



CAMERON PARISH LIBRARY
CAMERON, LOUISIANA

Louisiana Fur & Wildlife Festival Cookbook

*41st Annual Festival
Hosted by Cameron Parish*

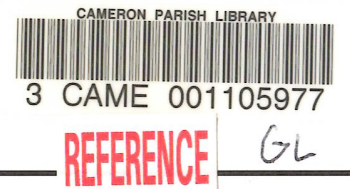
JANUARY 9-11, 1997
CAMERON, LOUISIANA



CAMERON PARISH LIBRARY
CAMERON, LOUISIANA

Dick L. Smith

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1997 Fur & Wildlife Festival

OFFICERS AND SUPERINTENDENTS

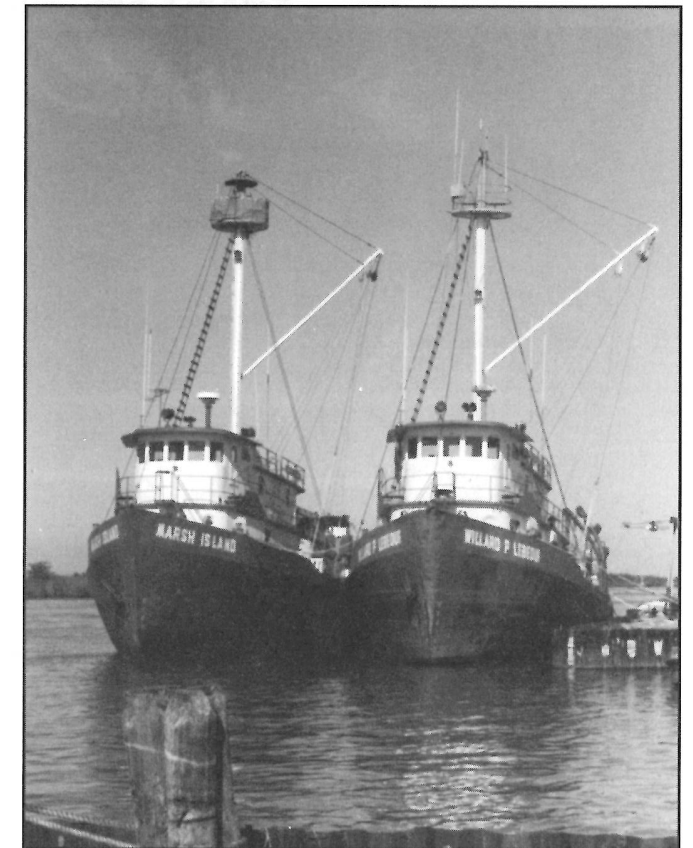
Hayes P. Picou, Jr.	President
Joe Soileau	Vice President, Festival Dances
Geneva Griffith	Vice President, Publicity and Photographer
Roberta Pinch	Vice President, Fur Queen Pageant Co-Coordinator
Dana Gauthier	Vice President, Fur Queen Pageant Co-Coordinator
Stephanie Rogers	Vice President, Jr. & Deb Fur Queen Pageant Co-Coordinator
Vickie Little	Vice President, Jr. & Deb Fur Queen Pageant Co-Coordinator
Angela Conner	Vice President, Miss Cameron Parish Pageant Coordinator
Brenda Boudreaux	Vice President, Friday Tea, Asst. Miss Cameron Parish Contest
Allyson Bourriaque	Vice President, Little Miss and Mr. Pageant Coordinator
John Driscoll	Vice President, Outdoor Activities
Rosalie Perry	Vice President, Cookbook Advertising Coordinator
Blanc Bonsall	Vice President, Ticket Sales
Roland Primeaux	Vice President, Ticket Sales
Eddie Benoit	Vice President, Festival Results, Fairgrounds
Norma Jo Pinch	Vice President, Cookbook Editor
Billy & Denise Delany	Vice President, Coordinator Outdoor Activities
Oscar Reyes, II	Vice President, Parade Coordinator
Freddie Richard, Jr.	Vice President, Parade Asst. Coordinator
E. J. Dronet	Vice President
Bobbie Primeaux	Vice President, Cookbook Editor
Will Nidecker	Vice President, Publicity, Outdoor Activities
Mayola Wicke	Vice President
Buck Stevenson	Vice President, Trap Shooting Contest
Vernon Primeaux	Vice President, Duck and Goose Calling Contest
Stephanie Rodrigue	Vice President, Visiting Queens
Nicky Rodrigue	Vice President, Visiting Queens
Sue Mhire	Secretary
Peggy Benoit	Treasurer
Hadley Fontenot	President Emeritus
J. B. Jones, Jr.	President Emeritus
J. B. Blake, Jr.	President Emeritus
Oscar Reyes, Sr.	Nutria & Muskrat Skinning Contest
Kevin Savoie	Oyster Shucking Contest and Trap Setting Contest
Court Mary Olive, Catholic Daughters, Creole	Poster Contest
James Doxey	Retriever Dog Trials
Mike Johnson	Festival Grounds Technician
Brenda and Jeffery Boudreaux	Hostesses, Maryland Group
Sharon Campbell, Lisa Mullet and Agate Students	Stage Decorations
Cameron Volunteer Fire Department	Town Decorations & Parade
Dinah Billings and Linda Welch	Scrapbook
Carlton Styron	Archery Contest
Kristi Jo Dupuie	Asst. Photographer
Cameron KC's	Friday Dance
Clifton Hebert	Booth Coordinator
Phyllis Doxey	Arts & Crafts
David Lee Savoie	Cover Artist

A Message from the President

Welcome to the 41st Louisiana Fur and Wildlife Festival!

As usual, our Festival has something for everyone. We have queen's contests, skinning contests, duck-calling contests, poster contests, talent contests, and the list goes on and on. We have a carnival and a parade for the little ones and dances for the adults. I hope everyone enjoys the good food, good musick and the good time we have planned.

We are honoring the Fur Industry, one of our original industries, this year. The fur industry has not only added much to our economy over the years, but has given us one of our most treasured traditions and has enriched our heritage tremendously.



We look forward to sharing the good time with all of you and extend our appreciation for your interest and support.

Sincerely,

Pete Picou
President

GEORGE HICKS
PRESIDENT
RUSSELL BADON
VICE PRESIDENT
EARNESTINE T. HORN
ADMINISTRATOR
BONNIE W. CONNER
SECRETARY TREASURER

POLICE JURY
PARISH OF CAMERON

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

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RUSSELL BADON
DISTRICT 2
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DISTRICT 3
A. BRENT NUNEZ
DISTRICT 4
DOUAINNE CONNER
DISTRICT 5
MAY CONNER
DISTRICT 6
GEORGE LeBOUEF

November 13, 1996

TO: CAMERON PARISH RESIDENTS, FRIENDS & VISITORS

The Louisiana Fur & Wildlife Festival has become a tradition of Cameron Parish. It is an honor to welcome our many residents, friends and visitors to our Festival.

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

The Cameron Parish Police Jury is proud of Cameron Parish and its citizens and pledges its full and continued support of the Louisiana Fur & Wildlife Festival.

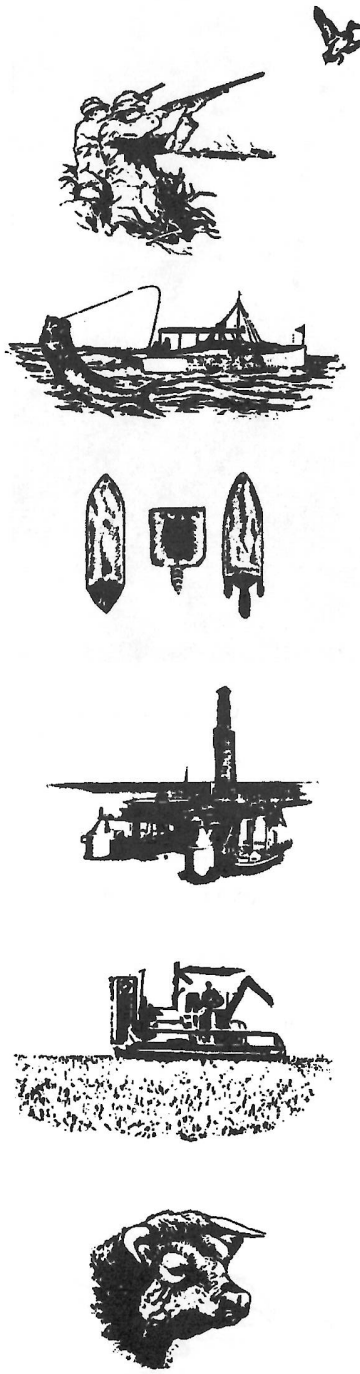
Congratulations on a job well done!

Sincerely yours,

Allen B. Nunez, President
CAMERON PARISH POLICE JURY

ABN/tb

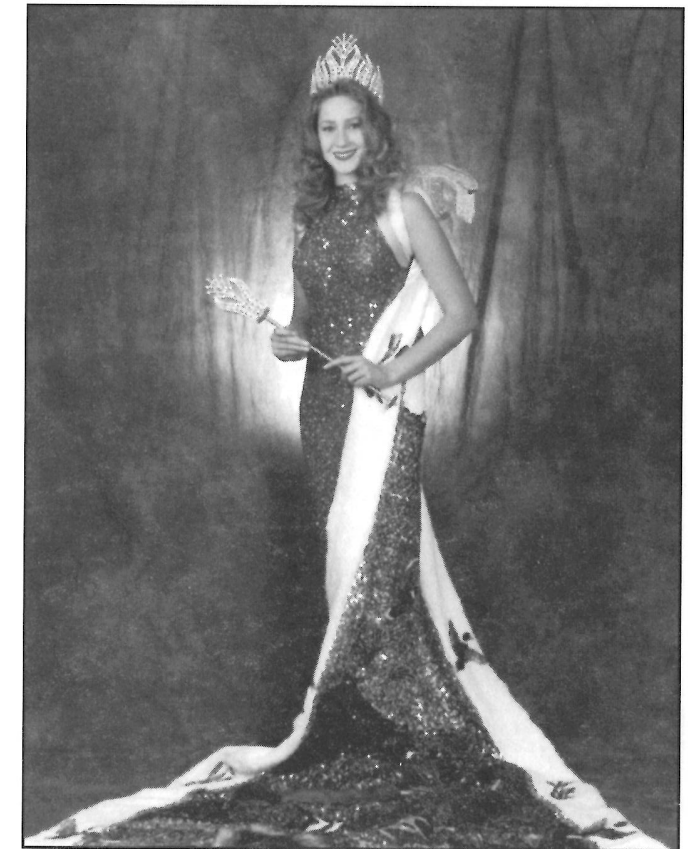
THE HEART OF SPORTSMAN'S PARADISE



1996 Queen Fur XXVII

Marie Elise Des Ormeaux

For me, 1996 started with a bang. In January, I was crowned 1996 Queen Fur XXVII. That joyous event was followed by a year of festivial duties which, to my delight, turned out to be exciting and memorable weekends spent attending Louisiana's numerous fairs and festivals as a proud representative of the Louisiana Fur and Wildlife Festival. My travels left me with new friends, scrapbooks filled with souvenirs, a significant increase in the reading on my car's odometer, and most importantly, knowledge. This year I



have become well-acquainted with all that Louisiana has to offer the world. I have also learned what it means to represent *my* festival; it means representing the oldest, most well-respected, most admired, and most unique industry as well as lifestyle of Cameron Parish. I sincerely thank the Fur Festival Board, especially Mrs. Roberta Pinch and Mrs. Dana Gauthier, for their help and support throughout this special year. I cannot begin to describe how much I have enjoyed this year. All I can say is thank you for allowing me to experience it as your Queen.

Marie Elise Des Ormeaux

1996 King Fur XXVII

Robert J. Schwark, Sr.

Bob was born in Glenview, Illinois to Marie and William Schwark. He lived there until he graduated from high school, then he joined the Marine Corps in 1948, served one year in Korea and was discharged in 1952. While in the Marines he was stationed at Cherry Point, North Carolina, where he met and married his wife, Annie Belle. They have three children, Shelly, Paula and Bobby; thirteen grandchildren and one great-grandson.

Bob always loved flying and in 1956 he came to Cameron as a fish spotter for LA Menhaden Co. He was there until 1972, then went to work at Zapata Haynie in 1973, where he was chief pilot and spotter. He retired in 1993. He was a charter member of the Gulf Fish Spotters' Safety Comm., served as chairman for 5 years, received a certificate of Merit from the FAA (1973) for Flight Safety and from the LA Flight Instructors for Contribution to Flight Safety. He had 30,000 accident free flight hours.



He is currently a member of the Cameron Masonic Lodge and Wakefield Methodist Church, past member of the Cameron Water and Sewerage Board and Lions Club.

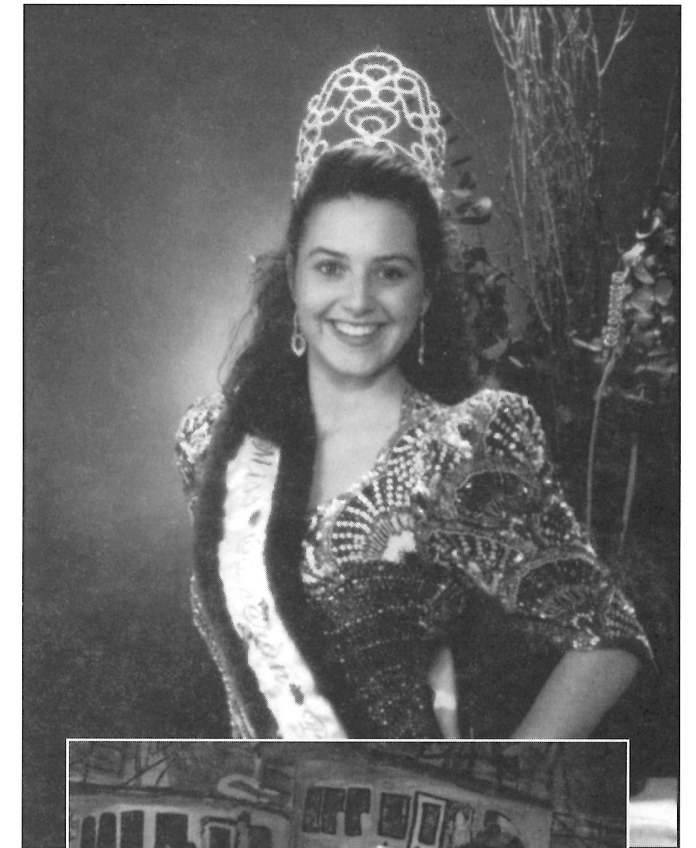
1996 Miss Cameron Parish

Adenise Michelle Trosclair

As a young child, it was my dream to someday enter the Miss Cameron Pageant. In January, 1996 my dream was more than fulfilled for I was crowned Miss Cameron.

It has been a wonderful year with my travels beginning with a wonderful trip to Maryland where my family and I were treated as true royalty. Afterwards I began traveling across our wonderful state to many fairs and festivals renewing old friendships and acquiring new ones. It has truly been an honor for me to represent the fine people of my home, Cameron Parish.

I would like to especially thank God and everyone for their tremendous support throughout the year.



Sincerely,
Adenise Michelle Trosclair
Miss Cameron Parish 1996

1996 Little Miss Cameron Parish

Dixie Michelle DeSonier



Last year I was very excited to be crowned the 40th Annual 1996 Little Miss Cameron Parish. I am Dixie Michelle DeSonier, the 8 year old daughter of Dean DeSonier and Lori Theriot. I have one brother, Chad and one sister, Nandi.

I attend Cameron Elementary, where I am in the 2nd grade. I enjoy meeting new friends, swimming, playing baseball, chering and dancing.

I enjoyed riding in variuos parades and attending all the Fur Festival Pageants and teas. I hope next years queen will have as much fun as I did.

