

Louisiana
Fur &
Wildlife
Festival
Cookbook

JANUARY 7-9, 1999
CAMERON, LOUISIANA



*43rd Annual Festival
Hosted by
Cameron Parish*

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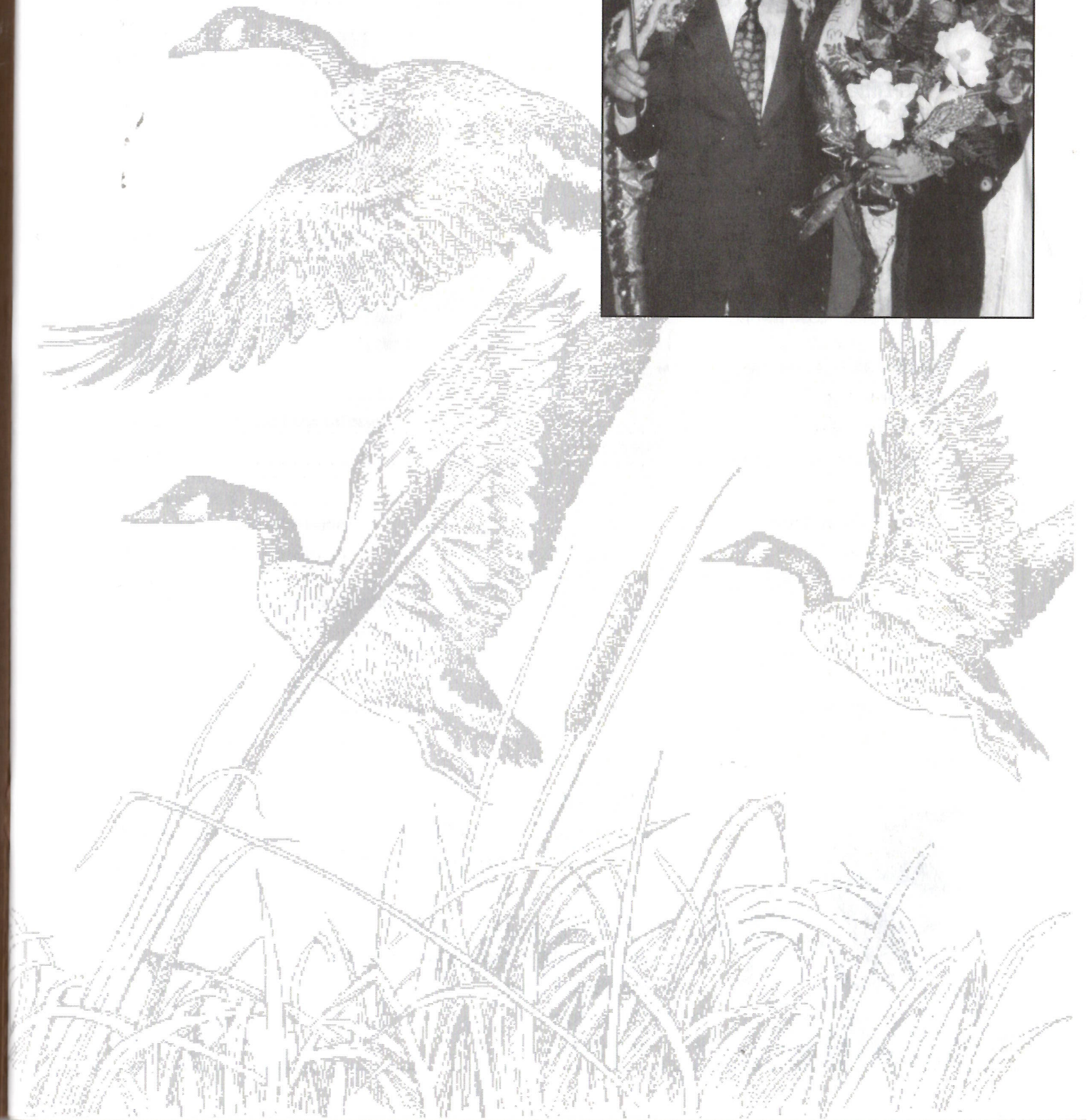


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1999 Fur & Wildlife Festival

Officers and Superintendents

Clifton Hebert	President, Booth Coordinator
Peggy Benoit	Vice President
Sue Mhire	Secretary
Stephanie Rodrigue	Treasurer
Geneva Griffith	Vice President, Publicity and Photographer
Roberta Pinch	Vice President, Sat. Fur Queen Pageant Coordinator
Hadley Fontenot	President Emeritus
J. B. Jones, Jr.	President Emeritus
J. B. Blake, Jr.	President Emeritus
Hayes "Pete" Picou, Jr.	President Emeritus
Brenda and Jeffery Boudreaux	Hostesses, Maryland Group
Eddie Benoit	Vice President, Festival Results, Fairgrounds
Telesha Bertrand	Vice President, Little Miss and Mr. Pageant Coordinator
Dinah Billings and Linda Welch	Scrapbook
Blanc Bonsall	Vice President, Ticket Sales
Brenda Boudreaux	Vice President, Friday Tea, Asst. Miss Cameron Parish Contest
Cameron Volunteer Fire Department	Town Decorations and Parade
Sharon Campbell and Agate Students	Stage Decorations
Angela Conner	Vice President, Miss Cameron Parish Pageant Coordinator
James Doxey	Retriever Dog Trials
Debbie Duhon and Lena LaFosse	Visiting Queens
Dana Gauthier	Vice President, Sat. Fur Queen Pageant Coordinator
Mike Johnson	Festival Grounds Technician
Cameron KC's	Friday and Saturday Dances
Cann King and Rosalie Nunez	Ticket Sales
Johnny LeBlanc	Parade, Fairgrounds
Vickie Little	Vice President, Jr. & Deb Fur Queen Pageant Coordinator
Court Mary Olive, Catholic Daughters, Creole	Poster Contest
Rosalie Perry	Vice President, Cookbook Advertising Coordinator
Norma Jo Pinch	Vice President, Cookbook Editor
Bobbie Primeaux	Vice President, Cookbook Editor
Roland Primeaux	Vice President, Ticket Sales
Vernon Primeaux	Vice President, Duck and Goose Calling Contest
Oscar Reyes, Sr.	Nutria & Muskrat Skinning Contest
Oscar Reyes, II	Vice President, Parade Coordinator
Freddie Richard, Jr.	Vice President, Parade Coordinator
Penelope Richard	Miss Cameron Pageant Coordinator
Nicky Rodrigue	Vice President, Computer Assistance
Stephanie Rogers ..	Vice President, Jr. Deb Fur Queen Pageant Coordinator
Kevin Savoie	Outdoor Events
Latt Soileau	Vice President, Festival Dances
Buck Stevenson	Vice President, Trap Shooting Contest
Carlton Styron	Archery Contest
Mayola Wicke	Vice President
Sheila Reynolds	Cover Artist



A Message from the President

Dear Friends,

Welcome to the 43rd Louisiana Fur and Wildlife Festival. This year we salute the Oil Industry. As we approach the millennium it is obvious that change is necessary for progress.

Of the nine industries saluted by the Festival, the oil industry has seen some of the most changes over the Festival's 43 years.

The Oil Industry originally brought prosperity to Cameron Parish and has continued to provide jobs, income, and tradition for our residents. Through new international laws which protect our resources and progressive and innovative exploration techniques, the oil industry has begun to grow once again. The Festival is proud to acknowledge this growth.

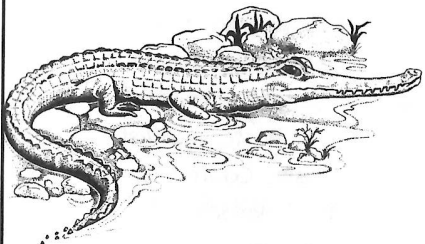
As the tradition of the Festival continues, we hope the change in leadership will ensure its growth. As outgoing and incoming Presidents of the Festival, we both wish you a happy, safe and fun-filled Louisiana Fur and Wildlife Festival weekend.



Hayes "Pete" Picou, Jr.
Festival President
1989-1998



Clifton Hebert
1999 Festival President



DOUAINE CONNER
PRESIDENT

GEORGE LEBOEUF
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

DISTRICT 1
DUSTY SANDIFER

DISTRICT 2
GEORGE HICKS

DISTRICT 3
A. BRENT NUNEZ

DISTRICT 4
DOUAINE CONNER

DISTRICT 5
MALCOLM SAVOIE

DISTRICT 6
GEORGE LEBOEUF

November 30, 1998

TO: CAMERON PARISH RESIDENTS, FRIENDS & VISITORS

On behalf of the Cameron Parish Police Jury, I consider it a privilege to welcome our many residents, friends and visitors who will participate in the 1999 Louisiana Fur & Wildlife Festival in Cameron.

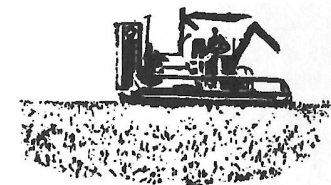
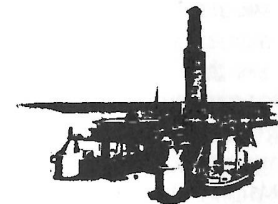
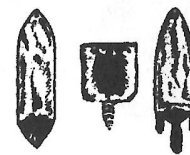
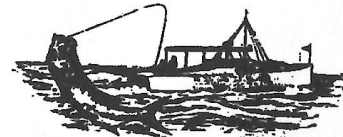
We are proud of the Festival and what it has done for our Parish. It is one of the outstanding achievements in our area and we are thrilled to be a part of it.

The Cameron Parish Police Jury pledges its full and continued support to the Louisiana Fur & Wildlife Festival. May it continue to be a tremendous success!



Douaine Conner, President
CAMERON PARISH POLICE JURY

DC/tb



1998 Queen Fur XXIX

Summer Parker

To the people of Cameron Parish:

Thank you so much for enabling me to represent such a wonderful and well-respected festival. I have been so proud to represent you across the state, in Canada, and soon in our nation's capital, Washington, D.C.

My year has indeed been busy. Just three short weeks after being crowned Louisiana Fur and Wildlife Festival Queen, I was crowned Queen of Queens at the Louisiana Association of Fairs and Festivals Convention in Baton Rouge. I was so proud to have so many "Fur Fans" in the audience with me that night. The support was greatly appreciated and won't soon be forgotten. In April, I was invited to travel to Montreal, Canada to the National Fur and Fashion Exposition with the Louisiana Fur and Alligator Advisory Board. I was able to meet many famous furriers, including the designer of the coat I received the night I was crowned. I was thrilled to be the first person ever



to wear the new nutria and alligator jackets designed by Mussi and to see just what this year's latest fashions would be. (Too bad I didn't have a ton of money to spend!)

I would like to thank the Fur and Wildlife Festival Association for giving me the chance to experience so many wonderful things and for showing me so much support over the last twelve months. Ms. Bertie, Ms. Dana, and their families, thank you for helping me

before and after I was crowned. I always knew I was welcomed when you all were around. To Miss and Jr. Miss Cameron Parish and the other 1998 Fur Queens, you are all to be commended for your hard work and dedication to the festival. To my parents, Ms. Peggy and Mr. Jerry, and Greg, thank you all for everything. You guys were the best. I love you all. And of course, to you, the people of Cameron Parish, thank you so much for being so supportive and proud of me. You all have made my reign so fulfilling. May God Bless you all.

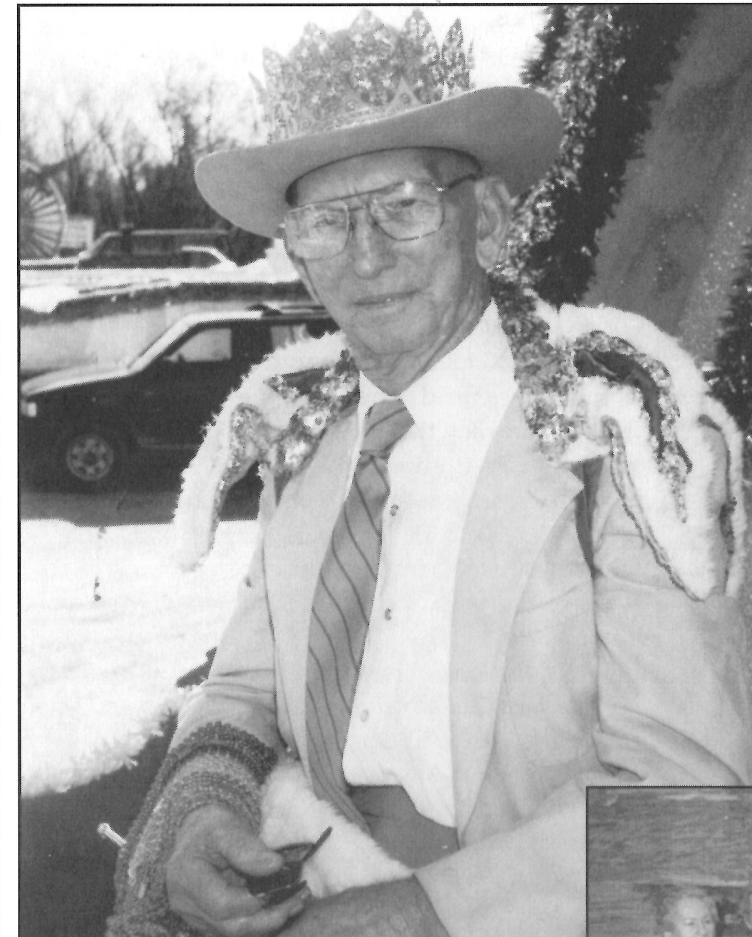
Summer Parker

1998 La. Fur and Wildlife Festival Queen



1998 King Fur XXIX

Charlie Theriot



King Fur XXIX was born January 6, 1912 in Grand Chenier, LA with a cow whip in his hand and spurs on his feet. He owned and started working cattle at a very young age. He would help the family with all the details that go with owning cattle, from branding to worming, dehorning to birthing, and fence building to barn building. His living depended on the cattle industry.

At the age of 15, he started breaking horses for family and friends alike. People told him then, like they do today, that he was going to kill himself on a horse one day.

He has worked cattle from Vidalia to Johnson Bayou. During the 1940 flood, he helped drive cattle for three days to DeQuincy, Louisiana. He also rode in helicopters after Hurricane Audrey to feed hay to cattle stranded in the marshes. After the waters receded, he



rode horseback to retrieve these cattle for the owners.

Having no veterinarians in Grand Chenier or nearby, he learned to take care of his animals. He used what medications were available and invented new methods to get the jobs done when necessary. He is still affectionately called "Doc" by family and friends.

At one time, he took care of more than 500 head of cattle, but had to sell most of his to take care of his ill father-in-law. After his father-in-law's death, he began raising registered Angus cattle along with his commercial cattle.

Today, at age 86, he is still not only working his cattle, but helping anyone who calls to help work theirs. He takes care of his horses and cattle like babies. They are fed and watered before he eats his meals.

After many bumps, bruises and being thrown, he always gets back on his horse. On Christmas Eve eight years ago, he was chasing a cow in the pasture on the side of his house. His horse turned suddenly and he met an electrical post face to face. His pelvis bone was broken and split. He was told by his doctors that he would never ride again. After being released, he began riding immediately.

The only trouble he had was getting on his tall horse, so he bought himself a shorter horse. He trained his horse to spread her legs out and bend down so he could easily step over her back without having to use the stirrups.

Five years ago, he was run over by a raging bull and received severe bruising of his ribs and back. He was in the hospital over three weeks and was once again told not to ride. But even this could not keep him from his life.

On April 21, 1934, Charles D. "Charlie" Theriot married Macilda Cecilia Theriot. Of this marriage, three children were born: Francis Melvin Theriot, Mae Ann Theriot Hebert, and Lidian Fae Theriot Richard. They had seven grandchildren and five great-grandchildren.

Charlie is so in commune with his land that rarely does he leave his home in Grand Chenier. When people tell him he is going to kill himself one day if he does not stop working cattle, he answers them, "Well, I'll be one happy man when I die."

1998 Miss Cameron Parish

Heather Sturlese



My dear family and friends,

How quickly has this year gone by! In all that I have experienced thus far and with all that life has in store for me, these past twelve months were, in reality, only fleeting moments in time. But, in my heart, the year that I reigned as Miss Cameron is one filled with beautiful memories that will last a lifetime.

Serving as Cameron Parish's official ambassador should have been honor enough on its own, but that honor was doubled by the fact that 1998 was the year that the Louisiana Fur and Wildlife Festival honored the cattle industry...an industry near and dear to the hearts of the Sturlese and Canik families. What pride I take in knowing that I grew up appreciating the value and importance of the livestock industry in Cameron Parish. My father, Richard Sturlese, set an outstanding example for me. He, my mother Linda, and my sisters Kimberly and Nicole share many family memories of the livestock shows in which we participated.

And, thinking of family, how fortunate I was to reign as Miss Cameron while my little cousin Katelyn reigned as Little Miss Cameron...another reason that this year will always remain unforgettable.

Thank you for allowing me the opportunity to represent you this year. Although I'm currently a Tiger fan, my heart will always remain in Cameron Parish. May we always realize how very fortunate we are to have grown up on this land that God has so richly blessed.

Heather Sturlese

Miss Cameron Parish 1998



1998 Little Miss Cameron Parish

Katelyn Sue Reina



January 15, 1998 will always be a very important day in my life because it was the day that a dream came true for me. That night, in the Cameron Elementary School Auditorium, I received the banner, mantle, scepter and, most importantly, the crown of Little Miss Cameron Parish. I was so excited that, at first, I did not even really understand that I had won. I took pictures like I was in a dream. I remember everyone hugging and kissing me. After a while, I realized why it was an even more special event. In 1998, the Fur and Wildlife Festival was honoring the cattle industry. Raising cattle is an important part of my life. Both my Canik and Reina ancestors have a long history of the livestock industry in Cameron Parish. I love going with my dad to feed or check the Bluffs or one of the other pastures where we have cattle. In fact, I'm really excited to finally be old enough to participate in the livestock shows!

This year really went by quickly. It doesn't seem that long ago when I was riding in the parade and waving to my relatives and friends from the float during the Fur Festival Parade. And, right after that, I got to ride in the Southwest District Livestock Show Parade and that was a lot of fun, too, I really enjoyed representing Cameron parish wherever I went.

I want to thank Cameron Parish and South Cameron Elementary School for letting me represent you. I am proud to live in Cameron Parish. And, now I have a new dream that may come true...one day, maybe I will be crowned Miss Cameron Parish like my cousin Heather Sturlese. Until then, "Proudly representing Cameron Parish, I am Katelyn Sue Reina, the nine year old daughter of Joey and Diana Sue Reina of Creole, a fourth grader at South Elementary School and the 1998 Little Miss Cameron Parish!"

1998 Little Mister Cameron Parish

Michael Forrest Fewell

Hello, my name is Michael Forrest Fewell. I attend Johnson Bayou High School, and was in the third grade when I was crowned Little Mr. Cameron Parish. My teacher was Miss Angie Lavergne, and I want to say a big "Thank You" to her. She told me to walk on that stage and act like I owned it, and thanks to her encouragement, that's exactly that I did.

My parents are Joe and Lynn Griffith of Johnson Bayou and Greg and Karen Fewell of Moss Bluff. Thank you to both of my Dads and Moms for the backing they gave me, and the money too!!

Many thanks to my sisters, Nichole, Megan, Lauren and Cheyenne, and my little brother, Ian, for cheering me on.

Thank you Ms. Norma Jo and Ms. Jennifer for the gumbo and all the good, yummy food at the Brunch the next day after the night of the pageant. Thanks to all the Queens who gave me neat presents after I won, and thank you Cameron State Bank for the savings bond.

I have enjoyed being Little Cameron Parish 1998. I had so much fun riding the float during the Fur Festival, and all the special events including the fair. It was all fun and exciting. It's a memory I will never forget. If I could do it again, I would. Who knows, maybe one day I'll get to be King Fur.



1998 Junior Miss Fur Queen

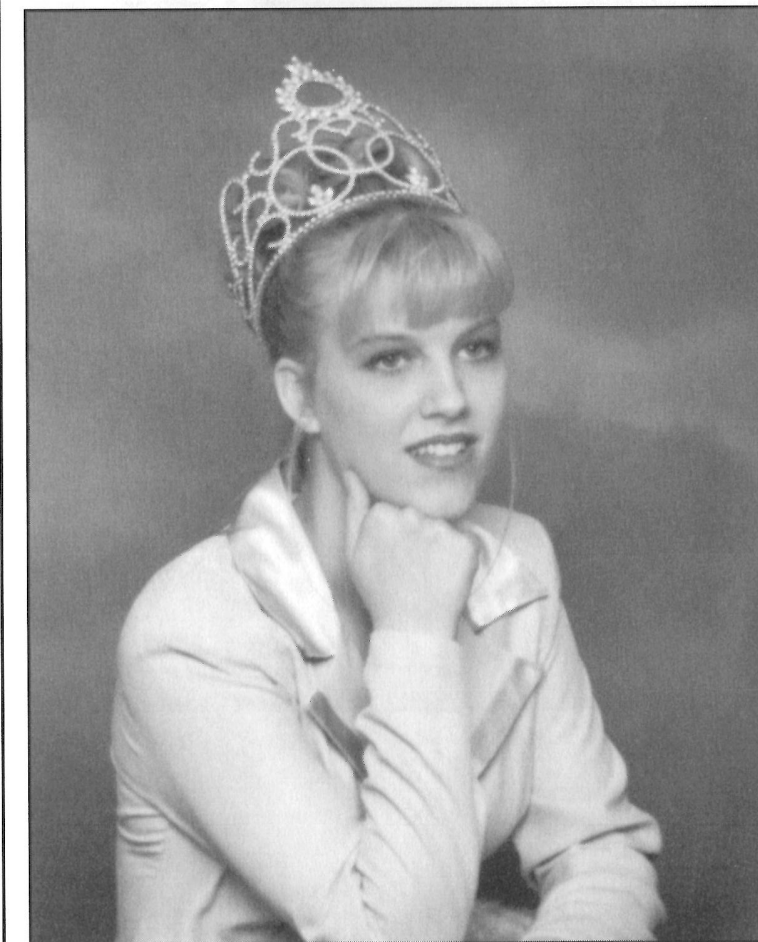
Amber Alexander

As I look back, I can still feel the butterflies in my stomach as I stood in what seemed an endless line next to five beautiful girls, as I heard the MC say "and the new 1998 Jr. Fur Queen is contestant number 1, Amber Alexander."

My dream had finally come true. I was chosen to represent the finest parish that I know, Cameron. I can still feel the redness in the cheeks and the tears in my eyes as Courtney placed the crown on my head. This past year as I wore that crown, I was treated like royalty no matter where I went.

This was a year to remember, a year I will never forget, a year that has sadly come to an end. So for the final time, once again "Proudly representing my home town of Cameron as the 1998 Jr. Fur Queen, I am Amber Alexander; and I would like to take this opportunity to invite you to my festival held annually every second weekend in January in the festive streets of Cameron, Louisiana, where the food is full of spice and the folks are really nice. So come on down and join me at the Louisiana Fur & Wildlife Festival, because everyone knows it's the coldest festival with the warmest people. Thank You."

All my love,
Amber Alexander



1998 Teen Fur Queen

Natasha Rae Trahan

The night I was crowned the 1998 Teen Fur Queen it was a dream come true. I believe it to be a dream of every girl to be a queen and mine came true on January 10, 1998. As they announced my number it really didn't sink in, until that beautiful crown rested on my head. From that moment on for a whole year there has been something exciting going on. I have attended various festivals and pageants, which include Welch's Cajun Food and Fun Festival, Marshland Festival, Gueydan's Duck Festival Pageant, and also the Mardi Gras Parade in Lake Charles, just to name a few. Along the way, I have made many wonderful new sisters. I will miss them very much.

To Miss Stephanie and Miss Vickie thank you for help, Mr. Pete thank you for making me feel at home. Daddy, Momma and Shelby, thank you for your support and time you sacrificed for me. And now for the last time I am Natasha Rae Trahan, the 1998 Teen Fur Queen. I would like to take this time to invite you to my festival held every third weekend in January. Here you will find the coldest festival with the warmest people.

Love,
Natasha Rae Trahan



1998 Deb Fur Queen

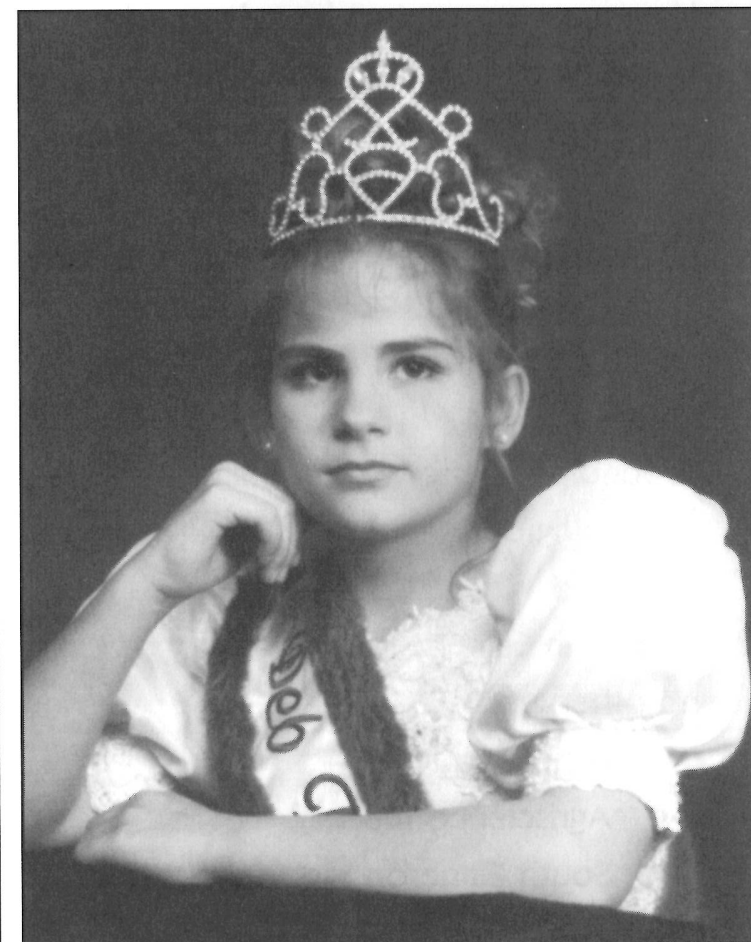
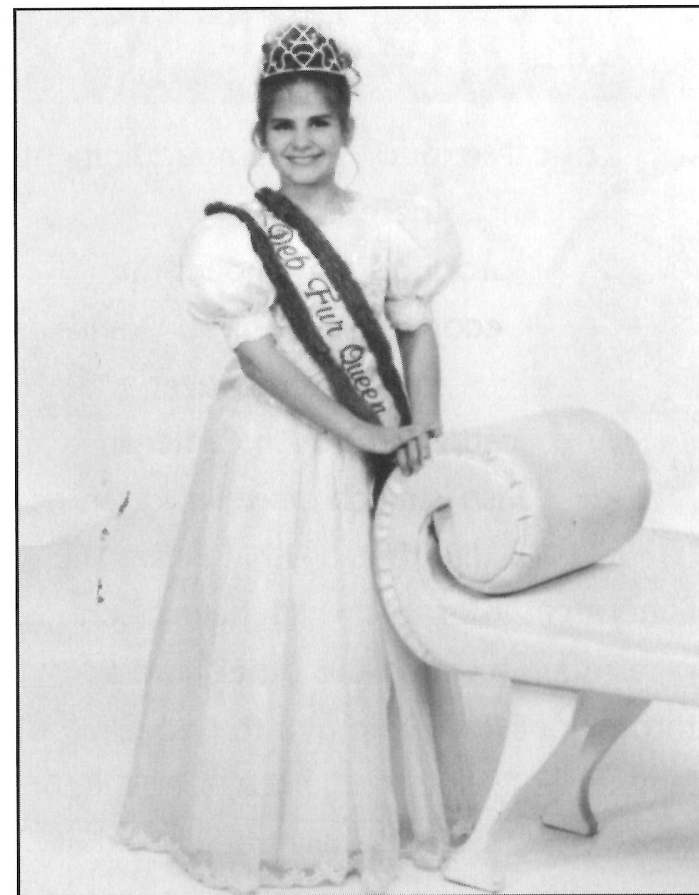
Heather Richelle LeBoeuf

I was honored to be chosen the 42nd annual Deb Fur Queen. My name is Heather Richelle LeBoeuf, the eleven year old daughter of Kurt and the late Tracy LeDoux. I have one sister, Shenna.

I am a sixth grade student at Grand Lake High where I am a banner roll student. My interests include swimming, talking on the phone to my friends, playing sports, and competing in pageants.

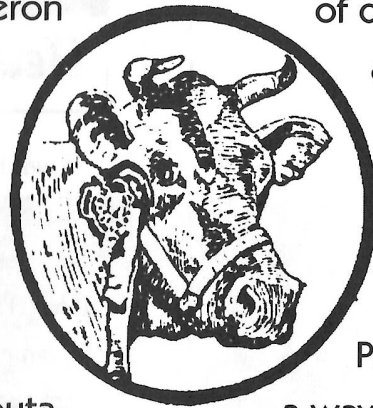
I would like to give a special thanks to everyone who made my year as Deb Fur Queen so memorable and a very special thanks to my aunt, Tina Savoie for all her hours of help.

Once again, I am your 1998 Deb Fur Queen, Heather Richelle LeBoeuf. Thank you and God bless.



The Cameron Parish Cattle Industry

The cattle industry in Cameron Parish is as diverse as the cattlemen who live here. From Angus to Zebu, a wide variety of breeds graze across the pastures and marshlands that we call home. Cameron Parish cattle have a well respected reputation across the United States due, in large part, to the honors achieved at highly competitive livestock shows across the country.



of cattle feed, fuel, farm equipment and other

products also impact the economy of Cameron Parish.

In reality, however, the cattle industry in Cameron Parish is much more importantly

a way of life than anything else. The famous cattle drives, which have been

pictured in journals and other media throughout the world and the equally famous, at least in our minds, feeding of those cowboys are family traditions that have spanned the generations.

How many youngsters have learned branding by standing at their fathers' knees? And how many of the best family recipes have been served at those huge noon meals where the young ladies of Cameron learned their good cooking skills?

If you look in a dictionary you could probably find the word "family" describing our cattle industry. The two go "hand in hand" down here. And, the people in Cameron Parish would have it no other way.

Nicky Rodrigue
Agriscience Teacher
South Cameron High School

Cameron's young people are raised to appreciate God's creatures and the economic value of the cattle industry which is so snugly tucked into this southwest corner of Louisiana. From feeding to grooming to showmanship techniques, Cameron parents share their talents and abilities with their children, ensuring a steady industry for generations to come.

