustalet Ford

Lincoln - Mercury - Toyota
 Jennings, Louisiana 70546
 824-FORD

MENU AND RECIPES FROM THURSDAY NIGHT BUFFET SUPPER

Mr. and Mrs. J. B. Jones, Jr.
 Sweet Lake Community

**SPINACH DIP WITH RELISH TRAY
 SMOKED RIB-EYE ROAST
 BAKED WILD DUCKS**

**RICE DRESSING
 HONEY CARROTS*
 POTATO SALAD
 FRUIT SALAD***

**CORNBREAD DRESSING
 BROCCOLI SUPREME
 CORN SALAD
 *SUFFERN INN SALAD**

**PECAN DELIGHT
 CHERRY CHEESECAKE
 CHOCOLATE CAKE**

HONEY CARROTS

- 10 to 12 small young carrots
- 1 T. brown sugar
- 2 T. honey
- 2 T. butter
- 2 T. fresh minced parsley

Boil carrots until tender, about 15 minutes; drain. Add sugar, honey and carrots to melted butter. Cook over low heat, turning frequently, until they are well glazed. Sprinkle with parsley.

Mrs. J. B. Jones, Jr.

* * *

FRUIT SALAD FOR A CROWD (original recipe)

- 2 cans (1 lb. 13 oz. size) fruit cocktail
- 2 cans mandarin oranges
- 1 - 15 oz. can peaches
- 2 - 15 oz. cans pineapple chunks
- 2 small bottles cherries
- 4 pounds sour cream
- 4 cups coconut
- 4 cups miniature marshmallows

Drain all fruits well, then add last 3 ingredients. Mix well. This is a very simple salad for a buffet. Can be made a day or so ahead.

Mrs. J. B. Jones, Jr.

* * *



The Cambridge, Maryland delegation, their escorts Bobbie Primeaux and Warner Daigle and President of the festival, J. B. Blake, Jr.

SUFFERN INN SALAD

- 6 T. mayonnaise
- Juice of 1 lemon
- 1 small onion, diced
- 2 cups frozen peas (do not thaw)
- 1 cup cheddar cheese strips
- Salt and pepper to taste
- 2 cups lettuce, torn into bite-size pieces
- 8 slices crisp, crumbled bacon

Twenty-four hours before serving time, combine mayonnaise, lemon juice, onion, frozen peas and cheese strips in bowl. Stir well. Add salt and pepper to taste. Cover and refrigerate. Just before serving add lettuce and bacon. Toss well. Note: This salad must be prepared 24 hours before serving.

* 1st Place Winner in the Salad Division at 1982 4-H Favorite Food Show.

Angela Conner, Grand Chenier, La.
 * * *



Mr. and Mrs. J. B. Jones, Jr., host and hostess for Thursday Night Buffet Supper.

CAMERON PARISH LIBRARY
 CAMERON, LOUISIANA

MENU AND RECIPES FROM FRIDAY'S TEA AND BUFFET SUPPER

MISS CAMERON PARISH TEA

Mr. and Mrs. John Cogar
Cameron

JO'S CHICKEN SALAD*

ELEANOR'S DANISH PASTRY COOKIES*

TUNA-ONION DIP* W/ASSORTED CHIPS

SAND TARTS* LITE PARTY PUNCH* COFFEE

*HAM AND CHEESE PINWHEELS

*LITTLE PECAN PIES

JO'S CHICKEN SALAD

1 - 5 lb. hen
2 onions
2 or 3 stalks celery

Cover hen with water, add onions and celery quartered and boil until meat is tender. When cool, debone and grind.

8 boiled eggs, chopped
1 - 12 oz. bottle sweet pickle relish
1 or 2 stalks celery, finely chopped
1 onion, finely chopped
Tony's Creole Seasoning to taste
Salt and pepper to taste
Mayonnaise (enough to make salad moist and easily spreadable)

Combine above ingredients with ground chicken and mix well. Chill. Serve in lettuce lined crystal plate or bowl with assorted crackers.

Mrs. Jo Boudreaux, Creole, La.

