



LOUISIANA
FUR & WILDLIFE
FESTIVAL

50th ANNIVERSARY



www.furfestival.com

Monetary the Natural Resources of Cameron Parish

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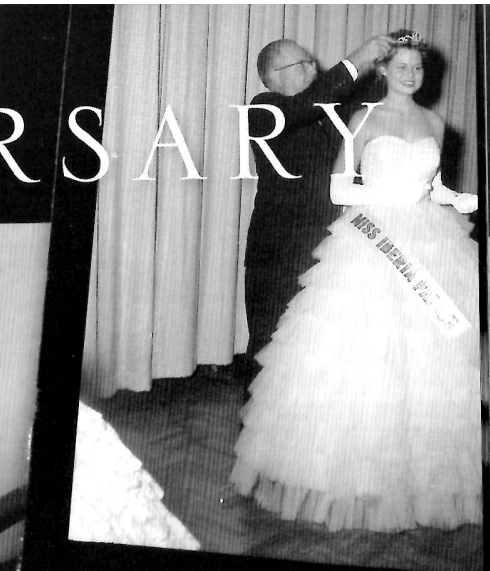
2007 LOUISIANA FUR & WILDLIFE FESTIVAL OFFICERS & SUPERINTENDENTS

Johnny LeBlanc	President, Fairgrounds & Booth Director, Parade
Freddie Richard, Jr.	Vice-President & Parade Director
Clifton Hebert	Vice-President & President Emeritus
Stephanie Rogers	Secretary & Fur Queen Pageant Coordinator
Lori LeBlanc	Treasurer
Hadley Fontenot.....	President Emeritus
J.B. Blake Jr.....	President Emeritus
Hayes "Pete" Picou, Jr.....	President Emeritus
Geneva Griffith.....	Vice-President Emeritus
Penelope Richard	Legal Advisor & Pageants Director
Telesha Bertrand.....	Little Miss & Mr. Pageant Coordinator, Cookbook Co-Coordinator
Vickie Little	Fur Queen Pageant Director
Debbie Duhon, Lena Hebert & Flora Siemen	Deb, Teen, Jr, & Miss Cameron Parish Pageants Co-ordinators
Barbara Lou LeBlanc.....	Advertising Coordinator, Sponsorships, Fur King Committee
Yvonne Mhire.....	Advertising Coordinator, Sponsorships, Fur King Committee
Stephanie Richard.....	Cookbook Co-Coordinator & Scrapbook
Bobbie Primeaux.....	Tea Coordinator & Fur King Committee
Mike Johnson	Festival Grounds Technician
Ryan King	Outdoor Events Director (Trap Setting & Oyster Shucking & Skinning)
John Cogar & Ted Johannan.....	Retriever Dog Trials Co-Coordinator
Vernon Primeaux.....	Duck & Goose Calling Contest Coordinator
Cajun Clay Crackers.....	Trap Shooting Contest Coordinators
Oscar Reyes II.....	Parade
Pat Reinecke (South Cameron Elementary Talented Teacher)	Cookbook Artwork
Michelle Richard	Pageants and Professional Photographer
Ruby Dupuie	Publicity & Website
Kevin Driscoll.....	Stage Logistics Coordinator
C'Ann King, Rosalie Nunez, Roland Primeaux, Beck Primeaux	Ticket Sales
Guy & Nelvia Murphy.....	Maryland Delegation Hostesses
Cameron Catholic Daughters.....	Gate Sales
Sharon Campbell & Agate Students.....	Stage Decorations
Cameron Volunteer Fire Dept.	Town Decorations, Parade
Cameron KC's	Saturday Dance
David Eakin (Troop Media, LLC, www.TroopMedia.com)	Cookbook Layout & Design/Printing

50th ANNIVERSARY

LOUISIANA FUR & WILDLIFE FESTIVAL

A LOOK BACK...



Charles Cole leading the South Cameron Tarpon Band.



The late Charles W. Hebert was a Sweetlake Rice Farmer and a former Fur King.