Cattle production in Cameron Parish does significantly impact the economy. The Louisiana State University Agriculture Center data for 1997-98 included 36,520 total cattle and calves produced by 430 cattlemen at a gross farm value of \$13,307,558. Although there are no actual statistics to note, the related sales

1998 FESTIVAL PHOTOS

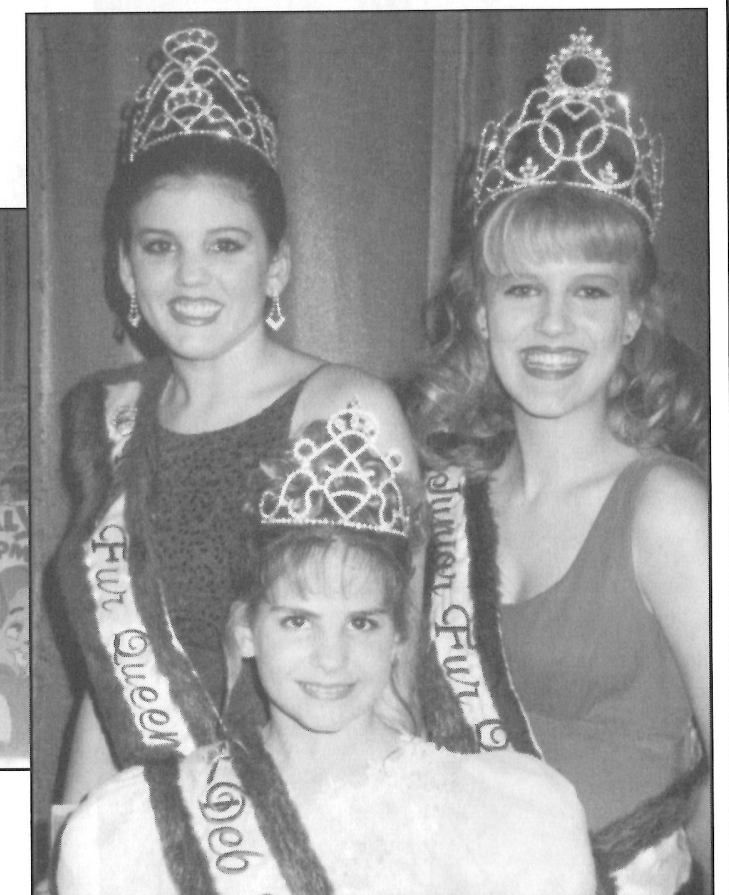


Little Mr. and Ms. Cameron Parish, Michael Fewell and Katelyn Reina. 1st Runner-ups, Brett Richard and Haley Willis.

If Charlie is King, I guess that makes Macilda a princess?

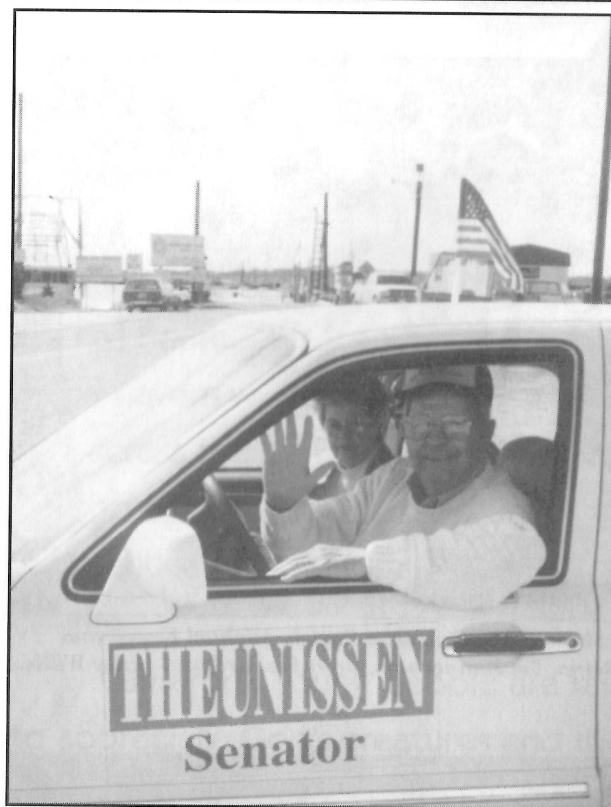


Grand Chenier Elementary Cheerleaders performing to "Alvin and the Chipmunks."

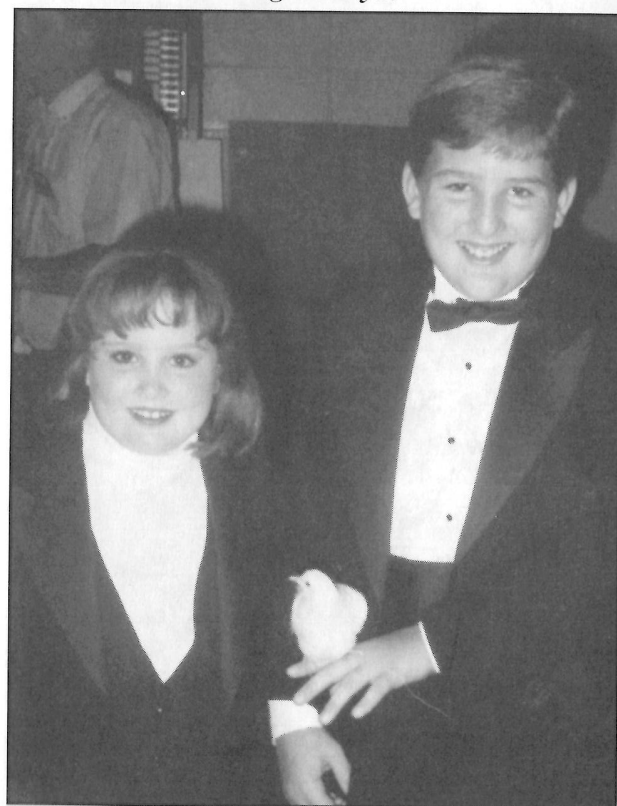


Our 1998 Jr., Teen, and Deb Fur Queens: Amber Alexander, Natasha Trahan, and Heather LeBoeuf.

1998 FESTIVAL PHOTOS



Senator Theunissen makes the parade in grand style.



Beau and Jennifer Duhon performed in "Beau Knows Magic."



The Maryland Group with the Outdoor Queen, Lisa Jones, and the Boudreaux escorts. Alison Hotard, Fur Queen 1997.



Queens are everywhere, just look at the floats.



Parade Marshalls for 1998 were Blane Bonsall, Roland Primeaux, Butsy Carter, Geneva Griffith and Mayola Wicke.

1998 FESTIVAL PHOTOS



Here are just some of the visiting queens along with the Cameron Royalty at the Festival.



"Shi-Oui"



Heather and Charlie moments after being crowned along with Michael and Katelyn, our Little Mr. and Ms. Cameron Parish.



South Cameron High Cheerleaders are at the parade cheering them on.



Heather Sturlese, our new Miss Cameron Parish '98.

1998 FESTIVAL PHOTOS



Heather Sturlese, Charlie Theriot, and Summer Parker moments after the Saturday Night Contest.



1998 LA Fur Queen, Summer Parks, moments after being crowned.



The Pages for the Saturday Night Contest along with the King and Queen, Charlie Theriot and Summer Parker.



Mr. & Mrs. Hayes Picou, Sr. cooking as usual for the Queens and Maryland Group.

1998 FESTIVAL PHOTOS



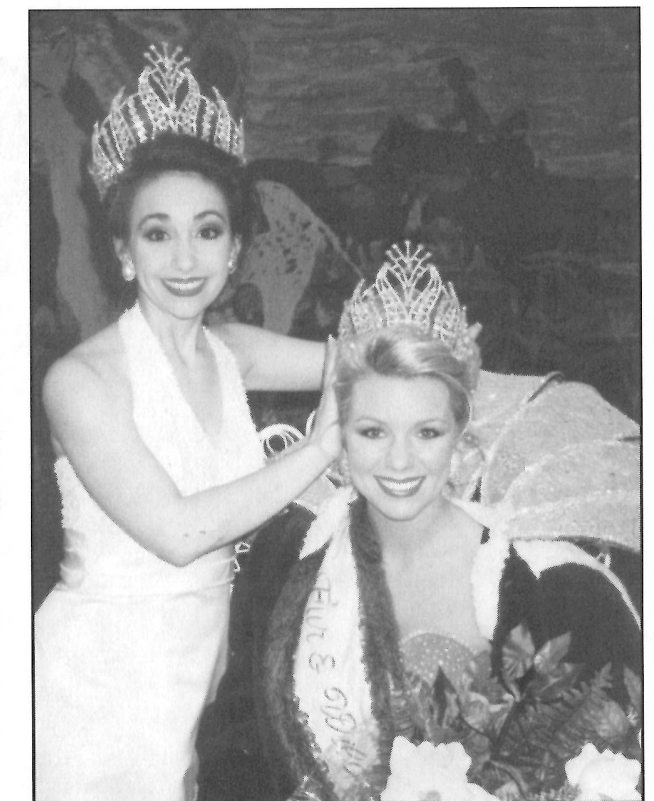
A cyclist at the festival.



Heather and her runner-ups; 1st runner was Teffany Acosta and 2nd runner was Brandy LaBauve.



Three of our royalties of Cameron: Heather, Katelyn, and Summer.



1997 Fur Queen, Alison Hotard crowns the 1998 Fur Queen, Summer Parker. Both of these girls represented us well.

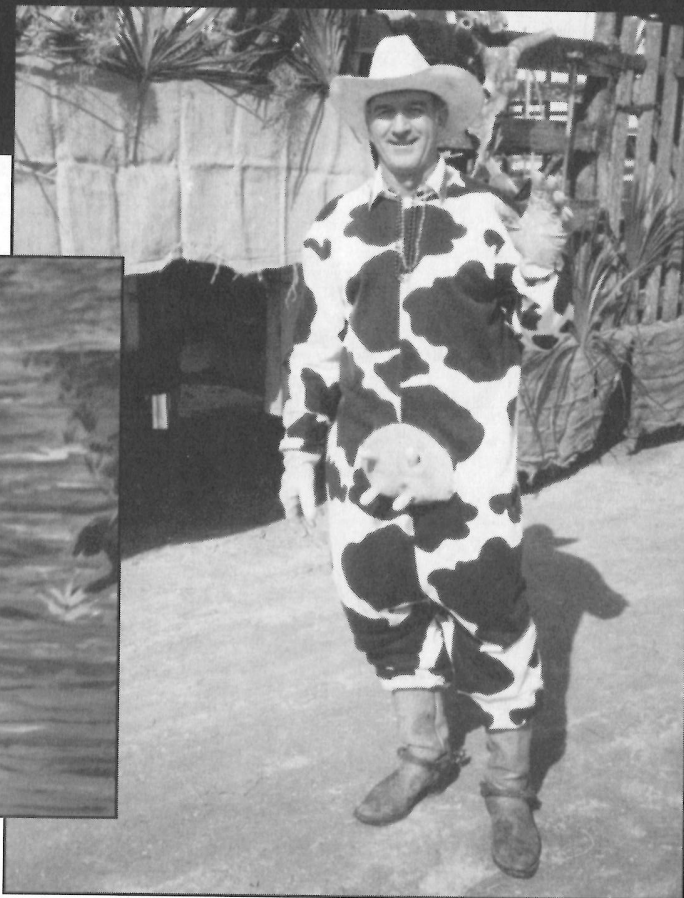


Summer Parker and Charlie Theriot along with the contestants from the Saturday Night Pageant.

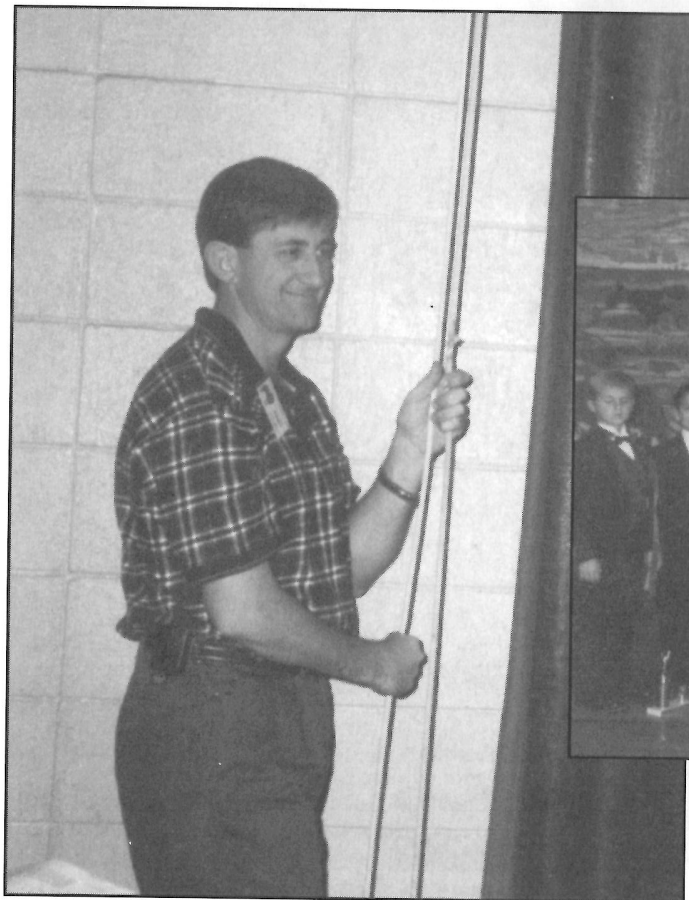
1998 FESTIVAL PHOTOS



Melissa Trahan, 1997 Miss Cameron Parish crowns the new Miss Cameron Parish, Heather Sturlese.



*Is that Ricky Miller in a cow suit?
Yes, I think it is!*



Clifton Hebert back stage with the curtains.



All the contestants for the Thursday Night Contest.

1998 FESTIVAL PHOTOS



Cameron State Bank float threw some beautiful beads at the parade.



Yes, that's Summer with the Governor. I guess when you're the LA Fur Queen, you get to take a picture with Gov. Mike Foster.



Summer Parker takes a picture with Miss LA.



Hibernia Bank had all the balloons on their float at the parade.



1998 Miss Cameron, Heather Sturlese and the Outdoors Queen in Maryland.

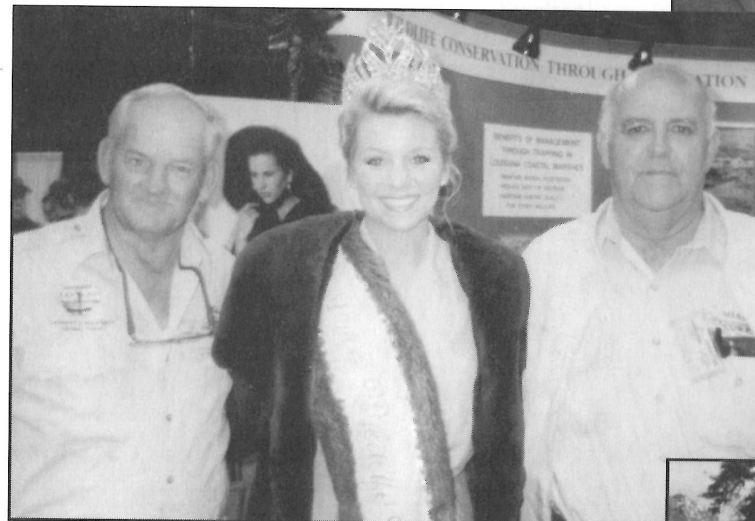
1998 FESTIVAL PHOTOS



Heather logs away in Maryland on stage.



Summer and her Mom at one of the many festivals she attended.



Summer with Mr. Charlie and Mr. Fats Dupont.



Johnson's Bayou Volunteer Fire Department came to the parade in high style one more time.

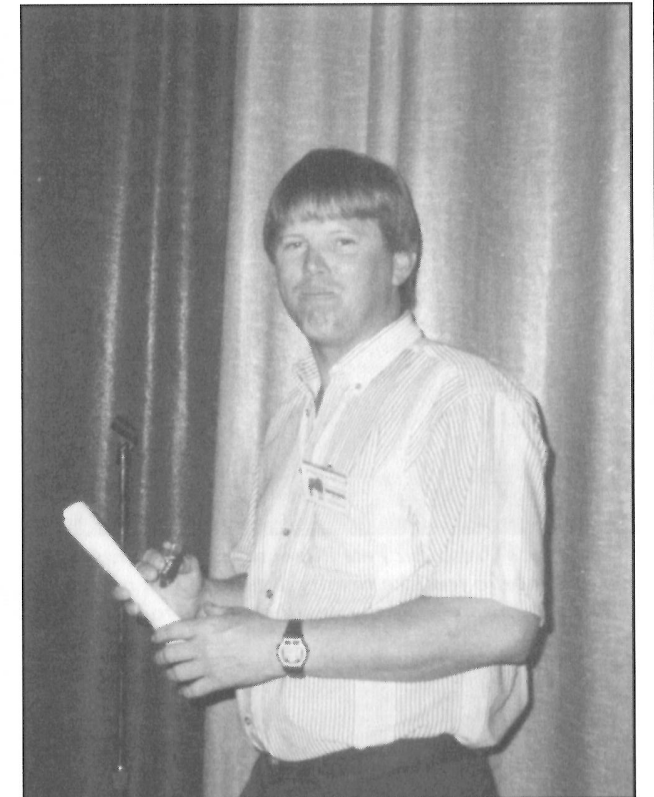
1998 FESTIVAL PHOTOS



1998 Miss Cameron Parish, Heather Sturlese with all of her contestants that night: (l to r): Ammistry McClelland, Brandy LaBauve, Heather, Teffany Acosta, Shannon Suratt, and Sarah Vaughan.



Another beautiful float at the parade; I think there are some Creole cowboys on that float.



Is is President Clinton at the festival? No, it's just Freddie Richard back stage up to his usual technical duties.



All the Little Mr. and Ms. Cameron contestants along with the winners: Katelyn Reina and Michael Fewell and our King Fur and Queen Fur at the back, Mr. Charlie Theriot and Alison Hotard.

1998 FESTIVAL PHOTOS



Hey...Y...Y...Y...You...U...U...U Guys...S...S...S.
The camera's over here.



Yes, that's President Pete Picou once again grasping one last chance to feel like royalty. I guess if you can get in the photo with them, it's the next best thing to being royalty.



Grand Chenier Cheerleaders made the Fur Festival Parade and also knew where the camera was. Go...O...O Packers!



Little Miss Cameron, Katelyn Reina and Miss Cameron, Heather Sturlese on their trip to Maryland.



The Cameron Parish School Board made sure they didn't miss the camera as they threw out candy and beads at the parade.

1998 Festival Events Winners

Event:
Parish Trap Shooting

Senior Men's
1ST PLACE: Junior Venable
2ND PLACE: Eric Rutherford
3RD PLACE: Jamie Carroll

Senior Women's
1ST PLACE: Lana Boudreaux
2ND PLACE: Diane Oliver
3RD PLACE: Darlene Kelly

Sub Jr. Boys
1ST PLACE: J. R. Boudreaux
2ND PLACE: John Wesley
3RD PLACE: Tandy Oliver

Jr. Men's
1ST PLACE: Rusty Byler
2ND PLACE: Derick Vaughn
3RD PLACE: Doyle Weldon

Jr. Women
1ST PLACE: Amy Racca

Event:
Oyster Shucking

Men's
1ST PLACE: Scott Primeaux
2ND PLACE: Oren DeBarge
3RD PLACE: W. C. Doxey

Women's
1ST PLACE: Beana Meaux
2ND PLACE: Carrie Dowd
3RD PLACE: Linda Dahlen

Event:
Saturday Trap Setting

Men's
1ST PLACE: Ben Welch
2ND PLACE: Michael Dowd
3RD PLACE: Rusty Welch

Youth Jr.
1ST PLACE: Jacob Dahlen
2ND PLACE: Michelle Dowd
3RD PLACE: Michael Dowd

Youth Sr.
1ST PLACE: Bronwen LaLande
2ND PLACE: Becky Dowd

Adult - Women's
1ST PLACE: Diane Oliver
2ND PLACE: Linda Dahlen

Event:
Muskraat Skinning

Youth Sr.
1ST PLACE: Bronwen LaLande
2ND PLACE: Becky Dowd

Women
1ST PLACE: Diane Oliver

Event:
Nutria Skinning

Men's
1ST PLACE: James Broussard
2ND PLACE: Eric Broussard

3RD PLACE: Ben Welch
Women's
1ST PLACE: Linda Dahlen
2ND PLACE: Diane Oliver

Youth Sr.
1ST PLACE: Bronwen LaLande

Youth Jr.
1ST PLACE: Jacob Dahlen

Event:
Parish Skeet Shooting

Men
1ST PLACE: B-Boy Conner
2ND PLACE: Jr. R. Veneable
3RD PLACE: Bobby Hession

Women
1ST PLACE: Lana Boudreaux
2ND PLACE: Darlene Kelly
3RD PLACE: D. D. Nunez

Jr. Men - 10 to 14
1ST PLACE: Rusty Byler
2ND PLACE: Chris Dima
3RD PLACE: Tandy Oliver

Jr. Women
1ST PLACE: Courtnie Benoit

Sub Junior
1ST PLACE: Adam Trahan
2ND PLACE: Mickel Boudreaux
3RD PLACE: Robert Doxey, Jr.

Event:
State Skeet Shooting

Sr. Men's
1ST PLACE: B-Boy Conner
2ND PLACE: Michael Canaday
3RD PLACE: Junior Veneable

Senior Women
1ST PLACE: Dee Dee Nunez
2ND PLACE: Lana Boudreaux
3RD PLACE: Diane Oliver

Junior Men - 14 to 18
1ST PLACE: Rusty Byler
2ND PLACE: J. R. Boudreaux
3RD PLACE: Eric Stelly

Junior Women - 14 to 18
1ST PLACE: Angie Oliver

Sub Junior - Under 13
1ST PLACE: Kaleb Trahan
2ND PLACE: Blake Mudd
3RD PLACE: Mikel Boudreaux

Event:
Duck Calling

Sr. Men's - Duck
1ST PLACE: Randall Hebert
2ND PLACE: Huey Mhire
3RD PLACE: David Authement

Senior Snow
1ST PLACE: Ricky Canik
2ND PLACE: Cody Vincent

3RD PLACE: Randall Hebert
Senior Speck
1ST PLACE: David Authement
2ND PLACE: James Doxey
3RD PLACE: Cody Vincent

Jr. Duck
1ST PLACE: Chance Doxey
2ND PLACE: Cody Vidrine
3RD PLACE: Justin Payne

Jr. Snow
1ST PLACE: Chance Doxey
2ND PLACE: Justin Payne

Jr. Speck
1ST PLACE: Cody Vidrine
2ND PLACE: Chance Doxey
3RD PLACE: Justin Payne

Event:
Parish Archery

Men's
1ST PLACE: David Willis

Youth
1ST PLACE: Cody Styron
2ND PLACE: John January

Event:
State Archery

Men's
1ST PLACE: Danny Fontenot
2ND PLACE: Jay James
3RD PLACE: Robert Winster

Youth
1ST PLACE: Cody Styron

Event:
1998 Cameron Fur & Wildlife Festival Dog Trials

put on by the Lake Charles Hunting Retriever Club (Sharon Dubard, President)

Friday - Junior Division
1ST PLACE: "Honey"
Owner: Hayes P. Picou, Jr.
Handler: Pete Picou
2ND PLACE: "Alley"
Owner: Scott Henry
Handler: Bryan Davis
3RD PLACE: "Bayou Tess"
Owner: Gabe LaLande
Handler: Gabe LaLande
4TH PLACE: "Gin"
Owner: Jimmy Saltzman
Handler: Jimmy Saltzman
Hunt Chairperson: Sharon Dubard
Junior Judges:
Sammy Mayes, David Sandford
Total of 11 dogs ran

Friday - Senior Division
1ST PLACE: "Bo"
Owner: Curtis Tregle
Handler: Curtis Tregle
2ND PLACE: "Scott"
Owner: Patrick Hebert
Handler: Patrick Hebert
3RD PLACE: "Rex"

Owner: Chris McCall
Handler: Chris McCall
4TH PLACE: "Honey"
Owner: Hayes P. Picou, Jr.
Handler: Pete Picou
Hunt Chairperson: Sharon Dubard
Senior Judges:
G. A. Dubard, Neal Manuel
Total of 6 dogs ran

Saturday - Junior Division
1ST PLACE: "Lady Double Snake Eyes"

Owner: Marcus LeLeux
Handler: Marcus LeLeux
2ND PLACE: "Black Bayou's Dust Devil Dancer"

Owner: G.A. & Sharon Dubard
Handler: Sharon Dubard
3RD PLACE: "Honey"
Owner: Hayes Pete Picou
Handler: Larry Fruge
4TH PLACE: "Pepper"
Owner: Craig Gaspard
Handler: Larry Fruge
Hunt Chairperson: Sharon Dubard
Junior Judges:
David Sandford, Leonard Guidry
Total of 16 dogs ran

Senior Division:
1ST PLACE: "HRCH Chances are Cayennes Cajun"

Owner: Rick Howell
Handler: Larry Fruge
2ND PLACE: "HRCH Sharon's Gingerbread Jake"

Owner: G. A. Dubard
Handler: Sharon Dubard
3RD PLACE: "Rock"
Owner: Ernie Istre
Handler: Ernie Istre
4TH PLACE: "HRCH Miller Creek Waterfowl Inc."

Owner: Joanie Miller
Handler: Carroll Miller
Hunt Chairperson: Sharon Dubard
Senior Judges:
Neal Manuel, G. A. Dubard
Total of 16 dogs ran

Winner of the "Oliver Broussard Memorial Award" was presented to the following dog:
"HRCH Chances are Cayenne's Cajun"
Owner: Rick Howell
Handler: Larry Fruge
Presentation was made by Bob Edens of the Lake Charles Hunting Retriever Club.

Dog Trials open to all dogs - dogs coming from all over Louisiana and Texas.

Special thanks to Henry's for use of land.

A Message from the Editor



It is that time once again to welcome all of you to Cameron and to our Annual Louisiana Fur and Wildlife Festival. This year we will honor the Oil Industry.

The Oil Industry has had a great impact on the economic well being of our parish. Although the price of oil has dropped drastically since the 80's, Cameron parish still remains a leader in oil production. We salute you, the Oil Industry of Cameron for the 1999 Fur Festival.

Join us in Cameron on January 7th-9th for a fun-filled weekend. I hope you enjoy your cookbook and I hope you try out all the recipes you can. Thanks to all the people who make this cookbook a success each year.

Yours truly,
Norma Jo Pinch
Editor

Bobbie Primeaux
Co-Editor



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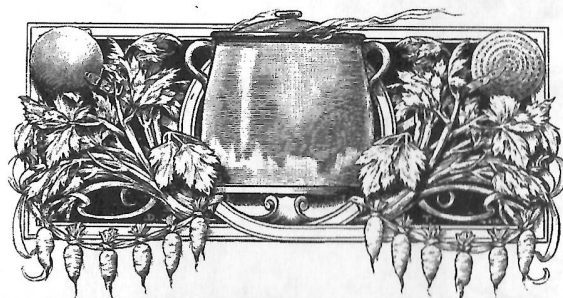
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*Sponsor of the National Muskrat Skinning Contest
Louisiana Fur and Wildlife Festival*

SOUPS & SALADS



Curried Tomato Soup

Tara Miller

You can serve this soup chilled on hot summer days or warm on cool days.

- | | |
|---|--------------------------------------|
| 1 med. onion, chopped (1/2 cup) | 1 1/2 cups chicken broth |
| 1 small clove garlic, minced | 1/2 tsp. dried fines herbes, crushed |
| 2 tsp. olive oil | 1/4 tsp. salt |
| 3/4 tsp. curry powder | 1/8 to 1/4 tsp. pepper |
| 1 1/2 lb. tomatoes, halved, cored, and seeded | |

In a saucepan cook onion and garlic in hot oil till tender. Add curry powder; cook and stir for one minute more. Add tomatoes, broth, fines herbes, salt, and pepper. Bring to boiling; reduce heat. Cover and simmer for 10 minutes. Cool slightly.

In a food processor or blender container cover and process cooled mixture, half at a time, till smooth. If desired, press through a sieve. Serve hot or chilled. If desired, top with yogurt, fresh thyme, and quartered cherry tomatoes. Makes 6 side-dish servings.

Taco Soup

Meg Richard (3rd place elementary)

- | | |
|------------------------------|--------------------------|
| 1 pound ground beef | Cooking Time: 15 minutes |
| 1/2 pound ground ham | 15 minutes |
| 1 large onion, chopped | 15 minutes |
| 1 can Rotel tomatoes | 15 minutes |
| 2 cans ranch style beans | Open cans 2 minutes |
| 1 can ranch pint beans | Open cans 1 minute |
| 3 cans diced tomatoes | |
| 1 package taco seasoning | |
| 1 package ranch dressing mix | |
| Salt, pepper to taste | |

Season ground beef and ground ham with salt and pepper. Cook for 10 minutes. Add onion. Open all cans, pour in big pot. Add packages of taco seasoning and ranch dressing mix. Stir good. Simmer for 20 minutes. Serve hot.

Taco Soup

Malorie Gena' Shove (2nd place junior)

- | | |
|-----------------------|---|
| 2 lbs. ground beef | 1-14 1/2 oz. can whole kernel corn |
| 1 onion, chopped | 1 pkg. hidden valley ranch dressing mix |
| 1 can rotel tomatoes | 1 can ranch style beans |
| 2 cans diced tomatoes | 1 can water |
| 1 pkg. taco seasoning | |

Brown together ground beef and onion. Drain grease. Add other ingredients, cover and simmer 30 minutes.

Oyster and Corn Chowder

Henry Rice

- | | |
|--|--------------------------------------|
| 3/4 lb. bacon, julienned (about 10 slices) | 2 cups chopped onions |
| 1 cup diced carrot | 1 cup chopped celery |
| 1 1/2 tsp. salt | 1 cup sweet corn kernels |
| 6 bay leaves | 1/2 tsp. cayenne pepper |
| 8 cups chicken stock | 3/4 cup flour |
| 1 cup half and half | 2 cups diced white potatoes |
| 2 lbs. shucked oysters with liquid | 1/2 cup finely chopped fresh parsley |
| 1 tsp. Worcestershire sauce | 1/4 tsp. Tabasco Hot sauce |
| 1 tbsp. chopped parsley | A couple of Parmesan cheese tuiles |

In a large nonstick stock pot, over medium heat, render the bacon for 10 minutes. Stir in the onions, celery, carrots and corn. Season the vegetables with salt, cayenne and bay leaves. Sauté for 10 minutes, or until vegetables are soft and tender. Stir in the flour and cook for 10 minutes, stirring occasionally. Stir in the chicken stock and bring up to a boil. Add the potatoes and simmer for 15 minutes, or until the potatoes are fork tender. Stir in the cream and parsley. Simmer the soup for 5 minutes. Add the oysters with liquid, hot sauce and Worcestershire sauce. Simmer the soup for 2 minutes, or until the oysters start to curl. Ladle the soup in a shallow bowl and garnish with the tuiles and parsley. Yield: 10 servings.

Potato Bacon Soup

Lormae Miller

- | | |
|--|--|
| Nonstick spray coating | 1/2 of a 6-oz pkg. Canadian-style bacon, chopped (about 1/2 cup) |
| 2 med. onions, chopped | 1-12 oz. can evaporated skim milk |
| 2 cups water | 1 1/2 oz. pkg. butter-flavored seasoning mix |
| 4 med. potatoes, cubed (about 1 1/4 lb.) | Low-fat or nonfat dairy sour cream (optional) |
| 1/4 tsp. salt | |
| 1/8 tsp. pepper | |
| Snipped fresh chives (optional) | |

Spray a 3-quart saucepan with nonstick coating. Add the chopped onions and bacon. Cook and stir over medium heat till onion is tender but now brown.

Stir in the water and potatoes. Bring to boiling; reduce heat. Cover and simmer for 10 to 15 minutes or till the potatoes are just tender.

Using a potato masher or a large fork, slightly mash some of the potatoes. Stir in the evaporated milk, butter-flavored seasoning mix, salt, and pepper. Cook and stir over medium hat till heated through. *Do not boil.*

To serve, ladle soup into bowls. Top with sour cream and chives, if desired. Makes 6 main-dish servings.

Summer's Simple Seafood Soup

Summer Parker, 1998 LA Fur & Wildlife Queen and L.A.F.F. Queen of Queens, Jefferson Davis Parish

- | | |
|--------------------------------------|-------------------------|
| 1 can whole corn (drained) | 1 can cream corn |
| 1 lb. crawfish or shrimp | 1 stick butter |
| 1 small bunch green onions (chopped) | 3 tbsp. flour |
| 1 pint half and half | 1/2 cup chopped parsley |

In large skillet or saucepan, sauté tails in 1/2 stick butter for 5 minutes. Remove from skillet. Sauté onions and parsley in other 1/2 of butter. Blend in flour. Gradually add half and half stirring constantly. Add crawfish and season to taste. Cook to desired consistency.