HAM AND CHEESE PINWHEELS

Fresh Bread
Ham slices
Cheese slices
Pimento stuffed olives

Decrust bread and with hand, flatten bread thin. Place one slice ham, one slice cheese and one row olives across bread. Roll bread to one side, making it round. Put toothpicks in bread to hold in place; freeze. With electric knife, slice frozen bread rolls into one inch pieces. One loaf bread makes about 70 to 90 pinwheels.

Mrs. Brenda Boudreaux, Creole, La.

TUNA-ONION DIP

1 - 6½ oz. can tuna packed in spring water
1 envelope dry onion soup mix
1 - 8 oz. carton sour cream
1 - 8 oz. pkg. cream cheese

Whip cream cheese and add all other ingredients, mixing well. Chill to allow flavors to mingle. Serve with Ruffle potato chips and Tortilla Chips, Taco flavored.

Mrs. Mayola Wicke, Creole, La.

ELEANOR'S DANISH PASTRY COOKIES

2 sticks butter
5/8 cup sugar

2 tsps. almond extract
2½ cups flour
1 cup finely chopped pecans
Red Plum jelly or Red Plum jam
Powdered sugar

Cream butter and sugar; add flavoring, then flour — enough to make a soft ball from the dough. Add pecans and mix well. Roll into small balls (about ¾" in diameter). Press each ball of dough with finger and place on heavy cookie sheet. Add a "dot" of jelly or jam (about ¼ tsp.) in each indentation on top of each ball. Bake about 30 minutes at 350° until light brown. Let cookies cool in pan and sprinkle with powdered sugar when cool.

Mrs. Eleanor R. West, Oak Grove, La.

LITTLE PECAN PIES

1 - 3 oz. pkg. cream cheese
½ cup butter or margarine
1 cup sifted flour

Let cream cheese and butter soften to room temperature; blend. Stir in flour and chill about 1 hour. Shape into 2 dozen balls. Pat each ball like pizza dough, then place in ungreased 1¼" muffin pan.

¼ cup brown sugar
1 cup white sugar
2 T. soft butter or margarine
2 tsps. vanilla
Dash salt
1½ cups blended pecans

Blend above ingredients. Pour into prepared shells and bake at 325° for about 25 minutes. Cool before removing from pans.

Mrs. Mayola Wicke, Creole, La.

SAND TARTS

1 cup butter
5 tsps. powdered sugar
2 cups flour
2 tsps. vanilla
1½ cups chopped nuts

Cream butter and sugar well. Add flour, vanilla and nuts. Form into balls or crescents. Cook about 30 minutes at 350°.

Mrs. Myrna Conner, Creole, La.

LITE PARTY PUNCH

1 jar apple juice
1 large can pineapple juice
2 - 2 liter size Fresca

Freeze apple juice and pineapple juice for 6 hours — the juices will be slushy. Pour into punch bowl and mix with Fresca. (This punch is very low in calories.)

Mrs. Debbie LeBoeuf, Cameron, La.

Notes:



Miss Cameron Parish Tea hostesses, from left: Mrs. Jo Boudreaux, Mrs. Bootsie Carter, Mrs. Brenda Boudreaux, Mrs. Debbie LeBoeuf, Mrs. Mary Jane Sturlese, Mrs. Bobbie Primeaux, Mrs. Myrna Conner, Mrs. Pat Cogar and Mrs. Mayola Wicke.

Trosclair Canning, Co., Inc.

P.O. Box E
Cameron, Louisiana 70631
Phone 775-5275 / 775-5278

Dealers in all kinds of *Fresh and Canned Sea Foods*
Canned Fresh Headless Shrimp

Bolo Brand Products

FRIDAY NIGHT BUFFET SUPPER

Mr. and Mrs. Gilbert Mudd
Cameron

SHRIMP JAMBALAYA*
OYSTER-MUSHROOM CASSEROLE* **PEAS WITH SAUTEED MUSHROOMS**
MANDARIN ORANGE SALAD WITH POPPY SEED DRESSING **GREEN SALAD**
VEGETABLE PLATTER WITH DIP
ROLLS