LOUISIANA
FUR & WILDLIFE
 FESTIVAL

Miss Cameron Parish

50th ANNIVERSARY

Miss Cameron Parish



Meredith Giles
 1956 Miss Cameron Parish



Nancy Precht
 1957 Miss Cameron Parish



Marilyn Billings
 1959 Miss Cameron Parish



Barbara Lane Dugas
 1960 Miss Cameron Parish



Debbie LaBove
 1961 Miss Cameron Parish



Peggy Kelley
 1972 Miss Cameron Parish



Debbie Precht
 1973 Miss Cameron Parish



Susan Baccigalopi
 1974 Miss Cameron Parish



Susan Woodgett
 1975 Miss Cameron Parish



Vickie Nunez
 1976 Miss Cameron Parish



Beverly Sue Rutherford
 1962 Miss Cameron Parish



Pam Riggs
 1963 Miss Cameron Parish



Judy Hebert
 1964 Miss Cameron Parish



Elaine Broussard
 1965 Miss Cameron Parish



Susan Kornegay
 1966 Miss Cameron Parish



Nancy Clair Nunez
 1977 Miss Cameron Parish



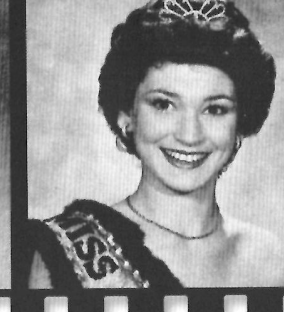
Joni Gray
 1978 Miss Cameron Parish



Mary McCall
 1979 Miss Cameron Parish



Laura Hicks
 1980 Miss Cameron Parish



Yvonne Savoie
 1981 Miss Cameron Parish



Charlene LaBove
 1967 Miss Cameron Parish



Diane Warren
 1968 Miss Cameron Parish



Sherry Charamie
 1969 Miss Cameron Parish



Cherie Griffith
 1970 Miss Cameron Parish



Gail Riggs
 1971 Miss Cameron Parish



April Leger
 1982 Miss Cameron Parish



Winona Wigley
 1983 Miss Cameron Parish



Selika Miller
 1984 Miss Cameron Parish



Stacy Mudd
 1985 Miss Cameron Parish



Delisa Conner
 1986 Miss Cameron Parish

LOUISIANA
FUR & WILDLIFE
 FESTIVAL

Miss Cameron Parish

50th ANNIVERSARY

Miss Cameron Parish



Dena Rutherford
 1987 Miss Cameron Parish



Katheryn Wilkerson
 1988 Miss Cameron Parish



Rhonda Perry
 1989 Miss Cameron Parish



Dayna Willis
 1990 Miss Cameron Parish



Renee LaLande
 1991 Miss Cameron Parish



Marilyn LeJeune
 2002 Miss Cameron Parish



Trista Siemen
 2003 Miss Cameron Parish



Ashley Picou
 2004 Miss Cameron Parish



Ashley Kelley
 2005 Miss Cameron Parish



Brandi Soileau
 1992 Miss Cameron Parish



Tricia Trahan
 1993 Miss Cameron Parish



Adrienne Picou
 1994 Miss Cameron Parish



Jennifer Broadus
 1995 Miss Cameron Parish



Adenise Michelle Trosclair
 1996 Miss Cameron Parish



Melissa Trahan
 1997 Miss Cameron Parish



Heather Sturlese
 1998 Miss Cameron Parish



Mandy Broussard
 1999 Miss Cameron Parish



Courtney Conner
 2000 Miss Cameron Parish



Shannon Suratt
 2001 Miss Cameron Parish





Vida Brown
 1956 Fur Queen



Nancy Precht
 1957 Fur Queen



Peggy Seago
 1959 Fur Queen



June Robicheaux
 1960 Fur Queen



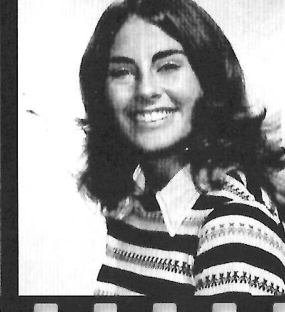
Debbie LaBove
 1961 Fur Queen



Gail Riggs
 1972 Fur Queen



Gwendolyn Phelps
 1973 Fur Queen



Ann Guillot
 1974 Fur Queen



Alexis Alexander
 1975 Fur Queen



Susan Woodgett
 1976 Fur Queen



Pat O'Neil
 1962 Fur Queen



Susan Beinvenue
 1963 Fur Queen



Gail Broussard
 1964 Fur Queen



Susan Arcement
 1965 Fur Queen



Schere Saia
 1966 Fur Queen



Jenny Sue Bird
 1977 Fur Queen



Sharon Laney
 1978 Fur Queen



Joni Gray
 1979 Fur Queen



Cindy Rice
 1980 Fur Queen



Donna Harmon
 1981 Fur Queen



Linda Trappey
 1967 Fur Queen



Nancy Jordan
 1968 Fur Queen



Jane Weilbacher
 1969 Fur Queen



Doyleene Lasiter
 1970 Fur Queen



Cherie Griffith
 1971 Fur Queen



Yvonne Savoie
 1982 Fur Queen



Andrie Bergeron
 1983 Fur Queen



Elizabeth Primm
 1984 Fur Queen



Selika Miller
 1985 Fur Queen



Kelly Foster
 1986 Fur Queen



Lisa Roberts
 1987 Fur Queen



Karen Engeron
 1988 Fur Queen



Michelle Morris
 1989 Fur Queen



Lisa Rousse
 1990 Fur Queen



Connie Cure
 1991 Fur Queen



Courtney Tatman
 2001 Fur Queen



Shannon Hinton
 2002 Fur Queen



Tiffany Wing
 2003 Fur Queen



Trista Siemen
 2004 Fur Queen



Cadi Pedigo
 2005 Fur Queen



Sonya Landry
 1991 Fur Queen
 (Replaced Connie Cure)