Sincerely,
Dixie Michelle DeSonier
1996 Little Miss Cameron Parish



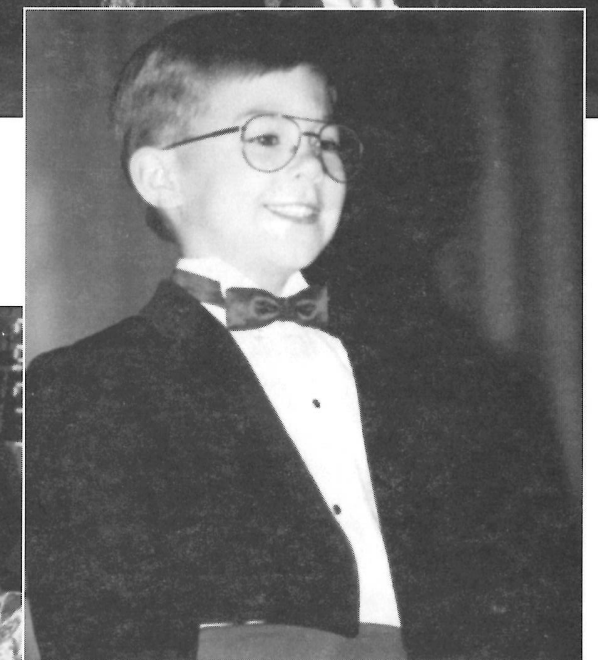
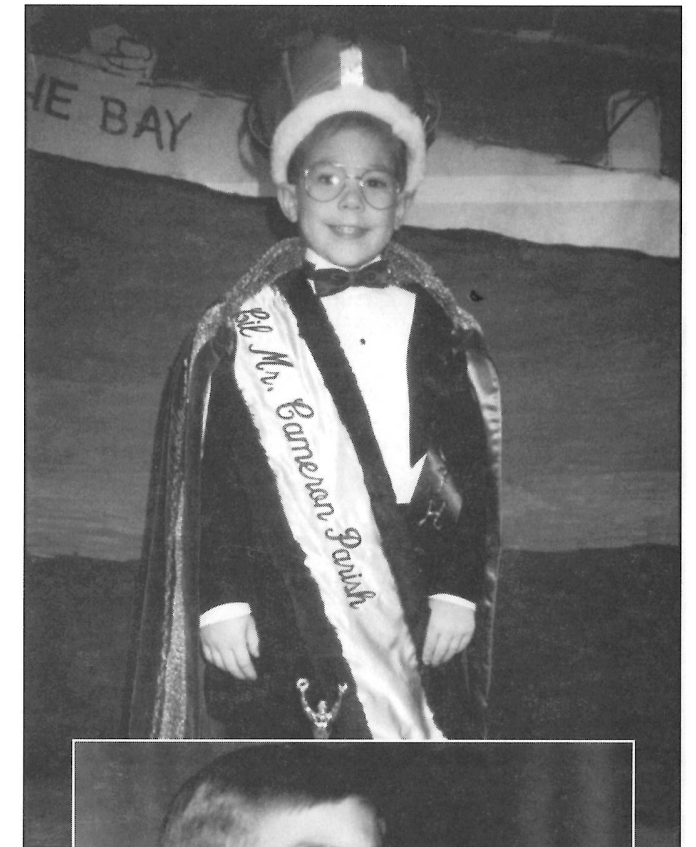
1996 Little Mister Cameron Parish

Jacob Wayne Trahan

Jacob Wayne Trahan is the eight year old son of David and Jendy Trahan of Creole. He has a four-teen year old brother, Blake. He is a second grade student at South Cameron Elementary where he participates in the AGATE program. He loves learning about art and drawing. His favorite subject is Math and he loves to write stories.

Jacob enjoys playing Nintendo and working on the computer. He enjoys swimming, gymnastics, fishing and camping. He is a member of the Creole T-Ball Team, wrestling team and Cub Scouts.

During his reign as Little Mister Cameron Parish, Jacob represented his parish in the Mardi Gras Parade and Christmas Parade in Lake Charles and



has been asked to help at various functions in which he was recognized. Jacob has enjoyed his year and was honored to represent his school and his parish in 1996.

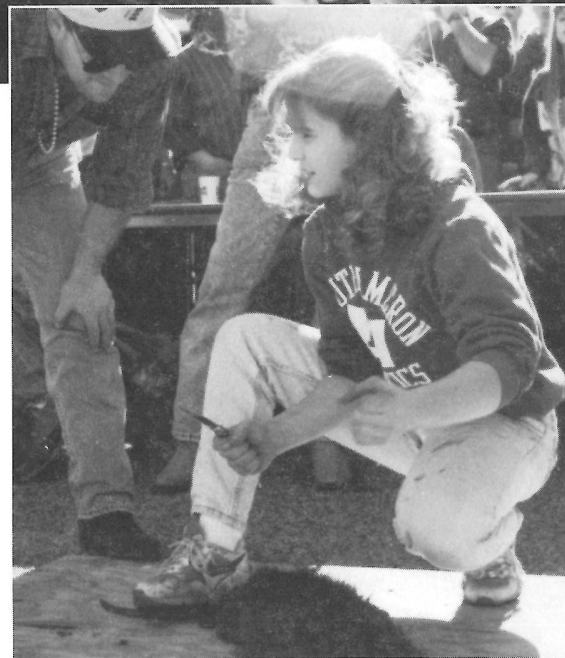
1996 Junior Miss Fur Queen

Bronwen Chasidy LaLande

Bronwen Chasidy LaLande is the fifteen year old daughter of Tony and Chris Mooney of Cameron. She is a sophomore at South Cameron High School maintaining a 4.0 average. Her interests include varsity cheerleader, basketball, fast-pitch and slow-pitch softball, 4-H, FBLA, and Beta Club.

Attending the pageants, parades, luncheons and teas, and meeting new people were what Bronwen enjoyed most during the festival weekend.

Another highlight to Bronwen's weekend was winning 3 additional titles - National Junior Muskrat Skinning Champion, National Junior Nutria Skinning Champion, and National Junior Trap Setting Champion. She learned these skills from her great-grandfather, Fletcher Miller and her uncle, Gabe LaLande. She is a 4th generation skinning and trap setting champion.



"It was an honor for me to represent the Fur and Wildlife Festival and my parish."

1996 Teen Fur Queen

Danielle Saucier

My year as your very first Teen Fur Queen was a very exciting one.

I traveled to various festivals all over Louisiana representing the people of Cameron. I made many friends along the way and memories that will last forever. But I will never forget the kindness that was shown to me and my mom during the weekend of the festival, especially by Mrs. Dana and Brett Baccigalopi and Mrs.



Stephanie Rodriguez. They made me feel very special.

Cameron will always have a special place in my heart and will always be remembered as my home away from home.

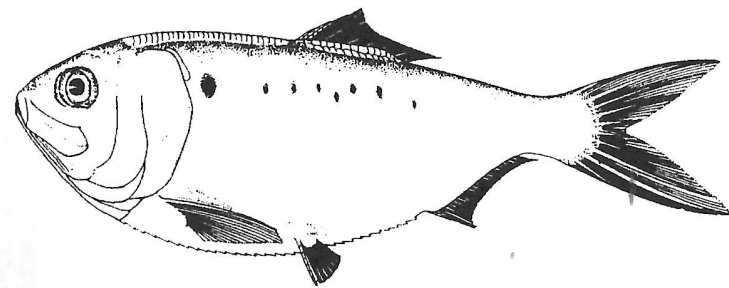
Danielle Saucier

1996 Teen Fur Queen

Fur Industry

Menhaden Industry

The menhaden fishery is one of the United States' oldest and most valuable fisheries with landings dating to the late 1800s. Data for the fishery are sketchy prior to World War II; thereafter, however, landings generally increased through the mid 1980s as the industry grew. Although there may be considerable annual fluctuations, Gulf landings increased to a record of 2.2 billion pounds in 1984. This figure amounted to 76% of U.S. menhaden landings and 29% of total U.S. landings of fish and shellfish.



Adult gulf menhaden 33.8mm long

The fishery is primarily a single-species fishery for the gulf menhaden, *Brevoortia patronus*; however, small amounts of finescale menhaden, *B. gunteri*; yellowfin menhaden, *B. smithi*; and Atlantic thread herring, *Opisthonema oglinum*, are sometimes taken.

Gulf menhaden are distributed throughout the Gulf of Mexico from the Yucatan Peninsula to Tampa bay, Florida; however, they are most abundant in the north-central Gulf. Gulf menhaden are widely distributed, but migration is primarily inshore/offshore to spawn. Larvae are, however, passively transported alongshore.

The menhaden fishery in the Gulf can be separated into two components: the reduction fishery and the bait fishery. Landings for the reduction fishery greatly overshadow bait landings with highest totals of 2.2 billion pounds (1984) compared to 38 million pounds for bait (1987).

Wet reduction of menhaden yields three products: fish meal, fish oil, and condensed fish solubles. Menhaden meal is a valuable ingredient for animal feeds. It contains a minimum of 60% protein with a well-balanced amino acid profile. The poultry industry is heavily dependent on fish meal to improve feed efficiency and produce maximum growth rates. Other valuable markets for fish meal include swine feed and fish feed in aquaculture operations.

Menhaden oil has been used in edible products for many years in Europe. The oil is refined, deodorized, and hydrogenated to blend with other fats for cooking oils, shortening, margarine, and other products. It is also used in nonconsumptive products such as paints, plastics, resins, and others.

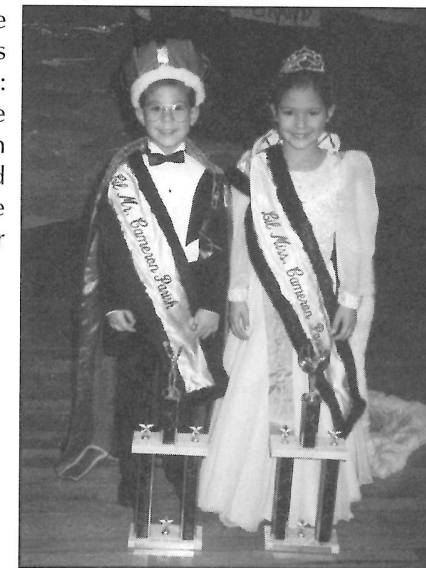
Solubles are used to fortify fish meal in feed formulas to increase nutrition for poultry and swine. It is also used in liquid feed where it is combined with molasses and other ingredients to develop a liquid feed supplement for cattle.

The value and price of reduction fishery products may vary greatly from year to year, primarily due to competition with other products. Additionally, menhaden products often compete in an international market exacerbating fluctuations.

The bait fishery for menhaden grew rapidly during the 1980s but stabilized in the 1990s. Menhaden are most often used for bait in the blue crab and crawfish fisheries; however, they are also used in the stone crab, spiny lobster, and various commercial and recreational finfish fisheries.

1996 Fur & Wildlife Festival Pictures

1996 Little Mr. & Miss Cameron Parish: Jacob Wayne Trahan and Dixie Michelle Desonier



Kaleb Trahan was the over all talent winner in the solo-duet division at the Thursday night performance.



The South Cameron Elementary cheerleaders won overall group division with a great re-enactment of "The Wizard of Oz."

1995 Miss Cameron Parish Jennifer Broadus crowns Michelle Trosclair as the new 1996 Miss Cameron Parish.



Miss Outdoors 1996 was Sherri Johnson.

1996 Fur & Wildlife Festival Pictures

President Pete Picou poses with Danielle Saucier, our first Deb Queen Fur.



1995 Jr. Fur Sarah Vaughan crowns 1996 Jr. Fur Bronwen LaLande.



Here comes our royalty riding at the parade. 1995 Fur Queen Adrienne Picou rides one more time.



Fun at parade with the Creole Cub Scouts Troop 202.



Look at all the beautiful royalty that visits the Fur Festival.



1996 Deb Queen Danielle Saucier, with Teshia Salters, 1st runner-up and Brooke Willis, 2nd runner-up.

1996 Fur & Wildlife Festival Pictures

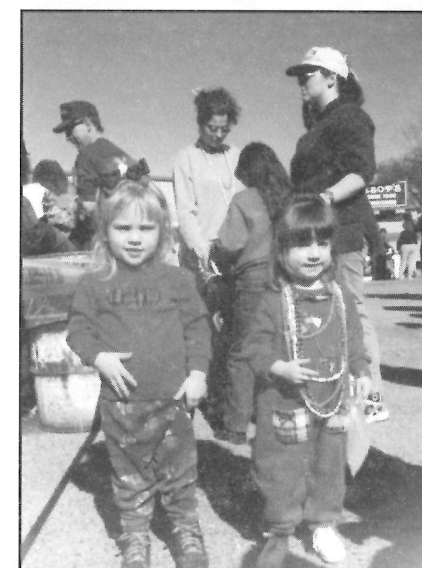
1996 King Fur and 1996 Miss Cameron Parish Robert Schwark and Michelle Trosclair.



1995 Queen Fur Adrienne Picou crowns Marie Des Ormeaux as 1996 Fur Queen.



The Grand Chenier Elementary Cheerleaders performed to "Josephine."



Look at all the gorgeous babes at the fairgrounds.



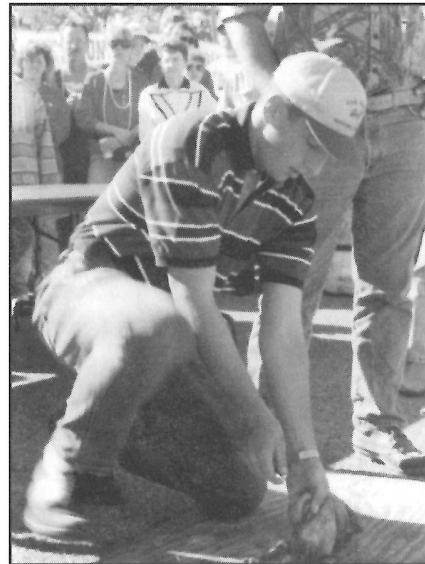
You're sure to shoot something at the Trap Shooting Contest.



The Jeffery Boudreaux family escorted the Marilyn Group once more and Queen Adrienne Picou looks on to her weekend of fun.

1996 Fur & Wildlife Festival Pictures

Lannie Guilbeaux skins a muskrat in great time.



Little Mr. & Miss Cameron Parish, Jacob Wayne Trahan and Dixie Michelle Desonier stands with 1st runner-ups, Aaron Doxey and Natalie Griffith.

1996 Fur & Wildlife Festival Pictures



1996 Louisiana Fur & Wildlife Royalty left to right: Bronwen LaLande, Michelle Trosclair, Marie Des Ormeaux, Robert Schwark and Danielle Saucier; bottom: Dixie Desonier and Jacob Trahan.



Fairgrounds onlookers watch attentively.



Dylan Conner and Justin Trahan performed a duet to "I Like It I Love It."



The oyster shucking contest was carefully watched by the judges.



South Cameron Elementary Cheerleaders were wonderful in "The Wizard of Oz."



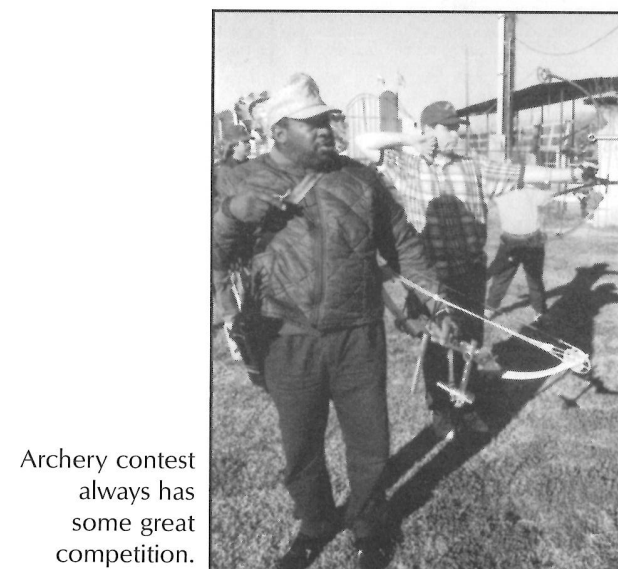
Jr. Fur Queen Bronwen LaLande poses with her flowers and crown.



Jr. Fur Queen, Bronwen LaLande stands with 1st runner-up, Amy Racca, 2nd runner-up, Megan Vaughan and contestants.



Parade participants throwing great goodies to all the people.



Archery contest always has some great competition.



Jerry Boudreaux takes his best shot at the Skeet Shooting contest.

1996 Fur & Wildlife Festival Pictures



Bronwen LaLande won the Jr. Trap Setting contest in record time.



1996 Miss Cameron Parish Michelle Trosclair.



"Sha-oui" holds our 40th Fur Poster.



1996 Miss Cameron Parish with her court, and other royalty.



Muskrat Skinning contest.



Lisa Stewart back stage for Thursday night performance.

1996 Fur & Wildlife Festival Pictures

Marie Des Ormeaux makes a gorgeous Fur Queen.



"A picture is worth a thousand words," as her crown is being presented by Adrienne.



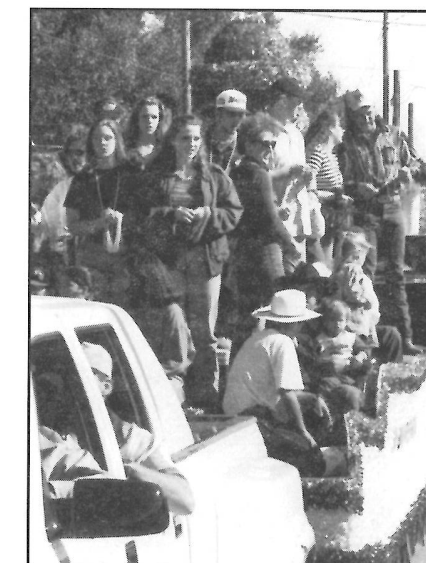
Marie and her court with other royalty.