Broccoli Soup

Elizabeth Richard

- | | |
|--|---|
| 1-10 oz. pkg. frozen chopped broccoli | 1/2 cup chopped onion |
| 2 tbsp. butter or margarine (melted) | 1/4 cup chopped green pepper |
| 1 1/2 cups milk | 1-10 3/4 oz. can cream of chicken soup, undiluted |
| 3/4 lb. process American cheese, cubed | 1 cup water |

Cook broccoli according to package directions, omitting salt; drain well. Sauté onion and green pepper in butter in a medium saucepan. Add broccoli and remaining ingredients to saucepan; cook over medium heat until cheese melts, stirring often. Serve immediately. Yield: 5 1/2 cups.

Shrimp and Macaroni Salad

Dylan Jouët (2nd place elementary)

- | | |
|-------------------------------------|--------------------------|
| 1 lb. shrimp, peeled | 1 bell pepper |
| 1 bag macaroni | Salt and pepper to taste |
| 4 eggs, boiled and mashed with fork | 8 oz. mayonnaise |
| | 1 stalk celery, cut fine |

Boil shrimp with seasoning on low fire. Boil macaroni according to package. Drain shrimp, add macaroni, egg, celery, bell pepper, salt, pepper and mayonnaise. Let stand a while. It is best when refrigerated overnight. Then add more mayonnaise if needed.

Elegant Hamburger Salad

Micah Silver (1st place senior)

- | | |
|------------------------------|--------------------------------------|
| 1 lb. ground beef | 1-15 oz. can sweet peas, drained |
| 1 tbsp. Worcestershire sauce | 1/4 cup chopped celery |
| 1 cup chopped onions | 5 hard cooked eggs, chopped |
| 1/4 cup chopped celery | 1/4 cup mustard |
| 1/2 cup chopped bellpepper | 1 cup mayonnaise |
| 1 tbsp. white pepper | 1/2 tsp. salt |
| 1 tbsp. Cajun seasoning | 1 tsp. black pepper |
| 4 cloves garlic, minced | 1-12 oz. pkg. shell macaroni, cooked |

Brown ground beef, drain off fat. Add Worcestershire sauce, 1 cup chopped onions, 1/4 cup chopped celery, 1/2 cup chopped bellpepper, Cajun seasoning, white pepper and garlic. Cook until vegetables are tender. Remove from heat and drain off grease. When meat mixture is cool, mix together with remaining ingredients.

Green Pea and Lettuce Salad

Amber Trahan (3rd place junior)

- | | |
|--------------------------------|---|
| 1 head lettuce, shredded | Dressing: |
| 2 bunches green onion, chopped | 2 cups mayonnaise |
| 1-10 oz. box frozen green peas | 1/2 pint sour cream |
| 6 hard boiled eggs | 1 pkg. hidden valley salad dressing mix |
| 3/4 lb. bacon | |

Cook bacon, drain and crumble. Slice hard boiled eggs. Layer lettuce, green onions, eggs and bacon in a glass bowl. Mix dressing ingredients. Spread over layered salad. Chill several hours before serving.

Macaroni Shrimp Egg Salad

Micah Silver (1st place senior)

- | | |
|------------------------------|--|
| 2 cups. Hellman's Mayonnaise | 12 oz. elbow macaroni (boiled and drained) |
| 2 tbsp. vinegar | 1 cup celery, sliced |
| 2 tbsp. Creole mustard | 1 cup bellpepper, chopped |
| 2 tsp. sugar | 1/2 cup green onions, chopped |
| 2 tsp. salt | 2 cup boiled shrimp |
| 1 tsp. black pepper | |
| 5 hard boiled eggs | |

In a large bowl stir together the mayonnaise, vinegar, mustard, sugar, salt and black pepper until smooth. Add remaining ingredients. Toss to coat well. Cover and chill.

Fruit Salad

Corene Soileau, Calcasieu Parish District Attorney's Office

- | | |
|------------------------|--|
| Mix together: | Add: |
| 1 can peach filling | 1 tall can pineapple tidbits (drained) |
| 1/2 cup powdered sugar | 1 tall can mandarin oranges (drained) |
| | 1 box Bird's Eye frozen strawberries (not drained) |
| | 3-4 bananas, sliced and sprinkled with lemon juice |

Mix well and keep in refrigerator. It looks pretty in a trifle bowl or crystal bowl.

Shrimp Salad

John Paul Troclair

- | | |
|------------------------------|----------------------------|
| 1 lb. boiled shrimp, chopped | 2 tsp. sweet pickle relish |
| 4 boiled eggs | 1 1/2 cup mayonnaise |
| 1/2 cup onions | Salt |
| 1/3 cup celery | Black pepper |

Chop shrimp and then eggs in blender or food processor until finely chopped. Finely chop onions, celery and sweet pickles. Blend into one tablespoon of mayonnaise. Season to taste. Spread on bread or dip with crackers.

Smoked Turkey Pasta Salad

Michael Boudreaux

- | | |
|---|------------------------------|
| 8 oz. uncooked ditalini pasta (small tubes) | 1 tsp. Dijon mustard |
| 12 oz. smoked turkey, cut into strips | 1 clove garlic, minced |
| 1 can (15 oz.) light kidney beans, drained and rinsed | 1/4 tsp. black pepper |
| 1/3 cup reduced fat mayonnaise | 1/2 cup thinly sliced celery |
| 2 tbsp. chopped green onions | 1/4 cup chopped red onion |
| | 2 tsp. balsamic vinegar |

Cook pasta according to package directions, omitting salt. Drain and rinse well under cold water until pasta is cool; drain well.

Combine pasta, turkey, beans, celery and onions in medium bowl. Combine mayonnaise, vinegar, green onions, mustard, garlic and pepper in small bowl. Pour over pasta mixture; toss to coat evenly. Serve on lettuce leaves if desired.

Katelyn's Pasta Salad

Katelyn Sue Reina (1998 Little Miss Cameron)

- | | |
|--|--|
| 1 1/2 lbs. shrimp, boiled and peeled (can sub. chicken or ham) | 1-12 oz. rainbow noodles |
| 1 cup diced rotel tomatoes | 4 boiled eggs |
| 1 cup sweet peas, drained | 1/2 c. cucumber |
| 1 cup cheese, shredded | 1/2 cup purple onions |
| | 1 cup Italian dressing (or until desired amount) |

Cook noodles as directed. Combine all ingredients except cheese. Season to taste. Add cheese when salad is cool.

Million Dollar Salad

Donald P. Broussard

- | | |
|---------------------------------------|-------------------------------|
| 1 pkg. 16 oz. marshmallow (miniature) | 1 large can crushed pineapple |
| 1-8 oz. pkg. cream cheese | 1 doz. cherries, chopped |
| 2 tbsp. sugar | 1 cup sweet cream |
| 1/2 cup chopped pecans | 1 tbsp. mayonnaise |

Add drained pineapple to marshmallow. Mix cherries, cream cheese, sugar, and mayonnaise. Add this mixture to first group. Whip cream and fold into above mixture. Chill.

SOUPS & SALADS

Mardi Gras Rice Salad

Nat Cormier

3 cups cooked rice	Vinaigrette:
2 cups left-over meat, diced	1/3 cup olive oil
1/4 cup chopped pimento	4 tbsp. white vinegar
1/4 cup minced green bellpepper	1 tsp. dry mustard
1 large onion	1/2 tsp. salt
1/2 cup sauce Vinaigrette	1/2 tsp. pepper

Toss all ingredients in a bowl, add vinaigrette.

Fruited Chicken Salad

Micah Silver (1st place senior)

12 oz. cooked pressed turkey, cubed	3 tbsp. pineapple juice
1 cup unpeeled apple, chopped	1/8 tsp. white pepper
3/4 cup celery, chopped	1/4 tsp. salt
1/2 cup walnuts, chopped	1/2 cup sour cream
	1-3 oz. pkg. cream cheese, softened

Combine first four ingredients. Combine cream cheese and remaining ingredients. Mix well. Add to chicken mixture, stirring well. Cover and chill. Serves 6.

Egg Cookery

Thomas Lee Trosclair (Overall winner, 1st place elementary)

24 Hour Layered Salad

1 head lettuce, shredded	2 cups mayonnaise
1 purple onion, thinly sliced	1 tsp. sugar
1 cup celery, thinly sliced	1/2 tsp. salt
1 can sliced water chestnuts, drained	1/4 tsp. black pepper
1 large jar sliced mushrooms	1/2 cup Parmesan cheese
10 oz. pkg. frozen peas	1-3 oz. jar bacon bits
	4 hard boiled eggs, sliced

Layer in glass serving bowl in following order: lettuce, onions, celery, water chestnuts, mushrooms, peas and boiled eggs. Mix mayonnaise, sugar, salt, pepper, Parmesan cheese. Spread over top of layered mixture. Cover tightly. Toss lightly and garnish with bacon bits.

Strawberry Nut Salad

Donald P. Broussard

2-3 oz. pkgs. strawberry jello	1 cup boiling water
2-10 oz. pkgs. frozen strawberries	1-4 oz. can crushed pineapple
2 bananas, mashed	1 cup chopped nuts
1 pint sour cream	

Dissolve jello in boiling water. Fold in together strawberries and juices, drained pineapple, bananas, and nuts. Pour 1/2 of mixture in a 12x8x2 pan, and chill until firm. Spread sour cream over layer and gently spoon rest of mixture chilled to syrupy consistency over sour cream layer. Refrigerate overnight.

Crabmeat Salad

Summer Parker, 1998 Fur Queen

1 lb. crabmeat	2-3 stalks celery
1 small onion	4 oz. cream cheese
1 tsp. lemon juice	1/4 cup mayonnaise

Chop celery and onion into small pieces, then mix all ingredients. Cover and store overnight in refrigerator.



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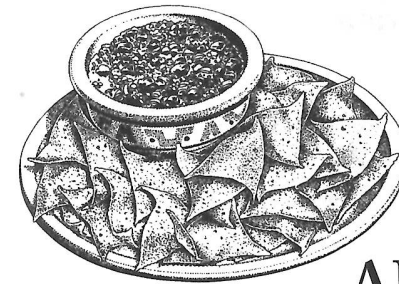
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PARTY FOODS & APPETIZERS

Clam Dip

Chef Fanny Galan

1 can (6.5 oz.) clams, minced	1 pkg. (8 oz.) cream cheese, softened
2 tbsp. parsley, finely minced	1 tbsp. onion, minced
2 tsp. lemon juice	2 tsp. horse radish
1 tsp. seasoned salt	

Drain clams reserving liquid. Add 3 tbsp. clam juice or milk to cream cheese, beat until creamy smooth. Stir in clams, parsley, onion, lemon juice and horse radish. Season with seasoned salt and pepper. Cover and chill at least 2 hours. Serve surrounded with a variety of raw vegetables.

Doland's José Dip

Bobby Doland

2 tbsp. oil	1 lb. Velveeta cheese
1 large onion	1 14-16 oz. can chopped tomatoes
2 cloves garlic	1-2 jalapenos, chopped
1 tsp. flour	Salt and pepper to taste
1 tsp. chili powder	1 lb. ground round

Brown meat in saucepan until cooked; season and set aside. Chop onion; crush and finely chop the garlic. Heat oil in saucepan. Sauté onion and garlic until translucent. Stir in chili powder and flour and cook 2 minutes more. Add the chopped tomatoes and their liquid. Cook until it comes to a boil and thickens.

Cut cheese into 1 inch chunks. Drop cheese into the tomato mixture. Stir to melt. Add the browned meat. Shortly before serving, stir in chopped jalapenos and season to taste with salt.

Super Bowl Dip

Karen McCarley

1 pkg. cream cheese	1 can black beans, drained
1 can rotel tomatoes, drained	2 cups cheddar cheese

Layer in the order above in a pyrex bowl sprayed with Pam. Bake 350° for 20-25 minutes. Serve with Scoop Fritos!

Dairy Delicious Dip

Trisha Silver

1 pkg. (8 oz.) cream cheese, softened	1/2 cup sour cream
1/4 cup packed brown sugar	1/4 cup sugar
	2 tbsp. maple syrup

In a small mixing bowl, combine cream cheese, sour cream, sugars and syrup to taste. Beat until smooth. Chill. Serve with fresh fruit. Yield: 2 cups.

Hot Crawfish Dip

John Paul Trosclair (3rd place junior)

1 lb. ground crawfish tails	1 stick oleo
1 medium onion, chopped	3 stalks celery, chopped
1 medium bellpepper, chopped	1 clove garlic, minced
1 tsp. sugar	1-8 oz. pkg. cream cheese
1/4 cup mayonnaise	1 tsp. dry mustard
Salt and pepper to taste.	

Sauté onions, celery, and bellpepper in oleo. Add crawfish and cream cheese and simmer until cream cheese is melted. Add mayonnaise, dry mustard, and sugar. Simmer. Salt and pepper to taste.

Shrimp Dip

T. Mae Booth

1 pkg. cream cheese, softened	1 can cream of shrimp soup
1/2 tsp. LA Hot Sauce	1 cup boiled shrimp, chopped
1/4 cup finely chopped celery	1 tsp. finely chopped onions

In bowl stir cream cheese until smooth. Gradually stir in soup, shrimp, hot sauce, celery and onions. Refrigerate at least four hours.

Shrimp Dip

Chef Fanny Galan

8 oz. cream cheese, softened	1/4 cup sour cream
1 tsp. lemon juice	3 tbsp. green onions, thinly sliced
1/4 tsp. red pepper flakes	1 tsp. milk
1/2 lb. small cooked shrimp	Salt to taste
2 tbsp. almonds, toasted	

Beat together cream cheese and sour cream until smooth and fluffy. Stir in lemon juice, green onion, red pepper and milk. Add shrimp, reserve a few for garnish. Season with salt. Cover and chill for two hours. Just before serving, stir gently, turn into a serving dish and top with the reserved shrimp and the toasted almonds. Surround with a variety of raw, crisp vegetables.

Refried Bean Dip

Emma Smith

1 lb. refried beans	1 cup cheddar cheese, shredded
1/2 cup green onions, chopped	1/4 tsp. salt
3 tbsp. taco sauce	

In a small pan or heat proof pottery bowl, stir together beans, cheese, onion, salt and taco sauce until well blended. Place over medium heat, stirring constantly, just until heated throughout. Serve warm with crispy fried tortillas or tortillas chips. Makes about 3 cups.

Guacamole

Emma Smith

2 large avocados, ripe	3 tbsp. lime or lemon juice
2 green chiles (1 use serranos), seeded and chopped	3 tbsp. onions, minced
1 small tomato, seeded and chopped	2 tsp. cilantro, minced

Cut avocados in half and scoop out the pulp, dice them in small dice and stir in lemon or lime juice, chiles and other ingredients. Serve with tortilla chips. There are as many variations of guacamole as there are Mexicans and Westerners, the citrus juice is a must, because it prevents the avocado from discoloring.

Crab Dip

Thomas Lee Trosclair (2nd place elementary)

- | | |
|--|----------------------|
| 1-8 oz. pkg. cream cheese,
softened | 1/2 cup Miracle Whip |
| 3 tbsp. french dressing | 2 tbsp. onions |
| 2 tbsp. ketchup | 1 lb. crab meat |

Combine cream cheese, french dressing, ketchup, Miracle Whip and onions. Mix this until creamy and smooth. Add crabmeat. Refrigerate. Serve with crackers.

Crab Dip

Candy Sue Payne

- | | |
|-----------------------------|------------------------|
| 1/2 c. margarine | 8 oz. cheddar cheese |
| 1/2 c. green onion, chopped | 1 clove garlic, minced |
| 2 tsp. flour | White pepper |
| 1 large can evaporated milk | 1 lb. crabmeat |

Melt margarine in saucepan. Add green onions and garlic to margarine and sauté until soft. Add flour, then slowly stir in milk. Add cheese and when melted, add pepper and crabmeat. Mix well.

This is best if cooked the day before or at least four hours before serving. Serve with crackers or melba toast.

Golden Fruit Nectar Punch

Mrs. Bernice H.S. Denny

- | | |
|---|---|
| 2 cups sugar | 2 cups boiling water |
| 3/4 cup lemon juice | 1-12 oz. can or 1 1/2 cups apricot
nectar, chilled |
| 1-6 oz. can frozen limeade
concentrate | 1-6 oz. can frozen orange juice
concentrate |
| 1-6 oz. can frozen pineapple
concentrate | 2-1 pt. 12 oz. bottles or 7 cups ginger
ale, chilled |
| 1 qt. lemon sherbet | |

Dissolve sugar in boiling water, refrigerate till well chilled. In chilled mixture in chilled punch bowl, add lemon juice, nectar and frozen juice concentrates, stirring till well combined; add ginger ale. Top with scoops of sherbet. Garnish with fresh mint leaves if desired. Serves 30.

Cugutsa Sauce

Gina Faye Leonard

- | | |
|--------------------------|-----------------------------|
| Sauté: | Add: |
| 1 small onion, chopped | 1 small can tomato paste |
| 4 cloves garlic, chopped | 2-3 small cans tomato sauce |
| 1 stalk celery, chopped | 1 tsp. sugar |

Cook 30-40 minutes. Salt and pepper to taste. Peel cugutsa and remove seeds. Cut into large pieces and cook until tender. Serve over cooked noodles. Optional: you can add beef short ribs. You would add them when you are making sauce.

Tartar Sauce

Holly Ann Roberts

- | | |
|---------------------|----------------|
| Ingredients: | Amount: |
| Mayonnaise | 2 cups |
| Juice of lemons | 3 cups |
| Sweet pickle relish | 2 tbsp. |
| Tabasco sauce | 4-5 shots |
| Vinegar (optional) | |

In a small mixing bowl, blend together all the ingredients except the vinegar. Taste. If you like your tartar sauce tarter, add more lemon juice and a little vinegar, if you like it sweeter, add more relish; and if you like it hotter, add more Tabasco.

Egg and Sausage Strata

Bobby Pinch

- | | |
|---|---|
| 12 slices white bread, crusts
removed, cubed | 1-1/2 lbs. bulk pork sausage |
| 1/4 cup chopped green pepper | 1/3 cup chopped onion |
| 6 eggs | 1 jar (2 oz.) chopped pimientos,
drained |
| 3 cups milk | 2 tsp. Worcestershire sauce |
| 1 tsp. dry mustard | 1/2 tsp. salt |
| 1/4 tsp. pepper | 1/4 tsp. dried oregano |

Line a greased 13"x9"x2" pan with bread cubes; set aside. In a skillet, brown sausage with the onion and green pepper; drain. Stir in pimientos; sprinkle over bread. In a bowl, beat eggs, milk, Worcestershire sauce, mustard, salt, pepper and oregano. Pour over sausage mixture. Cover and refrigerate overnight. Bake, covered, at 325° for 1 hour and 20 minutes. Uncover and bake 10 minutes longer or until a knife inserted near the center comes out clean. Let stand 10 minutes before serving. Yield: 12-15 servings.

Breakfast Deviled Eggs

Malorie Shove (2nd place junior)

- | | |
|--------------------|-----------------------------|
| 6 hard boiled eggs | 2 tbsp. sweet pickle relish |
| 8 oz. sausage | 1/2 tsp. salt |
| 3 tbsp. mayonnaise | 1/4 tsp. pepper |
| 1 tbsp. mustard | |

Boil eggs, cool, peel and slice in half. Brown sausage, drain and pat with paper towel. Separate yolk from egg white. Mash egg yolks, add mayonnaise, mustard, relish, salt and pepper, and sausage. Mix well and spoon in egg halves.

Mexican Deviled Eggs

Micah Silver

- | | |
|---------------------------------------|-----------------------------|
| 4 hard boiled eggs, cut
lengthwise | 5 tbsp. mayonnaise |
| 1/4 tsp. salt | 1/2 tsp. dry yellow mustard |
| 1/8 tsp. garlic powder | 1/2 tsp. paprika |
| 1 tbsp. lemon juice | 2 tbsp. creamed avocados |
| | 2 tbsp. diced green olives |

Mash egg yolks thoroughly. Mix mayonnaise and dry mustard and combine with yolks. Add rest of ingredients and chill for 2 minutes, then fill egg whites with yolk mixture. Sprinkle with grated cheese if desired.

Chilies Relenos "WOW"

Melissa Jill Nunez

- | | |
|-----------------------------------|------------------------------|
| 3-4 oz. cans green chilies | 1-13 oz. can evaporated milk |
| 1 lb. grated cheddar cheese | 3 tbsp. flour |
| 1 lb. grated Monterey Jack cheese | Salt and pepper to taste |
| 4 eggs, separated | |

Remove seeds. Rinse and flatten chilies. Place half of them on bottom of 9 x 13" baking dish. Cover the chilies with both cheeses. Beat egg yolks with milk, flour, salt and pepper. Beat egg whites by themselves until stiff. Gently fold whites into yolk mixture. Pour over casserole. Bake at 325° for 45 minutes to one hour, or until lightly brown.

Ham-Deviled Eggs

Michael Boudreaux

- | | |
|-------------------------|-------------------------------|
| 6 eggs | 1/4 cup mayonnaise |
| 1 tsp. prepared mustard | 1/2 tsp. vinegar |
| 1/4 tsp. salt | White pepper, as desired |
| Paprika | 1 can (2 1/2 oz.) deviled ham |

Hard cook eggs, let cool. Peel shell from eggs. Cut eggs in half lengthwise. Mash yolks with remaining ingredients except paprika until mixture is smooth. Fill whites with mixture, sprinkle with paprika.

Hard cook eggs: bring water to simmering and simmer 20 to 25 minutes. Do not let the water boil.

Michael H.

Bercier

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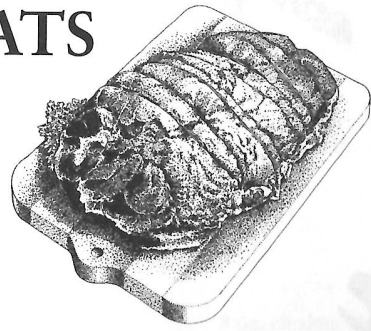
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— MAIN ATTRACTIONS —

MEATS



Bobby's Scrumptious B-B-Q Pork Ribs

Bobby Pinch

Marinate:	Baste Sauce:
1 pkg. pork spare ribs (whole rack)	1 cup Jack Miller
1/2 cup Cajun Power Herbs and Spices	1/2 cup brown sugar
Tony's Seasoning	1/4 cup spicy mustard
	1/2 cup honey
	Mix all together

In a 9x13" pan, brush Cajun Power Herbs and Spices on ribs and sprinkle with Tony's Seasoning on both sides. Cover and refrigerate overnight or for at least 1 hour. Light your pit for about 30 minutes prior to bar-b-que. Place pan of ribs with about 2 cups of water at bottom. If possible place ribs on a rack above the water and seal pan with aluminum foil. Steam on pit for 45 minutes to 1 hour. Check for tenderness. Remove ribs from pan and place them on pit and baste with bar-b-que sauce on both sides and keep ribs away from direct fire. Bar-B-Que for about 30 minutes.

Zesty Beef and Shells Casserole

Joby Richard (1st place junior)

1 1/4 lb. ground beef	1-4.5 oz. chopped chilies
16 oz. bag uncooked large shell noodles	1 can cream of celery soup
1-16 oz. jar medium picante sauce	1/3 cup skim milk
	4 cups shredded mild cheddar cheese

Bring 2 quarts of water to a boil and then cook noodles to a light boil for 7 minutes, drain. Meanwhile brown and drain beef. Grease a 9x13" baking dish. Mix together the remaining ingredients, reserve 1 cup of cheese. Mix beef and noodles in to the sauce. Cover dish and cook 25 minutes. Uncover, stir and sprinkle the remaining cheese over entire dish. Continue cooking for 10 minutes. Distribute the remaining chilies.

Slow Cooked Pepper Steak

Shirley Murphy

1 1/2 to 2 lbs. beef round steak	2 large bellpepper, cut into strips
1 tbsp. cooking oil	1/2 cup cold water
1/4 cup soy sauce	1 tbsp. cornstarch
1 cup chopped onion	Cooked noodles or rice
1 garlic clove, minced	1 tbsp. sugar
1/2 tsp. salt	1/4 tsp. pepper
1/4 tsp. ground ginger	1 can (16 oz.) tomatoes with liquid, cut up

Cut beef into 3"x1" strips; brown in oil in a skillet. Transfer to a slow cooker. Combine the next seven ingredients; pour over beef. Cover and cook on low for 5-6 hours or until meat is tender. Add tomatoes and bellpeppers; cook on low for 1 hour longer. Combine the cold water and cornstarch to make a paste; stir into liquid in slow cooker and cook on high until thickened. Serve over noodles or rice.

Breakfast Burritos

Nick Pinch

1 bag (16 oz.) frozen Souther-style hash browns	12 eggs
1 green pepper, chopped	1 large onion, chopped
12 flour tortillas (10 inches), warmed	1/2 lb. bulk pork sausage, browned and drained
Salsa, optional	3 cups (12 oz.) shredded cheddar cheese

In a large skillet, fry hash browns according to package directions; remove and set aside. In a large bowl, beat eggs, add onion and green pepper. Pour into the same skillet; cook and stir until eggs are set. Remove from heat. Add hash browns and sausage; mix gently. Place about 3/4 cup of filling on each tortilla and top with about 1/4 cup cheese. Roll up and place on a greased baking sheet. Bake at 350° for 15-20 minutes or until heated through. Serve with salsa if desired. Yield: 12 servings.

Rosemary Pork Loin

Roxanna Domingue

2 cloves garlic, peeled and sliced	Sprigs of fresh rosemary
1/2 pint white wine	1/2 pint water
	Braised celery and stewed red peppers are optional

Season the loin with salt and pepper. Place fat side up in a roasting pan with garlic and 2 sprigs of rosemary. Cook in a preheated oven at 400° for 30 minutes. Lower heat to 350° and pour water and wine around meat, cover and cook for another 1 hour and 15 minutes.

Slice and plate meat, keep warm, straining cooking liquor into a small pan, skim off fat and bring to rapid boil, adjust seasoning and thicken if necessary with one tsp. cornstarch dissolved in 1/4 cup water. Pour into gravy boat.

Pork Chops and Cabbage with Cider Sauce

Vina Rice

8 pork chops, seasoned	2 tbsp. cider vinegar
Non stick spray coating	2 tbsp. horseradish
2 red cabbage, sliced thin	2 red apples, cored
2 tbsp. cornstarch	2 green apples, cored
2 tsp. bouillon granules or base	Slice and chop apples

Spray large skillet and brown chops over medium heat, about 4 minutes on each side. Add cabbage, cider, horseradish. Bring to a boil and reduce the heat. Simmer about 10 minutes or till pork is tender and cabbage is crisp - tender, add the apples and cook another 2 or 3 minutes more. Transfer to a platter and reserve liquid in skillet.

For gravy, stir together 1/4 cup cider with the cornstarch in it, the bouillon and white pepper, add to skillet and cook till thickened and bubbly, about 2 minutes.

Pork in Orange Sauce

Tara Kay Labove

1-5 or 6 lb. pork loin	2 cloves garlic, minced
3/4 tsp. white pepper	1 tbsp. flour
3 tsp. salt	2 cup boiling water
3 cups orange juice	1/4 cup orange marmalade
2 tbsp. orange rind	2 tsp. mustard

Rub pork with 2 tsp. salt and pepper. Place in shallow roasting pan. Roast in 375° preheated oven 30 minutes. Pour off fat. Mix orange juice, rind, garlic and remaining salt and pour over pork. Roast about 2 hours longer, basting frequently. Transfer pork to platter, slice and keep warm. Skim fat from pan juices and place gravy in saucepan, blend in flour, add water and cook about 5 minutes. Mix in the marmalade and mustard. Pour into gravy boat and serve!

Savory Mexican Pork Loin

Emma Smith

1-3 lb. pork loin	1 tbsp. chili powder
2 tbsp. vegetable oil	1/2 tsp. ground cumin
1-14 oz. can diced tomatoes	1/8 tsp. white pepper
1 cup chicken broth	4 med. carrots, thinly sliced
1/2 cup picante sauce	4 stalks celery, thinly sliced
1 tbsp. cornstarch	

In a Dutch oven brown the pork loin on all sides, drain off fat and add the tomatoes, chicken broth, picante sauce, onion, green peppers, chili powder, cumin and white pepper to dutch oven. Bring to boiling; reduce heat, simmer covered for one hour. Add carrots and celery, simmer covered for 30 to 40 minutes more until meat is tender.

Remove meat to a platter and keep warm, reserving the vegetables and the juices. For sauce, combine the cornstarch and 1/4 cup cold water, stir into vegetable mixture. Cook and stir until thickened. Serve with meat.

Gingered Pork Loin

Henry Rice

1-3 to 5 lb. pork loin, marinated in	3 tsp. chopped garlic
1/2 cup sherry, 1/4 cup soy sauce, and 1 tsp. salt for at least 30 min.	3 tsp. minced ginger
1 large onion, sliced	8 sliced diagonally green onions
3 tbsp. tomato sauce	2 cups pineapple juice
2 cans pineapple slices	1 can sliced water chestnuts
1 cup sliced thin carrots	2 green peppers, sliced
2 tbsp. soy sauce	1/2 cup brown sugar

Rub the loin with the chopped garlic and chopped ginger, roast open in pre-heated oven at 375° for 30 minutes. Top the roast with pineapple slices pour in the pineapple juice. Sprinkle a little brown sugar on top of pineapple slices, cover and cook one hour and 30 minutes longer or until meat is tender. Remove to a platter and keep warm.

Deglaze the roasting pan and reserve the juices. In sauté pan in a little oil sauté onions, add green peppers, carrots and 2 tbsp. soy sauce. Cook about 5 minutes then add water chestnuts, remaining pineapple slices, cut into chunks, brown sugar and tomato sauce. Add deglaze to pan and simmer another five minutes. Slice loin and serve with sauce.

Pork Chops and Bean Bake

Teri Hungerford, Calcasieu Parish District Attorney's Office

3 cans pork and beans	1/2 cup ketchup
1 cup brown sugar	1 tbsp. mustard
Mix above together and empty into a 13x9" pan (no need to grease).	
6 pork chops	Ketchup
Mustard	Brown sugar
Sliced onions	

Wash pork chops and lay on top of beans in a single layer. Dress the top of each pork chop first with ketchup, then a little mustard and then top with brown sugar. Bake at 350° for one hour. After 45 minutes of baking, top each pork chop with sliced onions and bake for another 15 minutes.

Great served with mashed potatoes.

Citrus Sauced Pork Chops

Debra Miller

1 can (13 3/4 to 14 1/2 oz.) chicken broth, divided	2 tbsp. Argo cornstarch
1 tbsp. Mazola corn oil	1/2 tsp. ground cumin (optional)
1 cup orange juice	4 pork chops, 1/2" thick
2 tbsp. minced parsley	1 pkg. (10 oz.) frozen baby carrots, thawed

Stir 1/4 cup chicken broth, cornstarch and cumin until smooth; set aside. In large skillet heat corn oil over medium-high heat. Add pork chops. Cook, turning once, 8-10 minutes or until done. Remove; keep warm. Drain excess fat from skillet. Add remaining chicken broth, orange juice and carrots. Cook covered 10 minutes or until carrots are tender. Stir cornstarch mixture; add to skillet. Stirring constantly, bring to boil over medium heat; boil 1 minute. Stir in parsley. Return pork chops to skillet; heat through. If desired, serve with rice. Makes 4 servings.