Kelly Becnel
 1992 Fur Queen



Belinda Denise Clemons
 1993 Fur Queen



Erika Schwartz
 1994 Fur Queen



Adrienne Picou
 1995 Fur Queen



Marie Des Ormeaux
 1996 Fur Queen



Alison Hotard
 1997 Fur Queen



Summer Parker
 1998 Fur Queen



Heather Sturlese
 1999 Fur Queen



Millie Harris
 2000 Fur Queen



*Lions Club Float
 Fur Festival 1963*



Jack Styron
 1969 King Fur I



Alvin Dyson
 1970 King Fur II



Mark Richard
 1971 King Fur III



John Paul Crain
 1972 King Fur IV



Thomas E. Steed
 1973 King Fur V



Roland J. "T-Bolo" Trosclair
 1983 King Fur XV



Charles Henry Precht
 1984 King Fur XVI



Malcom Lyle Crain
 1985 King Fur XVII



"Benny" Welch
 1986 King Fur XVIII



Edward W. Swindell Jr.
 1987 King Fur XIX



Charles W. Hebert
 1974 King Fur VI



Jerry G. Jones
 1975 King Fur VII



J. Burton Daigle
 1976 King Fur VIII



Ted Joanen
 1977 King Fur IX



Pat Doody
 1978 King Fur X



Tom Mudd
 1988 King Fur XX



J.B. Meaux
 1989 King Fur XXI



J.B. Blake, Jr.
 1990 King Fur XXII



Phillip Luke Trosclair II
 1991 King Fur XXIII



Claude Eagleson
 1992 King Fur XXIV



Fletcher J. Miller
 1979 King Fur XI



Conway LeBleu
 1980 King Fur XII



Jennings B. Jones
 1981 Co-King Fur XIII



Hadley A. Fontenot
 1981 Co-King Fur XIII



Charles A. "Buster" Rogers
 1982 King Fur XIV



Watkin Miller
 1993 King Fur XXV



Larry McNease
 1994 King Fur XXVI



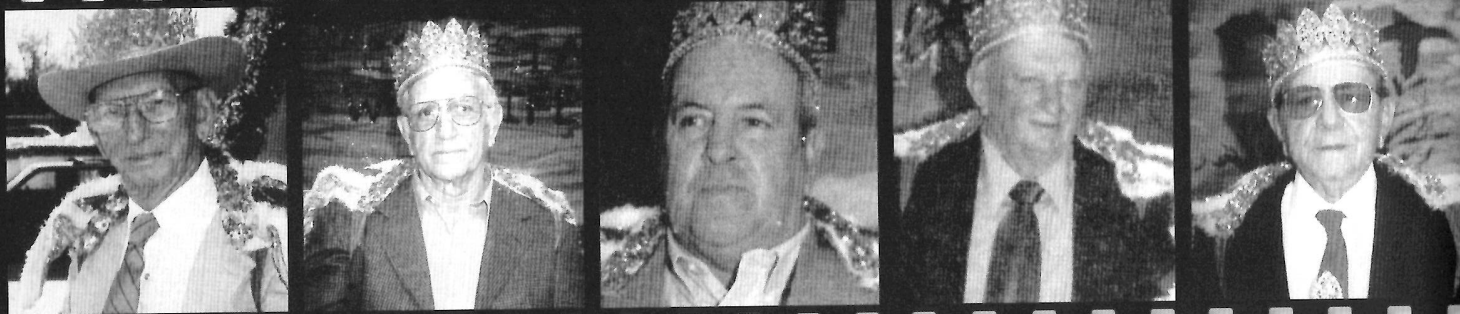
Billy Doxey
 1995 King Fur XXVII



Robert J. Schwark, Sr.
 1996 King Fur XXVIII



Darrell "Fats" Dupont
 1997 King Fur XXIX



Charlie Theriot
 1998 XXX

Norman Francis McCall
 1999 King Fur XXXI

Donald Bailey
 2000 King Fur XXXII

Mervin "Possum" Chesson
 2001 King Fur XXXIII

Enos J. "Buster" Sturlese
 2002 King Fur XXXIV



Connie Jean Poole
 1971 Little Miss Cameron

Barbie Duncan
 1972 Little Miss Cameron

Monique Taber
 1973 Little Miss Cameron

Elda Viator
 1974 Little Miss Cameron

Catherine Perkins
 1975 Little Miss Cameron



Charlie Petiffer
 2003 King Fur XXXV

Jimmie Stoute
 2004 King Fur XXXVI

J.A. Miller
 2005 King Fur XXXVII

Photo Below: 1974-1975



Vickie Delino
 1976 Little Miss Cameron

Tracy Erbeling
 1977 Little Miss Cameron

Joanie Constance
 1978 Little Miss Cameron

Derinda Morris
 1979 Little Miss Cameron

Christy Trahan
 1980 Little Miss Cameron



Dawn Dominique
 1981 Little Miss Cameron

Dixie Willis
 1982 Little Miss Cameron

Adrienne Picou
 1983 Little Miss Cameron

Jessica Leger
 1984 Little Miss Cameron

Shannon Suratt
 1985 Little Miss Cameron

LOUISIANA
FUR & WILDLIFE
 FESTIVAL

Little Miss Cameron Parish

50th ANNIVERSARY

Lil Miss Cameron Parish



Candace Willis
 1986 Little Miss Cameron

Lizza Bailey
 1987 Little Miss Cameron

Amy Racca
 1988 Little Miss Cameron

Casi Pinch
 1989 Little Miss Cameron

Bronwen LaLande
 1990 Little Miss Cameron



Kathryn Reina
 2001 Little Miss Cameron

Jenna Duddleston
 2002 Little Miss Cameron

Marlie Mudd
 2003 Little Miss Cameron

Abby Miller
 2004 Little Miss Cameron

Callie Nicole Brevelle
 2005 Little Miss Cameron



Stacie Booth
 1991 Little Miss Cameron

Nicole Fenetz
 1992 Little Miss Cameron

Ashley Kelley
 1993 Little Miss Cameron

Kaylee Jo Canik
 1994 Little Miss Cameron

Courtney Conner
 1995 Little Miss Cameron



Dixie Desonier
 1996 Little Miss Cameron

Ericka Pickett
 1997 Little Miss Cameron

Katelyn Reina
 1998 Little Miss Cameron

Kami Savoie
 1999 Little Miss Cameron

Kallan Mudd
 2000 Little Miss Cameron



Photo 1979
 Copyright © Geneva Griffith



Timothy McCall
 1972 Little Mr. Cameron

Charles Vincent Jr.
 1973 Little Mr. Cameron

Terrell Boudoin
 1974 Little Mr. Cameron

Charles Vincent Jr.
 1975 Little Mr. Cameron

Joe Constance
 1976 Little Mr. Cameron



Scott Suratt
 1987 Little Mr. Cameron

Shawn Authement
 1988 Little Mr. Cameron

Shaun Fawvor
 1989 Little Mr. Cameron

Chad Theriot
 1990 Little Mr. Cameron

Casey Trahan
 1991 Little Mr. Cameron



Dwayne Nunez
 1977 Little Mr. Cameron

Richard Harrington
 1978 Little Mr. Cameron

August Fontenot
 1979 Little Mr. Cameron

Alfred Devall II
 1980 Little Mr. Cameron

Jonathan Chilson
 1981 Little Mr. Cameron



Chad Broussard
 1992 Little Mr. Cameron

Jared Trahan
 1993 Little Mr. Cameron

Aaron Granger
 1994 Little Mr. Cameron

Kaleb Trahan
 1995 Little Mr. Cameron

Jacob Trahan
 1996 Little Mr. Cameron



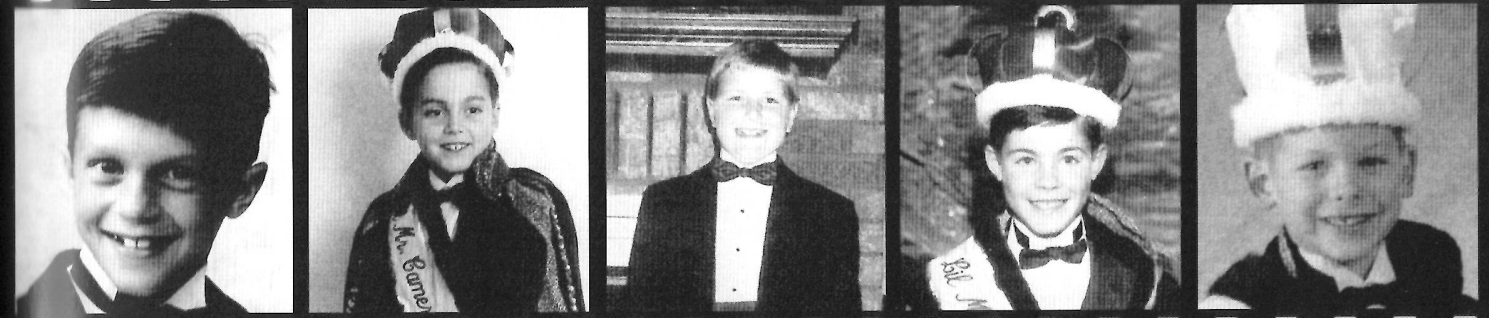
Dusty Jinks
 1982 Little Mr. Cameron

Eric Conner
 1983 Little Mr. Cameron

Kasey Jinks
 1984 Little Mr. Cameron

Ryan Marceaux
 1985 Little Mr. Cameron

Trevor Trahan
 1986 Little Mr. Cameron



Chance Savoie
 1997 Little Mr. Cameron

Michael Fewell
 1998 Little Mr. Cameron

Thomas Lee Trosclair
 1999 Little Mr. Cameron

Jade Miller
 2000 Little Mr. Cameron

Channing LaLande
 2001 Little Mr. Cameron



Kent Doxey
 2002 Little Mr. Cameron

Madison Morales
 2003 Little Mr. Cameron

Tyler Nunez
 2004 Little Mr. Cameron

Luke Miller
 2005 Little Mr. Cameron

*Ginella & Ginger Tabor, children of Mr. & Mrs. Richard Tabor
 Photo 1976
 Copyright © Geneva Griffith*



Jr. Miss Cameron Parish (2001-2005)



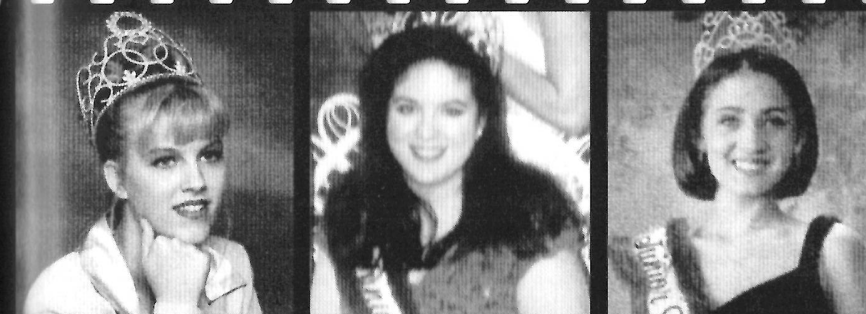
Cherie McDaniel
 1993 Jr. Miss Fur Queen

Amanda Johnson
 1994 Jr. Miss Fur Queen

Sarah Ann Vaughan
 1995 Jr. Miss Fur Queen

Bronwen LaLande
 1996 Jr. Miss Fur Queen

Courtney Conner
 1997 Jr. Miss Fur Queen



Amber Alexander
 1998 Jr. Miss Fur Queen

Terri Lyn Conner
 1999 Jr. Miss Fur Queen

Desiree' Roberts
 2000 Jr. Miss Fur Queen



Ashley Kelley
 2001 Jr. Miss Cameron

Tara LeBlanc
 2002 Jr. Miss Cameron

Ashley Nicole Picou
 2003 Jr. Miss Cameron

Dixie Desonier
 2004 Jr. Miss Cameron

Kami Savoie
 2005 Jr. Miss Cameron

LOUISIANA
FUR & WILDLIFE
 FESTIVAL

Teen Miss Fur Queen (1996-2000)

50th ANNIVERSARY

Deb Miss Fur Queen (1997-2000)



Danielle Saucier
 1996 Teen Miss Fur

Stacey Ann Jefferson
 1997 Teen Miss Fur

Natasha Rae Trahan
 1998 Teen Miss Fur

Ashley Kelly
 1999 Teen Miss Fur

Ashley Nicole Picou
 2000 Teen Miss Fur

Ashley Kelley
 1997 Deb Miss Fur

Heather LeBoeuf
 1998 Deb Miss Fur

Dixie Desonier
 1999 Deb Miss Fur

Kami Savoie
 2000 Deb Miss Fur

Teen Miss Cameron Parish (2001-2005)

Deb Miss Cameron Parish (2001-2005)