Beau and Jennifer Duhon perform a magic act!



"Look, Mom, what's in my bag?"



Fun, fun in the Fur Festival parade.

1996 Festival Events Winners

Event: ARCHERY CONTEST

Jr. Boy
Youth
Women's
Men's Bow Hunter

1st Place

Erick Burleigh
Lucas Burleigh
Gwen Hebert
Mike Harbison

2nd Place

Cody Savoie

Julie Burleigh
Owens Cannad

3rd Place

Cindy Savoie
Lonnie Leane

Event: PARADE FLOATS

Senior Division, Most Original
Junior Division, Most Original
Senior Division, Most Beautiful
Junior Division, Most Beautiful
Edward Swindell Memorial Award

1st Place

South Cameron Hospital
Delaunay Health Mart
South Cameron Hospital
Boy Scout Troop 20
Boy Scout Troop 202

2nd Place

Zappata
Boy Scout Troop 202
Zappata
Delaunay Health Mart

Event: TRAP SHOOTING

Senior, Women Parish
Junior, Women Parish
Junior, Men Parish
Senior, Men Parish
Senior, Women State
Senior, Men State
Boys, Jr. State
Girls, Jr. State
Boys, Sub Jr.

1st Place

Lana Boudreaux
Amy Racca
Doyle Weldon
Jamey Carroll
Diane Oliver
Kurt Kallen
Doyle Weldon
Amy Racca
J.R. Boudreaux

2nd Place

Diane Oliver
Sarah Henry
Rusty Byler
B-Boy Conner
Darlene Kelly
B-Boy Conner
Craig Domingue
Sarah Henry
Michael Boudreaux

3rd Place

Crystal Savoie
Angie Oliver
Derrick Vaughn
Mike Mudd
Lana Boudreaux
Jamey Carroll
Ryan Miller

Event: MUSKRAT SKINNING

Men's Senior
Women's Senior
SENIOR YOUTH
17 & Under, Girls
17 & Under, Boys
13 & Under, Boys

1st Place

Yancy Welch
Alice Little

2nd Place

Ben Welch
Shirley Guillory

3rd Place

Michael Dowd

Bronwen LaLande
Lannie Guilbeaux
None

Event: NUTRIA SKINNING

Men's Senior
Women's Senior
SENIOR YOUTH
17 & Under, Girls
17 & Under, Boys

1st Place

Yancy Welch
Diane Oliver

2nd Place

Jerry Boudreaux
Lana Boudreaux

3rd Place

Ben Welch

Bronwen LaLande
Lannie Guilbeaux

Event: TRAP SETTING

Men's
17 & Under, Girls
Women's
17 & Under, Boys
13 & Under, Boys

1st Place

Ben Welch
Bronwen LaLande
Diane Oliver
Mark Miller
Dusty Savoie

2nd Place

Yancy Welch

3rd Place

Michael Dowd

Lana Boudreaux

Michael Dowd, Jr.

J.R. Boudreaux

Event: DUCK & GOOSE CALLING

Duck Senior, Adult
Duck Junior, 17 & Under
Intermediate Duck, 13 & Under
Senior Snow Goose
Senior Speck
Intermediate Speck, 17 & Under
Speckled-Bellied Goose
Intermediate Snow Goose, 17 & Under
Snow Goose, 13 & Under, Snow Goose
Junior Speck, 13 & Under
Speckled-Bellied Goose

1st Place

James Doxey
Nickolas Nunez
Chance Doxey
Ricky Canik
Ricky Canik
Cory Vincent

2nd Place

Tommy Talbot
Erick Chauvin
Chase Nunez
Quentin LeBouef
Jimmy Saltzman
Eric Chauvin

3rd Place

Jimmy Saltzman
David Landry
Justin Payne
Randall Hebert
Cleve Vincent
David Landry

Lannie Guilbeaux
Justin Payne
Chance Doxey

Eric Chauvin
Chance Doxey
Chase Nunez

Chad Portie
Cory Theriot
Justin Payne

Event: OYSTER SHUCKING

Men's
Women's

1st Place

Davy Doxey
Bena Meaux

2nd Place

Richard Meaux
Carrie Dowd

3rd Place

Paul Alexander
Busie LeBlanc

From the Editor



This year the Louisiana Fur and Wildlife Festival will honor the Fur Industry. Trapping our fur animals in Cameron has been a big business for a long time. What a lot of people forget is that trapping is one of the oldest businesses around. Our early pioneers all trapped as a means of providing money and clothing.

Throughout the history of Cameron we have learned to utilize every

resource that is available, which in turn provides a good living for some of our families. Please give a big salute to all of our trappers for many years of hard work.

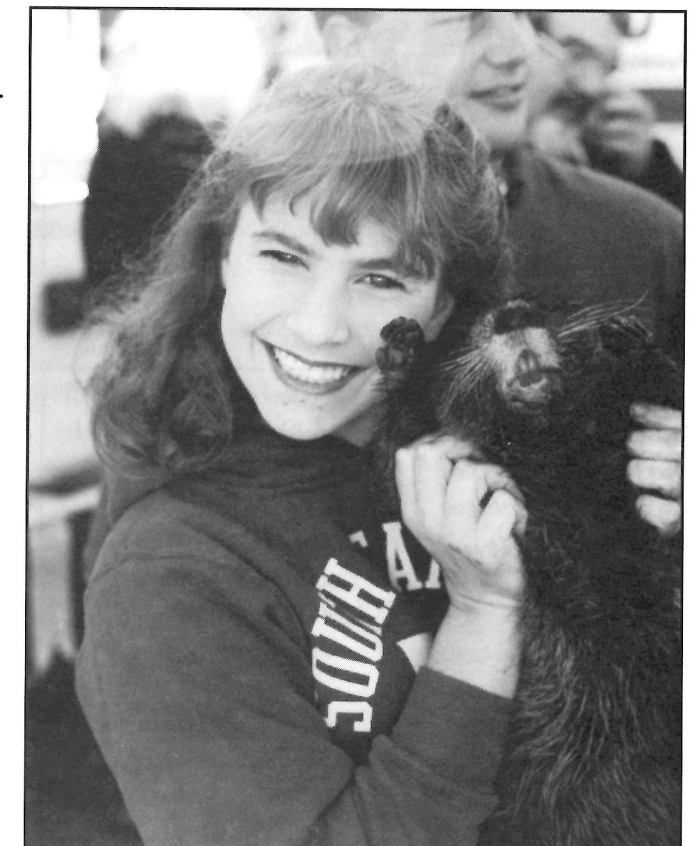
We hope you enjoy our cookbook one more time. Special thanks to Mrs. Geneva Griffith, Rosalie Perry, Sue Mhire, Jendy Trahan, cover artist David Lee Savoie, and of course all the many contributors of our delicious recipes.

Welcome to Cameron and the Louisiana Fur and Wildlife Festival. We hope to see you on January 9th-11th.

Yours truly,

Norma Jo Pinch, editor

Bobbie Primeaux, co-editor



Opening Act

Soups and Salads



French Chicken Salad *Micah Silver*

1-2 or 3 pound chicken	1 teaspoon pepper
1/4 cup raisins	1/4 cup pecans
4 eggs, hard cooked	1 teaspoon garlic powder
1 teaspoon salt	4 ribs celery

Boil chicken until tender. Take meat from bones and chop finely. Chop eggs and celery. Combine chicken, raisins, eggs, pecans and celery. Add mayonnaise and toss gently. Add salt, pepper and garlic powder. Chill in 2 quart plastic serving dish.

(1st place winner at Parish and District 4-H Egg Cookery Contest, Salad Division)

Broccoli Soup *Nancy LaSage*

1 large baking potato <i>(peeled and cut in cubes)</i>	1/2 onion <i>(chopped fine)</i>
1 can low-fat chicken broth	1 stalk broccoli
3 slices American cheese	1 can skimmed evaporated milk

Boil potato, onion and stalks of broccoli in chicken broth until tender. Add broccoli tops, cook until tender. Pureé in blender, return to pan and add milk and cheese. Heat until cheese is melted. Serve with sandwiches or as appetizer.

Soup with Shrimp *Ina Boudreaux*

1 large onion <i>(chopped)</i>	1 cup green onions <i>(chopped)</i>
3 cloves garlic	1 small bell pepper <i>(chopped)</i>
2 celery stalks <i>(chopped)</i>	1/2 c. parsley <i>(chopped)</i>
2 (17 oz.) cans of stewed tomatoes	1 can of Ro-tel tomatoes
3 cns cream style corn	3 cans whole kernel corn
5 quarts of water	6 potatoes <i>(diced)</i>
Tony's seasoning to taste	2 lbs. shrimp <i>(peeled and deveined)</i>

Add onions, garlic, bell pepper, celery, parsley to water, cook until tender. Add tomatoes and cook 10 minutes longer. Add potatoes, cook until tender. Add cans of corn, add shrimp. Simmer 30 minutes or until shrimp are cooked.



Party Foods and Appetizers

Shrimp Mold *Laura Ducote*

1 c. tomato soup	2 c. boiled shrimp
1-8 oz. pack cream cheese	1/2 tsp. liquid crab boil
1 envelope Gelatin	1 c. mayonnaise
1/2 c. green onions	1/2 c. celery

First, in a large sauce pan, heat soup and cream cheese until melted. Next, soften 1 envelope of gelatin in 1/4 c. warm water and add to soup mixture, let cool. When mixture thickens, add in the mayonnaise, chopped green onions and celery. Finely chop the shrimp and add the shrimp and crab boil to mixture. Add salt and pepper to taste. Last, pour the mixture into a mold and chill. Serve with crackers. Great for an appetizer at Holiday gatherings!

Clam Dip *Roberta Rogers*

1 (15 oz.) can minced clams with liquid	1 tablespoon lemon juice
1 clove garlic	1 small onion
1 teaspoon oregano <i>(dried)</i>	1/2 teaspoon fresh ground pepper
1 teaspoon dried parsley	1/2 teaspoon Tabasco
1 stick oleo or butter	1/2 to 3/4 cup Italian bread crumbs

Simmer clams, juice and lemon juice for fifteen minutes and set aside. Mince the onions and garlic, combine well with the seasonings, and sauté gently in the butter for five minutes. Combine both mixtures (including butter) with the bread crumbs. Bake uncovered in a buttered baking dish for 25 minutes at 350°. Serve hot with crackers, potato or corn chips - makes about 2 1/2 cups. If using fresh clams, use about 1 cup cooked minced and juice.

Crab & Shrimp Dip *Holly Primeaux*

1pkg. cream cheese	1 onion <i>(chopped)</i>
1 T. lemon juice	1/4 tsp. Tabasco
1/4 Worcestershire sauce	1 lb. crab meat
1 lb. cooked shrimp <i>(chopped finely)</i>	3 T. mayonnaise

Mix all ingredients. Chill for an hour.

Almond Cream Liqueur *Laura Ducote*

1 can (14 oz.) sweetened condensed milk	1 1/2 c. whipping cream
1 tsp. vanilla extract	1 c. Vodka
	2 tbsp. almond extract

Pour all ingredients into a blender and blend until smooth. Store in an airtight container in refrigerator. Shake well before serving. Serve chilled. Yield: about 5 cups liqueur.

Serve this with after dinner dessert or pour into a decorative bottle for gift giving!

Lemon Strawberry Punch

3 cans (6 oz.) frozen lemonade concentrate	1 pkg. frozen strawberries <i>(thawed)</i>
1 qt. ginger ale	12 ice cubes

Dilute lemonade concentrate with water as directed on can. Stir in strawberries. Add ginger ale and ice cubes. Makes 1 gallon.

Cherry Lemonade

1/2 c. sugar	1/2 c. hot water
3 lemons <i>(juice)</i>	1/2 lemon <i>(sliced thinly)</i>
1 qt. cold water	12 ice cubes
1 small bottle maraschino cherries	

Mix in pitcher sugar and water. Add lemon juice, lemon slices, cold water and ice cubes. Stir.

Lime Cooler *Roberta Rogers*

1 c. lime shervert	1 (6 oz.) can frozen limeade
2 (7 oz.) bottles ginger ale	2 c. water

Stir sherbert in bowl to soften. Stir in rest of ingredients.

Senior Prom Punch

2 qts. apple juice	2 pts. cranberry juice
2 c. orange juice	8 (7 oz.) bottles 7-Up

Mix all together. Chill and serve.

Raw Vegetable Dip *Roberta Rogers*

1 pt. mayonnaise	1 pt. sour cream
4 T. parsley	3 T. grated onion
1 1/2 T. salt	Dash paprika

Mix all ingredients. Store in refrigerator. Serve with favorite raw vegetables.

Chow Chow

3 c. ground onions	5 qts. ground bell pepper and red pepper
3 c. sugar	
3 c. cooking oil	1 box paprika
4 large bottles ketchup	4 cans tomato paste

Mix together. Cook 1 1/2 hours on low fire.

Broccoli-Raisin Salad *Elizabeth Richard*

2 bunches fresh broccoli <i>(chopped fine)</i>	1/2 c. raisins
1 small red onion <i>(diced)</i>	1 lb. bacon <i>(fried crisp and crumbled)</i>
2 c. grated cheddar cheese <i>(optional)</i>	

Combine ingredients and mix with:

Dressing:	1 c. Miracle Whip
1/2 c. sugar	3 Tbsp. white vinegar

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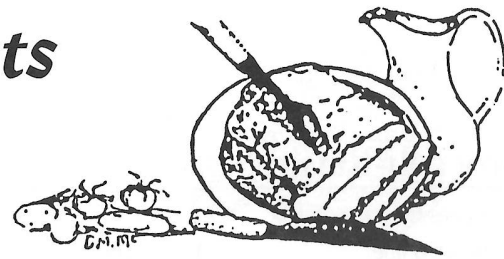
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Main Attractions

Meats



Micah's Mexican Casserole *Micah Silver*

1 onion (<i>finely chopped</i>)	1 (10 oz.) can cream of mushroom soup
1 bell pepper (<i>chopped</i>)	1 (10 oz.) can cream of cheddar cheese soup
3 tablespoons margarine	1 (10 oz.) can evaporated milk
1 pound ground beef	10 flour tortillas
1 (10 oz.) can seasoned stewed tomatoes	8 oz. grated Mozzarella cheese
1 (16 oz.) can chili	

Sauté onions and bell pepper in margarine. Add ground beef, brown and drain. Blend in stewed tomatoes and chili. In another pan, heat both soups and milk until creamy. In a baking dish, place 5 tortillas. Pour a layer of ground mixture, then a layer of soup mixture. Repeat step and then cover with the grated cheese. Bake at 350°F for 20 minutes. A 9x11 inch baking dish is used in this recipe. Total time for preparation of this dish is 55 minutes.

Surprise Vegetable Meat Loaf

Lancey Silver

1 1/4 pound ground beef	1 egg
1 teaspoon salt	1 cup warm water
1 teaspoon pepper	1 oz. dried beef and vegetable soup mixture
2 teaspoons Worcestershire sauce	3/4 cup catsup
1/4 cup catsup	

Mix beef and seasonings. Beat egg slightly and add liquid. Add to meat mixture and mix well. Crush the dried soup in package; then add to meat; mix well. Put in greased 2 quart casserole dish. Top with catsup if desired. Bake at 375°F for about 40 minutes.

Hamburger Mushroom Quiche

Trisha Silver

1 lb. ground beef	1 tablespoon cornstarch
2 cups sharp cheese	1/4 cup green onion, chopped
1/2 cup mayonnaise	2 tablespoons seasoning mixture
2 eggs	1/4 cup jalapeno peppers (<i>chopped</i>)
1 cup milk	
1 unbaked 9 1/2" pie shell	

Preheat oven to 350°F. Brown meat and drain, combine cheese, mayonnaise, milk, eggs and cornstarch. Stir in onion, mushroom and meat. Add seasoning and jalapeno peppers. Pour into pie shell and bake for 40 to 45 minutes, until puffy and golden brown.

Hamburger Pie *Heather Spicer*

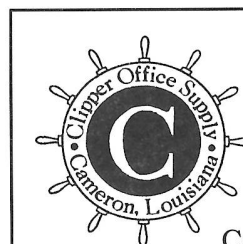
1 lb. ground beef	1 tablespoon instant minced potato buds	instant puffs	1 onion
1 egg	1 cup milk		
1 teaspoon salt	1/2 cup shredded sharp cheddar cheese		
1/8 teaspoon pepper			

Heat oven to 350°F. Mix meat, 1 1/3 cups of the dry instant puffs, the egg, salt, pepper, onion, catsup, and milk. Spread in ungreased pie pan, 9x1 1/2". Bake uncovered 35-40 minutes. Prepare remaining instant puffs as directed on package for 4 servings. Top baked meatloaf with mashed potatoes, sprinkle with cheese. Bake 3-4 minutes longer or until cheese is melted.