Quick and Easy Meatloaf

Vivian Murphy

1 can cream of mushroom soup	1 pouch dry onion soup
1/2 cup dry bread crumbs	1 egg, beaten
1/4 cup water	2 lb. ground beef

In large bowl, mix 1/2 cup mushroom soup, beef, onion mix, bread crumbs and egg. Firmly shape meat mixture in 12x8" baking pan. Bake 1 hour at 350° or until done. Spoon off 2 tbsp. drippings. In saucepan, heat remaining soup, water and drippings to a boil, stirring. Spoon over meatloaf.

Mexican Lasagna

Carolyn Parker

1 lb. ground beef	1 large green pepper, chopped
2 cup Prego Traditional Spaghetti Sauce	1 1/2 c. Picante Sauce
8 flour tortillas	1 tbsp. chili powder
2 (2 1/2 oz.) cans sliced ripe olives, drained	2 cup shredded cheese

In medium skillet over medium heat, cook beef and pepper until beef is browned. Pour off fat. Add spaghetti sauce, 1 cup Picante Sauce, and chili powder. Heat to boil, reduce heat to low, and cook 10 minutes.

Vermilion-Dollar Beef Steaks

Mrs. Amson Corner

2 to 2 1/2 lb. beef round steak, cut 3/4" thick	1 1/2 tsp. salt
1/4 tsp. ground cumin	1/4 tsp. black pepper
2 tbsp. flour	1/4 tsp. ground thyme
3 cloves garlic, halved	1/2 c. mayonnaise
1 tbsp. instant minced onions	1 c. red cooking wine
1/4 c. mayonnaise	1 c. cooked rice
	2 tbsp. chopped green onion tops

(continued)

2 tbsp. chopped fresh parsley
6 bellpepper rings (1/4" thick)
6 slices cheese (4" squares)

6 tomato slices (1/4" thick)
6 onion slices (1/4" thick)
1 tbsp. instance mixed vegetable flakes

Trim steak and cut into 6 equal parts, removing bone if present. Pound each piece into a thin cutlet.

Combine salt, pepper, cumin and thyme and rub into meat. Lightly dredge with flour. Place 1/4 cup mayonnaise in large frying pan, add garlic and cook slowly until cloves are lightly browned; discard garlic cloves. Add meat to mayonnaise in frying pan and cook slowly until lightly browned on both sides. Add wine, vegetable flakes and minced onion; cover tightly, reduce heat and simmer 45 minutes, turning steaks occasionally. (If necessary, add water to retain about 3/4 cup cooking liquid at all times.)

Mix rice, 1/4 cup mayonnaise, onion tops and parsley. Top each piece of steak with a slice of tomato. Place pepper rings on tomato slices and spoon rice mixture into pepper rings. Top each stack with onion slice.

Cover tightly and continue cooking slowly 45 to 50 minutes, until meat is tender. Top each stack with a slice of cheese and place pan under broiler 1 or 2 minutes, just until cheese begins to melt. Place stacks on serving platter. Garnish as desired. Yield: 6 servings.

Red Bean Gumbo

1/2 cup oil
2 cups chopped onion
2 cups chopped bellpepper
2 cups chopped green onion
1 cup fresh parsley

1 cup flour for roux
3 cans red kidney beans
3 cups white wine
3-4 lb. sausage

When roux is almost ready, add onion and cook a couple of minutes then add the rest of vegetables and cook a couple minutes longer. Lightly blend beans and wine. Add to roux. Add sausage, salt and pepper. Add water if too thick.

Marinated Ribeyes

Marinade Sauce:

1 bottles of soy sauce
1/2 soy sauce bottle of water
1/2 cup honey
1/2 cup chopped onion tops
1 tbsp. minced fresh garlic
1 tbsp. meat tenderizer

Ribeyes

Combine all of the above ingredients and mix thoroughly. Place ribeyes in a deep dish. Pour mixture over steaks. Marinate for one hour, turn steaks over and marinate one hour. Remove steaks and season to taste then grill. Marinade can be reused if refrigerated.

Tacos in Pasta Shells

18 jumbo pasta shells (about 1/2 12-oz. package)
1-3 oz. pkg. cream cheese with chives, cubed
1 cup taco sauce
1 cup shredded Monterey Jack cheese

2 tbsp. butter or margarine, melted
1 1/4 lb. ground beef
1 tsp. chili powder
1/4 tsp. salt
1 cup shredded cheddar cheese
1 1/2 cup crushed tortilla chips
Chopped green onions and parsley sprigs for garnish

Cook pasta shells according to package directions. Drain and toss with melted butter or margarine.

Brown ground beef, stirring to crumble; drain. Stir in cream cheese, chili powder, and salt; simmer 5 minutes.

Preheat oven to 350°F. Fill shells with beef mixture. Arrange in greased 13" by 9" baking dish. Spoon taco sauce over shells. Cover and bake 15 minutes longer. Sprinkle with green onions; garnish with parsley. Makes 6 main-dish servings.

Stuffed Brisket

Kim Myers

1 bellpepper
3-4 cloves garlic
3 green onions
1 lb. Jimmy Dean sausage

1 white onion
Bacon slices
Brisket

Cut up onions, green onions, garlic, chopped very fine. Combine with Jimmy Dean sausage; stuff brisket. Season outside of brisket. Line magnalite roaster with foil; layer bottom with bellpepper slices and onion slices. Set meat on top and place bacon strips on top of brisket. Cover with foil and lid. Cook 1/2 hour per pound at 400°. Cool, slice and baste with meat juices.

Spaghetti Sauce

Lynn Guidry

2 onions
1 tsp. oregano
1 tsp. salt
1 lb. ground meat

3 cloves garlic
1 tsp. dried parsley
1 tsp. paprika

Chop the onions and put them in the pot and let them simmer until they are dry. Add garlic, oregano, parsley, salt, paprika and 1/4 cup olive oil. Let them simmer until onions color turns off white. Add ground beef and stir until beef turns brown. Add can of tomato paste and 1 cup of water. Stir from time to time until the sauce thickens.

The Whole Enchilada

Julie Ann Trahan (1st place senior)

1 lb. ground beef
2-10 oz. cans enchilada sauce
1-4.5 oz. can green chilies
1 jar sliced mushrooms, drained
1/2 cup frozen chopped broccoli, drained

1/2 cup corn kernels
1/2 cup chopped onion
1 1/2 cups shredded cheese
12 flour soft tortillas

Brown ground beef over medium heat until thoroughly cooked; drain. Stir in one can enchilada sauce and all vegetables. Add 1/2 of cheese. Spoon enchilada filling in tortillas. Roll up and place seam side down in lightly greased 13x9x2" baking dish. Pour remaining sauce over top, sprinkle with remaining cheese over top. Bake at 400° for 15 minutes. Makes 12 enchiladas. 267.85 calories per serving. 12 servings.

Onion-Mushroom Meatloaf

Lucas Burleigh (Overall winner, 1st place junior)

1 envelope onion-mushroom soup mix
2 lbs. lean ground meat
1 1/2 cup bread crumbs

2 eggs
3/4 cup water
1/3 cup ketchup
1 pinch brown sugar (dark)

In large bowl, combine all ingredients. In 13x9x4" baking dish/loaf dish, shape into loaf. Bake uncovered 1 hour or until done; 350°. Let stand 10 minutes before serving. 300 calories per serving. 6-8 servings.

Festive Stuffed Pepper Cups

Micah Silver (2nd place senior)

1 lb. lean ground beef
1/2 cup finely chopped onions
1-15 oz. can tomato sauce
1/4 cup water
3 tbsp. grated Parmesan cheese

1 tsp. salt
1 tsp. cayenne pepper
1/2 cup uncooked instant rice
4 medium colored bellpeppers

Crumble beef into a 1 1/2 quart microwave safe bowl, add onion. Cover and microwave on high for 4 1/2 minutes until meat is browned; drain. Stir in 1 1/2 cups tomato sauce, water, 1 tablespoon of Parmesan cheese, salt and pepper. Cover and microwave on high for 3 1/2 minutes. Stir in rice; cover and let stand for 5 minutes. Remove tops and seeds from peppers; cut into half sections lengthwise. Stuff with meat mixture; place in ungreased microwave safe shallow 13x9" baking dish. Spoon remaining tomato sauce over pepper; sprinkle with remaining cheese. Cover and microwave on high for 10 to 12 minutes or until peppers are tender. Serves 4.

Brisket

Shannon Suratt

Trim fat from brisket. Season with Tony's and garlic powder. Pour Lea & Perrin's and Italian dressing over both sides. Cut onion and bellpepper. Wrap with brisket in aluminum foil twice. Put in refrigerator for three days and turn every day. Bake in oven for 3 hours at 350°.

Bean Bake

Misty Dawn Mallett

1 lb. block sharp cheddar cheese
2 lbs. ground meat
1 chopped onion
2 tsp. chili powder

2 cups Minute Rice
2 cans Rancy Style Beans
2 cans stewed tomatoes
8 oz. bag shredded cheese

Brown ground meat (drain). Add all ingredients except for block cheese and rice. Bring to a boil then add the rice; stir. Put in a baking dish, top with the block cheese, then bake for 20 minutes at 350°.

Holiday Rice Dressing

Mary Kaye Pinch Allemond

1 lb. ground pork
1 large onion, chopped
1/2 green bellpepper
1 lb. crawfish
2 cups cooked rice

1 lb. ground beef
1/2 red bellpepper
1 stick margarine
1 cup chopped pecans

Season the pork and beef with Tony's seasoning, black pepper and garlic powder.

Brown the pork and beef. Add margarine and vegetables. Cook until wilted. Add crawfish, seasoning and pecans. Cook about 15 minutes, then add cooked rice. Mix well.

No Worry Jambalaya

Julie Ann Trahan (3rd place senior)

1/2 cup reduced calorie margarine
1 onion, chopped
1 bellpepper, chopped
1 1/2 cups rice, uncooked
1 can beef broth
1 (3 oz.) can sliced mushrooms

1 can black eye peas with peppers
1 lb. ground beef, browned
1/2 lb. sausage, sliced
1/2 tsp. Tony's seasoning
1/2 cup green onions, chopped
1/2 tsp. garlic, minced

In automatic rice cooker, melt margarine. Add sausage, stir fry for 3 to 4 minutes. Add ground beef, add onions and bellpepper and cook 3 to 4 minutes more. Add remaining ingredients. Put lid on cooker and cook for 20 minutes more. If you do not like spicy food, you may use plain black eye peas.

Lemon-Chicken Pasta

Christy Duhon

1 tsp. olive oil
6 oz. skinned, boned chicken breasts, cut into 1/4" wide strips
1/2 cup low-sodium chicken broth
2 cups cooked farfalle (bow tie pasta), cooked without salt or fat
1/2 tsp. grated lemon rind
1/8 tsp. pepper

2 cloves garlic, minced
1/2 cup frozen green peas, thawed
1/3 cup coarsely shredded carrots
2 tbsp. light process cream cheese product
3 tbsp. grated Parmesan cheese
1/8 tsp. salt
Fresh chives (optional)

Coat a large nonstick skillet with cooking spray; add oil. Place over medium high heat until hot. Add garlic; sauté 15 seconds. Add chicken; sauté 1 minute. Add peas and carrots; sauté 1 minute. Remove from skillet; set aside.

Add broth and cream cheese to skillet; cook over medium high 3 minutes until cheese melts, stirring constantly with a whisk. Stir in chicken mixture, farfalle, and next four ingredients; cook 1 minute. Garnish with chives, if desired. Yield: 2 servings.

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Chicken Surprise

Mandi Richard

Boil and debone chicken, no skin cubed chicken	Salt to taste
1 cup chicken broth	Pepper to taste
1 can mushroom cream soup	Ball's creole seasoning to taste
1/2 can evaporated milk	16 oz. vermicelli, cooked
1 pkg. broccoli, boiled	3/4 cup Velveeta cheese, cubed
1 can sweet peas, drained	1 can corn, drained

Boil, one chicken seasoned. Remove all skin, cube chicken. Set aside. Remove 1 cup chicken broth. Mix chicken, broth, cream of mushroom soup, evaporated milk, boiled broccoli, sweet peas, corn, and Velveeta cheese. Mix all ingredients well. Add cooked vermicelli. Bake at 350° for 30 minutes.

Chicken Stir Fry

John Richard

1/4 cup orange juice	1 1/2 tsp. cornstarch
1 lb. chicken strips	3/4 cups chicken broth
1 1/2 tbsp. soy sauce	2 1/2 tsp. vegetable oil
1 1/2 cup snow peas or green beans	1 medium red pepper, cut into strips
1 cup frozen broccoli	1 medium carrot

In a shallow bowl combine orange juice and cornstarch, mix well. Stir in chicken. Cover and chill for 2 hours. Drain chicken, discard juice mixture. In a small bowl combine broth and soy sauce. Set aside. In a large nonstick skillet heat oil, add chicken stir fry for 3 minutes. Add vegetables, cook about 15 minutes. Number of servings: 4.

Fiesta Chicken Fettuccini

Lucas Burleigh

1 lb. deboned chicken, diced	1 half and half milk (carton)
1 1/2 stick of butter or margarine	1 tbsp. flour
1 onion, chopped	1/2 cup Rotel tomatoes
1 bellpepper, chopped	1 beg egg noodles
1 stalk celery, chopped	1/2 (8 oz.) Mexican Velveeta cheese, diced
1-8 oz. plain Velveeta cheese, diced	1/2 cup bread crumbs

Melt butter or margarine, then sauté onions, bellpepper and celery until wilted. Add flour and stir. Then add half and half milk, diced cheeses and Rotel tomatoes. Afterward, combine chicken (diced) into sauce. Cook for 20 minutes over medium heat. Cook egg noodles until tender. Drain and combine with sauce. Add bread crumbs and bake at 350° for 20 to 30 minutes. Number of servings: 10 to 12.

Crawfish Stuffed Chicken Breast

Amber Trahan (1st place junior)

5-4 oz. deboned chicken breasts	3 tbsp. parsley, chopped
1/2 lb. crawfish	Salt, black pepper and lemon pepper to taste
1/2 stick margarine	1/2 bellpepper, chopped
1/2 large onion, chopped	1/4 cup celery, chopped
1 cup Italian bread crumbs	
3 tbsp. green onions, chopped	

Preheat oven to 375°. Season chicken breasts with salt, pepper and lemon pepper. Set aside. Sauté onions, bellpepper and celery until transparent. Add crawfish and cook approximately 10 minutes. Season to taste. Add bread crumbs, parsley, and green onions. Fill breasts with stuffing. Secure with toothpicks or tie with string. Place in baking dish and cover with foil. Bake 45 minutes. Remove foil and bake 15 minutes longer. Remove from oven. Let set 10 minutes. Remove strings or toothpicks and serve. Number of servings: 5.

Chicken Fettuccine

Courtney Thomas

4-5 lbs. chicken	1/2 tsp. cayenne pepper
10 oz. can Rotel tomatoes (diced)	1/2 tsp. black pepper
10 oz. can 98% fat-free cream of mushroom	1/2 tsp. salt
1 medium onion	Parsley flakes
2 tbsp. lowfat butter	16 oz. (1 lb.) extra wide egg noodles
1 lb. Velveeta cheese	15 oz. skim milk
	3 cups chicken broth

Cut whole chicken by parts, take off skin and boil. Debone and cut into bite size pieces (set aside). Sauté onions into butter. Add all other ingredients (except the noodles and chicken). When cheese is melted add chicken and stir. Stir in noodles a little at a time. Cover and cook on low heat for 30 minutes. Sprinkle parsley flakes. Number of servings: 8-10.

Chicken Enchiladas

Meg Richard (1st place elementary)

1 stick butter	1 1/2 cups Monterrey Jack Cheese
1 onion, chopped	1 lb. deboned chicken
1 bellpepper, chopped	1/2 tsp. chili powder
1 pod garlic, minced	2 green onions, chopped
1 tsp. salt	10 flour tortillas
1 tsp. pepper	2 1/2 cups cheddar cheese
1 tbsp. creole seasoning	1/2 cup sour cream
1 1/2 cups whipping cream	

Melt 1/2 stick butter and onions, bellpeppers, garlic, salt, pepper, red pepper and creole seasoning. Sauté until onions wilt. Add whipping cream and simmer 10 minutes. Add sour cream and Monterrey Jack cheese. Stir and simmer 5 minutes.

In separate pan, melt 1/2 stick butter. Add chicken, chili powder, and green onions. Sauté 5 minutes.

Dip each tortilla in cream and cheese sauce. Remove and lay tortillas on large baking dish. Add chicken to cream sauce, simmer 10 minutes. Spoon a little chicken sauce into each tortilla and roll. Place tortillas seam side down in dish and pour remaining sauce over them. Sprinkle cheddar cheese over enchiladas and bake at 350° until cheese is melted, 5-7 minutes. Remove from oven; serve hot.

Sour Cream Chicken

Nickie Broussard

1 chicken (boiled and pulled from bone)	2 cans cream of chicken soup
1 pkg. Ritz crackers	1-6 oz. sour cream
	1 stick margarine

Boil chicken and debone, cool. Line 9x13" glass pan with white Ritz crackers.

In a separate bowl, mix deboned chicken, soup, sour cream, salt and pepper to taste. Pour mixture in glass pan on top of Ritz crackers.

Crumble more Ritz crackers on top and grate stick of margarine on top of crumbled crackers.

Bake at 350° degrees until it is bubbly and smells great!

Poulet de Ginger

Theresa Nelson

4-6 chicken breasts with skin or skinless	Olive oil
Salt and pepper	1/4 cup grated ginger root
1 tbsp. butter	1 tbsp. minced garlic
1/2 can of beer	1/2 cup diced onion
	1/4 cup diced bellpepper

Put everything in a baking dish, top with parsley and bake at 350° for 45 minutes to 1 hour, covered. Serve with wild rice and a green veggie. My preference is asparagus with feta cheese and capers.

Country-Baked Chicken

Debra Miller

1 tbsp. margarine, butter or spread	1 tsp. salt
1 tsp. ground cumin	1/2 tsp. dried oregano leaves
1/2 tsp. garlic powder	1/4 tsp. pepper
2 to 2 1/2 lbs. broiler-fryer chicken pieces, skin removed	1 egg, beaten
	3 cups Country Corn Flakes cereal, crushed

Heat oven to 350°. Melt margarine in rectangular pan, 13x9x2, in oven. Mix remaining ingredients except chicken, egg and cereal. Dip chicken into egg, sprinkle with seasonings mixture. Coat with cereal. Place in pan. Bake 1 hour or until juice is no longer pink when centers of thickest pieces are cut. Serve with salsa if desired. 4 servings.

Three Cheese Chicken Bake

Debra Miller

1/2 cup chopped onion	1/2 cup chopped green pepper
3 tbsp. butter or margarine	1 can (10 3/4 oz.) condensed cream of chicken soup, undiluted
1 can (8 oz.) sliced mushrooms, drained	1 jar (2 oz.) chopped pimientos, drained
1/2 tsp. dried basil	3 cups diced cooked chicken
1 pkg. (8 oz.) noodles, cooked and drained	2 cups Ricotta or cottage cheese
2 cups (8 oz.) shredded cheddar cheese	1/2 cup grated Parmesan cheese
	1/4 cup buttered bread crumbs

In a skillet, sauté onion and green pepper in butter until tender. Remove from the heat. Stir in the soup, mushrooms, pimientos and basil; set aside. In a large bowl, combine noodles, chicken and cheeses; add mushroom sauce and mix well. Transfer to a greased 13x9x2" baking dish. Bake, uncovered at 350° for 40-45 minutes or until bubbly. Sprinkle with crumbs. Bake 15 minutes longer. Yield: 12-15 servings.

Poached Chicken Florentine

Henry Rice

3 oz. butter or margarine	1 pint chicken stock
4 shallots or green onions	1 1/2 pint Mornay sauce
10 oz. boneless, skinless chicken breast	1 3/4 lb. spinach, chopped
10 oz. white wine	1 small onion, chopped
	3 oz. Parmesan or Romano cheese

Butter pan and sprinkle with shallots. Add chicken breast, wine, stock and bring to a simmer. Cover with parchment paper and poach in a 350° oven for 15 to 20 minutes. Remove chicken breast to a platter and keep warm. Strain poaching liquid and reduce till syrupy. Add Mornay sauce and reduce until correct consistency. Sauté spinach in butter to reheat and arrange on a platter. Place chicken on top of spinach and coat with the Mornay sauce. Top with cheese.

Honey-Dijon Chicken

Norma Jo Pinch

4 boneless skinless chicken breast halves (1 lb.)	1/4 cup honey
2 tbsp. light soy sauce	2 tbsp. lemon juice
	1 tsp. Dijon mustard

Place chicken in an ungreased 11x7x2" baking dish. Combine remaining ingredients; pour over chicken. Bake, uncovered, at 350° for 35-40 minutes or until juices run clear, turning and basting with pan juices every 15 minutes. Yield: 4 servings.

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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. cooked, chopped chicken
2 tbsp. butter or margarine	2 cups shredded sharp cheddar cheese
3 cans cream of mushroom soup	

Heat oven to 350°. 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 quart 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 Mustard Chicken

Roxanna Domingue

1 can (20 oz.) Dole Crushed Pineapple in Syrup	4 boneless skinless chicken breast halves
Salt and pepper to taste	2 large cloves garlic, pressed
1 tsp. thyme, crumbled	2 tsp. vegetable oil
1 tbsp. cornstarch	1/4 cup honey
1/4 cup Dijon mustard	

Drain pineapple, reserve syrup. Sprinkle chicken with salt and pepper to taste, rub with garlic and thyme, brown in hot oil in nonstick skillet. Combine 2 tablespoons reserved syrup with cornstarch. Combine honey and mustard and stir into skillet with remaining syrup, spoon sauce over chicken, cover and simmer 15 minutes, stir cornstarch mixture into pan juices, add pineapple, cook, stirring until sauce boils and thickens.

Chicken Spaghetti

Christy Duhon

1 large hen	Dash garlic or salt
1 pkg. spaghetti	3/4 lb. grated yellow cheese
1 medium onion	1 can Franco-American spaghetti sauce
1 can tomatoes	Salt
1 can mushrooms	Pepper
1/2 c. ripe olives	Bay leaf
1 tsp. Worcestershire sauce	

Cook hen until tender. Cool in broth and remove all meat. Cool and blanch spaghetti. Sauté chopped onion, add tomatoes, add all seasonings and 1 pint broth and cook down to make thick sauce. Make paste of 2 tablespoons flour with enough cool broth to moisten well and add to sauce. Simmer about 30 minutes; add chicken and heat. Then add spaghetti sauce, mushrooms, and olives. Butter deep baking dish and cover bottom with spaghetti. Dot on top with butter and whole ripe olives. Bake 1 hour at 325°. Cover baking dish while cooking.

Easy Pasta

Brittany Dawn Garcia

1 chicken	1 pkg. broad egg noodles
1 lb. Velveeta cheese	1 can mushrooms
1 can peas	1 can mild Rotel tomato
1 onion, chopped	1 bellpepper, chopped
2 tbsp. Worcestershire sauce	

Boil chicken, debone it and chop it up. Boil your egg noodles in your chicken broth. Keep broth. Sauté your onions and bellpepper. Then add 2 tablespoons Worcestershire sauce, mushrooms, peas, Rotel tomato, and cheese. Blend all together in casserole pan.

Spiced Chicken Wings

Micah Silver (Overall winner, 1st place senior)

4 lbs. chicken wings, tips removed	1/2 cup soy sauce
1/2 cup pineapple juice	1 cup brown sugar, packed
1 tsp. ground ginger	1 tsp. dry mustard
1 tsp. garlic powder	5 drops hot pepper sauce

Wash chicken wings with cold water. Drain and place in a shallow 15x20" baking pan in a single layer. In a saucepan, blend soy sauce with pineapple juice, brown sugar, ginger, mustard, garlic powder and hot pepper sauce. Bring to a boil and pour over chicken wings. Bake at 300° for one hour. Turn wings several times during baking. Makes 12 servings, each with 260 calories, 15 grams of fat and 58 mg cholesterol.

Toasted Peanuts
Peanut Butter Sandwiches
Delicious Candies
Potato Chips



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Scalloped Chicken

Julie Ann Trahan

1 cup chopped green onion	1 cup shredded Mozzarella
1 cup green or red pepper, chopped	1/2 cup mayonnaise
1/2 cup shredded carrots	1 tsp. dried parsley
2 cloves garlic, minced	14 slices wheat bread, cubed
2 tbsp. vegetable oil	2 cups milk
2 cup cubed cooked chicken	1 tbsp. Worcestershire sauce
1 can cream of chicken soup	Paprika
4 eggs	1 cup shredded cheddar

Sauté onion, celery, green pepper, carrots and garlic in oil. Transfer to a large bowl; add chicken, cheese, mayonnaise and parsley. Place half of the bread cubes in baking dish. Top with chicken mixture and remaining bread. In a bowl, beat eggs; add soup, milk and Worcestershire sauce. Pour over casserole. Sprinkle with paprika. Bake uncovered, at 350° for 1 hour or until knife inserted in the center comes out clean.

Chicken and Broccoli Casserole

Shannie Marie Cazalot

4 chicken breasts	2 boxes frozen chopped broccoli
2 cans cream of chicken soup	1 cup of mayonnaise
1 large lemon	1 bag shredded cheddar cheese
Bread crumbs	

First you are going to boil your 4 chicken breast till done. Take out the chicken and in the same water place the broccoli in and cook. Cut up the chicken breast into fine pieces and spread into the bottom of a large baking pan. Next, in a large bowl, mix together the cream of chicken soup, mayonnaise, and squeeze the lemon. Drain the broccoli and put the broccoli over the chicken. Then pour the cream of chicken soup, mayonnaise, and lemon juice together over the broccoli. Sprinkle the cheese over the sauce. Then sprinkle a little bread crumbs over the cheese. Place in the oven till cheese is melted. Then the dish is done!

Pasta St. John

Kara Kristina Keller

4 large onions	1 tsp. Kitchen Bouquet
1 bellpepper	1 pkg. egg noodles
1 lb. turkey sausage	1 can cream of mushroom soup

Sauté onions and bellpepper with turkey sausage cut up into slices. Boil egg noodles according to package directions. Add salt and pepper to taste to the onions, bellpeppers and sausage. Let cook for about 1/2 hour on low heat. Add cream mushroom soup and cook for 10 minutes. Add 1/2 can water. When onions, peppers and sausage are all cooked down, add cooked noodles to mixture. Serves about 4 adults.

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SEAFOOD



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WILDLIFE

Stuffed Crabs

Melaina Welch (Overall winner, 1st place elementary)

1 stick butter or margarine	1/3 cup water
1 small onion, chopped	3/4 cup seasoned bread crumbs
2 tsp. minced garlic	Season to taste
4 oz. peeled shrimp	6 cleaned crab backs
1 lb. lump crab meat	

In a skillet, sauté in butter, onions and garlic; add shrimp chopped in half and cook until pink; add crab meat and water, cook on medium for 10 minutes. Turn fire off and add bread crumbs, mix well; season to taste. Stuff crab shells and bake 10 minutes to toast.

Felo's Crabmeat

Felo Mae Fontenot

1 stick oleo	1/2 cup onion
1/2 cup bellpepper	1/2 cup garlic
1 hot pepper	1 stick celery

Sauté the above together.

1 can cream of mushroom soup	4 slices wet bread
Parsley	Pimento
2 cups crabmeat	

Season to taste, add to above sautéed ingredients. Sprinkle with bread crumbs; top with grated cheese. Bake 1/2 hour 475°.

Uncle Pat's Shrimp Garlic Butter

Falon Welch

12 oz. fresh or frozen shrimp	2 tbsp. butter or margarine
3 cloves of garlic or 1 tbsp. minced	2 tbsp. minced parsley
1 tbsp. dry sherry	

Thaw shrimp, in a large skillet. Cook shrimp and garlic in butter until shrimp turn pink (about 2-3 minutes). Stir in parsley and sherry. Can be served as a side dish or an appetizer.

Broccoli/Rice & Shrimp Casserole

Mary Kaye Pinch-Allemond

1/2 stick I Can't Believe It's Not Butter	1 stem celery, chopped
1 can low fat cream of chicken soup	1 cup cooked rice
2 cups small shrimp	1 onion, chopped
1 small jar jalapeno cheese whiz	1 pkg. broccoli, chopped
	1 small jar mushrooms

Sauté butter, onions and celery in skillet. Add shrimp. Sauté until pink. Add broccoli, rice, soup and cheese. Season to taste with Tabasco and Tony's. Bake in greased casserole for 30-45 minutes at 350°.

Crab Cakes

Mary Kaye Pinch Allemond

1 lb. crab meat	1/4 cup green pepper, finely chopped
1/4 cup onion, finely chopped	1/4 cup mayonnaise (Hellman's)
1 egg	1/2 to 1/4 cup bread crumbs (don't get carried away with bread crumbs)
1 tsp. Old Bay seasoning	
1/2 tsp. dry mustard	
Dash of Worcestershire sauce	

Mix all the ingredients together. Spoon a heaping tablespoon of mixture into hot frying pan with either butter or Pam and pat down to form a patty. Fry on each side until medium to dark brown. Serve with warm Remoulade Sauce. Makes about 18-20.

Shrimp-Devised Eggs

Katelyn Sue Reina

6 hard cooked eggs	1/4 tsp. salt
1/4 cup mayonnaise	Pepper as desired
1 tsp. prepared mustard	1 cup cooked shrimp
2 tsp. sweet relish	Paprika

Hard cook eggs, let cool. Peel shell from eggs. Cut eggs in half lengthwise. Mash yolks with remaining ingredients except paprika until mixture is smooth. Fill whites with mixture, sprinkle with paprika.

Shrimp Balls

Melissa Jill Nunez

1 lb. boiled shrimp	3 tbsp. cream cheese
1 tbsp. chili sauce	1 tsp. Worcestershire sauce
2 tsp. horseradish	3/4 tsp. salt
Dash of pepper	Minced parsley to roll ball in or bacon bits
1 diced hard boiled egg	
1 tbsp. parsley	

Chill shrimp and grate fine. Put rest of ingredients in food processor and mince fine. Stir shrimp in with other ingredients and roll into balls that are the size of marbles. Roll in minced parsley and chill. Makes 2 1/2 dozen.

Shrimp Augratin

Joby Richard

2 lbs. shrimp, peeled and deveined	1-13 oz. can evaporated milk
1 cup onion, chopped	2 egg yolks
1 stalk celery, chopped	1 tsp. salt
1/2 cup butter or margarine	1/2 tsp. red pepper
1/2 cup plain flour	1/2 lb. cheddar cheese, grated

In a saucepan, sauté onions, celery in butter. Blend in flour, then add milk. Add seasoning and remove from flame. Gradually add egg yolks, stirring constantly. Cook 5 minutes over low heat. Remove from heat and add shrimp, stirring carefully. Pour into greased casserole dish or baking pan. Top with grated cheese. Bake at 375° for 20 minutes.

Shrimp Rotelli Salad

Thomas Lee Trosclair

2 cups shrimp	1/2 onion, finely chopped
2 tbsp. butter	1 can whole kernel corn
1/2 tsp. black pepper	1 cup Miracle Whip
1 tsp. Tony's seasoning	1 cup Italian Dressing
1 tsp. garlic salt	1 1/2 tsp. Creole Mustard
1 tsp. onion salt	Season to taste with Tony's black pepper and garlic salt
10 oz. Rotelli pasta	
3 medium carrots, chopped	

Sauté shrimp in butter with black pepper, Tony's garlic and onion salt. Set aside. Boil 10 oz. Rotelli pasta according to package. Also boil carrots with pasta. Drain water from corn. Combine corn, onions, pasta and carrots. Add shrimp, in a separate dish combine Miracle Whip, Italian dressing and creole mustard. Season with Tony's black pepper and garlic salt. Fold in shrimp, pasta, carrot and corn mixture. Chill.