Cassandra Trahan
 2001 Teen Miss Cameron

Dixie Desonier
 2002 Teen Miss Cameron

Kimberly Trahan
 2003 Teen Miss Cameron

Haley Willis
 2004 Teen Miss Cameron

Ericka Pickett
 2005 Teen Miss Cameron

Christian McCall
 2001 Deb Miss Cameron

Ericka Pickett
 2002 Deb Miss Cameron

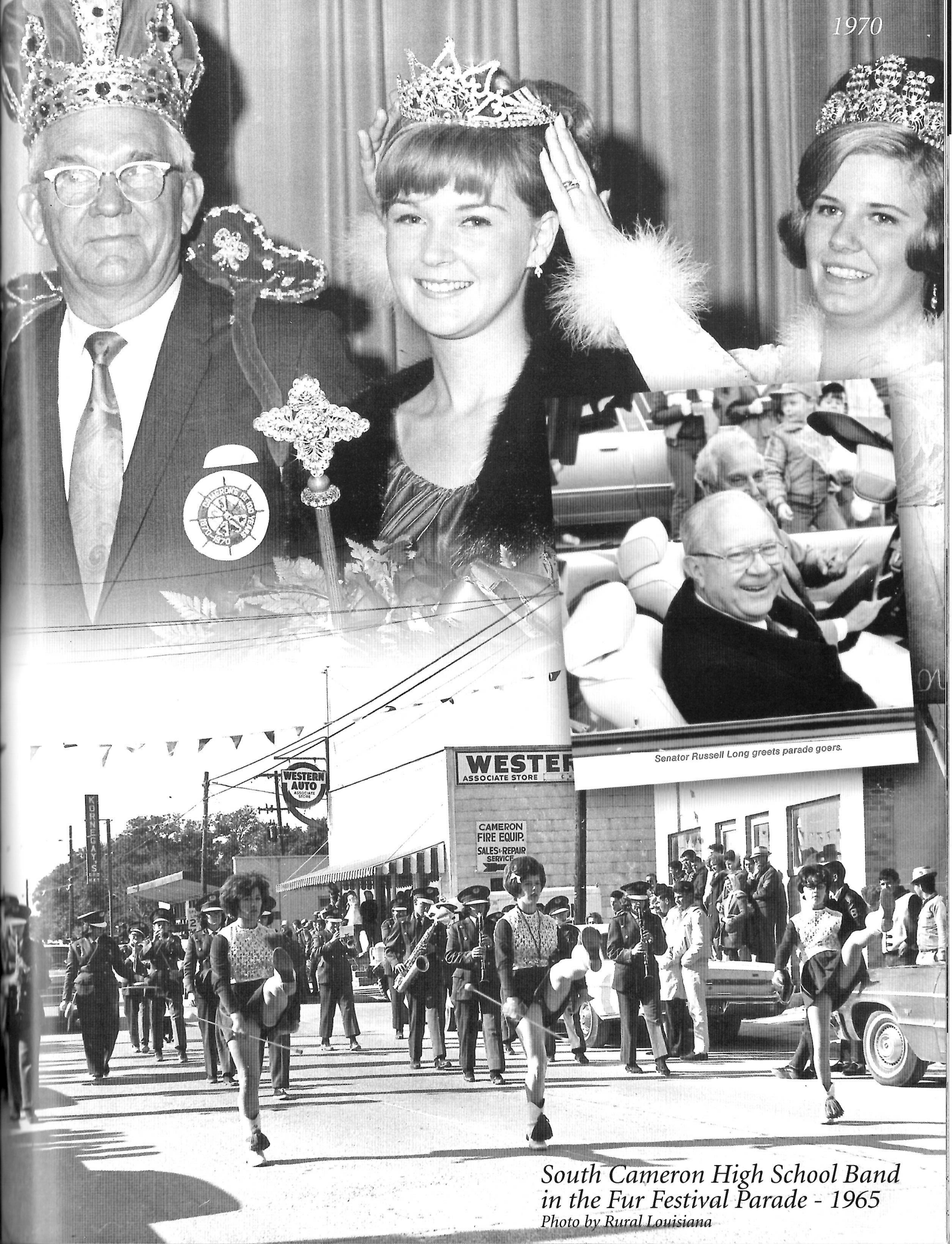
Kathryn Reina
 2003 Deb Miss Cameron

Kallan Mudd
 2004 Deb Miss Cameron

Jadah Primeaux
 2005 Deb Miss Cameron



*Clarence Dominque
1st - Senior Goose Calling Contest
Louisiana Fur & Wildlife Festival 1966
Photo by: Robert N. Dennie*



Senator Russell Long greets parade goers.

*South Cameron High School Band
in the Fur Festival Parade - 1965
Photo by Rural Louisiana*

PAST ROYALTY

Celebrating 50 Years of Fur Festival Fun

PAST KING FUR

1969 King Fur I	Jack Styron	Menhaden
1970 King Fur II	Alvin Dyson	Fur
1971 King Fur III	Mark Richard	Cattle
1972 King Fur IV	John Paul Crain	Oil
1973 King Fur V	Thomas E. Steed	Shrimp
1974 King Fur VI	Charles W. Hebert	Rice
1975 King Fur VII	Jerry G. Jones	Hunting & Wildlife
1976 King Fur VIII	J. Burton Daigle	

1977 King Fur IX	Ted Joanen	Alligator
1978 King Fur X	Pat Doody	Menhaden
1979 King Fur XI	Fletcher J. Miller	Fur
1980 King Fur XII	Conway LeBleu	Cattle
1981 Co-King Fur XIII	Hadley A. Fontenet & Past Festival Presidents	
	Jennings B. Jones (25th Anniv)	
1982 King Fur XIV	Charles A. "Buster" Rogers	Oil
1983 King Fur XV	Roland J. "T-Bolo" Trosclair	Shrimp
1984 King Fur XVI	Charles Henry Precht	Rice
1985 King Fur XVII	Malcom Lyle Crain	Hunting & Wildlife
1986 King Fur XVIII	Benjuamin Carl "Benny" Welch	Alligator

1987 King Fir XIX	Edward W. Swindell Jr.	Menhaden
1988 King Fir XX	Tom Mudd	Fur
1989 King Fir XXI	J.B. Meaux	Cattle
1990 King Fir XXII	J.B. Blake, Jr.	Oil
1991 King Fir XXIII	Phillip Luke Trosclair II	Shrimp
1992 King Fir XXIV	Claude Eagleson	Rice
1993 King Fir XXV	Watkin Miller	Hunting & Wildlife
1994 King Fir XXVI	Larry McNease	Alligator
1995 King Fir XXVII	Billy Doxey	Oyster
1996 King Fir XXVIII	Robert J. Schwarz, Sr.	Menhaden
1997 King Fir XXIX	Darrell "Fats" Dupont	Fur
1998 King Fir XXX	Charlie Theriot	Cattle
1999 King Fir XXXI	Norman Francis McCall	Oil
2000 King Fir XXXII	Donald Bailey	Shrimp
2001 King Fir XXXIII	Mervin "Possum" Chesson	Rice
2002 King Fir XXXIV	Enos J. "Buster" Sturlese	Hunting & Wildlife
2003 King Fir XXXV	Charlie Petitfer	Alligator
2004 King Fir XXXVI	Jimmie Stoute	Oyster
2005 King Fur XXXVII	J.A. Miller	Menhaden

MISS CAMERON PARISH

1956 Meredith Giles	Cameron
1957 Nancy Precht	Sweetlake
Hurricane Audrey	
1959 Marilyn Billings	Cameron
1960 Barbara Lane Dugas	Cameron
1961 Debbie LaBove	Sweetlake
1962 Beverly Sue Rutherford	Creole
1963 Pam Riggs	Hackberry
1964 Judy Bebert	Cameron
1965 Elaine Broussard	Cameron
1966 Susan Kornegay	Cameron
1967 Charlene LaBove	Cameron
1968 Diane Warren	Cameron
1969 Sherry Charamic	Cameron
Debbie Jones	Cameron
Catherine Lowery	Hackberry
1970 Cherie Griffith	Creole
1971 Gail Riggs	Hackberry
1972 Peggy Kelley	Cameron
1973 Debbie Precht	Sweetlake
1974 Susan Baccigalopi	Creole
1975 Susan Woodgett	Cameron
1976 Vickie Nunez	Grand Chenier
1977 Nancy Clair Nunez	Grand Chenier
1978 Jni Gray	Hackberry
1979 Mary McCall	Grand Chenier
1980 Laura Hicks	Hackberry
1981 Yvonne Savoie	Grandlake
1982 April Leger	Hackberry
1983 Winona Wigley	Cameron
1984 Selika Miller	Creole
1985 Stacy Mudd	Cameron
1986 Delisa Conner	Creole

1987 Dena Rutherford	Creole
1988 Katheryn Wilkerson	Creole
1989 Rhonda Perry	Grand Chenier
1990 Dayna Willis	Cameron
1991 Renee LaLande	Cameron
1992 Brandi Soileau	Creole
1993 Tricia Trahan	Creole
1994 Adrienne Picou	Grand Chenier
1995 Jennifer Broadus	Grand Chenier
1996 Adenise Michelle Trosclair	Grand Chenier
1997 Melissa Trahan	Johnson Bayou
1998 Heather Sturlese	Grand Chenier
1999 Mandy Broussard	GrandLake
2000 Courtney Conner	Cameron
2001 Shannon Suratt	Cameron
2002 Marylyn LeJeune	GrandLake
2003 Trista Siemen	Creole
2004 Ashley Picou	GrandLake
2005 Ashley Kelley	Grand Chenier