SHRIMP JAMBALAYA

2 large onions, chopped
1 T. fat
1 cup chopped celery
1 cup chopped bell pepper
5 lbs. cleaned and deveined shrimp
Salt and pepper to taste
1 pkg. onion soup mix
1 can Cream of Mushroom soup
1 cup chopped onion tops
½ cup chopped parsley
3 cups uncooked rice, washed

Brown onions in fat; add celery and bell pepper. Season shrimp and add to vegetables; brown all. Add 2 quarts water and continue cooking until shrimp and vegetables are tender. Stir in onion soup mix and soup. Let this come to a boil, then turn to low heat and simmer for about 30 minutes. Add onion tops, parsley and rice. Bring to a full boil. Stir and return to simmer until rice is cooked. Serves 6 to 12.

Mrs. Charles Bonsall, Grand Chenier, La.
* * *

OYSTER-MUSHROOM CASSEROLE

¼ cup butter
1 lb. fresh sliced mushrooms or 2 - 8 oz. cans, drained
1 cup chopped onion
¼ cup chopped green onion tops
¼ cup chopped parsley
½ cup wine
3 dozen raw oysters
½ cup butter
½ cup flour
½ cup milk
1 egg, well beaten
1 tsp. salt
¼ tsp. Tabasco
¼ tsp. tarragon
1 cup grated cheddar or Monterey Jack cheese
¼ cup bread crumbs

Melt butter and saute until tender the mushrooms, onion, onion tops and parsley. Add wine and set aside. Place oysters in glass dish and microwave on high for 2 to 3 minutes. This is necessary to remove more liquid from the oysters to prevent the dish from being "soupy". Drain very well. Make a light roux of butter and flour. Slowly add milk; then mushroom-vegetable sauce, oysters, egg, salt, Tabasco, tarragon and cheese. Place in large casserole and top with buttered bread crumbs. Bake for 45 minutes at 350°. Do not cover.

Mrs. Mark Shirley, Grand Chenier, La.



Visiting Queens from other festivals at the Friday Night Buffet which was prepared by Mrs. Charles Bonsall, Mrs. Mark Shirley and Mrs. Danny Boudreaux.

MENU AND RECIPES FROM SATURDAY'S BRUNCH AND BUFFET SUPPER

QUEEN FUR BRUNCH

Mr. and Mrs. Gilbert Mudd
Cameron

CHILLED ORANGE JUICE
QUICHE A LA TARVER*

HOT BOUDIN

FRUIT SALAD*
MINIATURE DOUGHNUTS*
COFFEE

PAN SAUSAGE

QUICHE A LA TARVER

20 - 3" pie shells, unbaked
1¼ cups flour
1 tsp. salt
1/3 cup vegetable oil
1/3 cup butter
2 T. melted butter

Mix first 4 ingredients, roll out and place in 3" individual pie plates. Brush with melted butter; refrigerate until ready to use.

½ lb. bacon
¼ lb. shredded natural swiss cheese
4 eggs
2 cups light cream
½ tsp. salt
Pinch nutmeg
Pinch cayenne pepper
Green onions sauteed in butter

Fry until crisp and golden sliced bacon. Drain well and crumble. While bacon fries, shred natural swiss cheese; set aside. Combine eggs, cream, salt, nutmeg and cayenne. Mix with wire whisk until just blended. Sprinkle bacon, shredded cheese and green onions over surface of unbaked pie shells. Slowly pour in cream mixture. Bake 10 minutes at 425° and then 20 minutes at 300°. Serves 10.

Mrs. Rosalie Perry, Grand Chenier, La.
* * *

MINIATURE DOUGHNUTS

1¼ cup flour
2 T. baking powder
¼ tsp. nutmeg
½ tsp. salt
1 egg
½ cup milk
½ cup sugar
1 T. melted butter

Sift together flour, baking powder, nutmeg and salt. In large mixing bowl combine egg, milk, sugar and butter. Add dry ingredients. If necessary, add additional flour to make dough just firm enough to handle. Chill. Put 1/3 mixture on floured board, knead slightly, pat and roll out 1/3" thick. Shape with floured doughnut cutter. Let stand 5 to 10 minutes before deep frying. Makes 18-24 doughnuts, depending on size.