Oven Porcupines *Lori Ann Spicer*

1 lb. ground beef	1/8 teaspoon garlic powder
1/2 cup uncooked regular rice	1/8 teaspoon pepper
1/2 cup water	1 can tomato sauce
1/3 cup chopped onion	1 cup water
1 teaspoon salt	2 teaspoons Worcestershire sauce
1/2 teaspoon celery salt	

Heat oven to 350°F. Mix meat, rice, 1/2 cup water, onion, salts garlic powder and pepper. Shape mixtures by rounded tablespoonful meatballs. Place meatballs in ungreased baking dish, 8x8x2". Stir together remaining ingredients; pour over meatballs. Cover with aluminum foil; bake 45 minutes. Uncover, bake 15 minutes longer.



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**Betty Savoy
Gis and Kathy Guilbeau**

On The Border Meatballs

Heather Spicer

1 lb. lean ground round	1 teaspoon pepper
1 cup bread crumbs	2 egg whites
1/4 cup minced onion	1 tablespoon corn oil
1/4 cup skim milk	12 oz. light Velveeta cheese
1/4 teaspoon garlic powder	1 (4 oz.) can green chilies
2 tablespoons chopped parsley	1 1/2 oz. taco seasoning mix package

In a bowl, mix the ground meat, bread crumbs, onion, milk, garlic powder, parsley, pepper and egg. Shape into 1 inch meatballs and cook in a non-stick skillet in oil until browned. Set the meatballs aside to drain on paper towels. Spoon off the fat and wipe the skillet clean. In the same skillet, over low heat, mix the cheese, green chilies with liquid, taco seasoning mix, and 1 cup water until cheese melts. Return the meatballs to the skillet. Cover and simmer until heated through.

Old Fashioned Corn Beef Hash

Julie Trahan

1 can corned beef	3 beef bouillon cubes
2 1/2 lbs. potatoes (<i>diced, or cubed</i>)	1 1/2 tsp. Kitchen Bouquet
2 onions (<i>chopped</i>)	2 Tbsp. cooking oil
2 large pods of garlic (<i>chopped</i>)	2 1/2 c. water

Dice onions, garlic and sauté in 2 tablespoons of cooking oil for about 4 to 5 minutes. Add 2 1/2 cups of water, beef bouillon and Kitchen Bouquet. Cook about 15 minutes, then add potatoes and cook until potatoes are tender.

(Grandchildren's Favorite)

Steak Creole

Julie Trahan

1 (2 to 3 lb. steak)	1/4 c. flour
1 tsp. salt	1 tsp. paprika
1/2 tsp. black pepper	1 medium onion
1 green pepper (<i>chopped</i>)	1 (No. 2) can stewed or whole tomatoes
1 pod of garlic	
2 c. water	

Cut steak in serving pieces and dredge in flour, salt and pepper. Brown steak in heavy skillet. When brown, cover with onion, peppers, garlic and tomatoes. Cook about 10 minutes. Gently pour in water; cover and let simmer approximately 1 hour.

Barbecued Baby Beef Ribs

Norma Jo Pinch

1 3/4 to 2 lbs. baby beef ribs	
Basting Sauce:	
3 Tbsp. oil	3 Tbsp. chili sauce
2 Tbsp. lemon juice	Dash black pepper
Dash dry mustard	

Wipe ribs with wet towel or with damp paper towels. Place ribs in a single layer in a shallow roasting pan. Roast ribs at 450°F for about 20 minutes, turning once. Prepare basting sauce. Mix all ingredients together. Remove ribs from oven. Brush ribs with sauce on both sides. Return to oven. Bake at 450°F for about 20 minutes longer or until ribs are tender. Baste with remaining sauce from time to time while baking. If ribs start getting too dark, cover with aluminum foil and reduce heat to 400°F for the last 20 minutes of baking time.

Mexican Delight

Amber Trahan

1 1/2 lb. ground chuck	1 can cream of mushroom soup
1 medium onion (<i>chopped</i>)	Salt
1 medium bell pepper	Black and red pepper
1 Tbsp. chili powder	1/4 lb. Cheddar cheese
1 can whole kernel corn	Spaghetti
1 c. tomato soup	Potato chiiips

Brown meat, onions and bell peppers. Add other ingredients and simmer for 10 minutes. Cook spaghetti and drain. Add spaghetti to meat mixture. Top with potato chips and bake until hot and brown at 350°.

Golden Nugget Meat Loaf *Roberta Rogers*

1 lb. ground round steak	3/4 cup finely cubed American processed cheese
1/2 cup chopped onion	1/2 teaspoon salt
1/4 cup chopped green pepper	1/4 teaspoon black pepper
1/2 teaspoon celery seed	1 cup milk
1 (8 oz.) can tomato sauce	1 egg (<i>slightly beaten</i>)
1/2 cup bread crumbs	

Combine all ingredients in a mixing bowl and stir lightly to a soft mixture. Pour into a greased 9x5x3 inch loaf pan. Bake at 350°F for 1 hour. Remove from oven and cool 30 minutes or so. Turn on to a platter to serve. This meat loaf is good chilled and sliced for sandwiches.

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Chili Chicken

Bethany Richard

16 oz. uncooked medium noodles	2 tbsp. finely chopped green chili
1/2 cup chopped onion	1 lb. uncooked, chopped chicken
2 tbsp. butter or margarine	2 cups shredded sharp Cheddar
3 cans (10 1/2 oz.) each of condensed Cream of Mushroom Soup	

Heat oven to 350°F. Cook noodles as directed on package; drain. In large skillet, cook and stir onion in butter until tender. Stir in soup and chili peppers. In greased 4 qt. casserole, layer half the noodles and half the chicken; season with salt and pepper. Top with half the soup mixture and half the cheese. Repeat layers. Bake uncovered about 45 minutes.

Honey-Baked Chicken

Roberta Rogers

1 (1 1/2 - 2 lbs.) chicken (cut up)	1/2 cup butter or oleo (melted)
1/4 cup prepared mustard	1/2 cup honey
1 teaspoon curry powder	1 teaspoon salt

Place chicken pieces in shallow baking pan, skin side up (or you may remove skin). Combine butter, honey, mustard, salt and curry, mix well. Pour over chicken and bake at 350° for 1 1/2 hours, basting every fifteen minutes until chicken is tender and nicely browned.

Chili Fiesta

Julie Trahan

1 pkg. frozen tortillas (flour or corn meal)	1 small jar jalapeno Cheez Whiz
1 can mushroom soup	1 small onion (sliced)
	1 fryer

Boil and debone fryer. Reserve 1 cup broth. Layer in casserole chicken, tortillas and onions. Bring soup, cheese and broth to a boil and pour over casserole. Bake at 375° for 1 hour. Serves 6.

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Chili Turnovers

Amber Trahan

Pastry:

3 sticks margarine	9 oz. cream cheese
3 c. flour	

Prepare pastry and chill. Roll thin and cut in 2 inch rounds.

Filling:

1 1/2 c. cubed chicken	1/2 c. grated cheese
1 c. mushroom soup	Paprika

Melt cheese in mushroom soup and fold in chicken. Put dab of chicken mixture in one side of crust. Fold over and press edges with fork. Prick pastry and sprinkle with paprika and bake at 370° for 20 minutes.

Roast in Rice Cooker

Peggy Benoit

Season roast as usual. Place roast and 1/2 cup water in rice cooker. Place rice cooker on until it dings. Turn roast over and add 1/2 cup water. When rice pot dings turn roast over and add 2 1/2 to 3 cups water. Reset rice cooker. When it dings roast will be brown and tender. Roast can be pork or beef. You may wish to add water and cornstarch to thicken gravy. You may do beef stew the same way. Add vegetables when you add 3 cups of water.

Oven Baked Chicken

Fricasse

Stephanie LaBove

1 fryer (cut up)	1 pkg. dry onion soup
1 can cream of mushroom soup	1 onion
1 1/2 c. parsley	3/4 c. water
1 T. Kitchen Bouquet	1 c. bell pepper
1/2 c. celery	1/2 c. green onions
Salt and pepper to taste	1 clove garlic

Place cut up chicken in a pan sprayed with Pam. Mix together onion soup, mushroom soup, Kitchen Bouquet and water. Pour mixture over chicken. Place onion, celery, and bell pepper over chicken. Bake at 375° for 1 hour. Add parsley and onions then cook 30 minutes more.

Chicken Spaghetti

Geneva E. Griffith

1 fryer or 5 chicken breasts	1/2 lb. shredded cheese
1 bell pepper (chopped)	1 jar sliced mushrooms
1 onion (chopped)	1 jar chopped pimento
1/2 stick oleo	1 can chopped olives
1 cup chopped celery	(DO NOT DRAIN THESE 3)
1 box elbow spaghetti	
Salt and pepper to taste	

Boil chicken, skin, debone and chop. Reserve broth. Boil spaghetti in broth. Use 1/2 cup broth and butter to sauté celery, onion and bell pepper in until tender. In large bowl combine mushrooms, pimento and olives, mix. Add spaghetti, chicken and sauted vegetables. Layer in casserole dish, top with cheese, add layers of chicken spaghetti and cheese. Bake at 350° for 30 minutes until bubbling (can freeze).

Barbecued Ribs

Courtney Brooke Payne

3 to 4 lbs. pork ribs (cut in pieces)	1 lemon
1 cup ketchup	1 lg. onion
1 tsp. chili powder	1/3 cup Worcestershire sauce
2 dashes Tabasco sauce	1 tsp. salt
	2 cups water

Place ribs in shallow roasting pan, meaty side up. On each piece, place a slice of unpeeled lemon, and a thin slice of onion. Roast in very hot oven, 450°, 30 minutes. Combine remaining ingredients, bring to a boil and pour over ribs. Continue baking in a moderate oven, 350°, about 2 hours, basting ribs with sauce every 15 minutes. Makes 4 servings.

Chicken Breasts Diane

Norma Jo Pinch

4 large boneless chicken breast halves or 8 small	1/2 tsp. salt
2 Tbsp. olive or salad oil	1/4 to 1/2 tsp. black pepper
3 Tbsp. chopped fresh chives or green onions	2 Tbsp. butter or margarine
Juice of 1/2 lime or lemon	2 Tbsp. brand or cognac (optional)
2 tsp. Dijon-style mustard	3 Tbsp. chopped parsley
	1/4 cup chicken broth

Place chicken breast halves between sheets of waxed paper or plastic wrap. Pound slightly with mallet. Sprinkle with salt and black pepper. Heat 1 tablespoon each of oil and butter in large skillet. Cook chicken over high heat for 4 minutes on each side. Do not cook longer or they will be overcooked and dry. Transfer to warm serving platter. Add chives or green onions, lime juice and brandy, if used, parsley and mustard to pan. Cook 15 seconds, whisking constantly. Whisk in broth. Stir until sauce is smooth. Whisk in remaining butter and oil. Pour sauce over chicken. Serve immediately.

Pork Chops with Rice

Peggy Benoit

4 pork shoulder chops, 1 inch thick	4 slices onion
4 rings green peppers	1/4 cup uncooked rice (not quick cooking)
1 (1 lb. 13 oz.) can tomatoes (undrained)	1 cup diced celery

Cut off and fry some pork fat in pan. In this fat, brown chops well on both sides (about 15 minutes). Place slice of onion on each pork chop and ring of green peppers on top of onion, and 1 tablespoon uncooked rice on each ring. Pour tomatoes over meat, and add celery. Cover pan and simmer 1 hour, or transfer to baking dish and bake at 350° one hour. Note: Season pork chops and tomatoes with salt and pepper. Also place rice on pork chops, then add onion and bell pepper.

Smokey Sausage 'N Rice

Peggy Benoit

1 pkg. (10 oz. or 12 oz.) smoked sausage links	2 tablespoons minced pimento
2 tablespoons vegetable oil	2 envelopes instant beef broth
1/4 cup chopped onion	1/4 teaspoon black pepper
2 cups water	1 cup uncooked Water Maid Rice
	1 can (15-16 oz.) black-eyed peas

Cut sausages into bite-size pieces. Sauté in vegetable oil. Stir in onion and green pepper. Continue to sauté until vegetables are tender. Stir in the water, pimento, instant beef broth, and black pepper. Bring to a boil. Stir in the rice and black-eyed peas. Cover, lower heat, and simmer 20 minutes. Makes 6 servings (about 1 cup each)



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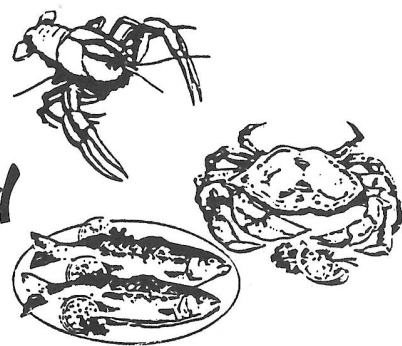
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Seafood



Shrimp Fettucini

Peggy Benoit

2 1/2-3 lbs. shrimp	1 medium onion
2 ribs celery	1 bell pepper
2-3 pods of garlic	1 stick margarine
1 can rotel	1 small can tomato sauce
green onions	parsley
1 lb. Velveeta cheese	Fettucini or spaghetti

Sauté onion, celery and bell pepper in melted butter. When soft add chopped or minced garlic. Sauté few minutes longer. Add tomato sauce and rotel. Simmer 20 - 30 minutes. Add shrimp and season to taste with salt and pepper. Cook about 10 minutes. Add cheese, green onions and parsley. Boil spaghetti and when done drain and add to shrimp sauce.

Sue's Shrimp Rotini

Peggy Benoit

1/2 stick diet oleo	1/2 cup chopped red pepper
1/2 cup chopped green pepper	1/2 cup celery
1 chopped onion	1 (12 oz.) pkg. rainbow rotini
1 qt. shrimp	1 cup chopped fresh mushrooms
1 can Healthy Request Cream of Mushroom Soup	or 1 can sliced mushrooms
3 tablespoons fat-free Italian Dressing	8 oz. Lite Velveeta cheese
	3 tablespoons parsley

Sauté peppers, celery and onions in oleo (cook rotini, drain and set aside). Add shrimp and mushrooms and sauté until pink. Add soup, chopped cheese and Italian dressing and stir until smooth. Add cooked rotini and parsley. Serves 4-5. *If you like it cheesier, you can reduce the amount of rotini you put.*

Finger Shrimp

Peggy Benoit

2 pounds shrimp in shell	1 bottle Thousand Island Dressing
1 1/2 cups water	Salt to taste

Wash shrimp, combine other ingredients in large pot and add shrimp. Cook for 10-12 minutes. Drain and serve hot. Serves six to eight.

Baked Shrimp

Peggy Benoit

3 dozen medium size shrimp	Seasoned bread crumbs
2 eggs	Salt to taste
1/4 cup milk	1 1/2 pound bacon

Combine eggs, salt and 1/4 cup milk in a small mixing bowl. Mix well. Add shrimp and marinate for about 20 minutes. While shrimp marinates, take bacon strips and cut in half. Use seasoned bread crumbs in another mixing bowl and salt to taste. Take one shrimp at a time and roll in strip of bacon. Cover fully with bread crumbs and place in a baking pan. Bake at 350° for about 35 to 45 minutes, or until shrimp is done. Remove from baking pan and place on serving platter and serve with a toothpick in each one. Serves a small dinner party of six to eight people.

Stuffed Crabs

Peggy Benoit

1 stick butter	4 stalks celery
8 green onions (minced)	8 sprigs parsley (minced)
4 tbsp. flour	1 can mushrooms (chopped)
1/2 pint cream	2 pimentos (minced)
2 egg yolks	Black pepper and salt to taste
Juice of one lemon	2 dozen crabs (2 cups meat)

Melt butter. Add onions and celery and sauté until clear. Add flour, stirring constantly forming smooth paste. Add water from can of mushrooms and cream very slowly. If too thick add a little water. Continue stirring until smooth. Add other ingredients except egg yolks and lemon juice. When mixture cools add beaten egg yolks and return to very low fire. Add few drops of lemon juice and a small lump of butter. Continue to mix, adding remainder of butter and lemon juice.

Just before taking off fire (about 5 minutes) add crab meat. Stuff shell. Add bread crumbs and bake 20-25 minutes in 350° oven. Can be frozen but omit crumbs on top.

Smoked Fish Log

Micah Silver

2 cups flaked, cooked fish	1 teaspoon cajun seasoning mix
1 (8 oz.) pkg. cream cheese (softened)	1 teaspoon liquid smoke
1 tablespoon lemon juice	1/2 cup chopped pecans
2 teaspoons grated onion	2 tablespoons chopped parsley

Combine cheese, lemon juice, onions, liquid smoke and seasoning. Stir in fish and mix thoroughly. Chill mixture for several hours in plastic container. Combine pecans and parsley. Shape fish mixture. Serve with crackers.