LOUISIANA FUR & WILDLIFE QUEEN

1956 Vida Brown	Vermilion
1957 Nancy Precht	Cameron
Hurricane Audrey	
1959 Peggy Seago	Iberia
1960 June Robicheaux	St. Mary
1961 Debbie LaBove	Cameron
1962 Pat O'Neil	Vermilion
1963 Susan Beinvenue	Terrebonne
1964 Gail Broussard	Iberia
1965 Susan Arcement	Vermilion
1966 Schere Saia	Terrebonne
1967 Linda Trappey	Iberia
1968 Nancy Jordan	Plaquemine
1969 Jane Weilbacher	St. Charles
1970 Doylene Lasiter	St. Mary
1971 Cherie Griffith	Cameron
1972 Gail Riggs	Cameron
1973 Gwendolyn Phelps	LaFourche
1974 Ann Guillot	St. John the Baptist
1975 Alexis Alexander	Jefferson
1976 Susan Woodgett	Cameron
1977 Jenny Sue Bird	St. Charles
1978 Sharon Laney	St. Charles
1979 Joni Gray	Cameron
1980 Cindy Rice St. John the Baptist	
1981 Donna Harmon	Calcasieu
1982 Yvonne Savoie	Cameron
1983 Andrie Bergeron	Terrebonne
1984 Elizabeth Primm	Terrebonne
1985 Selika Miller	Cameron
1986 Kelly Foster	Calcasieu
1987 Lisa Roberts	Iberia
1988 Karen Engeron	Terrebonne
1989 Michelle Morris	LaFourche
1990 Lisa Rouse	Terrebonne
1991 Sonya Landry	Iberia
1992 Kelly Becnel	St. John the Baptist
1993 Belinda Denise Clemons	St. Tammany
1994 Erika Schwartz	St. Tammany
1995 Adrienne Picou	Cameron
1996 Marie Des Ormeaux	Vermilion
1997 Alison Hotard	St. John the Baptist
1998 Summer Parker	Jefferson Devis
1999 Heather Sturlese	Cameron
2000 Millie Harris	Jefferson
2001 Courtney Tatman	St. Charles
2002 Shannon Hinton	St. John the Baptist
2003 Tiffany Wing	Calcasieu
2004 Trista Siemen	Cameron
2005 Cadi Pedigo	Acadia

PAST ROYALTY

Celebrating 50 Years of Fur Festival Fun

LITTLE MISS CAMERON PARISH

1971 Connie Jean Poole	Hackberry
1972 Barbie Duncan	Grand Chenier
1973 Monique Tabor	Cameron
1974 Elda Faye Viator	Cameron
1975 Catherine Helen Perkins	Cameron
1976 Vickie Lyn Delino	Cameron
1977 Tracy Ann Erbeling	Johnson Bayou
1978 Joanie Josephine Constance	Johnson Bayou
1979 Derinda Dean Morris	South Cameron Elem.
1980 Christy Ann Trahan	Hackberry
1981 Dawn Michelle Domingue	Hackberry
1982 Dixie Darlene Willis	Cameron
1983 Adrienne Larissa Picou	Grand Chenier
1984 Jessica Azora Leger	Johnson Bayou
1985 Shannon Suratt	Cameron
1986 Candace Michelle Willis	Cameron
1987 Lizza Bailey	Cameron
1988 Amy Racca	Cameron
1989 Casi Cherami Pinch	Grand Chenier
1990 Bronwen LaLande	Cameron
1991 Stacie Booth	Grand Chenier
1992 Nicole Fenetz	Hackberry
1993 Ashley Michelle Kelly	Grand Chenier
1994 Keylee Jo Canik	South Cameron Elem.
1995 Courtney Conner	South Cameron Elem.
1996 Deixe Michelle Desonier	Cameron
1997 Ericka Danielle Savoie	Cameron
1998 Katelyn Sue reina	South Cameron Elem.
1999 Kami Danielle Savoie	Cameron
2000 Kallan Mudd	Grand Lake
2001 Kathryn Aline Reina	South Cameron Elem.
2002 Jenna Anne Duddleston	South Cameron Elem.
2003 Marlie Ellice Mudd	Grand Lake
2004 Abby Marie Miller	South Cameron Elem.
2005 Callie Brevelle	Grand Lake

JR. MISS FUR QUEEN

1993 Cherie McDaniel	Cameron
1994 Amanda Johnson	Cameron
1995 Sarah Ann Vaughan	Creole
1996 Bronwen Chasidy LaLande	Cameron
1997 Courtney Conner	Cameron
1998 Amber Alexander	Cameron
1999 Terrie Lyn Conner	Creole
2000 Desiree Renee Roberts	Cameron
2001 None	
2002 None	
2003 None	
2004 None	
2005 None	

TEEN MISS FUR QUEEN

1993 None	
1994 None	
1995 None	
1996 Danielle Saucier	
1997 Stacey Ann Jefferson	Grand Chenier
1998 Natasha Rae Trahan	Johnson Bayou
1999 Ashley Kelley	Grand Chenier
2000 Ashley Nicole Picou	Grand Lake
2001 None	
2002 None	
2003 None	
2004 None	
2005 None	

DEB MISS FUR

1997 Ashley Michelle Kelley	Grand Chenier
1998 Heather Richelle LeBoeuf	Grand Lake
1999 Dixie Michelle Desonier	Cameron
2000 Kami Danielle Savoie	Creole
2001 None	
2002 None	
2003 None	
2004 None	
2005 None	

LITTLE MR. CAMERON PARISH

None	
Master Timothy McCall	Grand Chenier
Master Charles W. Vincent Jr.	Cameron
Terrell Boudoin	Cameron
Charles W. Vincent Jr.	Cameron
Joe Matthew Constance	Johnson Bayou
Dwayne Paul Nunez	Grand Chenier
Richard Joseph Harrington	Johnson Bayou
August Charton Fontenet	Cameron
Alfred Alcide Devall II	Hackberry
Jonathan Bernard Chilson	Grand Chenier
Dusty Jinks	Hackberry
Eric Wade Conner	Grandlake
Kasey Ryan Jinks	Hackberry
Ryan Marceaux	Cameron
Trevor Dean Trahan	Johnson Bayou
Scott Suratt	Cameron
Shawn Patrick Authement	Cameron
Shaun Joseph Fawvor	South Cameron Elem.
Chad Theriot	South Cameron Elem.
Casey Keith Trahan	Johnson Bayou
Chad Broussard	Cameron
Jared Kane Trahan	Johnson Bayou
Aaron Granger	Hackberry
Kaleb Trahan	South Cameron Elem.
Jacob Wayne Trahan	South Cameron Elem.
Chance Savoie	Johnson Bayou
Michael Forrest Fewell	Johnson Bayou
Thomas Lee Trosclair	Cameron
Jade Houston Miller	South Cameron Elem.
Channing Blake "Chan" LaLande	South Cameron Elem.
Kent Allen Doxey	Cameron
Madison Morales	Grand Lake
Tyler Joseph Nunez	South Cameron Elem.
Luke Miller	South Cameron Elem.

JR. MISS CAMERON PARISH

None	
None	
None	
None	
None	
None	
None	
None	
None	
None	
Ashley Michelle Kelly	Cameron
Tara LeBlanc	Cameron
Ashely Nicole Picou	Grand Lake
Dixie Desonier	Grand Chenier
Kami Danielle Savoie	Creole

TEEN MISS CAMERON PARISH

None	
None	
None	
None	
None	
None	
None	
None	
None	
None	
Cassandra Noel Trahan	Cameron
Dixie Michelle Desonier	Grand Chenier
Kimberly Trahan	Johnson Bayou
Haley Willis	Cameron
Ericka Danielle Pickett	Cameron

DEB MISS CAMERON PARISH

None	
None	
None	
None	
None	
Christian McCall	Grand Chenier
Ericka Danielle Pickett	Cameron
Kathryn Aline Reine	Creole
Kallan Mudd	Grand Lake
Jadah Primeaux	Cameron



*Pam Riggs - Miss Cameron Parish 1963
kissed by Issaac White, a former muskrat
skinning champ.*

2005 ROYALTY IN THE SPOTLIGHT CELEBRATING 50 YEARS OF FUR FESTIVAL FUN



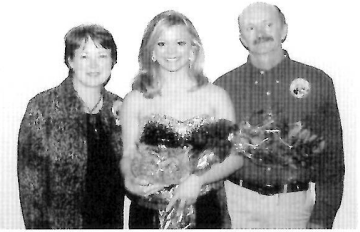


2005
49th Louisiana Fur & Wildlife Festival Queen



bigger & better Cameron Parish.