Mrs. Rosalie Perry, Grand Chenier, La.

FRUIT SALAD

1 medium can crushed pineapple, drained
1 - 7 oz. pkg. coconut
1 can mandarin oranges
1 cup chopped pecans
1 cup miniature marshmallows
1 cup sour cream

Combine all ingredients and chill overnight for best results. Serves 6 to 8 people.

Mrs. Corrine Griffith, Johnson Bayou, La.
* * *



Mrs. Patty Hernandez and Mrs. Glenda Tarver exhibiting the delicious individual quiches served at the Saturday Brunch.

Compliments of

**PAUL'S
VIDEO**

Cameron, Louisiana

775-5428

Paul Boullion



Hostesses for the Saturday Brunch, from left: Mrs. Ruby Dupuie, Mrs. Rosalie Perry, Mrs. Nelvia Murphy, Mrs. Frances Mudd, Mrs. Bobbie Primeaux, Mrs. Corrine Griffith and Mrs. Mary Lynn Constance. U.S. Representative John Breaux was one of the guests of honor.

SATURDAY NIGHT BUFFET SUPPER

The Lynn R. Jones Family
Grand Chenier

ASSORTED CHIPS WITH HORSERADISH DIP
ANTIPASTO* WITH CRACKERS

BLEND OF THE BAYOU RICE*
HARVARD BEETS*
FANTAIL SHRIMP EN DRESSING

ROLLS
SHORTBREAD*

*SAUSAGE PINWHEELS
ARTICHOKE DIP* WITH FRESH VEGETABLES
PRIME RIB A LA REROE*

*SPINACH PIE OR SPANAKOPETA (GREECE)
*GLAZED CARROTS
ENDIVE SALAD WITH *GREEK GODDESS DRESSING
MIXED RELISH TRAY

BUTTER
PECAN PRALINES

SAUSAGE PINWHEELS

2 pkgs. crescent rolls
1 lb. pkg. Jimmy Dean sausage

Unroll dough squares and pinch together along serrated lines. Divide sausage evenly over the square of dough, spread evenly and smoothly. Roll up as for a jelly roll. Chill or freeze. Slice 1/2" thick (or a little less) and bake on ungreased cookie sheet at 350° for 10-15 minutes. They should be nicely browned and sausage done.

Mrs. Elizabeth Richard

ANTIPASTO

2 large red onions, sliced into rings
1 clove garlic, peeled and sliced
2 cans sardines
2 cans smoked oysters
1 can small smoked frog legs
2 cans rolled anchovies
2 cans sliced eel
2 cans octopus pieces
1 large can sliced mushrooms
1 large can ripe olives

Combine the above ingredients, including oils from cans, and serve with crackers.

Mrs. Lynn R. Jones, Sr.

ARTICHOKE DIP

1 - 14 oz. can artichoke hearts
1 envelope Good Seasons Italian salad dressing mix
1 cup mayonnaise

Drain artichokes and place in food processor. Add dressing mix and mayonnaise. Process until smooth. Serve with fresh vegetables.

Mrs. Lynn R. Jones, Sr.

PRIME RIB A LA REROE (Original Recipe)

1 - 20-25 lb. prime rib, market trimmed
3 large bottles Teriyaki sauce
1/2 cup cracked peppercorns

Place rib rack in large container, pour contents of Teriyaki sauce onto the rib rack. Marinate for 10-15 hours turning flesh every 2 hours. Remove from marinade and roll in cracked peppers. Roast on outdoor grill until medium rare, wrap in heavy foil wrap until serving time. Meat must rest 1 hour before slicing.

Rex Randall Jones

HARVARD BEETS

1 - 13 oz. can pineapple chunks
1 cup beet juice
1 tsp. dry mustard
1/3 cup cider vinegar
4 T. brown sugar
2 T. cornstarch
1 stick butter
1/2 tsp. salt
1/2 tsp. ground ginger

2 - 1 lb. size cans sliced beets, drained, reserve liquid

Drain syrup from pineapple and mix with remaining ingredients except beets. Cook until thick, stirring constantly. Add beets and heat. Add pineapple chunks. Serve hot or cold.