Trish's Oyster Stuffed Peppers

Trisha Silver

1 lb. ground beef	1 tablespoon red pepper
1 cup chopped onions	2 cups cooked rice
1 cup chopped bell pepper	1 cup oyster (chopped up)
1 (10 1/2 oz.) can Cream of Chicken Soup	1 (4 oz.) jar sliced pimentos
1 teaspoon creole seasoning	6 large bell peppers (cored)

Mix beef, onion, bell pepper, seasoning and red pepper in a skillet. Brown meat; drain well. Add cream of chicken soup. Mix with cooked rice, pimentos and oysters. Stuff cored bell peppers. Bake in a 350°F oven for 30 to 40 minutes in a 2 quart corelle dish.

Saffron Rice and Shrimp Supreme

Roberta Pinch

1/4 cup chopped celery	1 can cream of mushroom soup
1/4 cup chopped green onion tops	1 1/2 teaspoon Worcestershire sauce
1 cup diced onions	1 pound shrimp (cooked)
1 cup margarine	2 cups cooked saffron seasoned yellow rice
1 can rotel tomatoes	

Sauté celery, green onion tops and onions in margarine on a low heat until tender. Add tomatoes, mushrooms soup and Worcestershire sauce. Simmer 10 minutes. Add shrimp and cooked rice. Mix well. Pour into a 1 1/2 quart casserole and bake, covered in 325° oven for 15 minutes.

Crawfish Cornbread

Christi Canik

1 medium onion	1 box Dromedary cornbread mix
1 small bell pepper	
1 stick margarine	1 lb. crawfish tails (cooked)
2 cans Rotel tomatoes	2 eggs
2 cups shredded Velveeta cheese	

Sauté onion and bell pepper until tender. Add crawfish and simmer for about 3 minutes. Mix cornbread, 2 eggs, 2 cans of Rotel, add crawfish mixture and stir. Pour in greased 13x9 inch pan and sprinkle with Velveeta cheese. Bake at 350° for 30 minutes.

Crawfish Etouffee

Julie Trahan

1/2 lb. butter	2 cloves of garlic (chopped)
1 large onion (chopped)	Hot sauce
1 large bell pepper (chopped)	Worcestershire
1/2 c. chopped celery	Salt
1/2 c. chopped green onion tops	Black pepper
1/2 c. chopped pimento	Red Pepper
	1 lb crawfish tails

Use open pan. Put in butter, onions, bell pepper, celery, garlic and pimento. Sauté. Add crawfish tails and brown. Add green onion tops and all seasonings and cook until done. Add water, if needed.

Artificial Crabmeat Salad

Alice Faye LaBove

1 cup mayonnaise	1 cup Ranch Dressing
1 cup sour cream	

Finely chop celery, bell pepper, a little raw onion and some lettuce. Mix together, chill and serve.

CRABMEAT DIP (artificial)

Sauté onion, bell pepper and celery in butter	Add 3 tbsp. flour
Add 2 cups shredded Velveeta cheese	Add 1 can evaporated milk

Cook until thick. Stir in crabmeat, heat it but do not cook it. Stir in 1 cup sour cream. Season with salt and pepper to taste.

Creole Crab Stew

Jackie Bertrand

6 crabs (cleaned and cut in half)	3 large onions (chopped)
Fresh parsley (chopped)	5 cloves garlic (minced)
Salt and pepper to taste	2 T. creole seasoning
1 (8 oz.) can tomato sauce	Roux (1/2 c. flour and 1/2 c. oil)

Put crabs in water, enough to cover them. Let boil 15 minutes. Add onions, garlic, creole seasoning, salt and pepper. Let simmer, make roux by sauteing oil and flour until brown. Add roux to crab mixture and put on a low fire. Add tomato sauce and 1 can water. Add parsley. May add more seasoning. Let cook for 30 minutes on low fire.

Shrimp Patties

Stephanie LaBove

1 lb. shrimp	1 c. bell pepper (chopped)
1 c. onion (chopped)	3 pods garlic (minced)
1 egg	3 T. cracker meal
Dash salt and pepper	Tony's seasoning

Grind together shrimp, bell pepper, onion and garlic. Add seasoning. Mix all ingredients with egg. Form into patties. Roll in cracker meal and fry in deep fat.

Eggplant & Crawfish Casserole

Francis Richard

6 c. eggplant (diced)	1 c. onion (chopped)
3/4 c. bell pepper (chopped)	3 T. grated parmesan cheese
1 can cream of mushroom soup	1 lb. crawfish

Sauté with margarine crawfish, onions and bell pepper until they are soft. Add eggplant and cook until very tender. Add cheese and cream of mushroom soup for 10 more minutes.

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Rice Cooker

Crawfish Jambalaya

Jackie Bertrand

1 lb. crawfish tails	1/2 c. bell pepper (chopped)
2 c. raw rice	1 stick margarine
3 stalks celery (chopped)	2 onions (chopped)
1 can chicken broth	Tony's seasoning or salt and pepper to taste

Chop onion, bell pepper and celery. Place in rice cooker. Add rest of ingredients. Cook covered for 30 minutes. When mixture is boiling, stir. Shrimp or crabmeat can be used or a combination of both.

Salmon Croquettes

Mary Kay Pinch

2 cans pink salmon (drain salmon well)	4 eggs
1 lg. onion (minced fine)	1/2 cup milk
1 bunch onion tops	Parsley flakes (2 tbsp.)
3 potatoes (boiled, mashed, leave chunky)	1 Tbsp. lemon juice

Season with Tony's, red pepper, black pepper, garlic. Mix. Roll in mixture of flour and seasoned commel. Fry.

Shrimp and Squash

Scampi

Pamela East

1/2 cup margarine	1/4 cup butter flavored oil
1/2 cup chopped onion	2 tablespoons chopped garlic
2 tablespoons chopped parsley	1 tablespoon chopped green onion
1/4 cup chopped tomato	
2 cups chopped yellow squash or zucchini	2 cups peeled and devined shrimp
2 tablespoons lemon juice	2 tablespoons vermouth or dry white wine (optional)
1 1/2 teaspoons Cajun or Creole seasoning	1/2 teaspoon white pepper
1 teaspoon Old Bay Seafood Seasoning	1 lb. pkg. vermicelli, cooked according to package directions

In a wok or large skillet, sauté onion, garlic, parsley, green onion, tomato and squash in margarine and butter flavored oil until tender. Add shrimp, lemon juice, vermouth and seasonings and cook until shrimp turn pink. Remove from heat and toss with cooked vermicelli. Serves 4-6.

Crab Stuffed Tomatoes

Sue McCardle

5 medium tomatoes	1 lb. crabmeat
1/2 medium onion (chopped)	1/2 green pepper (chopped)
1 stalk celery (chopped)	1 slice bread (torn into small pieces)
1 egg	
2 T. salad dressing	1 t. Worcestershire
Dash Tabasco	Salt and pepper to taste
Creole Seasoning to taste	Grated Parmesan cheese

Cut off stem end of tomatoes and scoop out pulp. Put remaining ingredients in blender or a food processor until grinded well. Fill tomatoes with mixture. Sprinkle with cheese. Bake at 325° for 45 minutes.

Cajun Loaf

Hazel Richard

1 lb. crawfish tails (peeled)	1 1/2 lb. small shrimp (peeled and deveined)
1 lb. crabmeat	
1 large onion	1 green bell pepper (finely chopped)
4 large eggs	
1 pack Saltine Crackers (crushed)	2 tsp. salt
1 T. Tony's Seasoning	1 T. black pepper
1 c. mozzarella cheese (grated)	2 garlic cloves (minced)
4 T. flour	1 stick unsalted butter
	2 1/2 c. water
Tony's Creole Seasoning to taste	

Reserve 4 or 5 shrimp and crawfish tails. Mix the rest of the first 12 ingredients. Form into meatloaf shape and put in meat loaf pan. Bake at 350° for 1 hour.

Sauce:

Melt butter. When butter is golden brown add 4 tablespoons of flour and continue stirring until brown. Add salt, pepper and creole seasoning to taste. Chop reserved crawfish and shrimpo, and add to flour mixture. Stir well. Add water and simmer uncovered for 15 minutes. Pour over loaf and serve.

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Hurry-Up Shrimp Jambalaya

Bobbie Primeaux

1/2 medium onion (<i>cut up</i>)	1 stalk celery (<i>chopped</i>)
6 sprigs parsley	1/4 bell pepper
2 cups stewed tomatoes	1 t. salt
Dash tabasco	Tony's Creole Seasoning to taste
2 c. cooked cleaned shrimp	

Put onion, celery, parsley, green pepper and 1 cup of tomatoes and blend in blender. Add seasonings, run on high until all vegetables are chopped. Empty into a saucepan and cook for 5 minutes. Add remaining tomatoes and bring to a boil. Add rice and shrimp and return to a boil. Turn off heat and let stand covered for 5 minutes.

Stuffed Crabs

Sue McCardle

1 bell pepper (<i>chopped</i>)	1 onion (<i>chopped</i>)
1/2 c. celery (<i>chopped</i>)	2 lbs. crabmeat
1 c. mayonnaise	1 t. Worcestershire sauce
1 c. bread crumbs	2 T. butter
Salt and pepper to taste	Tony's seasoning

Combine pepper, onion and celery then add crabmeat, mayonnaise and Worcestershire sauce. Add butter to crumbs. Place crab mixture in cleaned crab shells or greased pyrex dish. Pour buttered crumbs over crabmeat. Bake 350° for 30 minutes.

Bell Pepper stuffed with Crab and Shrimp

Mary Nunez

1 lb. crabmeat	2 lbs. shrimp (<i>cleaned and deveined</i>)
2 onions (<i>chopped</i>)	8 bell peppers
1 bell pepper (<i>chopped</i>)	Butter
1 c. celery (<i>chopped</i>)	
Bread crumbs	

Chop finely onions, celery, bell pepper and green onions (*may use a food processor*). Sauté. Add crabmeat, shrimp and bread crumbs until mixture is thick. Stuff the bell peppers with mixture. Sprinkle tops with more bread crumbs. Place a dab of butter on top of each bell pepper then sprinkle bread crumbs. Add one cup of water to the bottom of a pan. Place foil over peppers. Bake 20 minutes at 350°. During last minutes remove foil and let brown.

Shrimp Over Angel Hair Pasta

Norma Jo Pinch

2 Tbs. olive oil	1/2 stick of light margarine
1 med. onion (<i>sliced thin</i>)	2 Tbs. minced garlic
Dash of oregano	3 Tbs. flour
1 can sliced mushrooms with juice	2 lbs. shrimp (<i>peeled and deveined</i>)
1 (8 oz.) pkg. light cream cheese	1 pt. half and half cream

1/4 cup parmesan cheese	Seasoning to taste
1/2 cup onion tops (<i>chopped</i>)	1 pkg. angel hair pasta (<i>boiled, drained, and lightly buttered</i>)

In a large thick pot, sauté onions and garlic in olive oil and margarine, till tender. Sprinkle in flour and oregano and cook on low heat for 3-4 minutes stirring occasionally. Pour in mushrooms and juice along with cleaned shrimp and cook till shrimp turn pink, about 4 minutes. Soften cream cheese and add to mixture along with half and half and parmesan cheese. Cook mixture until all is blended well and has a creamy consistency. Add onion tops and seasoning to taste. Serve over angel hair pasta with garlic bread and a fresh garden salad. Serves 6-8 people.

Stuffed Crabs

Ina Boudreaux

1 bell pepper (<i>chopped</i>)	1 onion (<i>chopped</i>)
1/2 c. celery (<i>chopped</i>)	2 lb. crabmeat
1 cup mayonnaise	1 t. Worcestershire
1 c. bread crumbs	2 T. butter
Salt and pepper to taste	

Combine pepper, onion and celery. Add crabmeat then mayonnaise, and Worcestershire sauce. Add butter to crumbs. Place crabmeat mixture in greased pyrex dish. Cover with buttered crumbs, bake at 350° for 30 minutes.

Shrimp Puffs

Terri Nunez

1 1/2 c. flour	1 1/2 c. water
2 lbs. shrimp	4 oz. cheese
1 egg	1 onion (<i>grated</i>)
Oil for deep frying	Salt and pepper to taste

Blend flour and water and let stand for about 1 hour. Add shrimp to flour mixture, add cheese, egg and onion. Mix well. Heat oil for deep frying. Drop shrimp mixture into hot oil. Fry until golden brown. Remove to drain. Salt and pepper to taste.

Deviled Crab Stuffed in Mushrooms

Terri Nunez

1 lb. large fresh mushrooms	1/2 c. melted butter
1/2 c. diced celery	1/2 c. finely cut diced green onions
1/4 c. finely diced bell pepper	
1 lb. crabmeat	1/2 tsp. salt
1/2 c. crushed soda crackers	1/4 c. butter (<i>melted</i>)
5 T. Half & Half	

Wash mushrooms and cut stems. Mix remaining ingredients except the last 1/4 c. butter. Add cream to make smooth. Spoon 2 tsp. of crab mixture into each mushroom. Spoon melted butter over top. Bake at 350° for 30 minutes.

Stuffed Shrimp Jalapeno

Sue McCardle

1 lb. boiled shrimp (<i>peeled and chopped</i>)	8 oz. cream cheese
2 T. Worcestershire sauce	2 T. grated onion
1 jar jalapeno peppers	1/2 tsp. garlic salt
	Salt and Pepper to taste

Chop shrimp. Mix cheese, onion, garlic salt and Worcestershire sauce. Add shrimp, mix well. Cut jalapenos in half lengthwise and remove seeds. Stuff with shrimp mixture.

Creamy Shrimp Sandwich

Holly Primeaux

3 oz. cream cheese	1 lb. shrimp (<i>finely chopped</i>)
2 T. lemon juice	Dash garlic juice
3 T. mayonnaise	

Mix all ingredients. Spread bread with shrimp mixture. Cut crusts off bread. Slice into 1/4" slices.

Stuffed Pistolettes

Geneva Griffith

1 lb. crabmeat	1 lb. shrimp or crawfish (<i>cut up in pieces</i>)
16 oz. Velveeta Cheese (<i>diced in small chunks</i>)	1 can evaporated milk
1 chopped onion	1/2 cup butter
Seasoning to taste	

Sauté shrimp, onion, butter and seasoning until shrimp is cooked. Add milk and cheese and stir until cheese is melted. Add crabmeat last and stir until mixed. Slice pistolette from one side (*not all the way through*), stuff with mixture, put on cookie sheet and bake 6-8 minutes at 400°. Makes about 6 dozen, 9 dozen in bag)

Shrimp Scampi

Jennifer Guidroz

2 dozen large shrimp	1 tbsp. cooking oil
1/2 to 1 tsp. chopped garlic	1 large tomato (<i>seeded and diced</i>)
1/4 c. chopped parsley	
3/4 c. white wine	Salt and pepper to taste

Heat oil in large skillet. When hot, add chopped garlic and sauté until lightly toasted. Add peeled shrimp and cook until almost done. Add tomato, parsley, and wine. Simmer until liquid is reduced by half. Season to taste. Delicious spread over rice or pasta.

Cajun Fettucini

Danielle Brock

2 large onions (<i>chopped</i>)	2 bell peppers (<i>chopped</i>)
1/2 cup chopped parsley	4 cloves garlic (<i>minced</i>)
1 cup shallots (<i>chopped</i>)	3 sticks butter or margarine
2 Tbsp. flour	1 cup picante sauce
1 lb. Velveeta cheese	1 pt. Half & Half
1 lb. fettucini or flag egg noodles	1/2 cup Parmesan cheese
Salt, cayenne pepper and tabasco sauce to taste	4 lbs. crawfish or shrimp and/or cooked alligator

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Sauté seasonings in butter until soft. Add flour and crawfish (and/or other choices). Cook for 15 minutes over medium heat. Add picante sauce, Velveeta, Half & Half, and parmesan cheese. Cook another 15 minutes. Cook noodles as directed on package until tender; drain and rinse in cold water. Fold noodles into sauce and pour mixture into casserole dish. Sprinkle more parmesan cheese on top. Bake at 350° for 15 minutes. Serves 12 to 16. Freezes well. *Microwave directions: Reduce times to 10 minutes each.