My travels would not have been so unforgettable and successful without the help of so many people. To the Fur Festival Board, thank you for everything you have done for me over the past two years, especially for all the support you so graciously gave me at LAFF Queen of Queens. I am so lucky to have had such a great support system behind me. To the LeBlanc family, there are not enough words to express my thanks. No matter what it was I needed, you went above and beyond to make sure it was done perfectly. My travels would have not been the same without all of your love, generosity, and never-ending support. To the wonderful people of Cameron Parish, I have enjoyed being able to represent you and this wonderful festival. It has been an honor and a privilege to have done so. It is you that has kept me motivated to keep representing this festival to the best of my ability. And last but not least, to my friends and family. Your love and dedication has made me into the person that I am today. I pray that your influence stays with me along future journeys so that I may continue to share with others what you have imported in me.

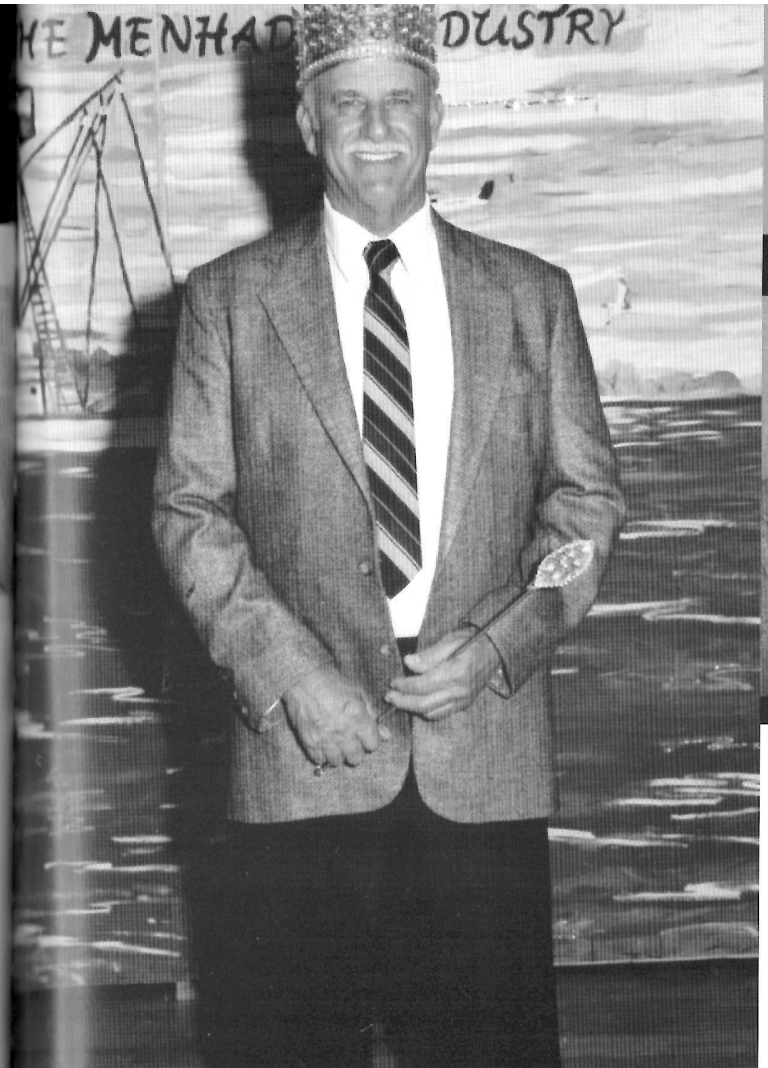


As my reign comes to an end, I reflect back on how much I have grown over the past two years. I strive to live each day to its fullest because I never know what tomorrow will bring my way. I am thankful to have encountered such an amazing journey that has left a tremendous impact on my life. It has been an honor and privilege to present an amazing festival and it will forever hold a special place in my heart. Thank you and God bless!

Cadi Pedigo
49th LA Fur & Wildlife Festival Queen

Throughout my life, I have come to realize that there are no shortcuts to any place worth going. My journey to becoming the LA Fur & Wildlife Queen was filled with dedication, perseverance, and most of all the passion to want to represent this prestigious title to the best of my ability. Little did I know, this dream would soon become a reality for not one, but two wonderful years. After I was crowned, I soon realized it was time to begin a new journey that would take me on a path so unforgettable and also be filled with precious memories that would last me a lifetime.

A wise queen once said, "You haven't seen how truly beautiful Louisiana is until you've seen it through the eyes of a festival queen". Well, this quote is so very true. Unlike most queens, I was able to represent my title for two years due to the unfortunate events of Hurricane Rita. My first year was filled with many new and exciting experiences as I focused on educating people on what the Fur and Wildlife Festival had to offer as well as Cameron Parish. My second year, I decided to approach in a completely different way. I still promoted my festival and parish, but also strived to inform the state on how important it was to rebuild a



2005
King Fur XXXVI



J.A. Miller

"To be a good pogy fisherman you have to put in the time. You have to be available when things start to happen", says J.A. Miller, King Fur 36. James Andrew "J.A." Miller is a native of Cameron Parish and has worked in the menhaden industry since 1971. He began his career as a pogy fisherman on his daddy's boat at the age of 26 where he pulled corks and ran the engine in the purse boat. He soon came to see



that he could be successful at this business by "putting in the time". During the past 40 year, J.A. has served as captain on eight vessels and has been the "high boat" a total of seven times. What are his secrets? He says he uses the signs on the water and the native birds. "If Pelicans dive in a certain spot there may be some fish, but if a Gannet dives for fish you can put your nets over and go to the bank, because there are fish," says Captain J.A.

Message from the King:

It was an honor to be selected and represent Cameron Parish and the Menhaden Industry as King Fur 36. It makes a man feel good to believe people think that much of your accomplishments and contributions to your life's trade. I would like to thank the people who decided that I should receive this great honor. But, even though I believe strongly in work and how work helps men to earn their place in the world, I have learned a lesson about the word place. Hurricanes Katrina and Rita taught us that places change. And, even though we didn't think so at the time, we survived the change and became stronger. Those two events strengthened the most important places of all, the places in my heart. During the time I realized that Cameron Parish and my home were destroyed by an act of God, I was comforted by the most precious gifts God ever gave me, my daughter Selika and my two grandsons, Luke and Jack. I have found we can make new places for ourselves, even new places in our hearts.





2005

Miss Cameron Parish

Ashley Michelle Kelley

When I was in kindergarten at Grand Chenier Elementary School, I told my principal that one day I would be Miss Cameron Parish, a little girl with a big dream. I want to thank Mr. Benny Welch for never letting me forget that.

The year 2005 has truly been a dream come true. I have met so many wonderful people throughout the state and beyond.

I would like to thank everyone associated with the National Outdoor Show for being so hospitable during our stay in Cambridge, Maryland. The trip was an unforgettable experience. Between sight seeing, shopping, eating great food and seeing a log- - I was never bored. I even had the pleasure of listening to trapping and fishing stories from our King Fur, Mr. J.A. Miller who accompanied me, my mother, Mrs. Jo Ann Nunez and Mrs. Ruby Dupuie on our trip. Thanks to him we were all treated as queens.

I am so grateful for everything I received that past year, including my trip to Maryland, the fur coat from the Fur and Alligator Council, which I got plenty use out of in Maryland, and all of my memories and new friends.

Thanks to my directors, Mrs. Debbie Duhon and Ms. Lena Hebert, the Fur and Wildlife Festival and the great people of Cameron Parish.

Though I have seen many different places over the year, I have to say there is definitely no place like home in Cameron Parish.

With Love,

Ashley Michelle Kelley
2005 Miss Cameron Parish



Little Miss Cameron Parish
1993



Deb Fur Queen
1997



Teen Fur Queen
1999



Jr. Miss Cameron
2001



2005

Jr. Miss Cameron Parish

Kami Danielle Savoie

me as well as her consistent support. She was and always will be an inspiration to me.