Seafood Newburg

Nancy Jo Clark

5 lbs. scallops	4 lbs. shrimp, in shell
1 lemon, sliced	2 bay leaves
2 cloves, whole	1 1/4 lb. butter
20 oz. bread flour	6 qt. milk, hot
12 oz. butter	4 lbs. lobster meat, cooked
4 tsp. paprika	6 oz. sherry wine

Wash scallops and cut in 3/4" pieces. Poach in boiling water 3 minutes. Drain and cover with cold water. Cook shrimp in boiling water with lemon, bay leaves and whole cloves for 5 minutes. Drain and cool in cold water. Clean shrimp and cut in half lengthwise. Melt butter in heavy sauce pot. Add flour to make roux. Cook 8-10 minutes, but do not brown. Add scalded milk and stir until thickened and smooth. Clean lobster meat, removing bone in large claws and long intestinal vein from the tail. Cut in chunks same size as scallops. Sauté lobster in butter until lobster is hot. Add shrimp and paprika. Sauté until seafood is done, about 3 minutes. Heat scallops to boiling. Remove from heat; drain. Add all seafood to sauce. Incorporate wine. Season lightly with salt. Garnish with parsley. Newburg may be served in patty shell, on toast or in casserole with toast points.

Shrimp Puffs

Katelyn Sue Reina

2 eggs, separated	3 cups cooked rice
3/4 cup milk	1 lb. uncooked shrimp
1 tbsp. vegetable oil	1/4 cup minced parsley
1 cup all-purpose flour	1 cup chopped onion tops
1 1/2 tsp. baking powder	1/2 tsp. hot pepper sauce
1 tsp. salt	Oil for deep fat frying
1 tsp. pepper	

In a large bowl, beat egg yolks, milk and oil. Combine flour, baking powder, onion powder, salt, and pepper; add to yolk mixture and mix well. Stir in rice, shrimp, parsley, onion tops and hot pepper sauce. In a mixing bowl, beat the egg whites until soft peaks form; fold into shrimp mixture. In an electric skillet or deep-fat fryer, heat oil to 350°. Drop batter by tablespoons into hot oil. Fry puffs, a few at a time, for 1 1/2 minutes on each side or until brown. Drain on paper towels. Serve warm.

Bar-B-Que Shrimp

Michael Boudreaux

1 1/2 cups Italian salad dressing	2 tbsp. Worcestershire sauce
or Catalina dressing	1 clove garlic, pressed
1 lemon, thinly sliced	2 tsp. cayenne
1/2 tsp. salt	Tabasco to taste
3 lbs. shrimp	1/2 cup melted butter

Mix first seven ingredients and pour over raw shrimp. Refrigerate 2 to 3 hours. Place shrimp with marinade in oven; add butter. Stir and bake at 400° for 20 minutes. If shrimp are very large, bake for 25 minutes, but don't over cook. Serve in soup bowls with sauce from pan, or remove shrimp to large platter and serve sauce in individual bowls for dunking bread.

Shrimp in Butter Gravy

Ry McChesney

2 sticks butter	1/2 tsp. garlic salt
1 large chopped onion	2 lbs. cleaned shrimp
1 stalk chopped celery	Water - enough to cover shrimp
2 tbsp. chopped green onions	3 tbsp. flour mixed with 1 cup water
1 tbsp. parsley flakes	1 tsp. sugar
1/2 tsp. salt	1/2 tsp. paprika
1/4 tsp. black pepper	Tabasco (optional)
1/4 tsp. red pepper	

Melt butter until lightly brown. Add onions, celery, green onions, parsley flakes, salt, black pepper, red pepper and garlic. Sauté mixture until soft. Add shrimp, sauté until shrimp turns white, stir often. Add enough water to cover shrimp, cook to a boil. Add flour and water together then add to shrimp. Add sugar and paprika and tabasco. Simmer about 30 minutes. "Great on Rice."

Garett's Opelousas Rice

Courtney Terrell

1 stick margarine	1 clove garlic
1 lb. raw crawfish tails or peeled shrimp	1 onion, chopped
2 ribs celery	1 small bellpepper
1 can chopped mushrooms, with liquid	1 can chicken broth
3 cups raw rice	1 tsp. parsley flakes
	Salt and pepper to taste
	Chopped Ro-tel tomatoes (optional, hold liquid)

Put all ingredients in a rice cooker. Once it is done, let it set for about 15 minutes before serving.

Tuna Cones

Katelyn Sue Reina

1-6 1/2 oz. tuna fish, water	1/4 c. mayonnaise
1 tbsp. sweet relish	1 tbsp. chopped onions
1/2 c. grated cheddar cheese	2 tbsp. chopped black olives
Creole seasonings	4 ice cream cones

Open tuna and drain. Mix tuna, mayonnaise, relish, onions and cheese. Season to taste. Fill the cones with scoops of tuna mixture. Top with olives.

Crawfish Fettuccine

Roxanna Domingue

1 1/2 cups margarine	3 medium onions, finely chopped
2 medium bellpeppers, finely chopped	1/4 cup All-purpose flour
3 lbs. crawfish tails, peeled	4 tbsp. dehydrated parsley
1 lb. Velveeta cheese, cut into small pieces	1 pt. half and half cream
Salt, red and black pepper to taste	2 tsp. jalapeno relish
Parmesan cheese for sprinkling	2 garlic cloves, minced
	1 lb. fine fettuccine noodles, cooked

Preheat oven to 350°F. Melt margarine in a large saucepan. Add onions and bellpepper. Cook covered until tender, approximately 15-20 minutes. Add flour. Cover and cook approximately 15 minutes, stirring frequently to prevent sticking. Add parsley and crawfish tails. Cook covered 15 minutes, stirring frequently. Add cream, cheese, jalapeno relish, garlic, salt and pepper. Cover and cook on low heat 30 minutes, stirring occasionally. Cook fettuccine according to package directions. Mix crawfish mixture and fettuccine noodles thoroughly. Pour mixture into two 3-quart greased casseroles. Sprinkle top with parmesan cheese. Bake 15-20 minutes until heated through.

Eggplant and Shrimp Stuffed Bellpeppers

Henry Rice

6 cups diced eggplant	1/2 c. olive oil or margarine
1/2 cup chopped bellpepper	3/4 cup chopped onions
3 cloves garlic, chopped or minced	1/2 cup chopped celery
1 lb. shrimp food, processed or minced	2 cups rice, cooked

Sauté all ingredients in oil or margarine except rice. Brown the ingredients well. Season to taste. Add rice after ingredients are cooked. Then fill 6 to 8 large bellpeppers. Bake in casserole dish. Cover with tomato sauce. Bake at 350° 25 to 30 minutes or until bellpeppers are done. Crawfish can be substituted for shrimp.

Crabmeat AuGratin

Jana Culpepper

2 tbsp. butter	2 cups crabmeat
2 well beaten egg yolks	1/2 cup cream
3/4 cup grated cheddar cheese	

Melt butter add crabmeat, season to taste, cook for 5 minutes. Mix cream with egg yolks and add to mixture. Cook 5 minutes over low heat stirring constantly. Pour into casserole dish, sprinkle cheese over top and bake at 350° until cheese is melted.

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Salutes The

LOUISIANA FUR AND WILDLIFE FESTIVAL

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New Orleans Crab Cakes

Henry Rice

1 tbsp. margarine	2 tbsp. onions, finely chopped
2 tbsp. green onions, finely chopped	2 tbsp. fresh parsley, finely chopped
1/2 lb. Fresh lump crabmeat, picked over	1/2 cup fine dry bread crumbs
1 tbsp. Worcestershire sauce	1 tsp. mustard
1/4 tsp. granulated garlic	1/4 tsp. salt
1/4 tsp. ground red pepper	1/4 tsp. ground white pepper
	1 egg plus egg white

Preheat oven to 375°F. In a medium skillet over medium heat, melt the margarine. Add the onions, green onions and parsley and sauté for 3 minutes, stirring constantly. Add all the remaining ingredients except the egg and egg white; sauté for 1 minute. Remove the skillet from the heat and allow to cool slightly.

In a small bowl, beat the egg and egg white together. Add the beaten egg to the crabmeat mixture, stirring well to blend. Shape the crabmeat into 6 crab cakes, about 1/2" thick.

Spray the inside of a shallow baking pan with nonstick vegetable cooking spray. Place the crab cakes in the pan and bake for 15 minutes. Remove the pan from the oven, and use a spatula to turn the crab cakes. Bake for an additional 15 minutes, or until golden brown.

Crawfish Fettuccini

Meg Richard (Overall winner, 1st place elementary)

1 stick butter	1 large bellpepper, chopped
1 large onion, chopped	1/4 cup flour
8 oz. half/half cream	1 can Rotel tomatoes
8 oz. Velveeta cheese	1 lb. crawfish tails
1 lb. Fettuccini	Salt, pepper, creole seasoning and garlic to taste
Salt to taste	

Melt butter, add onions and bellpepper until clear. Simmer 10 minutes. Then blend flour, add half/half cream and Rotel tomatoes and stir in Velveeta cheese until melted. Season crawfish tails. Add to mixture. Cook Fettuccini noodles, drain. Put noodles in dish. Cook mixture for 15 minutes. Top noodles with mixture. Number of servings: 8.

Crawfish Elegante'

Brittany LeBlanc (2nd place elementary)

1 stick butter	1/4 large onion, chopped
1/3 cup green onion tops, chopped	3 tender stalks celery, chopped
2 tbsp. flour	1 large can evaporated milk
1 egg yolk	1 lb. crawfish tails, peeled
Salt, black and red pepper to taste	1/3 lb. Velveeta cheese, cubed

Preheat oven to 350°. Melt butter in saucepan. Sauté onion tops and celery. Sprinkle flour mixture in pot, blending well. Add milk slowly blending well. Remove pot from heat. Add egg yolk, crawfish, salt, peppers and cheese. Return to low heat until cheese is melted. Put in a casserole dish. Bake until bubbly. Number of servings: 4-6.

Crawfish Pie

Mandi Richard (1st place junior)

1 stick butter	1/2 cup chopped green onions
1 cup chopped onions	1 cup chopped celery
1 can cream of mushroom soup	1/2-1 cup water
1/4 cup flour	1 lb. crawfish tails
1 tbsp. Louisiana Hot Sauce	2 pie shells
Salt, pepper and Creole seasoning to taste	

Melt butter over medium heat. Chop green onions fine and cook in butter for 5 minutes. Add onions and celery. Cook until clear. Add cream of mushroom soup. Stir in 1/2 cup water. Blend flour, salt, pepper, Creole seasoning and Louisiana hot sauce. Season crawfish tails. Add crawfish tails. Simmer 15 minutes. Pour mixture into 1 pie shell. Cover with the other pie shell. Punch holes to let steam out. Bake at 325° for 20 minutes.

Trout Almouline

Amber Trahan (Overall winner, 1st place junior)

1 cup milk	1 tsp. dry mustard
1/2 cup beer	1 lb. margarine
2 tbsp. Worcestershire sauce	2 cups flour
1 to 1 1/2 lbs. trout fillets	1/2 cup almonds, slivered
Salt to taste	

Mix milk, beer, Worcestershire sauce, and mustard. Marinate trout fillets in milk mixture for at least 30 minutes. In a skillet sauté almonds in 1/4 cup margarine. Remove from pan and set aside. Melt remaining margarine in skillet. Season flour with salt. Dredge fillets in flour and fry until golden brown in margarine. Drain well. Serve warm topped with almonds.

Fried Catfish

Kelly Roberts

2 lb. catfish fillets (2-3 oz. each)	1 tbsp. salt
2 tsp. ground red pepper	2 tsp. ground white pepper
2 tsp. ground black pepper	3 eggs
2 cups milk	12 oz. beer (not too dark)
4 cups corn flour	Vegetable oil for deep-frying

Mix the salt and peppers together in a small bowl and set aside. In a medium mixing bowl, beat together the eggs, milk, beer and half the salt-pepper mixture. Mix the other half of the salt-pepper mixture with the corn flour and place it in a large flat pan. Place the catfish chunks in the beer batter and let them soak for at least 15 minutes.

Pour the oil into a Dutch oven or other large heavy pot to a depth of at least 3" and heat to 350°F. (If you are frying a lot of fish, add 5 whole garlic cloves to the oil; it will help keep the oil and fish from picking up a burnt taste.) Transfer the fish to the corn flour mixture and dredge well, patting gently to shake off any excess. Add the fish slowly to the oil, to keep the temperature of the oil from dropping and to avoid splattering. Don't crowd the pot - fry batches if you have more catfish than your pot can handle. Fry the fillets until they are golden brown, 4-5 minutes. Pull out a fillet and break it in two to check whether the fish is cooked. Drain the fish on paper toweling and serve immediately.

Angels on Horse Back

Dylan Jouett (2nd place elementary)

1/4 cup Worcestershire sauce	1 tsp. mustard
1 qt. oysters	Salt and pepper to taste
10 slices of bacon cut in thirds	

Marinate oysters in Worcestershire sauce and mustard for 1 hour. Salt and pepper to taste. Place on oyster on each piece of bacon. Wrap bacon around oyster, secure with a toothpick. Place oysters on broiler pan. Broil about 4 inches from source of heat 8 to 10 minutes or until bacon is crisp. Turn carefully. Broil 4 to 5 minutes longer, or until bacon is crisp.

Creole Oyster Pies

Micah Silver (1st place senior)

1 pt. oysters	2 pkgs. crescent rolls
6 slices bacon	1 tbsp. melted margarine
2 cups sliced mushrooms	2 tbsp. lemon juice
1/2 cup onions, chopped	1/4 cup parsley, chopped
1/4 cup flour	1 tsp. cayenne pepper
1/2 tsp. salt	1/2 cup green onions, chopped

Drain oysters and dry. Cook bacon until crisp. Remove from pan, drain and crumble. Reserve 3 tablespoons bacon drippings. Add mushrooms, onion and green onions to pan with reserved bacon drippings. Cover and simmer 5 minutes or until tender. Blend in flour, salt and pepper. Stir in oysters, bacon, parsley and lemon juice. Divide mixture in to 8 parts. Set aside. On cookie sheet, place two crescent rolls together to form a rectangle. Press out seam. Repeat for rest of 7 rectangles. Place one-eighth of oyster mixture on one side of rectangle. Fold over edge of pastry to form a square and crimp edges with a fork. Make small slits in filled pastry. Fill and crimp remaining 7 pastries. Brush crusts with melted margarine. Bake at 400° for 20 to 25 minutes or until lightly browned.

Cajun Crawfish Tarts*Jacob Johnson*

1/2 cup margarine	1/2 tsp. minced garlic
1 bag seasoning blend (onion, bellpepper, celery)	1/4 cup chopped green onion tops
1 can cream of mushroom soup	1 can cream of shrimp soup
1/4 tsp. red pepper	1/4 tsp. black pepper
1 lb. crawfish tails, cooked	16 pie tart shells
	1 pkg. Pillsbury pie crusts (unfold and bake type)

Sauté seasoning blend and garlic in margarine for 15 minutes over medium heat. Add soups, and heat for additional 5 minutes. Blend in green onion tops and pepper. Add crawfish tails and heat for 5 minutes. Pour into pie tart shells. Top with Pillsbury pie shell rounds. Crimp edges. Bake at 400° for 15 minutes.

Crawfish Fettuccini*Heather Michelle Sturlese*

3 lbs. crawfish	1 large onion
1 stick butter	1 large Velveeta cheese
1 can pet milk	2 can cream of mushroom
Parsley	Fettuccini noodles

Sauté onions in stick of butter. Add Velveeta cheese, pet milk, cream of mushroom, parsley and crawfish. Cook until crawfish are cooked. Season to taste and add parsley. Cook noodles in pot on the side and drain. After crawfish are cooked add noodles and mix. Serve hot.

Easy Crawfish Jambalaya*Henry Rice*

2 1/2 cups uncooked rice	2 1/2 lbs. crawfish
1 can Rotel	1/2 cup melted butter
1 can mushrooms	1 can chicken broth stock

Mix all ingredients except butter together in large bowl, pour into rice cooker then add butter after chime rings, steam for approximately 30 minutes.

Shrimp and Rice Dressing*Sarah Ann Vaughan*

2 tbsp. salad oil	2 cups shrimp
2 tbsp. flour	1 large diced onion
2 stalks diced celery	3 cups cooked rice
1 1/2 cup water	Salt and pepper
1/2 cup green onion tops and parsley	

Mix a roux with oil and flour. Add vegetables and simmer 10 minutes. Add water, cooked rice and the shrimp and let steam 15 minutes. Before serving stir in the green onions and parsley.

Catfish Pistolettes*Hackberry 4-H Club*

4 tbsp. butter	1 bunch green onions, chopped
1 bellpepper, chopped	1 large onion, chopped
2 lbs. cooked, chopped catfish filets	1/2 lb. jalapeno Velveeta cheese
4 oz. Monterey Jack pepper cheese	12 pistolette rolls

Sauté green onions, onions, and bellpepper in butter. Add catfish. Simmer 15 minutes. Add Velveeta and Monterey Jack and cook on a very low fire until cheeses melt. Cut a small portion off the end of each pistolette. Using finger, remove inside of roll then fill with catfish mixture. Replace end of roll and secure with a toothpick. Bake at 350° for 15 minutes until golden brown or deep fry in hot oil if desired.

Oyster Dressing*Edward Lopez*

1 cup celery, finely chopped	1 cup bellpepper, finely chopped
1 cup onions, finely chopped	1 cup green onions, finely chopped
6 cloves garlic, finely chopped	1/2 cup parsley, finely chopped
1 1/2 sticks margarine	1 qt. oysters
3 cup cooked rice	1 cup sliced mushrooms
Zatarain's Creole Seasoning to taste	1 fresh cayenne pepper, finely chopped

Wilt first six ingredients in margarine and seasoning and cayenne pepper to mixture when cooking. Add all ingredients together in baking dish. Sprinkle with bread crumbs. Bake for 45 minutes at 375°. Seasoned bread crumbs work best.

Black Drum Courtbouillon*Shawn B. McGee*

1-2 black drum (18-24")	2 large tomatoes
2 medium white onions	1 bellpepper
2-3 turnips	1 can carrots or corn
3-4 cups white rice	2-3 lbs. large shrimp

Cut tomatoes, turnips, onions and bellpepper in quarters only. Wipe the pot with vegetable oil or olive oil lightly. Add the cut vegetables. Add water until it covers the contents. Place on low heat and cook slowly until vegetables are almost cooked. Season the fish on inside of belly and outside with black pepper, salt, and any season-all combination. Once the vegetables are almost cooked place the fish on top of the vegetables and add water until it just barely covers the contents of the pot. Cook this slowly for about 30 to 40 minutes until the meat is just about to fall off the bone. (You can check this by placing a fork into the meat and pull away. If the meat moves away from the bone you are ready. While cooking do not stir the pot with a spoon or anything else.) Take the meat off the bones with a spoon and remove them from the pot carefully and throw away the bones. (This is why you do not stir the pot while cooking because the bones will end up everywhere in your sauce and you do not want this for fear of swallowing one.) Serve the fish with a little gravy and ingredients from the pot and place over rice.

Stewed Alligator in Creole Sauce*Shane Conner*

2 tbsp. olive oil	1 cup chopped onions
1/2 cup chopped celery	1/2 cup chopped bellpeppers
2 tbsp. minced garlic	3 cups peeled, seeded, and chopped plum tomatoes
1/4 cup chopped fresh basil	2 tsp. chopped fresh thyme
2 tbsp. chopped fresh oregano	Fresh ground black pepper
Salt and cayenne pepper	3 cups chicken stock
2 tsp. Worcestershire sauce	1 lb. alligator, cut into 1" pieces
1 1/2 cup chopped green onions	Crusty loaf of french bread
8 tbsp. butter, at room temperature	
2 tbsp. finely chopped parsley	

In a saucepan, heat the olive oil. When the oil is hot, sauté the onions, celery, and peppers for 1 minutes. Add the garlic and continue sautéing for 1 minutes. Stir in the tomatoes, basil, oregano, and thyme. Season with salt, cayenne and black pepper. Add the Worcestershire sauce and chicken stock. Bring the liquid up to a boil. Add the green onions and alligator, cover. Simmer the mixture for 12 minutes. Remove the sauce from the heat and swirl in the butter. Spoon the stew in a shallow bowl. Garnish with parsley. Serve with the crusty bread. Yield: 4 appetizer servings.

Crawfish Spaghetti*Telesha Bertrand*

3 tbsp. butter	1 large onion, minced
1/2 cup chopped green pepper	2 tsp. salt
1 can Rotel tomatoes	2 tbsp. tomato paste
1 tsp. Worcestershire sauce	2 tbsp. sugar
1 (8 oz.) pkg. spaghetti, cooked	1 cup grated cheddar cheese (optional)
1 pkg. crawfish tails	

Preheat oven to 350°. Cook the first seven ingredients about 10 minutes and add crawfish. Then add alternating, in layers, spaghetti and the sauce in a 2 qt. casserole dish. Add the grated cheese on top and bake about 30-35 minutes.

Duck and Wild Mushroom Gumbo*Henry Rice*

1 large duck (about 5 lbs.)	2 tbsp. vegetable oil
2 tsp. Rustic rub	2 tsp. plus 3/4 cup vegetable oil
3/4 cup flour	2 cups chopped onions
1 cup chopped bellpepper	1 cup chopped celery
2 cups sliced assorted wild mushrooms, such as shitakes, oysters, or chanterelles	1 tbsp. minced garlic
3 bay leaves	Salt and cayenne pepper
2 cups water	1/2 tsp. dried thyme
2 tsp. chopped green onions	2 qts. chicken broth
	2 cups cooked white rice

In a large pot, heat the 2 tablespoons of vegetable oil. Season the duck pieces with Rustic Rub. When the oil is hot, sear the duck pieces for 2 minutes on each side. Remove the duck from the oil and set aside. Combine the remaining oil and flour in the pot. Stirring the mixture constantly for 12 to 15 minutes, making a medium brown roux, the color of peanut butter. Add the onions, bellpeppers, celery, and duck pieces. Reduce the heat to a simmer and cook for 10 minutes. Add the mushrooms and garlic. Season with salt and cayenne. Add the thyme and bay leaves. Cook the mixture, stirring often, for 5 minutes. Add the broth and water. Bring the mixture up to a boil and reduce to a simmer. Cook for 2 hours. Ladle the gumbo in a shallow bowl and garnish with the rice and green onions. Serve with crusty bread. Yield: 4 servings.

Rabbit Creole*Mindy Marie Vicknair*

3 lbs. rabbit, cut into sections	1 onion, sliced
1 tsp. salt	2 tbsp. white vinegar
1 tsp. black pepper	1 tsp. brown gravy base
1/2 tsp. cayenne pepper	8 oz. fresh mushrooms, chopped
3 pods garlic, minced	1 tbsp. butter
1 c. white wine	1 tbsp. fresh parsley, minced
2 tbsp. green pepper, minced	2 tbsp. green onions, chopped

Dry rabbit and place in bowl. Mix salt, pepper, cayenne, garlic, sliced onion, and vinegar; pour over rabbit. Cover bowl and marinate overnight in the refrigerator. Place rabbit in a well greased baking pan with marinade and bake at 400° for 1 hour.

Mix brown gravy base, mushrooms, butter, parsley, green pepper, green onions, and wine and pour over rabbit. Continue cooking until rabbit is tender. Serves: 4.

**Pot Roast Duck***Meg Richard (3rd place elementary)*

1 onion, chopped	1 cup water
1 bellpepper, chopped	Pam Spray
1 pod garlic, minced	Duck
1 tsp. salt	1 tsp. pepper
2 celery stalks, chopped	4 turnips cut in quarters
Creole seasoning to taste	

Spray pot with Pam, add onions, bellpepper, garlic, and celery till they are brown. Season duck with salt, pepper, and Creole seasoning. Brown duck on both sides. Add water and turnips. Cook on medium heat for 2 hours. Numbers of servings: 4.

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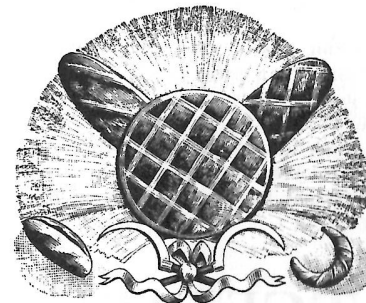
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— CO-STARRING —

BREADS



Pear Bread

Roberta Rogers

1/2 cup butter	1 cup sugar
2 eggs	2 cups flour
1/2 tsp. salt	1/2 tsp. soda
1 tsp. baking powder	1/8 tsp. nutmeg
1/4 cup buttermilk	1 cup coarsely chopped pecans
1 tsp. vanilla	

Cream butter, gradually beat in sugar. Add eggs one at a time, beating after each. Combine dry ingredients, add to egg mixture alternately with buttermilk. Stir in greased loaf pan. Bake at 350° for 1 hour.

Frank's Heart Friendly Cornbread

Frank Alton Janise

4 cups bread flour	4 cups cornmeal
3/4 cup sugar	4 tsp. baking powder
1 cup skim powder milk	1 tsp. salt
7 large egg whites, beaten	4 + 1/3 cups water
3 tsp. corn syrup	1 + 1/2 cup non-fat yogurt

Sift all dry ingredients together and add the next four ingredients. Spray muffin pans with vegetable oil spray. Fill each cup two-thirds full. Bake at 350° in preheated oven 20 to 25 minutes. Enjoy!

Stuffed French Bread

Summer Parker, 1998 Fur Queen

1 lb. ground beef	1 pkg. taco seasoning
1 loaf french bread	Large bags of assorted cheeses
1/2 cup chopped onions	Salt and pepper to taste
1/2 cup chopped bellpepper	

Brown beef, onions and pepper. Drain well. Add salt, pepper and taco seasoning. Slice bread and layer meat and cheese. Wrap in foil and bake 20 minutes in a 350° oven. Slice sandwich size.

Ginger Bread

Charlene Boudreaux

Mix by hand only - do not over mix)

3 eggs	1 cup sugar
1 c. syrup	1 c. cooking oil
1 tsp. cinnamon	1 tsp. ginger
1 tsp. clove powder	1 tsp. all-spice

Mix: 2 tsp. soda 7/8 c. hot water

Add to mix. Then add 2 cups flour and 1 cup boiling water. Bake 350° about 45 minutes.

Broccoli Cornbread

Flossie Bushnell

1 box Jiffy cornbread mix	4 eggs
1/3 cup milk	1 cup chopped onion
2 cups cheddar cheese	1-10 oz. box chopped broccoli
1/2 stick oleo	

Melt oleo in 9x12" pan, add mixed above ingredients to pan and bake at 400° for 30 minutes.

Breakfast Cups

Brittany LeBlanc (Overall winner, 1st place elementary)

1/2 lb. bacon	Salt and pepper
1 lb. bulk pork sausage	1 tube flaky biscuits-10 biscuits
1 cup seasoning blend	1 cup cheddar cheese, shredded
4 eggs	1/4 cup milk

Preheat oven to 350°. Brown bacon and crumble. Brown sausage and add seasoning blend. Cook for 10 minutes. Beat eggs and milk. Add salt and pepper to eggs. Flatten out biscuits and press into a muffin pan. Spoon sausage mixture into cups. Sprinkle with bacon. Pour eggs over sausage and bacon. Top with shredded cheese. Bake until golden brown.

Cinnamon Bread

Melaina Welch

1/2 cup sugar	4 eggs
1 tbsp. cocoa	2/3 cup oil
1 tsp. cinnamon	3/4 cup lemon-lime soda
1 box yellow cake mix	1 (4 serving size) pkg. vanilla instant pudding

Preheat oven to 350° and grease a bundt pan. Combine sugar, cocoa and cinnamon, set aside. In mixing bowl, combine cake mix package, pudding mix package, eggs, oil and lemon-lime soda. Beat for 10 minutes. Pour 1/2 batter in prepared bundt pan. Place 1/2 of sugar mixture over batter. Swirl together. Pour other half of batter on top, and remaining sugar mixture on top and swirl. Bake 50 minutes or until done.

Farmhouse Muffins

Melaina Welch (Overall winner, 1st place elementary)

1 can Pillsbury flaky biscuits	1 tbsp. cider vinegar
1 lb. lean ground meat	1/2 cup Kraft fancy shredded cheddar cheese
1/3 cup ketchup	Season to taste
2 tsp. brown sugar	

Pre-heat oven to 375°. In a skillet, brown ground meat; while you are browning your beef, separate dough into 10 biscuits, flatten into a 5" circle. Press into the bottom and up the sides of a greased muffin pan; set aside. In a small bowl, combine ketchup, brown sugar, vinegar until smooth. Add the ketchup mixture to the cooked beef, mix well. Divide the meat mixture among the biscuit lined muffin cups, sprinkle with cheese on top. Bake for 18-20 minutes or until golden brown. Cook for 5 minutes and remove from pan to serve. Preparation time 35 minutes.

Cinnamon French Toast*Ashley Waker*

4 eggs
1/2 cup skim milk
1 tsp. vanilla extract
1 tsp. ground cinnamon

1/8 tsp. ground nutmeg
6-1" thick diagonally cut slices
French or Italian bread
2 cups your favorite syrup

In a shallow bowl, using a wire whisk or a fork, beat the eggs until foamy. Add the milk, vanilla, cinnamon and nutmeg. Beat well and set aside. Preheat oven to 200°F. Lightly spray a large nonstick skillet. Dip bread slices in mixture. Place bread slices in skillet. Cook until golden brown. Transfer cooked slices in to plate. Keep warm in oven. Top with syrup and serve immediately.

Cornbread Dressing*Thomas Lee Trosclair (Overall winner, 1st place elementary)*

2 boxes Jiffy cornbread mix
2 eggs
2/3 cup milk
2 cups cooked rice
2 tbsp. butter
1 bellpepper, chopped
3 ribs celery, chopped
3-5 oz. cans process chicken

2-14 1/2 oz. cans chicken broth
1 tsp. poultry seasoning
1 tsp. salt
1 tsp. black pepper
1/2 cup green onion tops, chopped
1 onion, chopped
4 boiled eggs, chopped

Combine cornbread mix, 2 eggs, 2/3 cup milk, Mix thoroughly. Pour in 9x13" baking pan. Bake at 400°F. oven for 20 to 25 minutes. Set aside to cool. Once cooled, crumble cornbread in the same baking pan and add 2 cups cooked rice. In a skillet, melt the butter, add bellpeppers, onions, and celery. Sauté chopped vegetables until tender. Add sautéed vegetables to cornbread mixture. Next, add the boiled eggs, canned chicken, chicken broth, poultry seasoning, salt, pepper, and green onion tops. Mix thoroughly. Bake at 350°F. for 25 minutes.

Forentine Crescents*Sarah Richard*

1-10 oz. pkg. frozen chopped spinach, thawed, well-drained
1/4 cup dry bread crumbs
2-8 oz. cans refrigerated crescent dinner rolls

1/2 lb. Velveeta pasteurized process cheese spread, cubed
3 crispy cooked bacon slices, crumbled

In a 2-quart saucepan, combine spinach, process cheese spread, crumbs and bacon. Stir over low heat until process cheese spread is melted. Unroll dough; separate into sixteen triangles. Cut each in half lengthwise, forming thirty-two triangles. Spread each triangle with rounded teaspoonful spinach mixture. Roll up, starting at wide end. Place on greased cookie sheet. Brush dough with beaten egg, if desired. Bake at 375°F., 11 to 13 minutes or until golden brown. Season with garlic powder and Tony's to taste.

Preparation time: 20 minutes *Baking time:* 13 minutes per batch
Microwave: Combine spinach, process cheese spread, crumbs and bacon in 1 1/2 quart microwave-saf bowl. Microwave on High 2 1/2 to 4 1/2 minutes or until process cheese spread is melted, stirring every 1 1/2 minutes. Continue as directed.