Shrimp and Artichoke Pasta with Garlic and Olive Oil Sauce

Mary Elise Desormeaux

1/2 c. olive oil	3 T. garlic (<i>minced</i>)
3 stalks celery (<i>coarsely chopped</i>)	2 lbs. shrimp (<i>peeled</i>)
	2 c. zucchini (<i>sliced</i>)
1 c. cherry tomatoes (<i>halved</i>)	6 oz. jar artichoke hearts (<i>drained</i>)
Basil to taste	Salt to taste

Heat olive oil in large skillet. Sauté garlic and celery until clear. Add shrimp and zucchini. When shrimp turn pink, add tomatoes and artichoke hearts. Season to taste with basil and salt. When shrimp are tender and vegetables are thoroughly heated, toss with cooked pasta. Serve with hot french bread and green salad. Serves eight.

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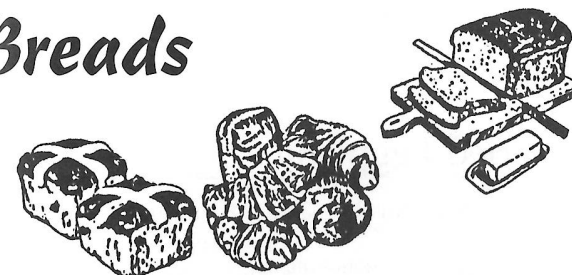
Salutes The

LOUISIANA FUR AND WILDLIFE FESTIVAL

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Breads



Oven Cheese Fondue

Bethany Richard

10 slices white bread	1 teaspoon salt
6 eggs	2 cups shredded processed
3 cups milk	Sharp American Cheese
2 tablespoons snipped parsley	3 tablespoons finely chopped
1 teaspoon dry mustard	onion

Heat oven to 325°F. Remove crusts from bread. Cut bread into cubes. Beat eggs, milk and seasonings with electric beater. Stir in bread cubes, cheese and onion. Pour into ungreased baking dish, 11 1/2x7 1/2x1 1/2 inches. Bake uncovered 1 hour or until center is set. Serve immediately.

Pumpkin Roll

Greta Johnson

3/4 cup flour	1 cup sugar
1 tsp. soda	1 tsp. cinnamon
3 eggs	1/2 cup pumpkin (canned is best)

Mix by hand until well blended. Spread thin in a greased and floured (or Pam) jelly roll pan. Bake 15 to 20 minutes, at 350°. Dump on clean cloth, sprinkled with powdered sugar, roll while hot, then cool it. Unroll cake and ice it with icing (described below), then roll back without cloth, and store as wanted.

Icing:

1 cup powdered sugar	1 (8 oz.) cream cheese
1/2 tsp. -2 Tbsp. butter	

The pan you have to use is a regular jelly roll pan.

Blueberry Pancakes

Holly Primeaux

1 egg	1 c. milk
Blueberry Muffin Mix	1 cup blueberries

Blend in bowl egg and milk, add muffin mix. Beat until well blended. Fold in undrained blueberries. Use 1/4 c. measuring cup as a dipper to pour batter into lightly greased skillet or griddle.

Laura's Pain Perdue (Lost Bread)

Joyce Sturlese

2 beaten eggs	1 c. milk
1/2 c. sugar	1/2 t. vanilla
8 slices bread	1 stick butter
Powdered sugar (optional)	

Melt butter in pan. In a bowl mix eggs, milk, sugar and vanilla. Dip slices of bread in mixture and brown bread on both sides. You may sprinkle powdered sugar after cooking if desired.

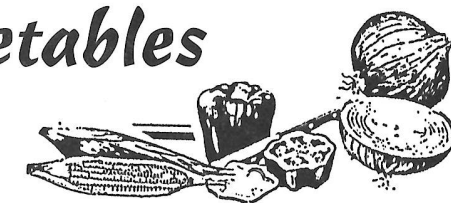
Italian Bread

Norma Jo Pinch

1 cup margarine	1 cup low-fat mayonnaise
1 (16 oz.) pkg. mozzarella cheese	1 (8 oz.) pkg. cheddar cheese
	1-2 Tbsp. garlic powder
1 can sliced mushrooms (drained)	1 small can black olives (sliced and drained)
1/2 cup onion tops (chopped)	Oregano to taste (I omit oregano when we use this for Bar-B-Que's)
2 lg. loaves french bread (cut in halves)	

In a large mixing bowl, soften margarine with mayonnaise. Add remaining ingredients and let mixture set for about 30 minutes. Spread over french bread about 1/4 inch thick. Bake about 20 minutes on 375° or till golden. (This mixture can be stored in an airtight bowl in the refrigerator for up to 10 days.)

Vegetables



Quick Reduced Salt Green Bean Casserole

Cathy Denison-Wicke

2 cans reduced salt green beans	1 can fried onion rings
1/4 cup milk	1 1/2 cans reduced salt cream of mushroom soup

In a casserole dish, mix green beans, soup and milk. Top with onion rings. Heat in microwave on high for several minutes (depends on microwave).

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Smothered Okra and Tomatoes

Jackie Bertrand

2 lb. okra	3 T. oil
2 T. flour	1 large onion (<i>chopped</i>)
1 bell pepper (<i>chopped</i>)	3 stalks celery
1 large can tomatoes	Salt and pepper to taste or Creole Seasoning

Cut and fry okra in oil. (*Do not use a black pot.*) In another pot make a roux with 1 T. of oil and 1 T. of flour. Add onions, bell pepper and celery until wilted. Add tomatoes and cook on low for 5 minutes. Season well. Continue cooking on low for 1 hour.

Jalapeno Black Eye Casserole

Geneva Griffith

1 lb. ground meat	1 onion
1 bell pepper	1 stalk celery
2 cups cooked rice	1 can Trappy's Jalapeno Black Eye Peas
1 can mushrooms or cream of mushroom soup	1 can rotel tomatoes (<i>only use</i> <i>1/2 of the juice, optional</i>)
1 jar Cheez Whiz	

In a skillet brown the ground meat along with chopped onion, bell pepper and celery. In a large casserole dish mix rice, black eye peas, mushrooms, rotel tomatoes and Cheez Whiz, then mix in the meat mixture and stir well. Season to taste. Bake at 350° for 30 to 45 minutes.

Sweet Potato Bake (*Praline Icing*)

Geneva Griffith

5 med. sized sweet potatoes, baked and peeled,
mash with a beater

Add:

1/4 tsp. salt	1/4 cup butter
2 eggs	1 tsp. vanilla
1/2 cup sugar	1/2 tsp. cinnamon
2 tbsp. cream or evaporated milk	

Mix together well and put in casserole dish.

Mix:

1/4 cup soft butter	3 tbsp. flour
3/4 cup brown sugar	1/2 cup chopped pecans

Mix together like a course meal and sprinkle on top of potatoes.
Bake for 30 minute at 350°.

Oven Fried Eggplant

Pamela East

1/3 cup fine dry bread crumbs	2 tbs. grated parmesan cheese
1/4 tsp. salt	1/4 tsp. pepper
1 (3/4 lb.) eggplant	1/4 cup mayonnaise or salad dressing

Combine first 4 ingredients in a shallow dish. Peel eggplant, and cut into 1/4 inch slices. Spread both sides of eggplant slices with mayonnaise; dredge in bread crumb mixture. Place on a lightly greased baking sheet. Bake at 400°, uncovered, for 10 to 12 minutes or until browned. Yield: 4 to 6 servings.

Pickled Vegetable Pears

Geneva Griffith

Split pears in half, taking the seeds out, then peel and cut in strips of at least 1/2" thick. After all are cut, place a heaping tablespoon of salt, a heaping tablespoon of ground red pepper, and a teaspoon of powdered alum at the bottom of an empty quart jar. Next put your cut up vegetable pears in jar and will with 4% acetic vinegar. Seal jar and shake well to mix the ingredients. Place in refrigerator and store for a couple of days before eating.

Hot Cheese & Broccoli

Chermaine Richard

1 pkg. frozen chopped broccoli	4 T. butter
1 c. chopped onion	1 block Velveeta cheese
14 oz. can of cream of mushroom soup	Dash of Tony's seasoning

Cook broccoli according to directions. Drain. Sauté onions in butter. Add cheese and cream of mushroom soup. Stir in broccoli.

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Chuck Wagon Beans

Nancy LaSage

3 cans beans (ranch style, pinto)	1 1/2 lb. ground beef (<i>salt and pepper to taste</i>)
1 can rotel tomatoes	8 slices of bacon (<i>cut up</i>)
1 large onion	1/4 c. bell pepper (<i>diced</i>)
1 can tomato sauce	Chili powder to taste (<i>approx. 1 T</i>)
1 t. garlic powder	

In a large dutch oven, brown bacon pieces, remove from grease. Brown ground meat then add onion and bell pepper. Add bacon, tomatoes, chili powder and tomato sauce and garlic powder. Season with salt and pepper and simmer uncovered until thick. Serve over rice or corn chips.

Cabbage, Potatoes and Sausage

James A. Nunez

1 medium head cabbage	5 potatoes (<i>sliced</i>)
1 lb. sausage	2 T. oil
1/4 tsp. sugar	1 onion (<i>sliced</i>)

Salt and pepper to taste or Tony's seasoning

Wash cabbage and cut up. Set aside. Peel potatoes and slice. Set aside. Put sausage and oil in a 2 quart pot. Cook until golden brown, then drain. Add onion to sausage, grease and sauté. Put sausage back in pot. Layer cabbage on top of sausage then potatoes. Season. Let cook about 45 minutes on low fire.

Oven Fried Eggplant

Roberta Rogers

2 eggplants (1 lb. each)	Flour
1 egg	1 tablespoon oil
1 teaspoon salt	1/8 teaspoon pepper (<i>black or white</i>)
Seaseme bread crumbs	
3 tomatoes (<i>sliced</i>)	6 oz. shredded mozzarella cheese

Slice eggplants, dredge in flour. Beat egg, oil, salt and pepper. Dip slices in mixture, then in bread crumbs. Place in greased baking pan, cover with fork-pierced foil. Bake to 400° for 15 minutes. Unwrap top with sliced tomatoes and cheese. Bake 10 more minutes until cheese is bubbly.

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Spinach Madeline

Elizabeth Richard

2 (10 oz.) boxes spinach	2 Tbsp. chopped onion
4 Tbsp. butter (<i>melted</i>)	2 Tbsp. flour
1/2 tsp. pepper	3/4 tsp. celery salt
1/2 tsp. garlic powder	6 oz. Jalapeno cheese
1/2 c. pot liquor	

Cook spinach by package directions, and reserve liquid (pot liquor). Set aside. Add flour to melted butter, stir; add onion. Cook until soft. Add pot liquor, cheese, and spinach. Mix and pour into 9x13" casserole; top with bread crumbs. Bake at 350° until bubbly.

Creamed Cauliflower

Estelle Theriot

2 lb. cauliflower	2 slices bread
2 cups fresh milk	1/4 cup oleo
4 lb. American cheese (<i>sliced thin</i>)	1/2 cup chopped onions
	1/2 cup chpped celery
Salt and pepper to taste	

Cut crust off bread and soak in milk for about 10 minutes. Add melted oleo, onions and celery. Season and cook over medium heat until mixture forms a thick cream gravy. Cook cauliflower rapidly for 20 minutes in enough boiling water to cover it. Drain well. Cut cauliflower and cover with cream gravy. Cover with cheese slices and bake in 350° oven until cheese is melted. Serves 8

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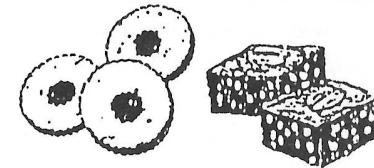
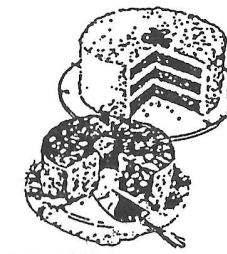


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Cakes and Cookies



Sugar Cookie Hearts

Roberta Rogers

1 cup butter
1 large egg
1/4 teaspoon salt
Pink or red sugar
1/2 cup sugar
1 teaspoon vanilla
2 cups flour

Heat oven to 325°. In medium bowl with electric mixer, beat butter, sugar, eggs, vanilla and salt until fluffy. Add flour, and beat in. Refrigerate dough, tightly wrapped, 1 hour. Roll out dough to 1/4" thickness. Cut with heart-shaped cookie cutter. Place cookies one inch apart on ungreased cookie sheet. Sprinkle with colored sugar. Bake 12-15 minutes or until edges just start to brown. Makes 3 dozen.

Pumpkin Roll

Trisha Silver

4 eggs
1 cup sugar
2/3 cup mashed pumpkin
3/4 cup flour
2 teaspoon cinnamon
1 teaspoon salt
1 cup chopped pecans
1 teaspoon lemon juice
1 teaspoon baking soda
1 cup powdered sugar
2 (3 oz.) pkg. cream cheese
4 tablespoons margarine
1/2 teaspoon vanilla

Beat eggs on high for 5 minutes. Beat in sugar. Stir in pumpkin and lemon juice. Add 3/4 cup flour, baking soda, cinnamon and salt. Sprinkle batter with chopped pecans. Bake at 370° for 15 minutes in jelly roll pan. Loosen sides and turn upside down onto a powdered sugar towel. Roll cake with towel in a jelly fashion (roll long way). Cool for 1 hour. Unroll and fill with filling. FILLING: Blend together and spread onto unrolled cake. Use all the filling. Roll cake up again. Wrap in foil and freeze overnight.

Christmas Cut-Out Cookies

Elizabeth Richard

1 c. shortening
1 c. sugar
2 egg yolks
4 c. flour (divided)
1/2 c. sour cream*
1 tsp. vanilla
1/2 tsp. baking soda
1/2 tsp. salt

Cream shortening and sugar; add egg yolks and mix well. Add sour cream and vanilla. Stir in 2 c. flour, soda and salt. Mix well, then add 1 1/2 c. flour. Mix in and chill. Put remaining 1/2 c. flour on board; turn out dough and knead in flour lightly. Cut in desired shapes. (we use Santa Claus face and paint features on Santa by paint made from red food coloring mixed with egg yolk; paint beard with egg white and dust with sugar.) Bake at 350° until lightly brown. DO NOT OVERBAKE. *May use whipping cream and 1 Tbsp. lemon juice.

Four Layer Chocolate Delight

Donna Kaufman

1 cup flour
1/2 cup pecans
1/2 cup butter
1 (8 oz.) cream cheese
1 cup confectionary sugar
1 (8 oz.) Cool Whip

Cut butter into flour and chipped pecans. Press mixture into 9x13 pan. Bake 375° for 15 minutes. Blend cheese and sugar until smooth. Fold in 8 oz. Cool Whip. Spread cheese mixture over cooked crust.

3 cups milk
3 (4 oz.) pkgs. Chocolate Instant
 Pudding

Beat milk and chocolate pudding until thickened. Pour over cream cheese mixture. Chill until firm.

1 (12 oz.) Cool Whip
1/2 cup chopped nuts or
 shredded chocolate

Cover top and sides with the 12 oz. Cool Whip. Garnish with nuts or chocolate. FREEZE. Serves 12.

Sweet Potato Pie

Nancy LaSage

1 can sweet potatoes or
2 c. mashed cooked
1 c. milk (evaporated)
1/8 t. nutmeg
2 large eggs (3 small)
1 c. sugar
1/3 t. cinnamon
2 T. butter (melted)

Beat in mixer, pour in unbaked pie shell at 425° for 15 minutes lower to 350° until done.

Mexican Appetizer Cheesecake

Trisha Silver

3 (8 oz.) pkgs. cream cheese (softened)	1 (4 oz.) can chopped green chilies (well drained)
2 tsp. chicken flavor instant bouillon	1/2 cup salsa
2 tsp. chili powder	1 cup shredded sharp cheese
1/2 cup hot water	1/2 cup chopped green onions
2 cup finely chopped cooked chicken	1 (6 oz.) bag tortilla

Preheat oven to 325°F. In large mixer bowl, beat cream cheese, bouillon, chili powder and hot pepper sauce until smooth. Add eggs and water, mix well. Stir in chicken and chilies. Pour into 9 inch spring form pan. Bake 30 minutes or until set; cool 15 minutes. Carefully run knife around edge of pan; remove side of pan. Top with salsa, cheese and green onions. Serve chilled with tortilla chips.

Oreo Cheesecake

1 (20 oz.) pkg. Oreo Chocolate Sandwich Cookies	1/3 cup Blue Bonnet 75% Vegetable Oil Spread (melted)
3 (8 oz.) pkgs. cream cheese (melted)	3/4 cup sugar
1 cup dairy sour cream	4 eggs at room temperature
	1 teaspoon vanilla extract

Preheat oven to 350°F. Finely roll 30 cookies, coarsely chop 20 cookies. In bowl combine finely rolled cookie crumbs and spread. Press on bottom and 2 inches up side of 9 inch spring form pan; set aside. In bowl, with electric mixer at a medium speed beat cream cheese and sugar until creamy. Blend in eggs, sour cream, and vanilla; fold in chopped cookies. Spread mixture into prepared crust. Bake at 350°F for 60 minutes or until set. Cool on wire rack at room temperature. Chill at least 4 hours. Halve remaining cookies; remove side of pan. To serve, garnish with whipped cream and cookie halves.