I am also very grateful to my father, Daniel and to my Maw Maw and Paw Paw who continue to support me in each and every endeavor. To my baby sister, Kalyn who has been dragged to many pageants but has never fussed.

I would like to thank the Maryland group – our sister festival for all their support and friendship. It is something that our family, especially my mom, held very dear to her heart. To my sister kings and queens – I had a great time sharing this title with you. I would like to thank the Louisiana Fur and Wildlife Festival Association and you, the people of Cameron Parish for making my year a remarkable and memorable one. During this trying year – I can't imagine having lived anywhere else. Cameron Parish, you are my home and I am proud to live here.

2005 Junior Miss Cameron
Kami Danielle Savoie



It has been an honor and a privilege representing Cameron Parish and the Louisiana Fur and Wildlife Festival as the 2005 Junior Miss Cameron Parish. I am the 17 year-old daughter of Daniel and the late Lisa Savoie. I am a 11th grade honor student at South Cameron High School. I was afforded the opportunity to represent our unique parish, Cameron, which is truly a "Sportsman's Paradise" filled with southern hospitality and true Cajun flavor. My year was filled with parades, pageants, and festivals – so many memories of fun and laughter. As the old saying goes – three's a charm and it's very true – as I have been blessed to have been crowned Little Miss Cameron, Deb Miss Cameron and Junior Miss Cameron Parish.

It's hard to believe it's been two years since the moment I was crowned. What a way to begin such a tough year for me. Receiving this title has a great deal of sentimental meaning as this was the last pageant my mom, Lisa Savoie lived to see. As I stood on the stage that year and awaited a crown, my mom was in Shreveport awaiting a liver transplant. It was her unselfishness that insisted on my continuing in this pageant. What joy in her voice when I called from a cell phone to tell her I had won this title. The reason I am standing here today is due to her unconditional love for





2005

Teen Miss Cameron Parish

Ericka Pickett



As my reign comes to a close, I would like to give a big "Thanks" to the people of Cameron Parish for all their support. I would also like to thank my mom and Mrs. Lori McCardle for all the love and support they have given me this past year. Last but not least, I would like to thank my sister queens, Callie, Jadah, Kami, Ashley, and Cadi for giving me many memories that I will remember forever. You are all amazing and I wish you the best of luck in the future.

For the last time, "Proudly representing Cameron Parish and the Louisiana Fur & Wildlife Festival, I am Ericka Danielle Pickett, your 2005 Teen Miss Cameron."

On the night of January 7, 2005, I was given the opportunity of representing Cameron Parish and the Louisiana Fur & Wildlife Festival. I was crowned your 2005 Teen Miss Cameron. This isn't the first time I was given such a wonderful privilege and I hope it isn't the last. In 1997, I was the 41st Annual Little Miss Cameron Parish and in 2002, I was the 46th Annual Deb Miss Cameron. I greatly appreciated these honors for which I was blessed.



Good evening and welcome to the 50th Annual Louisiana Fur & Wildlife Festival. I am Erika Danielle Pickett, the 16 year-old daughter of Karen Pickett of Cameron. I am a 11th grade student at South Cameron High where I am a member of the varsity cheerleading squad.



2005

Deb Miss Cameron Parish

Jadah Primeaux

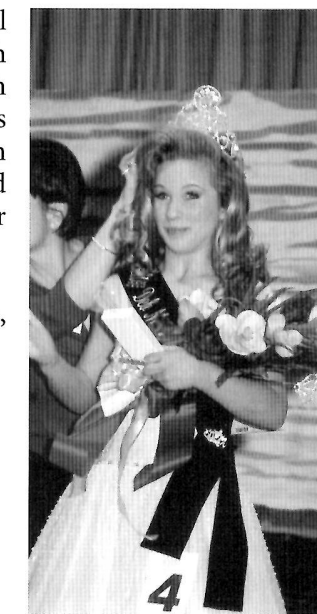
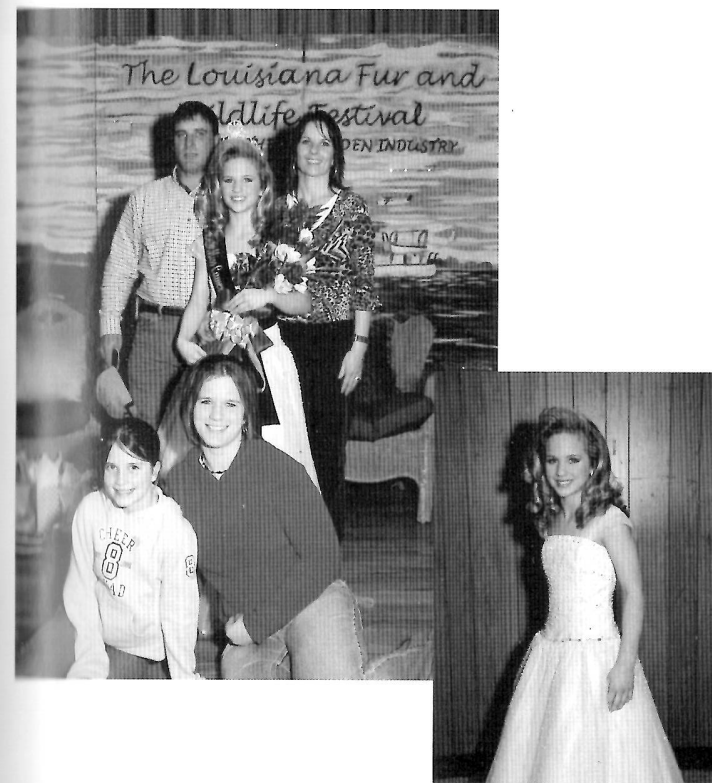


When the crown was placed on my head last year, my heart began to race, my eyes were wide open and I wanted to start screaming. I could see my mom and dad in the audience with the biggest smiles on their faces along with my loving family and great friends. It was one of the greatest moments of my life.

I am Jadah Paige Primeaux, the 12 year-old daughter of Scott and Pat Primeaux, and we live in the heart of the Parish, Cameron, Louisiana with my sisters Karlee and Gambrelle. I am in the 7th grade at Cameron Elementary School where I enjoy playing basketball, cheerleading, and showing animals at the 4-H Livestock Shows. I love to go shrimping and hunting with my dad, spending time with my family and friends, and enjoying all the fun Cameron has to offer.

This year, the Fur Festival is celebrating its 50th anniversary. I hope that each one of you enjoy the festivities and celebrate all that Cameron has to offer, and may God richly bless you and your family.

Your 2005 Deb Miss Cameron,
Jadah Paige Primeaux





2005

Little Miss Cameron Parish

Callie Nicole Brevelle



make them proud. So when the crown was placed on my head, I was so excited. I was very honored to be given the opportunity to represent all of Cameron Parish for the whole year. I had so much fun during the Fur Festival. I enjoyed watching the pageants, the parade was great, and most of all, I loved all the rides at the festival grounds. I will cherish all the wonderful memories and friendships I have made throughout the year.



I want to thank my mom, dad, nannie, pawpaw, Aunt Lisa, and my Grand Lake Cheerleading squad for cheering me on at the pageant. Most importantly, I especially want to thank God for blessing me in so many ways and for getting me to where I am today.

For the last time, coming to you from Grand Lake, I am proud to be your 2005 Little Miss Cameron Parish, Callie Nicole Brevelle. Merci Beaucoup!"

The 2005 Little Miss Cameron Parish is Callie Nicole Brevelle. Callie is the ten-year-old daughter of Mark and Laurie Brevelle of Grand Lake. She is the proud big sister to one baby sister, Whitney. She is a fifth grade banner roll student and is in the gifted and talented art program at Grand Lake Elementary. Callie has been a Grand Lake Hornet Cheerleader for four years. She was named SCA All American Cheerleader for the past two years. She has taken dance for seven years and is a four year member of the Centerstage Dance Company. Her dance teams have won numerous Grand Champion titles at National Dance Competitions. In addition to tap, ballet, jazz, power-tumbling, and cheer, Callie also enjoys riding her four-wheeler, riding horses, and roller-skating.