Personal Pizza's*Katelyn Sue Reina, 1998 Little Miss Cameron*

4 English muffins
1/2 tsp. basil
16 pepperoni slices
1/2 c. grated cheese
Creole seasoning to taste

1-8 oz. tomato sauce
1/2 tsp. oregano
2 tbsp. chopped black olives
1/2 c. mozzarella cheese

Preheat oven to 400°. Split open the muffins and put them on a cookie sheet so they don't touch each other. Combine tomato sauce, basil, oregano and creole seasoning. Spread tomato mixture on each muffin half. Sprinkle cheeses on top. Bake in a 400° oven until cheese melts. Takes 15-20 minutes.

Hush Puppies*Holly Ann Roberts*

1 1/2 cups yellow cornmeal
1 cup green onions, chopped fine
1 tsp. salt
1 egg

1/2 cup all-purpose flour
2 tsp. double-acting baking powder
3/4 cup milk
Vegetable oil for deep-frying

In a medium mixing bowl, combine the cornmeal, flour, green onions, baking powder, and salt. Beat together the milk and egg in a cup and stir into the dry ingredients, just enough to moisten the dry ingredients thoroughly.

Pour the oil into a heavy skillet or wide pot to a depth of 2-3 inches. Heat to 350°F. Drop the batter by tablespoonfuls into the oil, being careful not to crowd the pot (fry in batches, if necessary). Fry the hush puppies until crisp and golden, about 2 minutes. Remove with a slotted spoon and drain on paper toweling. Serve hot.

VEGETABLES**Baked Potato Skins***Norma Jo Pinch*

4 large baking potatoes, baked
1 tbsp. grated Parmesan cheese
1/4 tsp. garlic powder
1/8 tsp. pepper
1 1/2 cups (6 oz.) shredded cheese

3 tbsp. vegetable oil
1/2 tsp. salt
1/4 tsp. paprika
8 bacon strips, cooked and crumbled
1/2 cup sour cream
4 green onions, sliced

Cut potatoes in half lengthwise; scoop out pulp, leaving a 1/4" shell (save pulp for another use). Place potato skins on a greased baking sheet. Combine oil, Parmesan cheese, salt, garlic powder, paprika and pepper; brush over both sides of skins. Bake at 475° for 7 minutes; turn. Bake until crisp, about 7 minutes more. Sprinkle bacon and cheddar cheese inside skins. Bake 2 minutes longer or until the cheese is melted. Top with sour cream and onions. Serve immediately. Yield: 8 servings.

Tomatoes Rockefeller*Jacqui Kirkpatrick*

6 large tomatoes, peeled
6 green onions, chopped
1/2 tsp. minced garlic
1/2 cup melted margarine
1/4 tsp. Tabasco
1/2 tsp. oregano
1/2 tsp. lemon pepper
1/2 cup grated Mozzarella cheese

3-10 oz. pkgs. frozen chopped spinach
6 eggs, beaten
1/2 tsp. Worcestershire sauce
1 tsp. salt
1/2 tsp. thyme
1 cup bread crumbs (reserve 1/4 cup for topping)

Slice each tomato into 3 thick slices. Arrange in a single layer in bottom of a 9x12" oiled baking dish. Cook spinach until completely thawed. Drain in a sieve, pressing to remove some of the liquid. Combine remaining ingredients except for reserved bread crumbs and cheese. Mound a large spoonful of spinach mixture on top of each slice of tomato. Top with reserved cheese and bread crumbs. Bake at 350° for 20-25 minutes. Yield: 8 servings.

Marinated Green Beans*Bethany Richard*

3 cans whole green beans
3/4 c. salad oil (Crisco)
1/4 tsp. salad vinegar
1 tsp. salt
1 tsp. sugar

1 tsp. lemon pepper
1/4 tsp. dry mustard
1/4 tsp. Worcestershire sauce
Dash of paprika
Dash of garlic powder

Mix well and pour over drained green beans. May add 1 onion, sliced and mixed with the preceding ingredients. You may add capers, green onions, pimento, and parsley.

Roast Cajun Potatoes*Bethany Richard*

1 lb. russett potatoes
2 tbsp. finely chopped fresh parsley
2 tsp. canola oil
1/2 tsp. garlic powder

1/2 tsp. onion powder
1/2 tsp. ground red pepper
1/2 tsp. dried thyme leaves, crushed
1/4 tsp. black pepper

Preheat oven to 400°. Peel potatoes; cut each potato lengthwise into 8 wedges. Place on ungreased jelly-roll pan. Toss potatoes with parsley, oil, garlic powder, onion powder, ground red pepper, thyme, and black pepper until evenly coated. Bake 50 minutes, turning wedges halfway through cooking time. Serve immediately. Makes 4 servings.

Glazed Carrots*Carolyn Parker*

4 large carrots
2 tbsp. butter
1/2 tsp. salt

3 tbsp. packed brown sugar
1 tbsp. water
1/2 tsp. ground cinnamon

Cut carrots into long strips. Set aside. Combine brown sugar, butter, water, salt and cinnamon in 1 1/2 quart casserole. Microwave on high until butter is melted, 45 seconds to 1 minutes. Stir to blend. Stir in carrots until coated. Cover. Microwave at high until carrots are tender, 5 to 8 minutes, stirring once.

Marinated Asparagus*Chef Fanny Galan*

12 fresh asparagus spears
2 tbsp. olive oil
2 tbsp. cider vinegar

1/4 tsp. salt
1 tsp. honey
1 bay leaf

Steam asparagus until tender but crisp. Drain. Beat together oil, vinegar, salt and honey. Pour over asparagus in shallow pan. Add bay leaf. Cover and refrigerate several hours or overnight.

Marinated Vegetables*Vivian Murphy*

1 can french style string beans
1 can shoepeg corn
1 can lesueur peas
1 small jar pimentos
1 chopped onion
1 chopped bellpepper
2 stalks celery

1 cup sugar
3/4 cup vegetable oil
1/4 cup vinegar
1 tsp. salt
1 tsp. pepper

Bring to a boil and let cool.

Drain vegetables and mix all together. Pour liquid mixture over vegetables and marinate overnight.

Cabbage Rolls*Teffany Ann Acosta*

1 large cabbage
3 lbs. ground pork
1 bellpepper
1 cup green onion
2 raw eggs
1 can Rotel

3 lbs. ground meat
1 large onion
1 cup celery
1/4 cup uncooked rice
3 large cans tomato sauce

Steam whole cabbage only long enough to separate leaves without tearing (use cajun seasoning on meat mixture and sprinkle on top). In large bowl combine all but rice tomato sauce and Rotel. Wash rice well, then add to mixture. Take a leaf of cabbage and wrap some of the meat mixture in it. Place cabbage roll in large baking pot. Do this until pot is full. Then pour tomato sauce and Rotel over all the cabbage rolls. Then cover and bake at 350° for about 2 hours.

Creamy Potato Sticks*Shirley Murphy*

1/4 cup all-purpose flour
1 1/2 cups milk
1/2 pound process cheese, cubed
Paprika

1/2 tsp. salt
1 can cream of celery soup
5 to 6 large baking potatoes, peeled

In a saucepan, combine flour and salt, gradually whisk in milk until smooth. Bring to a boil. Cook and stir for 2 minutes. Remove from heat; whisk in soup and cheese until smooth. Set aside. Cut potatoes into sticks. Place in a greased 13x9x2" baking dish. Sprinkle with onions. Top with cheese sauce. Bake, uncovered at 350° for 1 hour or until potatoes are tender. Sprinkle with paprika.

Spinach Lasagna*Chef Fanny Galan*

9 dried lasagna noodles
1 cup chopped onion
1 cup sliced fresh mushrooms
4 garlic cloves, minced
2 tbsp. margarine or butter
1-7 oz. jar roasted sweet red peppers, drained and chopped
1/2 tsp. dried oregano, crushed
1/4 cup grated parmesan or romano cheese

1-10 oz. pkg. frozen chopped spinach
1-15 oz. container ricotta cheese
1 cup shredded mozzarella cheese
1/2 cup grated parmesan or romano cheese
2 beaten eggs
1 tsp. dried basil, crushed
1-30 1/2 oz. jar meatless spaghetti sauce

Cook lasagna noodles for 10 to 12 minutes, or until tender but firm, drain noodles and rinse with cold water, drain well and pat dry with a towel.

Meanwhile, in large skillet cook onion, mushrooms and garlic in hot margarine, till tender but not brown. Stir in sweet peppers. Set aside.

Pat spinach dry with paper towels. In a medium bowl, stir together spinach, ricotta cheese, mozzarella cheese, the 1/2 cup parmesan cheese, eggs, basil, oregano and a 1/8 tsp. white pepper. Stir in sweet pepper mixture into spinach mixture.

Spread 1/2 cup of the spaghetti sauce evenly in a 3 quart rectangular baking dish. Arrange 3 lasagna noodles over sauce, layer with 1/2 of the spinach pepper mixture and 1 cup spaghetti sauce. Repeat layers, ending with noodles, spoon in remaining spaghetti sauce over the top. Sprinkle with the 1/4 parmesan or romano cheese.

Bake covered, in a 375° oven for about 20 minutes, uncover and bake another 10 minutes or until heated through. Let stand 10 minutes before serving. Serves: 8.

The standing time allows the lasagna to set up so that it will hold its shape when cut.

You may use broccoli flowerets or shredded zucchini instead of spinach and it makes a good lasagna.

Broccoli Frittata

John Paul Trosclair (1st place junior)

- | | |
|---|--------------------------------|
| 1/4 cup chopped bellpepper | 1 tsp. Tony's seasoning |
| 1/2 cup finely chopped onion | 2/3 cup mozzarella cheese |
| 4 tsp. margarine | 1 small clove chopped garlic |
| 1-16 oz. pkg. frozen chopped broccoli, cooked and drained | 2 cups cooked seasoned rice |
| 2-5 oz. cans chunk white chicken | 1/2 cup grated Parmesan cheese |
| 1/2 cup milk | 6 slightly beaten eggs |

Sauté bellpepper and onion in margarine until tender. Add broccoli, garlic, rice, Parmesan cheese, and chicken. Combine eggs, milk and seasoning. Stir into rice mixture. Turn into a 2-quart greased casserole dish. Top with mozzarella cheese. Bake at 350°F. for 20 to 25 minutes or until set.

Stuffed Butternut Squash

Norma Jo Pinch

- | | |
|--|-------------------------------|
| 3 small butternut squash (about 1 1/2 lbs. each) | 2 cups cubed fully cooked ham |
| 1/2 cup shredded tart apple | 1 cup soft bread crumbs |
| 2 tbsp. prepared mustard | 1/4 cup packed brown sugar |

Cut squash in half lengthwise; discard seeds. Place squash, cut side down, in a 15x10x1" baking pan. Fill pan with hot water to a depth of 1/2 inch. Bake, uncovered, at 350° for 30 minutes. Combine remaining ingredients. Turn squash cut side up; stuff with ham mixture. Cover unstuffed end of squash with foil to prevent drying. Bake at 350° for 30 minutes or until squash is tender. Yield: 6 servings.

Garlic Rosemary Olive Oil for Baked Potatoes

Sarah Richard

- | | |
|--------------------------------------|---|
| 1/2 cup extra virgin olive oil | 2 cloves garlic, crushed |
| 3 tbsp. chopped fresh rosemary | 2 tbsp. chopped fresh parsley or chives |
| 4 baked potatoes | |
| Salt and freshly ground black pepper | |

Heat extra virgin oil in a small skillet over medium heat. Add the garlic and rosemary and cook until golden and fragrant, about 3 to 5 minutes. Remove from heat and allow to cool. Drain through a fine sieve. Stir in parsley or chives. Split open potatoes and fluff lightly with a fork. Drizzle flavored oil over potatoes and season with salt and pepper.* Makes 4 servings.

*Please note: Best if used immediately. Any unused portion should only be refrigerated for up to 24 hours.

Carrot Souffle

Thomas Lee Trosclair

- | | |
|------------------------------------|--------------------------------|
| 3 lbs. carrots, boiled and drained | 3/4 cup flour |
| 2 1/2 cups sugar | 1 1/2 sticks margarine, melted |
| 1 tbsp. baking powder | 6 eggs |
| 1 tbsp. vanilla | |

Mix all ingredients in food processor or mixer until smooth. Pour into a greased 9x13" pan and bake at 350°F. for one hour.

Kathryn's Mac and Cheese

Kathryn Aline Reina

- | | |
|----------------------|-------------------------|
| 1 cup cooked noodles | 1 slice American cheese |
| 3 tbsp. milk | Salt and pepper |

Mix all ingredients in a bowl. Microwave until cheese is melted. Add salt and pepper to taste.

Fire and Ice Tomatoes

Susan Fox

- | | |
|---|---|
| 5 large ripe tomatoes, peeled and quartered | 1 medium green pepper, cut in strips |
| 3/4 cup cider vinegar | 1 medium onion, thinly sliced |
| 1 1/2 tsp. celery seed | 4 1/2 tbsp. sugar |
| 1/2 tsp. salt | 1 1/2 tsp. mustard seed |
| | 1 medium cucumber, peeled and thinly sliced |

Combine tomatoes, pepper and onion rings in medium bowl. In small saucepan, combine remaining ingredients, except cucumber slices, bring to a boil and boil for one minute. Pour hot mixture over vegetables in bowl, let stand at room temperature until cool. Add cucumbers and refrigerate several hours, stirring once or twice until well chilled. Drain before serving. Good served as salad or a relish dish. A good accompaniment for barbecued meat or poultry.

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CASSEROLES



Ms. Betty's Corn Casserole

Janet Welch

- | | |
|---------------------------------|----------------------------|
| 1 cup drained whole kernel corn | 1/2 cup onions |
| 1/2 cup bellpepper | 1 cup sharp cheddar cheese |
| 1 jalapeno pepper | 1 cup cracker crumbs |
| 1 egg, beaten | 2/3 cup milk |
| 1/4 cup butter, melted | 2 tsp. sugar |
| Seasoning to taste | |

Mix all together and bake 1 hour at 350°.

Cabbage Casserole

Paul Reggie

- | | |
|-----------------------------|---|
| 1 cup rice | 1 lb. ground beef, browned |
| 1 lb. sausage, browned | 1 lb. medium chopped cabbage |
| 2 small cans tomato sauce | 1 can Rotel tomatoes |
| 1/2 cup onions, chopped | 1/2 cup green onion tops and parsley, chopped |
| 1 small bellpepper, chopped | 1 1/2 cups water |
| 2 cloves garlic, chopped | |

Mix all ingredients together in a rice cooker. Press "on" switch to cook. Cooks in approximately 30 minutes.

Cabbage and Meat Casserole

Lucas Burleigh (3rd place junior)

- | | |
|-------------------------|-------------------------|
| 1 medium cabbage | 1 can water |
| 1 lb. lean ground chuck | 1 medium onion, chopped |
| 1 cup uncooked rice | 1 bellpepper, chopped |
| 1 can tomato sauce | Season to taste |

In a large pot, cook ground chuck, add onion and bellpepper chopped. Sauté until tender and meat is browned. Add soup, water, cabbage, rice and seasoning. Mix well and turn into large casserole. Bake at 350° for 1 hour.

Cabbage Casserole

Mandi Richard (2nd place junior)

- | | |
|---------------------------|--|
| 1 1/2 lbs. ground meat | 1 cup water |
| 1/2 head cabbage, chopped | 1 can Rotel tomatoes |
| 1 onion, chopped | 1 cup uncooked rice |
| 1 bellpepper, chopped | Salt, pepper and Creole seasoning to taste |
| 1 can tomato sauce | |

Season and brown ground meat; add cabbage, onions, bellpepper, tomato sauce and water; mix well. Pour in covered casserole dish. Top with Rotel tomatoes. Bake 1 hour and 15 minutes at 350°. 250 calories per serving, 6 servings.

Beef All Around Casserole

Katelyn Sue Reina

- | | |
|------------------------------|---------------------------------------|
| 1 1/2 lbs. ground meat | 1 can cream of chicken soup |
| 1/2 cup chopped bellpepper | 1 can whole kernel corn (not drained) |
| 1 cup chopped onion | 1 small jar pimentos |
| 1 (10 oz.) bag egg noodles | Salt and pepper to taste |
| 1 (8 oz.) sour cream | 1 (8 oz.) shredded cheese |
| 1 can cream of mushroom soup | |

In skillet, brown ground meat, bellpepper and onion. Cook noodles as directed on bag. Add noodles and remaining ingredients to meat mixture. Season to taste. Mix well. Put in casserole dish, top with cheese. Bake at 350° until brown and bubbly.

Eggplant Casserole

Brittany LeBlanc

- | | |
|--------------------------------------|----------------------|
| 1 lb. ground meat | Salt |
| 1 pkg. seasoning blend | Red and black pepper |
| 2 cups precooked eggplants | 1 cup bread crumbs |
| 1 box Tony Chachere's Dirty Rice Mix | |

Preheat oven to 375°. Brown ground meat. Add seasoning blend and cook for 10 minutes. Add eggplants and Tony Chachere's dirty rice mix to meat mixture. Add 2 1/2 cups of water. Bring to a boil, cover and let simmer until all liquid is absorbed and rice is tender. Add salt, red and black pepper if desired. Bake at 375° in a casserole dish for 20 minutes. Top with bread crumbs.

Spinach Casserole

Frances Byler

- | | |
|--------------------------------|---|
| Sauce: | 1/2 tsp. black pepper |
| 2-10 oz. boxes chopped spinach | 3/4 tsp. celery salt |
| 2 tbsp. finely chopped onions | 1/2 tsp. garlic powder |
| 4 tbsp. butter | 6 oz. jalapeno cheese (I use Velveeta) |
| 2 tbsp. flour | 1/2 cup pot liquor (juice from spinach) |
| | Bread crumbs |

Cook spinach according to package directions. Drain, reserving vegetable broth (sauce). Add cheese to sauce to melt. Add to spinach and pour in casserole with bread crumbs on top. Bake 350° until bubbly.

Crawfish Casserole

Lucas Burleigh (2nd place junior)

- | | |
|----------------------------|---------------------------------------|
| 1 cup chopped onions | 1 can cheddar cheese soup |
| 1 cup chopped bellpeppers | 1 tbsp. Tabasco sauce |
| 1 cup chopped celery | Season to taste |
| 1 cup sliced mushrooms | 2 cups cooked rice |
| 3 cups crawfish tails | 1/4 cup Italian bread crumbs/croutons |
| 1/3 cup parsley, snipped | 1 tbsp. garlic, minced |
| 1 cup chopped green onions | 1 can cream of mushroom soup |

Melt butter in skillet and sauté onions, peppers, celery, and garlic over medium heat until tender. Add soups, parsley, green onions, crawfish and seasoning. Heat thoroughly, stir in cooked rice. Pour into baking dish (casserole) and sprinkle with Italian bread crumbs our croutons. Bake at 350° for 30 to 45 minutes or until bubbly. Sort of expensive, but talk about good. Servings: 8.

CASSEROLES

Seafood-Eggplant Casserole

Amber Trahan

3 eggplants	3 eggs
1 cup green onions, chopped	2 cups bread, moistened with water and squeezed dry
1 cup white onions, chopped	2 lbs. peeled shrimp
1 block margarine	1/2 lb. crabmeat
1 clove garlic, pressed	1/2 cup Italian bread crumbs
1/2 cup parsley, chopped	2 tbsp. margarine, melted
1 tsp. thyme	
Salt and pepper to taste	

Peel and dice eggplant. Boil in salted water until tender. Drain. Sauté onions, garlic and parsley in block of margarine 5 minutes. Add eggplant, thyme, salt and pepper. Work in bread and eggs that have been slightly beaten. Fold in shrimp and crabmeat. Remove from heat. Place in greased casserole dish. Top with bread crumbs that have been tossed with melted margarine.

Shrimp Casserole

Christy Duhon

2 tbsp. oleo	1/2 c. sharp cheese, grated
2 tbsp. flour	1 tsp. Worcestershire sauce
1/4 tsp. salt	1 1/2 lb. cleaned, cooked shrimp
1/8 tsp. pepper (black)	1 pkg. (10 oz.) frozen green peas
1 cup milk	1 tsp. lemon juice

Cook peas according to package and drain; set aside. In saucepan melt oleo; stir in flour, cook a minute. Add salt, pepper, and milk; cook to bubbly. Add cheese and Worcestershire sauce; stir until cheese melts. Add shrimp, peas, and lemon juice. Heat thoroughly. Serve in pastry shells or over hot cooked rice or toast. Also good on the broad noodles cooked and seasoned with butter, salt, pepper, and parsley flakes. Yield: 4-6 servings.

Corn Casserole

Carolyn Parker

1 1/2 sticks oleo	1 (8 oz.) pkg. Jiffy corn muffin mix
2 large eggs	1/2 pt. sour cream
1 tall can cream corn	1 tall can whole kernel corn
2 cups grated cheddar cheese	

Melt 1 1/2 sticks oleo in 2 quart casserole. Mix the rest of the ingredients into the same 2 quart casserole. Bake at 350° for 1 hour.

Mexican Rice

Shirley Murphy

1 tbsp. oleo	1/2 tsp. chili powder
1/2 tsp. paprika	1/2 tsp. salt
1/4 tsp. black pepper	2/3 cup uncooked rice
1 1/3 cups water	

In 1 quart saucepan, melt oleo; stir in chili powder, paprika, salt and black pepper. Stir in rice, add water. Bring to boil. Reduce heat to low. Simmer, covered, 10 minutes. Remove from heat. Let stand 5 minutes. Yield: about 2 cups.

Crab Casserole

Julie Ann Trahan (1st place senior)

1 lb. crabmeat	1/2 cup Italian bread crumbs
4 oz. shrimp, boiled and finely chopped	1 onion, chopped
1 can pet milk	1/4 lb. Velveeta cheese, shredded
1/2 cup water	1/2 tsp. white pepper
1/2 tsp. red pepper	1 stick margarine
1/4 cup flour	1 egg yolk

Sauté vegetables in margarine until soft. Add flour. Stir. Mix milk, water, and egg yolk. Add slowly. Cook 12 minutes stirring frequently. Add crab and shrimp. Put in 13x9" greased casserole dish. Top with cheese, bake 15 minutes at 350°. Sprinkle with bread crumbs and bake 5 minutes.

Chicken-Egg-Noodle Casserole

Donald P. Broussard

4 pieces of chicken	1-12 oz. bag egg noodles
1 can cream of chicken soup	1 medium onion, chopped
8 slices of cheese	

Boil chicken until tender. Remove from broth and debone. Add onion to chicken broth and cook until tender. Add soup and 4 slices of cheese. Chop chicken meat into small sizes and add to noodle mixture. Pour into 9" square casserole dish. Top with remaining 4 slices of cheese and bake at 350° for 10 minutes.

Squash Casserole

Charlene Boudreaux

9 cups sliced yellow squash	1/4 c. chopped onions
1 can condensed cream of chicken soup	1 c. sour cream
1-6 oz. pkg. herbed stuffing mix (chicken flavor)	1 c. shredded carrots
1/4 c. bellpepper	1/4 c. melted margarine
Season to taste	3 slices crisp bacon, crumbled or bacon bits

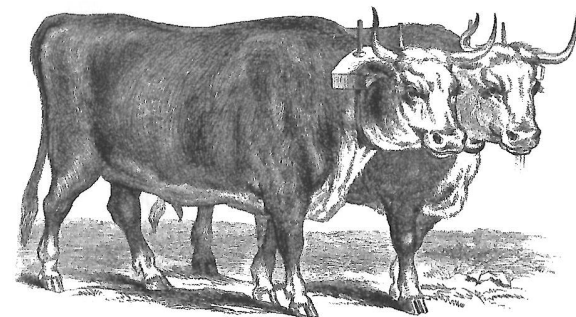
In saucepan, cook sliced squash, chopped onions and bellpepper in small amount of boiling water till squash are crisp tender. Drain. Combine cream of soup, sour cream and carrots. Fold in squash mixture. Combine bread crumbs, herb mixture and spread half at bottom of 12x7 1/2x2" baking dish. Spread vegetable mixture over stuffing mix. Spread remaining stuffing mix over vegetables. Bake 350° for 30-40 minutes or until heated through.

Best Broccoli Casserole

Shirley Murphy

1 cup water	1/2 tsp. salt
1 cup rice	1/4 cup oleo
1/4 cup chopped onion	1/4 cup chopped celery
1 can mushroom soup	1 can cream of celery soup
1 pkg. (10 oz.) frozen chopped broccoli, thawed	1/2 cup diced processed cheese

Bring water and salt to a boil; add rice, cover and remove from heat. Let sit 5 minutes. Melt oleo in skillet; sauté onion and celery until tender. In large mixing bowl, combine rice, celery and onion with remaining ingredients. Pour into a greased 1 1/2 quart casserole. Bake at 350° for 1 hour.



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COOKIES & CANDY

Sand Tarts

Casi Pinch

1 cup butter, softened	1/4 cup granulated sugar
1 tsp. vanilla	1/2 tsp. salt
2 cups all-purpose flour	1 cup finely chopped, toasted pecans
Sifted powdered sugar (about 1/2 cup)	

In large mixing bowl beat together butter, sugar, vanilla, and salt with electric mixer till fluffy. Stir in flour and pecans until combined. Shape into 1 1/4" balls; flatten slightly with bottom of glass dipped in granulated sugar. Place on ungreased cookie sheet. Bake in 325° oven 20 to 25 minutes till golden. Remove from sheet to cooling rack over piece of waxed paper. Sprinkle with powdered sugar. Makes about 30.

Cream Cheese Sugar Cookies

Roberta Rogers

1 cup sugar	1/2 tsp. salt
1 cup butter, room temperature	3 oz. pkg. cream cheese
1/2 tsp. almond extract	1/2 tsp. vanilla
1 egg yolk, reserve white	2 3/4 cups flour

Combine all ingredients except flour, blend well. Stir in flour, chill. Roll out on lightly floured surface, cut in desired shapes. Place on ungreased cookie sheet. If desired, brush with beaten egg white and sprinkle with colored sugar. Bake at 375° for 7-10 minutes, or golden brown.

Fudge-Topped Brownies

Debbie Heard

1 cup butter (no substitutes)	4 squares (1 oz. each) unsweetened chocolate
2 cups guar	4 eggs
2 tsp. vanilla extract	1 tsp. baking powder
1 1/2 cups all-purpose flour	1 cup chopped walnuts
1/2 tsp. salt	
TOPPING:	
4 1/2 cups sugar	1 can (12 oz.) evaporated milk
1/2 cup butter (no substitutes)	1 pkg. (12 oz.) semisweet chocolate chips
1 pkg. (11 1/2 oz.) milk chocolate chips	1 jar (7 oz.) marshmallow creme
2 tsp. vanilla extract	2 cups chopped walnuts

In a saucepan over low heat, melt butter and chocolate. Remove from heat. Blend in sugar and vanilla. Beat in eggs. Combine flour, baking powder and salt; add to chocolate mixture. Stir in nuts. Pour into a greased 13x9x2" baking pan. Bake at 350° for 25-30 minutes or until top springs back when lightly touched. In a heavy saucepan, combine sugar, milk and butter; bring to a boil over medium heat. Reduce heat; simmer 5 minutes, stirring constantly. Remove from heat. Stir in chips, creme and vanilla; beat until smooth. Add nuts. Spread over warm brownies. Freeze until firm. Cut into 1" squares. Store in refrigerator. Yield: about 10 dozen.

Microwave Pecan Pralines

Mary Kaye Pinch-Allemond

2 cups sugar	2 cups pecans
3/4 cup buttermilk (if you do not have buttermilk use 3/4 milk with a tsp. of vinegar added)	2 tbs. butter or margarine
	1/8 tsp. salt
	1 tsp. soda

Combine first five ingredients - microwave on high for 12 minutes, stirring every 4 minutes. After 12 minutes add soda (this will foam up - stir until foam goes down some). Microwave for 1 more minute. Remove from microwave. Stir until thick. Drop on wax paper.

Holiday Cheese Tarts

Casi Pinch

1 (8 oz.) pkg. cream cheese, softened	1 (14 oz.) can Eagle Brand Sweetened Condensed Milk (NOT evaporated milk)
1/3 cup ReaLemon Lemon Juice from Concentrate	1 tsp. vanilla extract
2 (4 oz.) pkgs. Keebler Ready Crust Single Serve Graham Cracker Pie Crusts	1/4 cup apple jelly, melted (optional)
	Assorted fruit (strawberries, blueberries, bananas, raspberries, orange segments, cherries, kiwi fruit, grapes, pineapple, etc.)

With mixer, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Stir in lemon juice and vanilla. Spoon into crusts. Chill 2 hours or until set.

Just before serving, top with fruit; brush with jelly if desired. Refrigerate leftovers. Makes 12 tarts.

Syrup Cookies

Merillia Theriot

2 sticks margarine (preferably Parkay)	1 cup granulated sugar
1 egg	1 cup dark brown sugar
1/2 cup sour cream or buttermilk	1 cup C.S. Steen syrup
1/4 tsp. cinnamon	2 tsp. soda
4 cups flour	1 tsp. ginger

Bake at 350° until slightly brown on greased sheet about 11 to 14 minutes, depending on oven.

Vanilla Wafer Cookies

Trisha Silver

1/2 cup butter (no substitute), softened	1 cup sugar
1 tbsp. vanilla extract	1 egg
3/4 tsp. baking powder	1 1/3 cups all-purpose flour
	1/4 tsp. salt

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine dry ingredients; add to creamed mixture and mix well. Drop by teaspoonfuls 2 inches apart onto ungreased baking sheets. Bake at 350° for 12-15 minutes or until edges are golden brown. Remove to a wire rack to cool. Yield: about 3 1/2 dozen.

Cocoroon Cookies

Gail Juranka

Coconut macaroon cookies	1 (9 oz.) container Cool Whip
1 cup milk	

Dip cookies in milk and layer in a 12x12" pan. Spread Cool Whip on top and continue to layer finishing with a Cool Whip top. Crush several of the cookies and sprinkle on top. Cover and chill. Delicious and easy!!

Best-Ever Chocolate Chip Cookies

Christy Duhon

2 1/4 cups all-purpose flour	1 tsp. baking soda
1/2 tsp. salt	1 cup (2 sticks) unsalted butter, at room temperature
3/4 cup granulated sugar	2 eggs
3/4 cup packed light brown sugar	1 bag (11.5 oz.) mega-size semisweet chocolate morsels, chips or pieces
2 tsp. vanilla	
1 1/2 cups chopped walnuts	
1 cup white chocolate chips	

Heat oven to 375°. Sift flour, baking soda and salt into a bowl. On medium-high speed, beat butter in large bowl until creamy. Add sugars; beat until fluffy. Beat in eggs, one at a time, beating well after each addition. Beat in vanilla. On low speed, beat in flour mixture until well blended. Stir in semisweet chocolate morsels, walnuts and white chocolate. Drop by heaping tablespoonfuls, about 2 inches apart, onto ungreased baking sheets. Bake in 375° oven to 9 to 11 minutes or until lightly golden. Cool cookies on baking sheet on wire rack for 2 minutes. Transfer cookies to wire rack to cool. Serve warm at room temperature. Store in an airtight container.

Chocolate Chip Toffee Bars

Diane Eldridge

2 1/2 cups all-purpose flour	2/3 cup packed light brown sugar
3/4 cup (1 1/2 sticks) butter or margarine	1 egg, slightly beaten
1 cup coarsely chopped nuts	2 cups (12 oz.) Hershey's Semisweet chocolate chips, divided
1 can (14 oz.) Eagle Brand sweetened condensed milk (not evaporated milk)	1 3/4 cups (10 oz.) SKOR English toffee bits, divided

Preheat oven to 350°. Grease 13x9x2" baking pan. In large bowl, stir together flour and brown sugar. Cut in butter until mixture resembles coarse crumbs. Add egg; mix well. Stir in 1 1/2 cups chocolate chips and the nuts. Reserve 1 1/2 cups mixture. Press remaining crumb mixture onto bottom of prepared pan. Bake 10 minutes. Pour unsweetened condensed milk evenly over hot crust; top with 1 1/2 cups toffee bits. Sprinkle reserved crumb mixture and remaining 1/2 cup chips over the top. Bake 25-30 minutes or until golden brown. Sprinkle with remaining 1/4 cup toffee bits. Cool completely. Cut into bars. About 36 bars.