Squabblor

Pamela East

6-8 cups cubed yellow squash	2/3 cup orange juice or lemon juice
1 teaspoon cinnamon	
1 cup white sugar	1/2 cup chopped pecans
1 stick butter	1/2 cup brown sugar
1 cup Bisquick	1 cup white sugar
1/4 cup brown sugar	2 eggs + enough milk to make one cup liquid
1 teaspoon cinnamon	

Cook squash, 1 tsp. cinnamon, 1 cup white sugar, and orange juice on medium heat until squash is fairly tender and juice is reduced. Add pecans and stir. Remove from heat and set aside. Melt butter in a 9x12 inch baking pan. Sprinkle 1/2 cup brown sugar on top of butter then spread squash mixture over that. Mix last five ingredients and pour evenly over squash. Bake 35-45 minutes at 375° or until lightly browned.

Recipe for Italian "GGs"

Katherine Lenore Harris

2 lbs. plain flour	1 tsp. salt
5 oz. Crisco	6 eggs
4-5 tsp. water	Stein's Cane Syrup
Powdered sugar	Cooking oil
Waxed paper	Pastry roller and cutter

Sift flour and salt 3 times, then place in bowl. Cut Crisco into mix with pastry cutter, and begin adding eggs one at a time by rubbing them into the mix. Now kneed dough, adding cold water when necessary; dough should be very heavy. Now roll dough thin with pastry roller and place rolled stripes through pastry cutter to make noodles approximately 3/8" wide and 1/2" long. Divide the noodles into 4 batches and place on side. Now boil syrup in a heavy pot until stringy; never boil more than 1/2 cups at a time. Place noodles in syrup, and spoon out noodles onto waxed paper. (Noodles drop should be about 3 inches wide). Repeat until all noodles are covered in syrup and spooned out. Now you can enjoy your "GGs!"

Cake Mix Cookies

Geneva Griffith

1 box cake mix	1 egg
1 stick butter or oleo	

Mix together and layer in a greased 11x14 inch cake pan. Layer different fillings in between - raisins, nuts, coconut, chocolate pieces, etc. Then mix together 1-8 oz. cream cheese, 2 eggs and a box of powdered sugar and layer over the top of the fillings which were put in different parts of the pan. Bake in a 350° oven. Cut in 1 inch squares.

Seventh Heaven Cake

Amber Trahan

2 sticks margarine	1/2 c. Crisco oil
3 c. sugar	5 eggs
3 c. all-purpose flour	1/2 tsp. baking powder
1 c. milk	Powdered sugar
1/4 c. water	1 tsp. butter
1 tsp. rum	1 tsp. vanilla
1 tsp. pineapple	1 tsp. lemon
1 tsp. orange	1 tsp. coconut

Cream oleo and oil together. Add sugar and beat well. Add eggs, one at a time, beating well after each. Add flour. Mix baking powder with milk.

Dump Cake

Stephanie LaBove

2 1/2 c. crushed pineapple with juice	1 (16 oz.) can cherry pie filling
	1 pkg. yellow cake mix

Dump pineapple with juice into buttered 9x13" baking pan and spread. Dump cherry filling over fruit. Slice butter and distribute over top. Bake at 350° for 45 minutes.

Upside Down German Chocolate Cake

Julie Trahan

4 oz. bar German's sweet chocolate	1/2 tsp. salt
1/2 c. water	1 c. sour cream
2 1/2 c. flour	1/2 c. margarine or butter (softened)
1 1/2 c. sugar	1 tsp. vanilla
1 tsp. soda	3 eggs

In saucepan over low flame, melt chocolate with water. In large bowl, combine mixture with remaining cake ingredients. Beat 3 minutes at medium speed. Carefully spoon batter over coconut-marshmallow mixture. Bake in gas oven at 350° for 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Invert onto serving plate. Yield: 12 servings.

Frosting:

1 1/4 c. water	1 c. chopped nuts
1 c. firmly packed brown sugar	1/4 c. margarine or butter
1 c. coconut	2 c. miniature marshmallows

In small saucepan over medium flame, heat water and margarine until margarine melts. Pour into ungreased 13x9 inch pan. Stir in brown sugar and coconut; sprinkle marshmallows and nuts over top.

Fat-Free Raspberry Cheesecake

Jennifer Broadus

32 oz. carton plain yogurt (drain yogurt to make yogurt cheese)	1 1/2 cups fat-free cookies (ground into fine crumbs)
2 tablespoons + 1 teaspoon arrowroot	1/2 cups honey
1/4 cup + 1/4 cut fruit juice sweetened raspberry preserves	3/4 teaspoon vanilla
	3 egg whites

Preheat oven 325°F. Moisten fingers with water and press cookie crumbs over bottom of 8 inch spring form pan. Chill while preparing remaining ingredients. Beat together yogurt cheese, honey, vanilla and arrowroot. Beat egg whites to soft peak stage. Fold egg whites into cheese mixture and beat until well blended. Pour half of filling into prepared pan. Spread 1/4 cup jam on top; pour remaining filling on top. With a knife, cut through the cheesecake to form a swirl. Smooth top with spatula. Bake at 325°F for 50 minutes, or until center is set and surface is lightly browned. Remove cake from oven, cool to room temperature. Spread remaining 1/4 cup preserves over top of cheesecake, refrigerate until thoroughly chilled.

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Fresh Apple Cake

Ezora Propst

1 1/2 cups vegetable oil	2 c. sugar
2 eggs	3 c. flour
3 apples (<i>grinded</i>)	2 T. cinnamon
1 t. salt	1 t. soda
1 t. vanilla	1 c. grinded pecans

Mix all together until batter is smooth. Pour into oblong pan. Bake at 350° for 35 to 40 minutes.

Earthquake Cake

Hazel Richard

1 box german chocolate mix	1 c. chopped pecans
8 oz. cream cheese	1 c. coconut
2 cups powdered sugar	1/2 cup margarine
	1 t. vanilla

Grease bottom of 13x9" pan. Sprinkle coconut and pecans. Mix cake as directed on box. Pour over pecans and coconut. In large bowl, mix cream cheese, margarine, powdered sugar and vanilla until well blended. Spoon on top of unbaked cake. Bake at 350° for 40 to 50 minutes.

Cherry Cake

Terri Nunez

2 1/4 c. cake flour	3 t. baking powder
1/4 t. salt	1 (5 oz.) bottle marascino cherries
Milk	
2 eggs	1 1/2 t. vanilla
1/2 c. butter	3/4 c. sugar

Sift flour, baking powder and salt into a bowl. Drain cherries, keep cherry syrup. Add enough milk to syrup to make 2/3 cup. Chop cherries very fine then add syrup, eggs, vanilla, butter and sugar. Add to dry ingredients and mix. Pour into greased and flour 8" round cake pans. Bake 30-35 minutes at 375°. Use any white icing. Arrange cherries on top of cake.

Banana Cake

Ina Boudreaux

2 c. flour	1 t. baking powder
1 t. soda	1/2 t. salt
1/2 c. butter or margarine	1 1/2 c. sugar
2 eggs	2 mashed bananas
3/4 c. buttermilk	1 t. vanilla

Mix first four ingredients. Cream butter and sugar. Add eggs and banana. Add dry ingredients. Bake 350° for 25 minutes.

Pineapple Cake

Ina Theriot

2 1/2 c. swans flour	1 1/2 c. sugar
1 t. salt	3 t. baking powder
1/2 c. salad oil	5 eggs
3/4 c. unsweetened pineapple juice	1/2 t. cream of tartar

Separate egg yolks from egg whites. Sift dry ingredients. Add salad

oil, egg yolks and pineapple juice. Combine egg whites and cream of tartar until they form a stiff peak. Fold egg whites into egg yolk batter. Bake at 325° for 55 minutes in a tube pan.

Pineapple icing:

1/2 c. butter	4 c. confectionary sugar (<i>sifted</i>)
6 T. crushed pineapple (<i>drained</i>)	2 t. pineapple juice

Cream butter and sugar. Stir in crushed pineapple and juice. Beat. Spread on cake.

Coffee Cocoa Frosting

Beulah Primeaux

1 T. instant coffee	2 T. boiling water
1/4 c. butter	1 T. unsweetened cocoa
1 1/2 c. sugar	

Dissolve the coffee in boiling water. Beat butter and cocoa together. Gradually beat in sugar with the coffee. Makes enough for top and sides of 2 layer 8" round pans.

Coke Cake

Mary Nunez

2 c. sugar	2 c. flour
2 sticks butter	1 coke
2 eggs (<i>beaten</i>)	1 1/2 c. miniature marshmallows
1/2 c. buttermilk	1 tsp. soda
1 tsp. vanilla	

Sift flour and sugar, add marshmallows. Set aside. Boil butter, cocoa and coke, remove from heat and add flour mixture. Stir in buttermilk with soda and add to milk. Add eggs and vanilla. Beat at 350° for 35 to 40 minutes.

Icing:

1 stick butter	3 T. cocoa
6 T. coke	1 box powdered sugar

Bring to a boil, when smooth add 1 box powdered sugar.

Fig Cake

Charlene Doucet

1 1/2 c. sugar	2 eggs
2 c. flour	2 T. vinegar
1 c. milk	1 tsp. soda
3/4 c. oil	1 T. vanilla
1 1/2 c. figs (<i>grinded</i>)	

Cream sugar and eggs, add flour gradually with milk to which vinegar and soda has been added. Add oil, vanilla and figs. Mix well. Bake at 350° for 35 to 40 minutes.

Fruit Cake

Ezora Propst

1 c. butter	2 1/2 c. sugar
1/2 c. milk	6 eggs (<i>beaten</i>)
4 c. flour	1/4 tsp. salt
2 T. baking powder	1 c. chopped pecans
1 c. seedless raisins	

Cream butter and sugar, add milk. Beat well. Add beaten eggs. Combine dry ingredients. Fold in batter, add nuts and raisins. Reserve one cup batter for filling. Bake in 3 greased 9" cake pans at 375° for 20 minutes.

Filling for Fruit Cake:

2 c. sugar	1 c. water
1 ca. cake batter	Juice and grated rind of 2 lemons
2 c. coconut	1 c. chopped pecans
3 T. butter	1/4 c. candied cherries
1/4 c. pineapple	

Combine sugar and water. Boil until slightly syrupy. Add remaining cake batter, lemon juice and rind. Cook until thickened, stirring constantly. Add nuts, coconut, pecans, melted butter, candied fruit. Spread between layers and on top of cake.

Fudge Cake

Bobbie Primeaux

1 3/4 c. flour	2 c. sugar
2 tsp. baking powder	1/4 tsp. soda
1 tsp. salt	1/4 c. shortening
1 1/2 c. milk	1 tsp. vanilla
2 eggs	4 squares unsweetened chocolate (<i>melted</i>)
1 c. chopped pecans	
Fluffy white frosting	

Mix flour, sugar, baking powder, soda and salt. Stir in shortening, milk and vanilla. Beat 2 minutes or 300 strokes by hand. Add eggs and chocolate. Beat 2 more minutes. Stir in nuts. Pour into 2 floured and greased round pans or oblong pans. Bake at 350° for 35 to 40 minutes.

Cheese Cake

Chermaine Richard

Crust:	2 c. flour
4 T. sugar	1 cup margarine or butter

Mix all together and spread in baking pan. Bake until brown at 350°.

Filling:

1 large container of Cool Whip	12 oz. cream cheese
Cherry pie filling (<i>or flavor of your choice</i>)	2 c. powdered sugar
	1 cup chopped pecans

Beat cream cheese, sugar and Cool Whip. Pour over crust. Top with pie filling and pecans. Chill.

Strawberry Cake

Ina Theriot

1 c. shortening	2 c. sugar
1 large box frozen strawberries	4 eggs
1 tsp. baking soda	1 c. buttermilk
3 c. flour	1 tsp. salt
1 tsp. baking powder	2 tsp. vanilla

Cream shortening and sugar. Add eggs then soda. Add flour to salt and baking powder. Mix all together, add buttermilk, add strawberries, mix all together well. Pour into greased 9" round cake pan. Bake 350° for 25-35 minutes. Frost top and sides of each layer.

Icing:

1 stick margarine	8 oz. cream cheese
1 tsp. vanilla	1 box powdered sugar

Combine ingredients. Mix well on high speed and frost cake.

Carrot Cake

Ina Boudreaux

2 c. flour	1 tsp. salt
1 tsp. cinnamon	1/2 tsp. baking powder
4 eggs	1 1/2 c. oil
2 c. sugar	2 c. grated carrots
1 small can crushed pecans	1 c. pecans

Stir together flour, salt, cinnamon, soda and baking powder. Beat eggs, oil and sugar. Add flour mixture. Add carrots and pineapple, mix. Add pecans. Pour batter into 11x14" pan. Bake at 350° for 30 minutes. Cool before icing.

Icing:

3/4 c. butter	1 pkg. cream cheese
1 tsp. vanilla	1 box powdered sugar
	1/2 c. chopped pecans

Beat cream cheese and butter slowly. Add powdered sugar and vanilla. Spread over cake, sprinkle with pecans.

Milky Way Cake

Charlene Doucet

8 Milky Way bars	2 sticks butter
2 c. sugar	4 eggs
2 1/2 c. flour	1 1/2 t. baking soda
1 1/4 c. buttermilk	1 c. pecans

Melt candy bars with 1 stick of butter and set aside. Cream sugar and stick of butter. Add eggs then flour. Put soda in buttermilk. Add melted candy mixture and add pecans. Bake in tube pan at 320° for 1 hour and 20 minutes.

Icing:

1 c. pet milk	1 1/2 c. sugar
1 c. marshmallow cream	6 oz. semi-sweet chocolate chips
	1 stick butter or margarine

Cook to a soft ball stage. Add chocolate chips, marshmallow cream and butter. Stir until melted and pour on cake.

Syrup Cookies

Francis Richard

1 c. Crisco	1 c. brown sugar
1 c. white sugar	1 egg
1/2 c. sour cream	2 T. soda
1 cup Steen Syrup	1 t. cinnamon
5 c. flour	

Mix all together. Roll out dough. Cut out cookies. Place on cookie sheet. Bake 12 minutes at 350°.

Yum Yum Cake

Mary Nunez

2 cups guar	2 eggs
2 1/2 t. baking powder	2 c. crushed pineapple
2 c. flour	Pinch of salt

Bake at 350° for 30 to 40 minutes in greased oblong pan.

Topping:

1 c. sugar	
1 stick margarine	1 small can pet milk
1 c. coconut	1/2 tsp. vanilla
1/2 tsp. lemon flavor	

Mix all ingredients except coconut, pecans and flavor. Cook for 2 minutes then add the nuts, flavor and coconut. Pour over hot cake.

Rich Pecan Fudge Cake

Francis Richard

2 c. cake flour	2 c. sugar
1 tsp. baking soda	1 tsp. salt
1/2 c. margarine	1 c. buttermilk
4 oz. cocoa	3 eggs
1 T. instant coffee	1/4 c. hot water
1 1/2 c. grinded pecans	

Mix first eight ingredients, make into batter. Mix instant coffee with water then add to batter. Add pecans, mix well, then pour into 2 greased and floured round cake pans or one oblong pan. Bake at 350° for 35 to 40 minutes.

Frosting:

2 c. sugar	
1/4 c. corn syrup	1/2 c. milk
1/2 c. oleo	2 oz. unsweetened chocolate
1/4 tsp. salt	squares
1 c. grinded pecans	

Mix together and cook in a double boiler. Add grinded pecans on top of cake.

Caramel Cake

Ezora Propst

2 c. brown sugar	1/2 c. margarine
2 eggs	1/2 c. milk
1/2 c. coffee	1 tsp. vanilla
2 3/4 c. flour	3 T. baking powder
1/2 c. coconut (optional)	

Icing:

2 c. white sugar	
1 c. brown sugar	3/4 c. sweet milk
2 T. butter	1/2 tsp. nutmeg
1/2 tsp. cinnamon	1/2 c. pecans (grinded)

Cook sugars, milk and butter to softball stage. Add spices. Beat until creamy but not hard. Add 1/2 c. chopped pecans.

Hershey Bar Cake

Bobbie Primeaux

2 sticks margarine	2 c. sugar
4 eggs	2 tsp. vanilla
1/4 tsp. soda	Pinch of salt
8 melted chocolate Hershey Bar	2 1/2 c. sifted cake flour
1 c. chopped pecans	1 c. buttermilk

Mix all ingredients together and bake at 300° for 1 hour in an angel food pan. No icing needed.