Mrs. Regina Phillips

GLAZED CARROTS

1 - 20 oz. pkg. baby carrots
1/2 cup brown sugar
1/2 cup water
1/2 cup butter
Salt to taste

Steam carrots in pkg. in microwave. Boil next 4 ingredients until thick. Remove carrots from package and put in serving dish. Pour thickened sauce over carrots and cool. When ready to serve, may add butter toasted almonds.

Mrs. Regina Phillips



Hosts for the Saturday Night Buffet Supper, from left: Franklin Lee Jones, Mrs. Lynn R. Jones, Sr., Mrs. David M. Richard and Joey Gregory.

Thrif-T-Way Pharmacy of Cameron, Inc.

775-7198

Emergency: 775-5263

J. Michael & Jackie deLaunay
Owners

Quality at a savings from people who care

LARRY'S SEAFOOD

P.O. Box 227
Grand Chenier, LA. 70643
538-2172

Cold Beer
Fresh Seafood
Fuel on the River
Ice
Bait

SHORTBREAD

¼ cup confectioner's sugar
¼ cup granulated sugar
1/3 cup rice flour
1-2/3 cups unbleached flour
1 cup butter

Heat oven to 325°. Mix two sugars together in a small bowl. Mix the flour together in a separate bowl. In a large mixing bowl, thoroughly cream butter and sugar mixture. Gradually add flour mixture to butter mixture and mix with hands until dough is smooth. Do not overwork. Pat the dough into the shortbread mold, working it to the edge and making sure, with the use of hand pressure, that it is also worked into the design at the base of the mold. Bake for 35 minutes or until shortbread is slightly browned and still somewhat springy to the touch. Let cool on a wire rack for about 15 minutes. Slice and serve. Makes 12-15 slices.

Mrs. Lynn R. Jones, Sr.

* * *

SPINACH PIE or SPANAKOPETA (Original Recipe)

½ cup chopped onion
½ cup chopped green onion
1 small bunch garlic, peeled and chopped
1 stick butter
¼ cup flour
Salt & white pepper to taste
1 cup cream
1 can chicken broth
4 eggs, beaten
1 - 8 oz. carton sour cream
¼ cup parmesan cheese
1/3 lb. feta cheese crumbled
2 pkgs. crescent dinner rolls
3 - 10 oz. pkgs. frozen chopped spinach, cooked & drained

Saute onions and garlic in butter until tender; blend in flour, salt and pepper. Add cream and chicken broth, cook, stirring until smooth and thickened. Add a small amount of hot mixture gradually to eggs, return to saucepan and cook one minute

longer. Remove from heat, add sour cream, parmesan and feta cheeses. Line an 8" X 12" X 2" pan with 1 pkg. crescent dough. Seal perforations, pour ½ cream sauce into pastry lined pan. Top with cooked and drained spinach. Complete by using remaining cream sauce, top with remaining pkg. of roll dough. Dot with butter and bake in 350° oven for 35 - 45 minutes. Remove from oven, allow to rest 30-45 minutes. Cut in squares and serve.

Mrs. Lynn R. Jones, Sr.

* * *

BLEND OF THE BAYOU RICE

1 - 8 oz. pkg. cream cheese
1 stick butter
1 lb. shrimp, peeled and deveined
1 large onion, chopped
1 bell pepper, chopped
2 ribs celery, chopped
2 T. butter
1 can Cream of Mushroom soup
1 can mushrooms, drained
1 T. garlic salt
1 tsp. Tabasco
½ tsp. red pepper
1 pt. crabmeat
¾ cup cooked rice
Sharp cheese, grated
Ritz cracker crumbs

Melt cream cheese and butter in microwave. Saute shrimp, onion, pepper and celery in 2 T. butter. Add to the first mixture. Add soup, mushrooms, seasonings, crabmeat and rice. Mix well; place in 2 quart casserole and top with cheese and crumbs. Bake at 350° about 20 to 30 minutes or until bubbly. Freezes. Serves 8.

Mrs. Regina Phillips

* * *

Louisiana Resources Company

Subs Williams Exploration Company

P.O. Box 3102
Tulsa, Oklahoma
74101