White Christmas Jewel Fudge

Norma Jo Pinch

3 (6 oz.) pkgs. premium white chocolate (18 oz.)	1 (14 oz.) can Eagle Brand Sweetened Condensed Milk (not evaporated milk)
1 1/2 tsp. vanilla extract	1/2 cup chopped green candied cherries
1/8 tsp. salt	
1/2 cup chopped red candied cherries	

Over low heat, melt chocolate with sweetened condensed milk, vanilla and salt. Remove from heat; stir in cherries. Spread into foil-lined 8 or 9" square pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off foil and cut into squares. Store covered in refrigerator.

Rum Raisin White Fudge: Omit vanilla and cherries. Add 1 1/2 tsp. white vinegar, 1 tsp. rum flavoring and 3/4 cup raisins. Proceed as above.

Toasted Nutty White Fudge: Omit cherries. Add 1 cup chopped toasted nuts. Proceed as above.

Microwave Pralines

Micah Silver

2 tbs. butter	2 cups granulated sugar
2 c. pecans	1 small can evaporated milk
1 tsp. vanilla	

Combine all ingredients in a 4 quart glass dish or measuring cup. Microwave 5 minutes; stir. Microwave 4 minutes; stir. Microwave 2 minutes. Remove and add vanilla. Beat until tacky (about 1 1/2 minutes). Pour by tablespoonfuls onto wax paper to harden.

Marbled Peanut Butter Brownies

Debra Heard

1 cup (2 sticks) butter or margarine	2 cups sugar
3 eggs	2 tsp. vanilla extract
1 1/4 cup all-purpose flour	3/4 c. Hershey's Cocoa
1/4 tsp. salt	1/2 tsp. baking powder
	1 cup Hershey's Milk Chocolate Chips

Heat oven to 350°F. Grease 13x9x2" baking pan. Prepare Peanut Butter Filling. Melt butter; stir in sugar and vanilla. Add eggs, 1 at a time; beat well with spoon after each addition. Beat in cocoa. Add flour, baking powder and salt; beat well. Stir in chips. Remove 1 cup batter. Pour remaining batter into pan. Spread Peanut Butter Filling over surface. Drop reserved chocolate batter by teaspoons over filling. With knife, gently swirl through top layers to marble. Bake 35-40 minutes or until wooden pick inserted in center comes out almost clean. Cool; cut into bars. About 36 brownies.

Peanut Butter Filling: Beat 2 pkgs. (3 oz. each) softened cream cheese, 1/2 c. Reese's Creamy or Crunchy Peanut Butter, 1/4 cup sugar, 1 egg and 2 tbs. milk until creamy.

Microwave Fudge

Trisha Silver

3 cups granulated sugar	1 (5 oz.) can evaporated milk
1 (6 oz.) pkg. semi-sweet chocolate morsels	1 (6 oz.) pkg. milk chocolate morsels
1 cup chopped nuts (optional)	1/2 cup margarine (1 stick)
1 tsp. vanilla	

Microwave margarine in 5 quart glass bowl on high for 1 minute. Add sugar and milk; mix well. Microwave on high for 10 minutes, stirring every 2 minutes.

Gradually stir in chocolate until melted. Add vanilla and nuts; mix well. Pour mixture into greased 9x9" or 13x9" inch pan. Cool in refrigerator until firm. Cut into squares.

Note: if you prefer the semi-sweet chocolate or the milk chocolate morsels, 12 ozs. of one kind can be used instead of 6 oz. of each.

Peanut Butter Fudge

Amanda Johnson

2 cups sugar	2/3 cup evaporated milk
1 pt. jar marshmallow creme	3/4 cup peanut butter
6 oz. pkg. chocolate chips	1 tsp. vanilla

Butter sides of heavy 2 quart saucepan. In it, combine 2 cups sugar, and 2/3 cup milk. Stir over medium heat till sugar dissolves and mixture boils. Cook to soft ball stage. Remove from heat, quickly add marshmallow creme, peanut butter, chocolate chips, and vanilla. Blend till smooth. Pour into buttered 9x9x2" pan. Cut them firm.

Fig Bars

Mrs. Julian "Momou" East

1 stick oleo (margarine)	1 cup sugar
2 eggs	2 tsp. baking powder
1 tsp. vanilla	1/2 cup milk
3 cups flour	2 qts. figs

In large mixing bowl, cream oleo and sugar, then add eggs and cream again. Sift flour and baking powder and add to cream mixture. Add milk a little at a time while stirring dough. When dough is stiff divide into 6 equal portions. Roll each part to fit in a 6 1/2x10 1/2" pan. Spread mashed figs (not too thick) over the dough. Then add the other layer. Prick dough with fork. This should make three pans of that size. Cook for about 30 minutes or until light brown after cooling for about 30 minutes. Cut in desired squares.

Cookies 'n Cream Brownies

Norma Jo Pinch

CREAM CHEESE LAYER:

1 pkg. (8 oz.) cream cheese, softened
1/2 tsp. vanilla extract

1/4 cup sugar
1 egg

BROWNIE LAYER:

1/2 cup butter or margarine, melted
1/2 cup baking cocoa
1/2 cup all-purpose flour
1 tsp. vanilla extract

1/2 cup sugar
1/2 cup packed brown sugar
2 eggs
1 tsp. baking powder
12 cream-filled chocolate sandwich cookies, crushed

In a small mixing bowl, beat the cream cheese, sugar, egg and vanilla until smooth, set aside. For brownie layer, combine butter, sugars and cocoa in a large mixing bowl; blend well. Add eggs, one at a time, beating well after each addition. Combine flour and baking powder; stir into the cocoa mixture. Stir in vanilla and cookie crumbs. Pour into a greased 11x7x2" baking pan. Spoon cream cheese mixture over batter; cut through batter with a knife to swirl. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out with moist crumbs. Cool completely. Yield: 2 dozen.

Very Chocolate Brownies

Whitney Pinch

4 squares (1 oz. each) unsweetened chocolate
3 eggs
1 cup all-purpose flour

3/4 cup butter (no substitutes)
2 cups sugar
1 tsp. vanilla extract
1 cup coarsely chopped walnuts

TOPPING:

1 cup (6 oz.) semisweet chocolate chips
1 cup whipping cream, whipped

1/4 cup water
2 tbsp. butter (no substitutes)

In a microwave or double boiler, melt chocolate and butter; cool for 10 minutes. Add sugar; mix well. Stir in eggs and vanilla. Add flour; mix well. Stir in the walnuts. Line a 13x9x2" baking with foil and grease the foil. Pour batter into pan. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out with moist crumbs (do not overbake). Cool completely. For topping, melt chocolate chips, water and butter in a microwave or double boiler; stir until smooth. Cool to room temperature. Fold in whipped cream. Spread over brownies. Chill before cutting. Store leftovers in the refrigerator. Yield: 3 dozen.

Chocolate-Nut Fudge

Brandy Nichole LaBauve

1 1/3 cups granulated sugar
2/3 cup evaporated skim milk
1/4 tsp. salt
3/4 cup coarsely chopped peanuts, about 3 oz.
6 tbsp. light corn syrup

1 cup marshmallow cream
3 tbsp. butter
2 pkgs. (12 oz. each) semi-sweet chocolate chips
1 tsp. vanilla extract
1 tbsp. water

Line an 8" square baking pan with aluminum foil. In a medium, heavy saucepan, mix together sugar, marshmallow cream, milk, butter, and salt. Bring mixture to a boil over medium heat. Boil, stirring constantly, for 5 minutes. Remove pan from heat. Add 1 package of chocolate chips, stirring until melted and smooth. Stir in nuts and vanilla. Pour chocolate-nut mixture evenly into prepared pan. Chill for 1 hour. In the top of a double boiler set over simmering (not boiling) water, heat remaining chocolate chips, corn syrup, and water, stirring constantly, until melted and smooth. Pour chocolate mixture over chocolate-nut layer; smooth top. Chill until firm, 2 hours. Cut into 2x1" rectangles.

Cherry Chewbilees

Melissa Trahan

CRUST:

1 cup pecan pieces
1/2 cup firm packed brown sugar
1/2 cup flake coconut

1 1/4 cup all-purpose flour
1/2 c. butter flavored Crisco

FILLING:

2 (8 oz.) pkgs. cream cheese, softened
2 eggs
2 tsp. vanilla
2/3 cup sugar
1 (12 oz.) can cherry pie filling

Heat oven to 350°. Grease a 9x13" pan with butter flavored Crisco. Set aside. Chop 1/2 cup of the nuts for topping; set aside. Chop remaining nuts finely. CRUST: Combine flour and brown sugar. Cut in butter flavored Crisco until fine crumbs form. Add the 1/2 cup finely chopped nuts and coconut; mix well. Remove 1/2 cup and set aside. Press remaining crumbs in bottom of pan. Bake for 12 to 15 minutes until edges are light brown. FILLING: Beat cream cheese, sugar, eggs and vanilla in small bowl at medium speed until smooth. Spread over hot baked crust, return to oven. Bake 15 minutes longer. Spread cherry pie filling over cheese layer. Combine reserved chopped nuts and reserved crumbs. Spread evenly over cherries. Return to oven and bake 15 minutes longer. Cool. Refrigerate several hours and cut into bars.

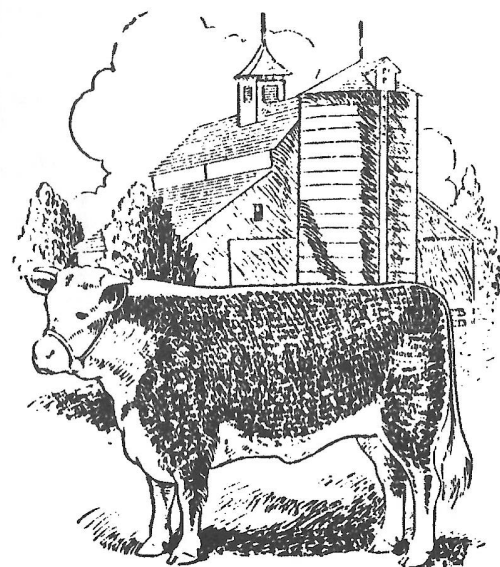
Black and White Cupcakes

Debra Heard

2 cups sugar
3/4 cup Hershey's Cocoa
1 tsp. baking powder
1 cup butter or sour milk*
1 cup boiling water
1 tsp. vanilla extract

1 3/4 cup all-purpose flour
2 tsp. baking soda
1 tsp. salt
2 eggs
1/2 cup vegetable oil

Heat oven to 350°F. Line muffin cups (2 1/2" diameter) with paper cups. Combine dry ingredients in large bowl. Add buttermilk, eggs, water, oil and vanilla; beat on medium speed 2 minutes (batter will be thin). Fill cups 2/3 full with batter. Bake 15 minutes or until wooden pick inserted in center comes out clean. Remove cupcakes from pan. Cool. Frost. 30 cupcakes. *To sour milk: use 1 tbsp. white vinegar plus milk to equal 1 cup.



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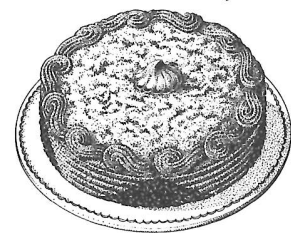
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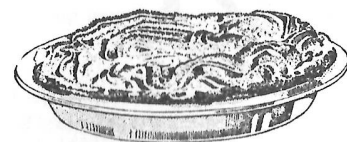
*Sponsor of the Archery Contest
Louisiana Fur and Wildlife Festival*

CAKES, PIES



&

DESSERTS



Brownie Pie a la Mode

Norma Jo Pinch

- | | |
|---|--------------------------------------|
| 1/2 cup sugar | 2 tbsp. butter or margarine |
| 2 tbsp. water | 1 1/2 cups semisweet chocolate chips |
| 2 eggs | 2/3 cups all-purpose flour |
| 1 tsp. vanilla extract | 1/4 tsp. salt |
| 1/4 tsp. baking soda | |
| 3/4 cup chopped walnuts | |
| FUDGE SAUCE: | |
| 1 cup (6 oz.) semisweet chocolate chips | 1/2 cup evaporated milk |
| 1 tbsp. butter or margarine | 1/4 cup sugar |
| | Vanilla ice cream |

In a small saucepan over medium heat, bring sugar, butter and water to a boil. Remove from the heat; stir in chocolate chips until melted. In a mixing bowl, beat eggs and vanilla. Add chocolate mixture; mix well. Combine flour, baking soda and salt; add to chocolate mixture. Stir in walnuts. Pour into a greased 9" pie plate. Bake at 350° for 28-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. For fudge sauce, heat chocolate chips, milk, sugar and butter in a microwave or double boiler until chocolate and butter are melted; stir until smooth. Drizzle some over pie. Cut into wedges; serve with ice cream and additional sauce. Yield: 6-8 servings.

Deluxe Marbled Cheesecake

Debra Heard

- | | |
|---------------------------------------|---|
| 1/4 cup Hershey's Cocoa | 1/4 cup (1/2 stick) butter or margarine, melted |
| 4 pkg. (8 oz.) cream cheese, softened | 1 can (14 oz.) sweetened condensed milk (not evaporated milk) |
| 4 eggs | 1/3 cup all-purpose flour |
| 1 tsp. vanilla extract | |

Prepare Chocolate Crumb Crust. Heat oven to 300°F. Stir cocoa and butter until smooth; set aside. Beat cream cheese until fluffy. Gradually add sweetened condensed milk, beating until smooth. Beat in eggs and vanilla, then flour. Measure 1 1/2 cup batter into medium bowl; beat in cocoa mixture. Spoon half of vanilla batter over crust. Spoon half of chocolate batter into pan. Repeat, ending with chocolate batter. With knife, cut through batters to marble. Bake 50-60 minutes, or until center is set. Remove to wire rack. With knife, loosen cake from side of pan. Cool; remove side of pan. Refrigerate several hours before serving. Store covered in refrigerator. 12 servings.

Chocolate Crumb Crust: Combine 1 1/2 cups vanilla wafer crumbs (about 45 wafers), 1/2 cup powdered sugar, 1/3 cup cocoa and 1/3 cup melted butter or margarine. Press mixture firmly onto bottom of 9" springform pan.

Pear Cake

Roberta Rogers

- | | |
|----------------------------|----------------|
| 4 cups fresh pears, grated | 2 cups sugar |
| 1 cup pecans, chopped | 3 cups flour |
| 1 tsp. cinnamon | 1 tsp. nutmeg |
| 1/2 tsp. salt | 1/2 tsp. soda |
| 1 cup Crisco oil | 1 tsp. vanilla |
| 2 eggs, well beaten | |

Mix pears, sugar and pecans, let stand one hour, mixing by hand, add dry ingredients. Add oil, vanilla and eggs. Pour in greased and floured 11x16" pan or bundt pan. Bake at 350° for 1 hour 10 minutes or until tests done.

Cookies and Cream Cheesecake

Tara Kay LaBove

- | | |
|--|----------------------------------|
| 2 2/3 cups chocolate sandwich cookie crumbs | 1/3 cup margarine |
| 3 eggs | 3 (8 oz.) cream cheese, softened |
| 16 chocolate sandwich cookies, coarsely crumbled | 1 tsp. vanilla extract |
| 1/2 tsp. vanilla extract | 1 1/2 cups sour cream |
| | 1/2 cup sugar |

Combine cookie crumbs and butter, mixing well. Press firmly on bottom and halfway up the sides of a 9" springform pan. Chill. Beat cream cheese until fluffy in a large mixing bowl. Gradually beat sweetened condensed milk until smooth. Stir in eggs and all other ingredients. Pour into pie crust and chill.

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Fat-Free Cheesecake

LeighAnn McGuire

- | | |
|---------------------------------------|---------------------------|
| 1 1/2 cups sugar | 3 tbsp. all-purpose flour |
| 2 tbsp. lemon juice | 1 1/4 cup egg substitute |
| 3/4 cup graham cracker crumbs | 1 tsp. diet margarine |
| 4 (8 oz.) pkgs. fat-free cream cheese | Vegetable cooking spray |

Preheat oven to 450°F. Blend graham cracker crumbs and margarine. Press into the bottom of a 10" springform pan that has been sprayed with vegetable cooking spray. Cream sugar and cheese on low speed. You may use a food processor instead of a blender. When blended, add egg substitute, flour and lemon juice. Mix well. Pour into springform pan. Cook 12 minutes at 450°F. Turn oven down (do not open door) to 300°F, and cook for 35 minutes. Turn oven off and allow to cool completely. It is normal for the cheesecake to crack in some places. Top with fruit pie filling and garnish with fat-free whipped topping.

Italian Cream Cake

Henry Rice

- | | |
|-------------------------|----------------------|
| 1/2 cup unsalted butter | 1/2 cup shortening |
| 2 cups sugar* | 5 eggs, separated |
| 2 cups flour | 1 tsp. baking soda |
| 1 cup buttermilk | 1 cup chopped pecans |
| 1 cup flaked coconut | 1 tsp. vanilla |

Cream the butter and shortening together. Add sugar, beat until fluffy, add the egg yolks and beat until fluffy. In a separate bowl beat egg whites until stiff. Sift together flour and soda, add to butter mixture, and alternate with buttermilk. Add pecans, coconut and vanilla. Fold the egg whites into the batter mixture. Pour into cake pans and bake.

Chocolate Fudge Cake

Mary Kaye Pinch-Allemond

- | | |
|---|--------------------|
| 3/4 cup oil | 3/4 cup water |
| 1 block margarine | 3 tbsp. cocoa |
| Place above ingredients in a saucepan and bring to a boil. Set aside. | |
| In a large mixing bowl combine the following: | |
| 2 cup flour | 2 cups sugar |
| 1 tsp. soda | |
| Add ingredients from saucepan. Then fold in: | |
| 2 eggs | 1/2 cup buttermilk |
| 1 tsp. vanilla | |
| Bake at 350° for 30-35 minutes. | |

Icing:
2 cups sugar
MIX WELL.
Add 1/2 cup milk and stir well.

Cook over medium heat until it starts to boil. **DO NOT STIR AT ALL WHILE IT IS COOKING.** Let it boil about 8-10 minutes, then test in cold water to see if it forms a soft ball. Continue cooking if it does not form ball. If it does remove from heat and add 1 stick margarine, 1 tsp. vanilla, 1 cup chopped pecans. **DON'T STIR. LET COOK UNTIL ROOM TEMPERATURE.**

After mixture cooks stir until thick. (This icing is made like fudge. It will take a while to thicken, about 10-15 minutes.) Then pour over cake. I like to make a few holes in the cake and let some of the icing seep down.

Goopy Cake

Mary Lou Haney

- | | |
|----------------------|------------------------|
| 1 stick butter | 3 eggs |
| 1 yellow cake mix | 1 (8 oz.) cream cheese |
| 1 box powdered sugar | |

Melt butter in pan and add 1 beaten egg to melted butter. Beat egg and butter. Add cake mix and mix well. Mixture will be thick. Press in greased pan. Mix 2 eggs, cream cheese, and powdered sugar. Pour over cake and bake 350° for 30 minutes.

Hummingbird Cake

Henry Rice

- | | |
|-------------------------------|----------------------------------|
| CAKE: | |
| 3 cups flour | 1 1/2 cup oil |
| 2 cups sugar | 1 cup pecans |
| 1 tsp. soda | 1 (8 oz.) can pineapple, crushed |
| 1 tsp. cinnamon | 2 cups mashed banana |
| 3 eggs, beaten | 1 tsp. vanilla extract |
| ICING: | |
| 1 box powdered sugar (16 oz.) | 1 stick margarine |
| 1 (8 oz.) cream cheese | |

Combine dry ingredients, mix with oil, add vanilla. Add eggs, pineapple and bananas to batter. Add pecans, bake at 350° for 25 to 30 minutes or until toothpick inserted comes out clean. Remove from pans and cool on rack. Frost with following frosting. **FROSTING:** Combine cream cheese and margarine and beat until smooth. Add powdered sugar. Continue beating until smooth. Spread in between layers, on top and side. Garnish with chopped pecans.

Spice Cake

Roberta Rogers

- | | |
|-------------------------------|----------------------|
| 2 cups flour | 1 tsp. baking powder |
| 1 tsp. soda | 1 tsp. cinnamon |
| 1 tsp. allspice | 1/2 tsp. cloves |
| 1 1/2 cups sugar | 1/2 cup shortening |
| 3 eggs | 1 tsp. vanilla |
| 1 cup buttermilk or sour milk | 1/2 cup raisins |
| 1 cup chopped pecans | |

Blend together the flour, baking powder, soda and spices. Combine raisins and nuts with 2 tablespoons above dry ingredients and set aside. Gradually add sugar to shortening in large mixing bowl, cream till light and fluffy. Add eggs, one at a time, being well after each. Add vanilla to buttermilk. At low speed, add dry ingredients alternating with buttermilk, beginning and ending with dry ingredients. Blend well after each addition. Stir in floured raisins and nuts. Pour batter in greased and lightly floured 13x9" pan. Bake at 350° for 35-40 minutes, or till tests done. Ice with quick caramel frosting:
1/3 cup butter or oleo
1/8 tsp. salt
1 tsp. vanilla
1 cup firmly packed brown sugar
1/4 cup milk
1 1/2 cups powdered sugar

Melt butter in saucepan. Add brown sugar and cook over low heat 2 minutes, stirring constantly. Add salt and milk, stir till mixture comes to a boil. Boil 3 minutes. Remove from heat and cool. Add vanilla, blend well. Gradually beat in the powdered sugar, beating until mixture is smooth and spreading consistency. Frost cake.

Dump Cake

Summer Parker, 1998 LA Fur Queen

- | | |
|-----------------------------------|----------------------------------|
| 1 (21 oz.) can cherry pie filling | 1 (15 oz.) can crushed pineapple |
| 1 box yellow cake mix | 3/4 cup butter |

Preheat oven to 350°. Spread pineapple in bottom of 13x9" pan. Top with cherry pie filling. Sprinkle dry cake mix over filling. Melt butter and pour over cake mix. Bake for 40 minutes.

Cream Cheese Pound Cake

Meg Richard

- | | |
|-----------------------------|----------------------------|
| 1 1/2 cups butter, softened | 1/2 tsp. salt |
| 18 oz. cream cheese | 1 1/2 tsp. vanilla extract |
| 3 cups sugar | 1 cup chopped pecans |
| 6 eggs | 1 icing, any kind |
| 3 cups sifted flour | |

Cream butter and cream cheese. Gradually add sugar, beating until fluffy. Add one egg at a time, beating 3 minutes after each egg. Add flour, salt, stir good. Stir in vanilla extract 10 minutes. Add 1 cup chopped pecans. Put in tube pan, floured. Bake at 325° for 1 hour. Cool in pan 10 minutes. Remove to a wire rack. Frost cake.

Mandarin Orange Cake

Roberts Rogers

- 1 box butter yellow Duncan Hines Cake Mix
- 3/4 cup cooking oil
- 1 (11 oz.) can mandarin oranges and juice
- 4 eggs

ICING:

- 1 (3 3/4 oz.) box instant vanilla pudding mix
- 1 (15 1/2 oz.) can crushed pineapple, undrained
- 1 (9 oz.) container frozen whipped topping, thawed

CAKE: Beat all ingredients together for 4 minutes. Bake at 350° in 3 layers for 20-25 minutes. Layers will be thin. Cool to ice. ICING: Mix all ingredients by hand - DO NOT USE MIXER! Use as filling, and all over layered cake. Best to keep cake refrigerated.

"Perfectly Chocolate" Chocolate Cake

Debra Heard

- 2 cups sugar
- 3/4 cup Hershey's Cocoa
- 1 1/2 tsp. baking soda
- 2 eggs
- 1/2 cup vegetable oil
- 1 cup boiling water
- 1 3/4 cup all-purpose flour
- 1 1/2 tsp. baking powder
- 1 tsp. salt
- 1 cup milk
- 2 tsp. vanilla extract

Heat oven to 350°F. Grease and flour two 9" round pans. Combine dry ingredients in large bowl. Add eggs, milk, oil and vanilla. Beat 2 minutes on medium speed. Stir in boiling water (batter will be thin). Pour into pans. Bake 30-35 minutes. Cool 10 minutes; remove to wire racks. Cool Frost. 10-12 servings.

"Perfectly Chocolate" Chocolate Frosting: Melt 1/2 cup (1 stick) butter or margarine. Stir in 2/3 cup cocoa. Alternately add 3 cups powdered sugar and 1/3 cup milk, beating to spreading consistency. Add more milk, if needed. Stir in 1 tsp. vanilla. About 2 cups.

Quick Red Velvet Cake

Robyn Doxey

- | | |
|----------------------------------|--|
| CAKE: | FROSTING: |
| 1 pkg. German chocolate cake mix | 1/2 cup all purpose flour |
| 1 cup of sour cream | 1 1/2 cups of milk |
| 1/2 cup of water | 1 1/2 cups of sugar |
| 1/4 cup of oil | 1 1/2 cups margarine or butter, softened |
| 1 bottle red food color (1 oz.) | 1 tsp. vanilla |
| 4 eggs | |

CAKE: Heat oven to 350°F. Grease and flour a 9x13" pan. Mix all cake ingredients at low speed until moistened. Then beat 2 minutes at high speed. Pour batter into pan. Bake at 350°F. for 30 minutes. Cool fifteen minutes. Remove from pan.

FROSTING: Mix flour and milk into a saucepan. Cook until thick, stirring constantly. Cool. In bowl beat sugar and margarine until light and fluffy. Add flour by spoonfuls beating at high speed until smooth. Beat in vanilla. Frost cake.

Kasey Kake

Melaina Welch

- Yellow cake mix
- 1 egg
- 1 stick butter (melt in microwave)
- 1 cup pecans

Mix together and pat on bottom of 9x13" pan.

- 2 eggs
- 1 box powdered sugar
- 1 (8 oz.) cream cheese

Mix well and pour on top of cake mixture. Bake 45 minutes at 350°.

Fudge Truffle Cheesecake

Sarah Richard

- | | |
|---|---|
| Chocolate Crumb Crust (recipe follows) | 2 cups (12 oz. pkg.) Hershey's Semi-sweet Chocolate Chips |
| 3 pkgs. (8 oz. each) cream cheese, softened | 1 (14 oz.) can Eagle Brand Sweetened Condensed Milk (not evaporated milk) |
| 4 eggs | |
| 2 tsp. vanilla extract | |

Heat oven to 300°. Prepare Chocolate Crumb Crust; set aside. In heavy saucepan, over very low heat, melt chips, stirring constantly. In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add melted chips and remaining ingredients; mix well. Pour into prepared pan. Bake 1 hour and 5 minutes or until center is set. Cool; chill. Refrigerate leftovers.

Chocolate Crumb Crust: In medium bowl, combine 1 1/2 cups vanilla wafer crumbs, 1/2 cup powdered sugar, 1/3 cup Hershey's Cocoa and 1/3 cup melted butter or margarine. Press firmly on bottom of 9" springform pan.

Nonnie's Death by Chocolate

Falon Welch

- | | |
|--------------------------|---------------------------------|
| 1 box chocolate cake mix | 4 large boxes chocolate pudding |
| 2 (12 oz.) Cool Whip | 1 cup chocolate chips |

Bake cake according to box. While cake is baking, make pudding. When cake is cooled, crumble 1/2 the cake in a large bowl. Add 1/2 of pudding mix; add 1 tub Cool Whip. Layer cake, pudding, Cool Whip till used all up. Sprinkle chocolate chips on top. Refrigerate.

Aunt Edna's Fig Cake

Janet Welch

- | | |
|---------------------------|--------------------|
| 1 cup cooking oil | 2 cups sugar |
| 2 cups flour | 1 tsp. baking soda |
| 1 tsp. nut meg (optional) | 1 tsp. cinnamon |
| 1 cup nuts | 1 tsp. vanilla |
| 1 cup figs, chopped | 2/3 cup buttermilk |

Mix all together. Pour into 9x13" pan. Bake 1 hour at 350°.

Persimon Cake

T. Mae Booth

- | | |
|--------------|------------------------|
| 2 cups sugar | 1 stick oleo |
| 1 egg | 1 cup mashed persimons |

Mix all above together.

- | | |
|--------------------|---------------|
| 1 tsp. baking soda | 1 tsp. cloves |
| 1 cup pecans | 1 cup raisins |
| 1 3/4 cup flour | |

Mix. Cook 350° for 4 minutes.

Apple Cake

Elizabeth Richard

- Mix by hand:
- | | |
|--------------------|----------------------|
| 3 cups flour | 2 1/2 cups sugar |
| 1 cup oil | 4 eggs |
| 1/2 tsp. salt | 1/2 cup orange juice |
| 2 1/2 tsp. vanilla | 3 tsp. baking powder |
- In another bowl, mix:
- | | |
|----------------------------------|-----------------|
| 5 apples (peeled, cored, sliced) | 2 tsp. cinnamon |
| 5 tbsp. sugar | |

In greased tube pan, alternate batter and apple mixture. Bake at 350° for 1 hour 30 minutes.

Ultimate Cheesecake

Jacob Johnson

- | | |
|----------------------------------|-----------------------------|
| 1 1/2 cups graham cracker crumbs | 1 tsp. vanilla extract |
| 1/4 cup sugar | 18 oz. container sour cream |
| 1/2 cup margarine, melted | 1/4 cup sugar |
| 4 large eggs | 1/2 tsp. vanilla extract |
| 2 (8 oz.) pkgs. cream cheese | 1 cup sugar |

Stir together first three ingredients press into 9-10" pie pan. Beat eggs at medium speed with an electric mixer. Add cream cheese, and beat until blended. Gradually add 1 cup sugar, beating well. Stir in 1 teaspoon extract. Pour batter into crust. Bake at 350° for 45 minutes. Cool on a wire rack for 10 minutes. Stir together sour cream, 1/4 cup sugar, and 1/2 tsp. vanilla. Spread over cheesecake. Bake for 5-7 minutes more. Sprinkle miniature chocolate chips on top. Let cool

Lemon Cake Roll

Micah Silver (2nd place senior)

- | | |
|------------------------|---|
| 4 eggs, separated | FILLING MIX: |
| 1/4 cup sugar | 1 (14 oz.) can sweetened condensed milk |
| 1 tsp. lemon extract | 1/3 cup lemon juice |
| 1 tbs. oil | 1 (14 oz.) container frozen whipped topping, thawed |
| 1/2 cup sugar | |
| 2/3 cup flour | |
| 1 tsp. baking powder | |
| 1/4 cup powdered sugar | |

Beat egg whites till foamy. Gradually add the 1/4 cup sugar, bating till stiff; set aside. Beat egg yolks till light. Beat in 1/2 cup sugar and oil. Fold yolk mixture into beaten egg whites. Combine remaining ingredients and fold in egg mixture. Grease a 10x15" pan. Line with wax paper. Grease and flour wax paper. Spread batter in pan and bake at 375° 10 to 12 minutes. Sift powdered sugar on linen towel. Turn cake on sugar and roll cake and towel together, starting at narrow end. When cool, unroll and fill with half of filling mix. Reroll and cover with remaining filling mix. Directions for filling mix is combine all ingredients and mix well.

Caramel Pecan Cheesecake

Hank Harrison

- | | |
|--|------------------------|
| 2 pkgs. (8 oz.) cream cheese, softened | 1/2 cup sugar |
| 2 eggs | 1/2 tsp. vanilla |
| 2 tbs. milk | 20 Kraft caramels |
| 1 ready-to-use graham cracker crumb crust (9") | 1/2 cup chopped pecans |

Mix cream cheese, sugar and vanilla with electric mixer on medium speed until blended. Add eggs, mix until blended. Melt caramels with milk in saucepan on low heat, stirring frequently until smooth. Stir in pecans. Spread on bottom of crust. Pour cream cheese batter over caramel mixture. Bake at 350°F. for 40 minutes or until center is almost set. Cool. Refrigerate 3 hours or more. Garnish with pecan halves dipped in melted chocolate and chocolate whipped cream.