Banana Cake

Bulah Primeaux

1 1/2 c. sugar	2/3 c. Crisco
2 eggs	1 ca. banana (mashed)
2 c. flour	1 tsp. soda
1/2 c. buttermilk	1 tsp. vanilla

Cream sugar and Crisco. Add eggs then bananas. Add flour and soda then buttermilk and vanilla. Bake at 350°.

Icing:

1/4 lb. butter	
1 box powdered sugar	1 banana (mashed)
1/2 c. chopped pecans	

Cream butter and sugar, add mashed banana. Spread icing on cake, sprinkle pecans.

Syrup Cookies

Bulah Primeaux

1 c. Crisco	1 c. sugar
1 c. dark brown sugar	1 egg
1/2 c. sour cram	2 t. soda
1 c. Steen syrup	4 c. flour
1 T. molasses	1/2 t. salt
1/2 t. nutmeg	1/2 t. cinnamon

Mix all above. Roll out dough, cut out and bake on cookie sheet at 350° until done.

Praline Cake

1 stick butter	1 1/2 c. brown sugar
1 egg	1 1/2 c. flour
1 tsp. vanilla	1 c. chopped pecans

Mix all together and bake at 375° for 12 minutes.

Michael H.

Bercier

Attorney at Law

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Nut Cake

Bulah Primeaux

2 c. sugar	1/2 c. butter
2 egg yolks	1 c. milk
3 c. flour	1 T. baking powder
2 c. raisins	2 c. coconut
2 c. pecans	

Cream sugar and butter. Add egg yolks, milk then flour and baking powder. Add nuts, coconut and pecans. Bake at 350° in greased and floured square pan or 3 round pans.

Icing:

1 1/2 c. water	2 1/2 c. sugar
2 egg whites	1/2 white Karo syrup
1 t. vanilla	1/2 tsp. salt
1 c. coconut	1 c. raisins
	1 c. pecans (chopped finely)

Cook sugar, water and Karo syrup. In bowl beat egg whites. Add egg whites to sugar mixture then salt and vanilla. Stir in raisins and coconut. Spread icing on cake then sprinkle pecans.

French Coconut Cream Pie

Roberta Rogers

2 cups milk	1/2 cup sugar
Dash salt	Grated fresh coconut
4 egg yolks	3 tablespoons cornstarch
3 tablespoons water	1 tablespoon butter
1 teaspoon vanilla	1 9" baked pie shell
Meringue	

Combine milk, sugar, salt and 1/4 cup grated coconut in sauce pan. Cook until very hot. Beat egg yolks, blend in cornstarch and water. Add egg yolk mixture to milk mixture, cook, stirring until thickened (1-2 minutes). Add butter and vanilla. Cool filling. Pour into baked pie shell, swirl meringue over filling. Be sure to fill to edges of crust. Sprinkle with grated coconut. Bake at 400° for 10 to 12 minutes until brown. Cool completely.

Meringue:

4 egg whites	1/4 teaspoon cream of tartar
2 tablespoons sugar for each egg white (8 in all)	

Beat egg whites and cream of tartar until nearly stiff. Add 2 tablespoons sugar at a time, beating after each. May use a teaspoon of vanilla if desired.

Inez's Tropical Cake

Bulah Primeaux

2 c. flour	1 c. sugar
1 large can crushed pineapple (add liquid)	1/2 c. shortening
1 tsp. vanilla	2 eggs
1 tsp. soda	1/2 tsp. salt

Mix all together. Bake at 350°.

Icing:

1 stick margarine	1 box powdered sugar
1 c. chopped pecans	6 T. milk
1 tsp. vanilla	1 c. coconut
Dash salt	1/4 tsp. almond flavor

Strawberry Cake

Bobbie Primeaux

1 box white cake mix	1 c. cooking oil
1 c. frozen strawberries	1 c. coconut
1 c. pecns (chopped fine)	4 eggs
1 small box strawberry jello	1/2 c. milk

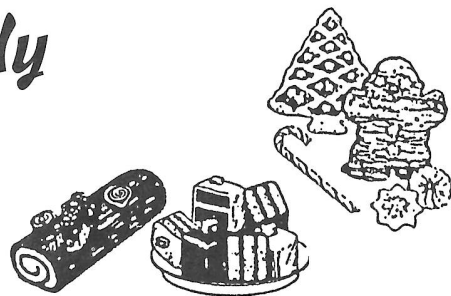
Mix all together in order given. Beat at medium speed. Bake in 3 layer pans or loaf pans for 30 minutes at 350°.

Frosting:

1 box confectionary sugar	
1 stick margarine	1/2 c. thawed and drained strawberries
1/2 c. coconut	
1 c. chopped pecans	

Cream sugar and margarine, add strawberries. Spread on cake. Sprinkle pecans and coconut.

Candy and Pies



Lemon Icebox Pie

Cathy Denison-Wicke

1 can condensed milk	2 egg yolks
1/2 cup lemon juice	1 tsp. grated lemon rind
1 graham cracker or baked pie shell	

Cream the egg yolks. Add milk, lemon juice, and lemon rind. Pour into pie shell and cool.



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Chocolate Crunch Candy *Trisha Silver*

1 pound chocolate bark 4 cups rice krispies
1 (8 oz.) milk chocolate bar

In top of double boiler, slowly melt bark. When all is nearly melted, and only a few lumps left, add pieces of milk chocolate bar. When only a few small lumps are left, remove from the fire completely and add 1/2 of the rice krispies, stirring constantly. When absorbed, add balance of rice krispies. Stir. Pour immediately onto buttered cookie sheet, using wooden spoon to spread to corners. Cool. Cut and serve.

Sharon's Pecan Candy *Sharon Furs*

3 c. sugar 1 can pet milk
1/2 jar marshmallow creme 1/2 block margarine
1 tsp. vanilla 4 c. pecans
1/4 c. chocolate chips

Cook sugar and milk, add marshmallow creme, margarine until melted. Add pecans. Turn off and then add chocolate chips. Stir well and use spoon drop candy or greased wax paper.

Milk Pie *Bulah Primeaux*

2 c. milk 1 c. sugar
1/2 c. flour 1/4 c. water, hot
2 T. butter 1 t. vanilla
1 t. nutmeg

Put milk to boil. Add sugar and stir. Mix flour, and water together until smooth. Add to milk and sugar mixture. Add butter, vanilla and nutmeg. Pour in sweet dough crust (*uncooked*). Cook until crust is brown.

Sweet Dough or Tea Cake Dough:

2 c. sugar 5 c. flour
1 c. Crisco 1 c. pet milk
2 eggs 1 t. vanilla
1 t. baking powder 1 t. soda

Mix all together. Bake at 350° until slightly browned. Makes 3 pie crusts or several dozen tea cakes (cookies).

Strawberry Delight *Katy Brunt*

1 large box strawberry jello 2 (10 oz.) cans frozen
 (*family size*) strawberries (*thawed*)
3 bananas (*mashed*) 1 large can crushed pineapples
1 cup pecans (*chopped*) (*drained*)
1 pint sour cream

Dissolve Jello in 2 cups boiling water. Add strawberries, bananas, pineapple and pecans. Pour 1/2 of mixture in a 3"x6" dish and place in freezer to set. After mixture has set, layer sour cream on top and then pour in remaining mixture and chill overnight.

Quick Strawberry Pie *Cathy-Denison-Wicke*

8 oz. can strawberry filling 1 cup sliced strawberries
1 graham cracker pie crust 8 oz. Cool Whip

Mix strawberry filling and strawberries. Pour in pie crust and top with Cool Whip.

Dirt Dessert *Pamela East*

1 (20 oz.) pkg. Oreo cookies 1 stick margarine
2 (8 oz.) pkgs. cream cheese 1 (1 lb.) box confectioner's sugar
 (*softened*) 1 (16 oz.) container Cool Whip

Crush Oreo cookies in a food processor. Reserve about a cup of crushed cookies for topping. Melt margarine in a 9x12 inch baking pan and mix in remaining crushed cookies. In a large bowl, mix together cream cheese, and confectioner's sugar. Fold in Cool Whip, then spread over cookie crust. Sprinkle reserved cookie crumbs over top. Refrigerate about an hour before serving.

Fig Bars *Pamela East*

1 stick oleo 1 cup sugar
1 egg (*beaten*) 1/4 tsp. salt
1/2 tsp. soda 2 cups flour
1 tsp. vanilla

Combine sugar and oleo. Add egg and other ingredients to make a dough. Take dough about the size of a baseball and roll out to about 1/8 inch thick, 12 inches long and 5 inches wide. Spread fig preserves in the middle and fold edges over. Place folded side down on greased cookie sheet. Bake 20 to 30 minutes in 350° oven.

Holiday Pecans *Sue McCardle*

2 c. sugar 2/3 c. evaporated milk
1 t. cinnamon 1 t. vanilla
3 c. pecans halves

Cook to a softball stage (sugar, milk, cinnamon). Add vanilla. Stir in pecan halves. Separate on waxed paper immediately.

Pineapple Pecan Cream Pie

1 lg. can crushed pineapple 1 lg. container Cool Whip
 (*drained*) 1 c. pecans (*chopped*)
1/4 c. lemon juice 1 can condensed milk

Combine all ingredients. Pour into 2 uncooked pie crusts. Chill at least 1 hour. (makes 2 pies)

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Old Fashion Syrup Pies

Bulah Primeaux

4 eggs
2 T. sugar

1 1/2 c. cane syrup
2 T. margarine

Mix all ingredients in a bowl. Mix well. Pour into unbaked pie shell. Cook 30-35 minutes at 375°.

Peanut Butter Fudge

Peggy Benoit

2 tablespoons butter
1 2/3 cups sugar
1/2 teaspoon salt
1 1/2 cups (1 1/2 6 oz. pkgs. peanut butter chips)
1 cup (6 oz.) chocolate chips

2/3 cup undiluted CARNATION Evaporated Milk
2 cups (4 oz.) miniature marshmallows
1 teaspoon vanilla

Combine butter, evaporated milk, sugar, and salt in saucepan over medium heat, stirring occasionally. Bring to a full boil. Cook 4 to 5 minutes, stirring constantly. Remove from heat. Stir in marshmallows, peanut butter chips, and vanilla. Stir vigorously for 1 minute (until marshmallows melt and blend). Pour into 8" square buttered pan. Cool. Melt chocolate chips, spread on fudge. Chill before serving.

Turtle Fudge

Peggy Benoit

3 cups sugar
1 (5 fl. oz.) can evaporated milk
30 Kraft caramels
1 cup pecan halves

3/4 cup margarine
1 (12 oz.) pkg. semi-sweet chocolate pieces
1 (7oz.) jar marshmallow creme
1 tsp. vanilla

Combine sugar, margarine and evaporated milk in heavy 2 1/2 - 3 quart saucepan; bring to full rolling boil, stirring constantly. Boil 5 minutes over medium heat or until candy thermometer reaches 234 degrees, stirring constantly to prevent scorching. Remove from heat. Add chocolate pieces; stir until melted. Add remaining ingredients; beat until well blended. Pour into greased 13x9" baking pan. Cool at room temperature; cut into squares. Makes approximately 3 1/2 pounds.

Divinity Candy

Ina Boudreaux

3/4 c. white corn syrup
1/2 c. water
1 c. pecans

3 c. sugar
3 egg whites (beaten to a peak)
1 t. almond flavoring

Cook sugar, water and syrup until it makes a softball. Pour 1/2 of syrup over well beaten egg whites and beat well. Cook remainder of syrup until it forms a hard ball when tested in cold water. Pour this over syrup and egg white mixture. Beat until difficult to stir. Mix almond and pecans. Pour by spoonfuls on waxed paper.

Easy Banana Cream Pie

Chermaine Richard

1 pkg. (3 1/8 oz.) vanilla pudding and Pie filling mix
1 9" graham cracker pie crust

1 3/4 c. milk
1 c. sour cream
2 bananas
Cool Whip

Add milk to pudding mix. Cook until pudding comes to a boil. Stir in sour cream. Let stand 5 minutes. Slice bananas and layer in bottom of pie crust. Pour pudding over top. Garnish with Cool Whip.

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Friday Tea



The Friday Tea was held at the home of Sterling and Della Vaughan.

Left to right:

Caylen Richard, Myrna Conner, Kathy Soileau, Della Vaughan, Audrey Vaughan, Debbie Rutherford and Mrs. Mayuola Wicke.

Saturday Brunch

The Saturday Brunch was held at the home of Greg and Wendy Wicke.

Left to right:

Greg and Wendy Wicke, Elizabeth Brasseaux, Jendy and David Trahan, Becky Vidrine and Sheila Miller.



Friday Night Buffet

The Friday Night Buffet was held at Jennifer Bercier's home.

Left to right:

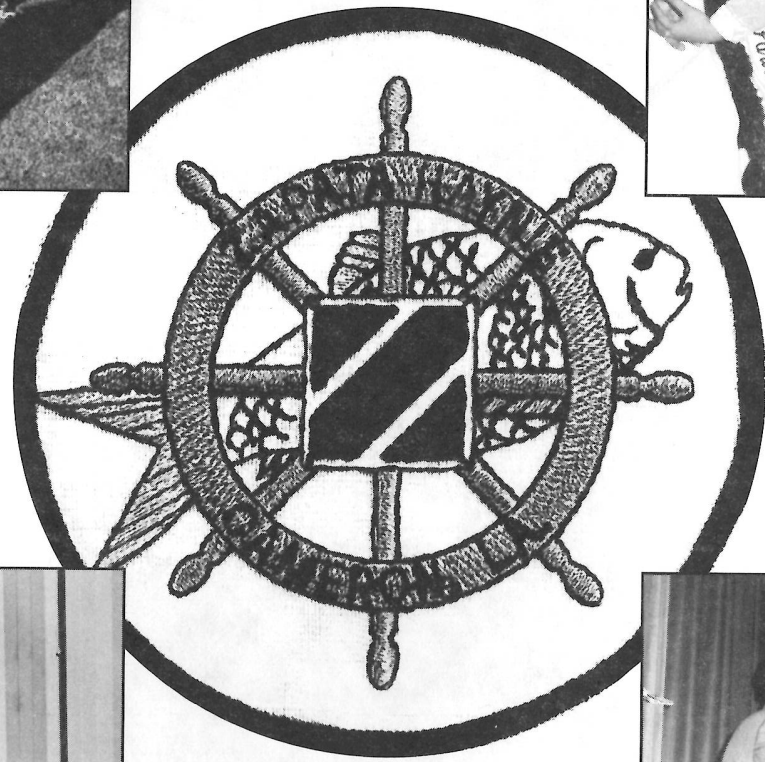
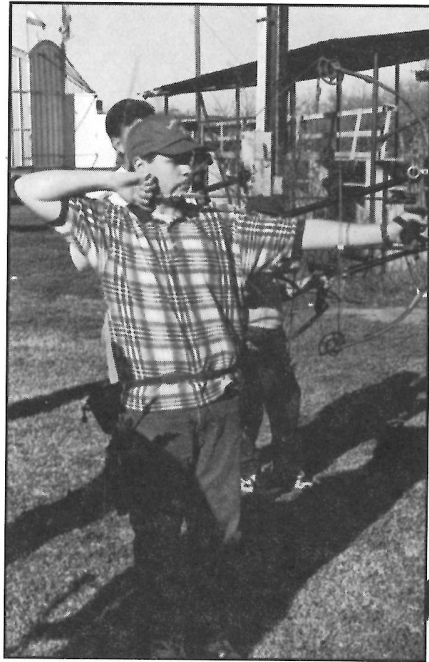
Darilyn Canik, Susan Johnson, Jennifer Bercier, Mike Bercier, Norma Jo Pinch, Bobbie Primeaux, Mary Clark and Bibby Pinch.



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RECIPE FORMS

For your convenience, we have included this recipe form to assist you in submitting recipes to the Louisiana Fur and Wildlife Festival Cookbook. Your cooperation in using these forms to send in recipes for next year's cookbook is greatly appreciated. Thank you for contributing to this outstanding collection of unique recipes from Louisiana and surrounding areas.

PLEASE PRINT OR TYPE CLEARLY ONLY ONE (1) RECIPE PER PAGE

RECIPE TITLE: _____

Please use these abbreviations: c for cup, tsp. for teaspoon, Tbsp for Tablespoon, pkg. for package, qt. for quart, pt. for pint, oz. for ounce, lb. for pound, etc.

INGREDIENTS (List in order used, all ingredients necessary to recipe.)

PLEASE PRINT OR TYPE CLEARLY

(CUT ALONG DOTTED LINES)

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METHOD (Be sure each ingredient is included in directions.)

If your recipe need more space than allowed below, please complete your recipe on the back of this form.

Submitted by: _____

SEND TO: **Norma Jo Pinch**

Town or community: _____

P. O. Box 123

Please send no later than August 15, 1997.

Grand Chenier, LA 70643

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