Banana Pound Cake

Joby Richard

- | | |
|--------------------------|------------------------------------|
| 3 cups sugar | 2 tsp. vanilla extract |
| 4 eggs | 5 medium size ripe bananas |
| 1/2 cup buttermilk | 2 tsp. lemon juice |
| 4 cups all-purpose flour | 1/2 cup margarine |
| 1 tsp. soda | 1 box instant banana cream pudding |

Cream margarine and sugar and continue creaming until light and fluffy. Add eggs, mix soda and buttermilk. Add flour and stir in well. Add mashed bananas and vanilla. Bake at 250° for 1 1/2 hours (it may take longer so test). Let cool then pour mixed banana cream pudding on top.

Hummingbird Cake

Henry Rice

- | | |
|----------------------------------|-------------------------------|
| CAKE: | ICING: |
| 3 cups flour | 1 box powdered sugar (16 oz.) |
| 2 cups sugar | 1 stick margarine |
| 1 tsp. soda | 1 (8 oz.) cream cheese |
| 1 tsp. cinnamon | |
| 3 eggs, beaten | |
| 1 1/2 cups oil | |
| 1 cup pecans | |
| 1 (8 oz.) can pineapple, crushed | |
| 2 cups mashed banana | |
| 1 tsp. vanilla extract | |

Combine dry ingredients, mix with oil, add vanilla. Add eggs, pineapple and bananas to batter. Add pecans, bake at 350° for 25 to 30 minutes, or until toothpick inserted comes out clean. Remove from pans and cool on rack. Frost with following frosting.

FROSTING: Combine cream cheese and margarine and beat until smooth. Add powdered sugar continue beating until smooth. Spread in between layers on top and side. Garnish with chopped pecans.

Nieman-Marcus Cake

Melissa Jill Nunez

- | | |
|----------------------|-----------------------|
| 1 box cake mix | 1/2 cup melted butter |
| 2 tsp. vanilla | 4 eggs |
| 1 lb. powdered sugar | 8 oz. cream cheese |

Mix together the cake mix, butter, 1 teaspoon vanilla and 2 eggs. Spread into greased 9x13" pan. Mixture will be tacky. For second layer, combine powdered sugar, remaining 1 teaspoon vanilla, and remaining 2 eggs, cream cheese and mix thoroughly. Spread over bottom layer. Bake at 350° for 35 to 45 minutes. Cool before cutting.

No Crust Fudge Pie

Melissa Jill Nunez

- | | |
|----------------|------------------------|
| 2 cups sugar | 1 tsp. vanilla |
| 1 stick butter | Dash of salt |
| 6 tbs. cocoa | 1/2 cup chopped pecans |
| 4 eggs | |

Melt butter and cocoa together. Add other ingredients. Bake in a very well greased Pyrex pie plate at 350°.

Peachy Cream Cheese Pie

Lana Miller

- | | |
|---|--|
| 3/4 cup vanilla wafer crumbs (about 17 cookies) | 1/4 cup sugar |
| 2/3 cup toasted ground walnuts | 2 tbs. frozen orange juice concentrate, thawed |
| 1 tbs. sugar | 1 cup frozen whipped dessert topping, thawed |
| 5 tbs. margarine or butter, melted | 3 cups peeled, sliced peaches |
| 1 (8 oz.) pkg. light cream cheese, (Neufchatel), softened | 1/3 cup orange marmalade |

In a medium bowl stir together wafer crumbs, ground walnuts, and the 1 tablespoon sugar; add melted margarine or butter. Toss to mix well. Spread mixture evenly into a 9" microwave-safe plate. Press onto bottom and up the sides of the pie plate. Micro-cook on 100% power (high) for 2 minutes or till set. (Or, if using an oven-safe 9" pie plate, bake in a 375° oven for 4 to 5 minutes or till edges are light brown.) Cool completely on a wire rack.

Meanwhile, in a medium bowl beat cream cheese, 1/4 cup sugar, and orange juice concentrate with an electric mixer on medium speed till smooth. Fold in whipped topping. Spread over cooled crust. Cover surface with plastic wrap and chill at least 1 hour. Just before serving, arrange peach slices over filling. In a small saucepan, heat and stir the orange marmalade just till melted; brush onto peaches. If desired, garnish with raspberries. Makes 8 servings.

Creamy Lemon Pie

Vivian Murphy

1 3/4 cups cold milk	2 pkgs. Jello Vanilla Instant Pudding
1 can (6 oz.) frozen lemonade concentrate, thawed	1 tub (8 oz.) Cool Whip
	1 prepared graham cracker crumb crust

Pour milk into large bowl. Add pudding mixes. Beat with wire whisk 30 seconds. Add lemonade concentrate. Beat with whisk 30 seconds. Mixture will be thick. Stir in Cool Whip. Spoon into crust. Refrigerate 4 hours or until set.

Lemon-Orange Meringue

Chef Fanny Galan

9 egg whites	1 1/2 tsp. vanilla
2 cups sugar	
FILLING:	
9 eggs yolks	1/3 cup lemon juice
6 oz. sugar	1/2 cup blanched almonds, toasted
1 cup orange juice	Butter to grease pans
Grated rind of one orange	Whipped cream

Beat whites stiff. Beat in sugar, 2 tablespoons at a time until all 2 cups are used. Add vanilla. Bake in a very slow oven (275-300°) in 2 shallow, 9" pans until dry. FILLING: Beat egg yolks with sugar. Add rind and both juices. Cook in double boiler until thick. Chill. Pour custard over first layer, top with second layer. Garnish with whipped cream and sprinkle the almonds on top.

Lemon Cheese

Chef Fanny Galan

8 oz. butter	6 eggs
1 lb. sugar	3 lemons

Put butter and sugar into a double boiler. Add the well beaten eggs, rind and juice of the lemons. Stir constantly over a moderate heat, until thick. Takes a long time. Be patient! Serve with or on scones, biscuits or fruit.

Lemon Ribbon Ice Cream Pie

Elizabeth Richard

LEMON BUTTER SAUCE:

6 tbsp. butter	2 eggs
Grated rind of lemon	2 egg yolks
1/3 cup lemon juice	1 quart vanilla ice cream
3/8 tsp. salt	1-9" baked pie crust
1 cup sugar	

In heavy saucepan or in top of double boiler, melt butter over low heat. Add lemon rind, lemon juice, salt, and sugar, cooking until sugar is dissolved. Slightly beat whole eggs with egg yolks in small bowl. Gradually add a little of the lemon mixture to the beaten eggs and then add it all back to mixture in pan. Cook, beating with a whisk until thick and smooth. Cool. Then smooth into the baked pie shell; freeze. Spread over it half the cooked lemon butter; freeze. Cover with the other half of the ice cream; freeze. Top with lemon butter; freeze. Serve with Raspberry Sauce.

RASPBERRY SAUCE:

2 (10 oz.) pkgs. frozen raspberries in syrup, thawed	1/4 cup sugar
	2 to 2 1/2 tsp. Grand Marnier

Drain 1 package raspberries and discard juice. Save juice from other package. Purée fruit, juice, sugar and liqueur in food processor or blender; strain purée to remove seeds. Chill until ready to use. Yield: 1 1/2 cups sauce. (Freezes well). Raspberry Sauce can be used for other things, too. *Note: this is easy and elegant. It is a cool, refreshing dessert.*

Silky Cocoa Cream Pie

Debra Heard

8" baked pastry shell	1 cup sugar
1/2 cup Hershey's Cocoa	3 tbsp. cornstarch
1/4 tsp. salt	2 cup milk
2 egg yolk, beaten	1 tbsp. butter
1 tsp. vanilla extract	

Prepare pastry shell; cool. Mix sugar, cocoa, cornstarch and salt in saucepan. Gradually stir in milk. Cool over medium heat, stirring constantly, until mixture is thickened and bubbly. Boil 1 minutes; remove. Gradually stir about half of hot filling into yolks. Return all to saucepan; heat to gentle boil. Cook and stir 1 minute. Remove from heat; stir in butter and vanilla. Pour into crust. Press plastic wrap directly onto pie surface. Cool Refrigerate until set. Garnish with whipped cream. 8 servings.

Old Fashion Syrup Pie

Dylan Jouett (3rd place elementary)

4 eggs	1 1/2 cup can syrup
2 tbsp. sugar	2 tbsp. margarine

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

Frozen Chocolate Brownie Pie

Sarah Richard

1/4 cup margarine	2/3 cup firmly packed brown sugar
1/2 cup egg substitute	1/4 cup buttermilk
1/4 cup all-purpose flour	1/3 cup cocoa
1/4 tsp. salt	1 tsp. vanilla extract
Vegetable cooking spray	1/2 gallon vanilla nonfat frozen yogurt, softened
3/4 cup chocolate syrup	
Garnishes: fresh strawberries, chocolate curls	

Melt margarine in a large saucepan over medium-high heat; add brown sugar, stirring with a wire whisk. Remove from heat; cool slightly. Add egg substitute and buttermilk, stirring well. Combine flour, cocoa, and salt; add to buttermilk mixture, stirring until blended. Stir in vanilla. Pour into a 9" springform pan lightly coated with cooking spray. Bake at 350° for 15 minutes. Cool completely in pan on a wire rack. Spread half of vanilla yogurt over brownie; cover and freeze until firm. Spread chocolate yogurt over vanilla yogurt; cover and freeze until firm. Top with remaining vanilla yogurt. Cover and freeze at least 8 hours. Remove sides of pan. Serve each wedge with 1 tablespoon syrup; garnish, if desired. Yield: 12 servings.

Taunt Taunt's Strawberry Pie

Melaina Welch

1 pt. frozen strawberries	1 cup water
1/2 cup Cool Whip	2 tsp. dry strawberry jello
1 cup sugar	3 tsp. cornstarch
1 baked pie shell	

Slice strawberries, set aside. Mix cornstarch and sugar together, add water, cook until thickens. Remove from heat and add jello, mix well and let cool, fold in strawberries and pour into pie shell and refrigerate about 1 hour and spread Cool Whip on top.



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Pecan Pie Cake

Bettye Brooks

- | | |
|------------------------|---|
| 1 box yellow cake mix | 1/2 cup dark brown sugar, firmly packed |
| 4 eggs | 1/2 cup margarine |
| 1 tsp. vanilla | 1 1/2 cup white Karo syrup |
| 2 cups pecans, chopped | |

Mix cake mix, 1 egg and 1/2 cup margarine very well. Reserve 2/3 cup batter. Put rest of batter into 9x13" pan and flatten out (use floured hands). Bake 15 minutes (or until browned) at 325°. Mix Karo, 2/3 cup batter, 3 eggs, brown sugar, vanilla and pecans. Pour filling on top of crust and bake 1 hour at 325°.

Dallas Pecan Pie

Roberta Rogers

- | | |
|------------------------|------------------------|
| 1/2 cups sugar | 1 tbsp. flour |
| 1 1/2 cups white Karo | 3 eggs, well beaten |
| 1 tsp. vanilla | 1 1/2 cups coconut |
| 2 cups pecans, chopped | 1 tbsp. butter, melted |

Combine first 3 ingredients. Add melted butter. Add eggs, mix well, add vanilla, mix in well. Add coconut and pecans. Pour in unbaked pie shell, bake at 325° for 1 hour.

Cow Pies

Micah Silver

- | | |
|--------------------------------------|--------------------|
| 1 (12 oz.) pkg. milk chocolate chips | 1 tbsp. shortening |
| 1/2 cup chopped slivered almonds | 1/2 cup raisins |

Melt chocolate chips and shortening in glass bowl in the microwave until smooth about 3-4 minutes. Stir in raisins and almonds. Drop by tablespoons onto waxed paper. Chill. Yield: 2 dozens.

Pinto Bean Pie

Ammisty Gail McClelland

- | | |
|---|----------------------|
| 1 cup coconut | 1 cup chopped pecans |
| 1 cup pinto beans (cooked and mashed with fork) | 4 eggs |
| 1 tsp. vanilla | 3 cups sugar |
| | 2 sticks margarine |

Blend all ingredients together. This will fill 3 pie shells. Bake for 45 minutes at 300° in preheated oven. It tastes just like pecan pie!

7 Minute Frosting

Henry Rice

- | | |
|--------------------------|------------------------|
| 1/2 cup light corn syrup | 1/4 cup sugar |
| 2 tbsp. water | 2 egg whites |
| Pinch salt | 1 tsp. vanilla extract |

In a heavy saucepan bring corn syrup, sugar and water to a boil and remove from heat. With an electric mixer (preferably stationary) whip the eggs with a pinch of salt until stiff and glossy but not dry. Slowly, as you are beating the whites, pour the hot syrup and continue to beat constantly until frosting is light and fluffy and holds soft peaks; fold in vanilla. Yield: frosting for two layer 9" cake.

Pear Cobbler

T. Mae Booth

- | | |
|-----------------------|------------------|
| 2 cans pears | 2 tbsp. cinnamon |
| 1 box yellow cake mix | 2 sticks butter |

Pour pears in pyrex dish. Sprinkle cinnamon over pears then sprinkle cake mix over pears till well covered. Add butter over cake mix. Cook 350° for 45 minutes.

Sweet Potato Turnovers

Norma Jo Pinch

- FILLING:
- | | |
|------------------------------|---|
| 2 cups mashed sweet potatoes | 1 can (20 oz.) crushed pineapple, drained |
| 1 1/4 cups sugar | 1 tsp. grated lemon peel |
| 1 tsp. grated orange peel | 1/4 tsp. each ground ginger, allspice, and cinnamon |

- PASTRY:
- | | |
|------------------------------|-------------------------------------|
| 2 1/2 cups all-purpose flour | 1 tsp. baking powder |
| 1/2 tsp. salt | 3/4 cups butter-flavored shortening |
| 5 to 6 tbsp. cold water | Milk and additional sugar |

In a large saucepan, combine filling ingredients. Cook over medium-low heat for 12 minutes or until thickened, stirring occasionally. Cool. For pastry, combine flour, baking powder and salt in a bowl. Cut in shortening until crumbly. Gradually add water, tossing with a fork until dough forms a ball. Divide into 12 portions. On a floured surface, roll each portion into a 6" circle. Spoon 1/4 to 1/3 cup filling on half of each circle. Moisten edges with water; fold dough over filling and press edges with a fork to seal. Place on greased baking sheets. Brush with milk and sprinkle with sugar. Cut slits in top. Bake at 425° for 15-20 minutes or until golden brown. Yield: 12 servings.

Apricot Nut Bars

Genevia Conner

- | | |
|--------------------------------|------------------------------------|
| 1 cup all-purpose flour | 1 tsp. vanilla |
| Dash salt | 2 tbsp. all-purpose flour |
| 1/4 cup margarine or butter | 2 tbsp. margarine or butter |
| 1/2 cup snipped dried apricots | 2 tsp. finely shredded orange peel |
| 3/4 cup packed brown sugar | 1 1/3 cups sifted powdered sugar |
| 2 eggs | 1 to 2 tbsp. orange juice |
| 1 cup chopped walnuts | 1/2 cup chopped walnuts |
| 1/2 cup shredded coconut | |

For crust, in a medium mixing bowl, combine the 1 cup flour and salt. Cut in the 1/4 cup margarine or butter till crumbly; press into the bottom of a lightly greased 11x7x1 1/2" baking pan. Bake in a 375° oven for 12 minutes.

Meanwhile, in a small saucepan combine apricots and enough water to cover. Bring to boiling; reduce heat. Simmer, covered, for 10 minutes. Drain. In a large mixing bowl stir together brown sugar and eggs till combined. Stir in the drained apricots, the 1 cup walnuts, coconut and vanilla. Add the 2 tablespoons flour; stir till combined. Spread apricot mixture evenly over baked crust. Bake in a 375° oven for 15 minutes. Cool.

For frosting, in a medium mixing bowl, beat the 2 tablespoons margarine or butter and the orange peel with an electric mixer till combined. At low speed, gradually beat in the 1 1/4 cups powdered sugar. Add orange juice, a little at a time, till of spreading consistency. Spread frosting over cooled bars in pan. Sprinkle with the 1/2 cup walnuts. Makes 32 bars.

Apple Cider Sundaes

Norma Jo Pinch

- | | |
|------------------------|--|
| 1 1/2 cups apple cider | 1/3 cup sugar |
| 2 tbsp. cornstarch | 1/2 tsp. ground cinnamon |
| 1/2 tsp. lemon juice | 1 1/2 cups finely chopped peeled tart apples |
| Vanilla ice cream | 1/2 cup pecans, chopped (optional) |

In a saucepan, combine cider, sugar, cornstarch, cinnamon and lemon juice; stir until smooth. Add apples. Bring to a boil; boil and stir for 2 minutes. Remove from the heat; cool slightly. Serve over ice cream. Yield: about 2 cups topping.

The Thing

Lori Kellogg

- | | |
|--------------------------------|------------------------|
| 1 box lemon or yellow cake mix | 1 stick butter, melted |
| 1 egg | |

Mix and spread in a cake pan.

- | | |
|----------------------------------|--------|
| 1 lb. powder sugar or 2 3/4 cups | 2 eggs |
| 8 oz. cream cheese | |

Mix and pour over cake mix. Bake at 350° for 20 minutes. Cool and cut in squares.

Party Trifle

Shonda Mhire

- | | |
|-------------------------------------|---|
| 2 boxes brownies | 2 cups walnuts, divided |
| 2 pts. strawberries, sliced* | 2 small boxes Instant Chocolate Pudding |
| 6 Heath or Skor candy bars, crushed | 4 cups milk |
| 1 (16 oz.) Cool Whip | 1 (8 oz.) Cool Whip |

*Or use 2 pints raspberries / 4 bananas, sliced.

Prepare brownies according to directions on box, adding 1/2 cup walnuts to each box of brownies. When brownies have completely cooled, cut them in 1/2" squares.

Mix together in a large bowl 2 boxes instant chocolate pudding, 4 cups milk, and 16 oz. Cool Whip. Place pudding mixture in the ice box for at least 1 hour.

Layer 1/2 of brownies on the bottom of a large bowl, then put strawberries, heath candy bars, walnuts, and pudding mixture. Repeat layers. Top with 8 oz. Cool Whip. Garnish as desired. Makes 20 servings.

Ms. Nelvia's Bread Pudding

Thomas Lee Trosclair

- | | |
|------------------------|----------------|
| 4 eggs | TOPPING: |
| 1 large can pet milk | 1 stick butter |
| 1 1/2 cups sugar | 1 cup sugar |
| 1 tsp. vanilla | 3 egg yolks |
| 1 tsp. cinnamon | |
| 1 stick melted butter | |
| 3/4 to 1 loaf of bread | |

Mix eggs, milk, sugar, vanilla, cinnamon and melted butter. Tear bread in small pieces and soak in mixture. Mix well. Pour into 9x13" pan. Bake for 35 minutes at 350°.

TOPPING: Melt butter in saucepan. Add sugar. Stir constantly. Add yolks. Keep stirring until sauce is thick. Pour over pudding. (Medium heat 3-4 minutes).

Muddy Buddies

Raphael Heard

- | | |
|----------------------------------|---|
| 9 cups Chex cereal (any variety) | 1 pkg. (6 oz. or 1 cup) semisweet chocolate chips |
| 1/2 cup peanut butter | 1 tsp. vanilla |
| 1/2 cup margarine or butter* | |
| 1 1/2 cups powdered sugar | |

*Do not use spread or tub products.

Measure cereal into large bowl; set aside. Microwave chocolate chips, peanut butter, and margarine in a 1 quart microwavable bowl on High for 1 minute; stir. Microwave 30 seconds longer or until mixture can be stirred smooth. Stir in vanilla. Pour chocolate mixture over cereal in bowl, stirring until evenly coated (stir real well!!!) Pour into large Glad-Lock bag add powder sugar. Seal bag; shake until well coated. Spread on waxed paper to cool. Makes nine cups.

Banana Pudding Trifle

Julie Trahan (1st place senior)

- | | |
|--------------------------------|--|
| 1 1/3 cups sugar | 1/4 cup bourbon |
| 3/4 cups all-purpose flour | 2 tbsp. rum |
| 1/2 tsp. salt | 6 ripe bananas, sliced |
| 4 cups milk | 6 (1.4 oz.) English toffee Candy bars, crushed |
| 8 egg yolks | 8 oz. Cool Whip |
| 1 tbsp. vanilla extract | |
| 1 (12 oz.) pkg. vanilla wafers | |

Combine first three ingredients in a large heavy saucepan; whisk in milk. Bring to a boil over medium heat. Whisking constantly. Remove mixture from heat. Beat egg yolks until thick and into yolks; add to the remaining hot mixture, stirring constantly, 1 minute. Stir in vanilla. Layer 1/3 of wafers in the bottom of a 4-quart baking dish. Stir together bourbon and rum; brush over wafers. Top with 1/3 of banana. Spoon 1/3 of custard over banana, and sprinkle with 1/3 cup crushed candy bar. Repeat procedure twice. Top with Cool Whip.

Apple Pudding

Trisha Silver

- | | |
|-----------------------------------|---------------------------------|
| 1 cup sugar | 2 tbsp. cornstarch |
| 2 eggs, lightly beaten | 3 cups milk |
| 1 tsp. vanilla extract | 1 tbsp. margarine |
| 6 tart apples, peeled and chopped | 1/4 cup sliced almonds, toasted |

In a medium saucepan, combine sugar and cornstarch. Add eggs. Gradually stir in milk. Cook and stir over low heat until thickened, about 15 minutes. Remove from heat; add vanilla and margarine. Place apples in a bowl; pour pudding mixture on top. Sprinkle with almonds. Serve warm or cold.

Delightful Dessert

Pamela East

- | | |
|--|----------------------------|
| 2 1/2 cups graham cracker crumbs | 1 stick butter |
| 8 oz. cream cheese | 1 cup confectioner's sugar |
| 1 tsp. vanilla | 8 oz. tub whipped topping |
| 1 can cherry, strawberry, lemon or pineapple pie filling | |

With graham cracker crumbs and butter, make a crust in a 13x9" pan. Bake until brown, about 8 minutes. Allow to cool. Cream together cream cheese, confectioner's sugar and vanilla. Fold in whipped topping. Spread mixture over graham cracker crust then top with pie filling. Refrigerate until serving time.

Reeses Cup Toffee

Jonathan Trahan

- | | |
|----------------|---------------------|
| 1 stick butter | Pinch of salt |
| 1/2 cup sugar | Chocolate chips |
| 1/4 cup milk | Peanut butter chips |

Mix first four ingredients in sauce pot. Bring to a boil for a minute, stirring constantly. Turn fire down and brown mixture until caramel color. Pour on ungreased cookie sheet, top with chocolate and peanut butter chips (spread smooth).

Pecan Delight

Henry Rice

1/2 cups flour
1/2 tsp. vanilla

1 stick margarine
2/3 cup chopped pecans

Put together and bake 350° till brown. Let cool.

8 oz. cream cheese
1 cup powdered sugar

Put on top crust after it cools.

2 pkgs. white chocolate
1 tsp. vanilla

3 cups milk

Mix together and put on top of cream cheese layer. Garnish with chocolate slivers.

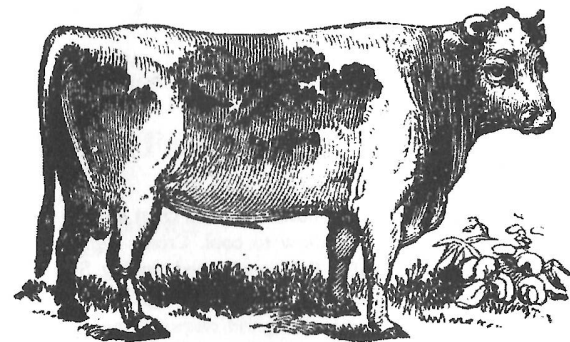
Bahama MaMa

Samantha Sue Mallett

4 or 5 bananas
1 bowl of strawberry glaze
2 (8 oz.) cream cheese
1 cup sugar

1-2 pts. strawberries, fresh or 1 bag frozen strawberries
2 (8 oz.) Cool Whip
1 box vanilla wafer cookies

In medium pan crush vanilla wafers for crust (not too fine, a little chunky). Then in large bowl blend cream cheese until smooth. Afterwards, blend cream cheese until smooth. Combine Cool Whip and sugar with cheese until smooth. Next, slowly smooth cheese mixture on top cookie crumbs. *Note: may need to use spatula to smooth cheese mixture over cookies. If it becomes too hard to spread, dip spatula in a little water.* In another large bowl, slice bananas and fresh strawberries. Then pour strawberry glaze on top then mix well. Then pour on top of cheese mixture and refrigerate for 30 minutes to an hour.



Peanut Blossoms

Jensen Bertrand

48 Hershey's Kisses
1 1/3 cup granulated sugar
1 egg
1 tsp. vanilla extract
1 tsp. baking soda
Granulated sugar

1/2 cup shortening
1/3 cup packed light brown sugar
2 tbsp. milk
1 1/2 cups all-purpose flour
1/2 tsp. salt

Heat oven to 375° and remove wrappers from Kisses. In large bowl, beat shortening and peanut butter until well blended. Add 1/3 cups granulated sugar and brown sugar; beat until light and fluffy. Add egg, milk and vanilla; beat well. Stir together flour, baking soda and salt; gradually add to peanut butter mixture. Shape dough into 1" balls. Roll in granulated sugar; place on ungreased cookie sheet. Bake 8 to 10 minutes or until lightly browned. Immediately place kisses on top of each cookie, pressing down so cookie cracks around edges. Remove from cookie sheet to wire rack. Cool completely.

Isla d Amor

Chef Preston Smith

5 egg yolks
1/4 tsp. salt
1/2 tsp. vanilla extract
Water

2 cups milk
3/4 cup sugar
1 egg white at room temperature

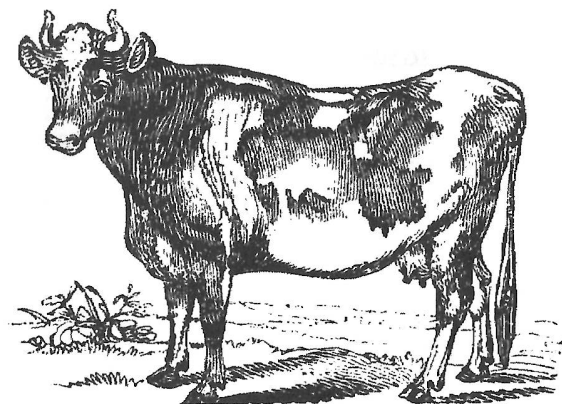
In double boiler over hot, not boiling, water, combine egg yolks, milk, salt and 3/4 cup sugar. Cook stirring constantly until mixture thickens and coat spoon (about 15 minutes). Stir in vanilla extract. Pour custard into 5 wine goblets or into dessert dishes. Cover and refrigerate until well chilled, about 1 hour.

Meanwhile, in a small bowl with mixer at high speed, beat egg whites until soft peak forms. Gradually sprinkle in 2 tbsp. sugar, beating till completely dissolved.

Preheat oven to 350°F onto 1/2 inch cold water in an 8" by 8" baking dish, drop beaten egg white in 4 mounds. Bake 7 to 10 minutes until lightly browned.

With slotted spoon, remove each light brown meringue from water and drain on spoon over paper towels. Slip onto custard in wine goblets.

In heavy skillet, over high heat, heat 1/2 cup sugar stirring constantly until smooth and amber, about 3 minutes. Remove sauce from heat; let stand 2 minutes, then with spoon quickly drizzle the sugar syrup over each dessert in thin strands.



Friday Tea

The Friday Tea for the Miss Cameron Parish contestants was held at the home of Susan and Kevin Boudreaux in Creole. Hostesses were: Susan, Mayola Wicke, Gaylyn Richard, Butsy Carter, Wendy



Savoie, Gail Shay, and Myrna Conner.

The Jr., Teen, and Deb Fur Queen's Tea was held at the home of Kathy, Tom, and Ross Rowland. Hostesses were: Leann Stewart, Kim Murphy, Recia Willis, Vicki Roberts, Laurie Bonsall, Debbie Jo

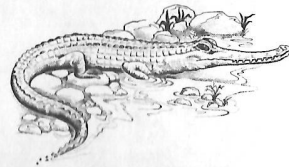
Doxey, Kathy Rowland, Tiny Murphy, Lori Theriot, and Roni Sturlese. The 1997 Queens were: Jr. Fur, Courtney Conner; Teen Fur, Stacy Jefferson; and Deb Fur, Ashley Kelley.

Jr., Teen and Deb Tea



Friday Night Buffet

The Friday Night Buffet was held at the home of Jennifer Bercier in Cameron. Hostesses were: Jennifer, Norma Jo Pinch, Bobby Pinch, Bobbie Primeaux, J. T. Primeaux, Nancy Boudreaux, Tommy Boudreaux, and Darilyn Canik.



Saturday Brunch

The Saturday Brunch was held at the home of Braxton and Norma Jean Blake in Cameron.

Maryland Group



Hot Chili Dip

Elsie Jones, Hurlock, MD

6 boneless pork chops (cut into cubes)	1 lb. ground beef
1 pkg. chillo chili mix	1 medium onion
2 (8 oz.) tomato sauce	1 (10 oz.) can whole peeled tomatoes
1 can refried beans	4 cans green diced chillies
1 cup grated cheddar cheese	1 tbsp. dry mustard

Preheat covered electric frypan 300° or frypan on low on stove top. Brown hamburger and drain. Brown pork cubes. Return hamburger and pork to frypan. Add onions, tomatoes, chillies, chillo mix, tomato sauce and refried beans. Stir to combine. Simmer on low heat for 10-15 minutes. Top with cheese. Serve warm with tortilla or corn chips.

Hash Potato Casserole

Elsie Jones, Hurlock, MD

1 (2 lb.) frozen hash browns	2 cups (16 oz.) sour cream
2 cups grated sharp cheese	1 tsp. salt
1/2 tsp. pepper	1 can cream of chicken soup
1/2 c. chopped onions	

Mix all ingredients without hash browns. Stir in potatoes until coated. Bake in 9x13" rectangular Pam coated pan for 45 minutes at 350°. Top with: 1 cup crushed corn flakes, 1/2 cup melted margarine. Bake an additional 10 minutes uncovered.

Maryland Group



Potato Soup

Elsie Jones, Hurlock, MD

6 medium peeled potatoes
1 large onion
Water to cover
2 tbsp. parsley
1 chicken flavored bouillion
1 stick margarine
Salt and pepper to taste
1/2 cup milk

Combine potatoes and onion in large pot. Add water to cover. Add parsley, bouillion, margarine, salt and pepper. Cook until potatoes are tender. Add milk and serve immediately.

Dutch Baby Pancakes

Elsie Jones, Hurlock, MD

1/3 cup butter	4 eggs
1 cup milk	1 cup flour
3 tbsp. cinnamon sugar	

In deep pie plate, melt butter in 425° oven. In blender, blend eggs and milk. Add flour and blend until flour disappears. Pour batter into hot butter. Sprinkle with cinnamon sugar. Bake at 425° 20-25 minutes until puffed and golden. Sprinkle with powdered sugar. Serve with sausage and syrup.

Deviled Crab Eggs

Elsie Jones, Hurlock, MD

6 eggs	1/3 cup mayonnaise
1 tsp. mustard	1 tsp. vinegar
Dash pepper	1/4 tsp. salt
1/2 cup crab meat	1 tbsp. old bay seafood season

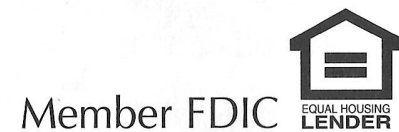
Hard boil eggs. Remove yolks, mash. Blend in all other ingredients. Spoon into egg whites. Sprinkle paprika on top.

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