"Little Miss Cameron Parish is a special title to me. At the pageant, I was not just on the stage for me but I was proudly representing my whole school at Little Miss Grand Lake and I really wanted to



2005

Little Mr. Cameron Parish

Luke Miller



Mudd, brings him hunting. Whenever the mosquitoes get too bad, Luke has his flashlight and whistle to let his grandfather know it's time to go. He says, "Duke hunting is his favorite." He enjoys riding in the boat and watching the pretty sunrise in the morning. "That's the only time during the year I see the sun come up in the morning, since I like to sleep late. I'm getting older now so I can shoot the ducks instead of being the bird dog!" says Luke.

Luke has won the title of All-Around Cowboy. "Winning my own saddle was an exciting adventure but being crowned Little Mister Cameron Parish topped that honor." He is a member of the National Little Britches Rodeo Club. His goal this year is to win a trip to Pueblo, Colorado to participate in the finals there. He plays football on the South Cameron Jr. Tarpon team. He is the quarterback for his undefeated team. Luke loves living in Cameron Parish. He says, "There is always something a boy can do. I enjoy riding my 4-wheeler in the marsh and deer, alligator, and duck hunting. Freshwater and saltwater fishing is also a challenge that I like to take on!"

"I'm proud to have had the chance to represent a parish I love living in. My brother, Jade, won Little Mr. Cameron Parish in 2000 and my sister, Abby, won Little Miss Cameron Parish in 2004. They didn't think I could do it, but I proved them wrong! I would like to thank Mrs. Telesha Bertrand and all the people who work hard year after year to make this pageant possible. I thank God for choosing me to represent our GREAT parish, which is truly a sportsman's paradise. Hurricane Rita may have destroyed my home and separated our community, but my heart will always remain here."

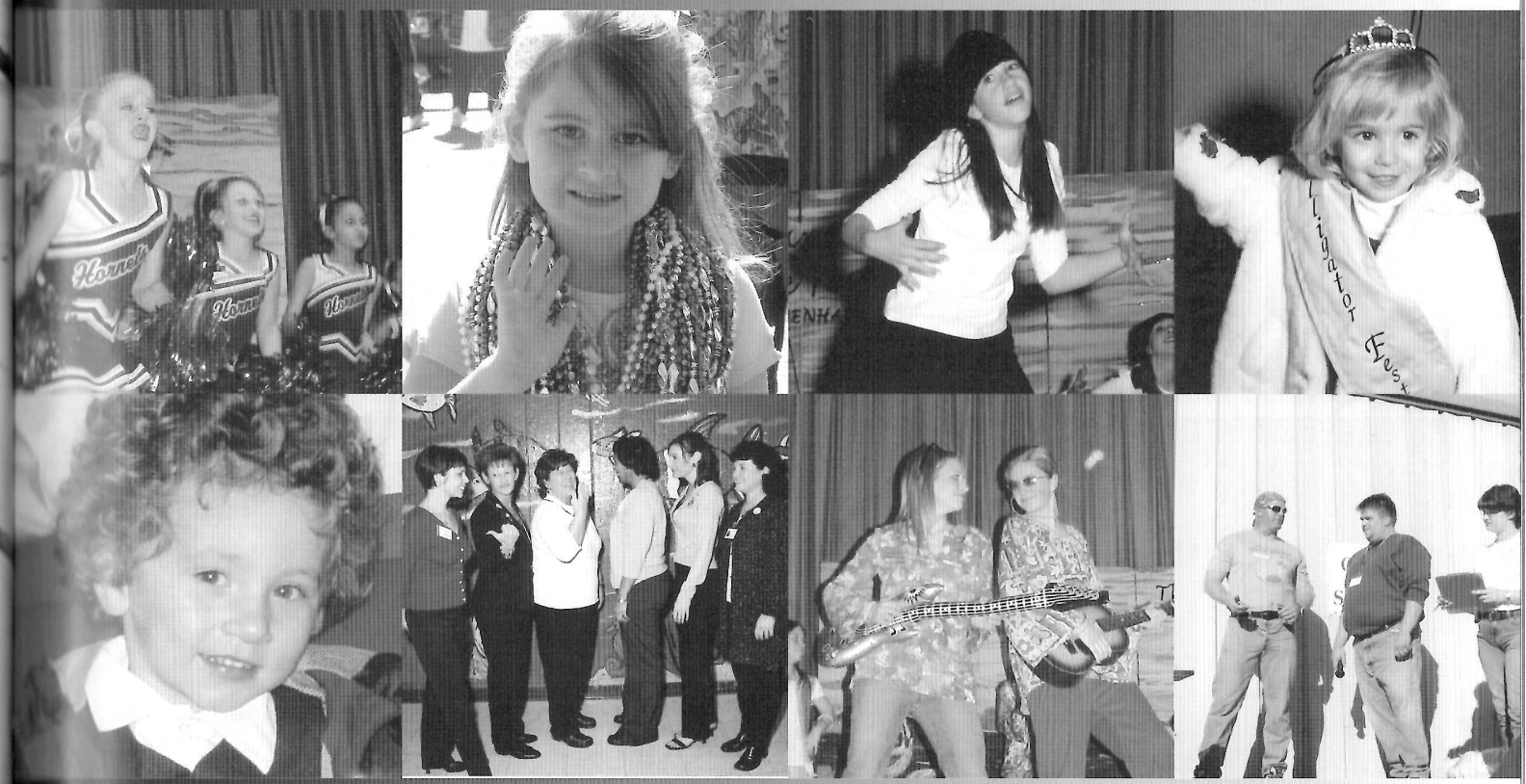
Luke is the ten year old son of George and Stacy Miller. He has an older brother, Jade and an older sister, Abby. He is a fourth grade student at South Cameron, where he is a banner roll student.

Luke enjoys hunting. As a matter of fact, he has his own deer stand. Since he can't drive, his grandfather, Robert



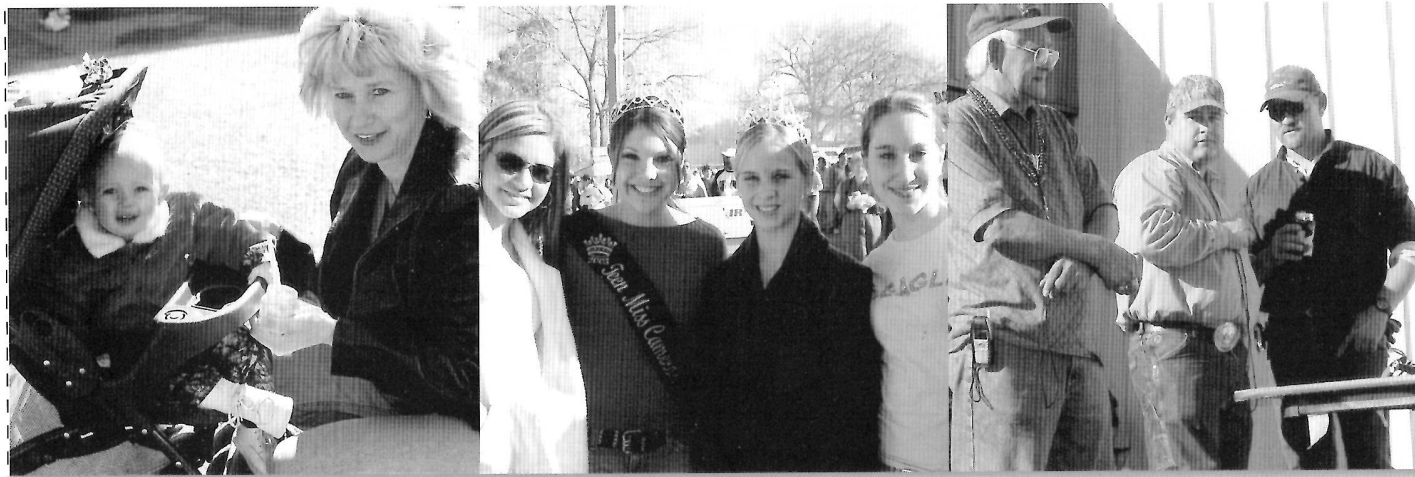


2005
FESTIVAL HIGHLIGHTS
CELEBRATING 50 YEARS OF
FUR FESTIVAL FUN



2005 FESTIVAL HIGHLIGHTS

Celebrating 50 Years of Fur Festival Fun



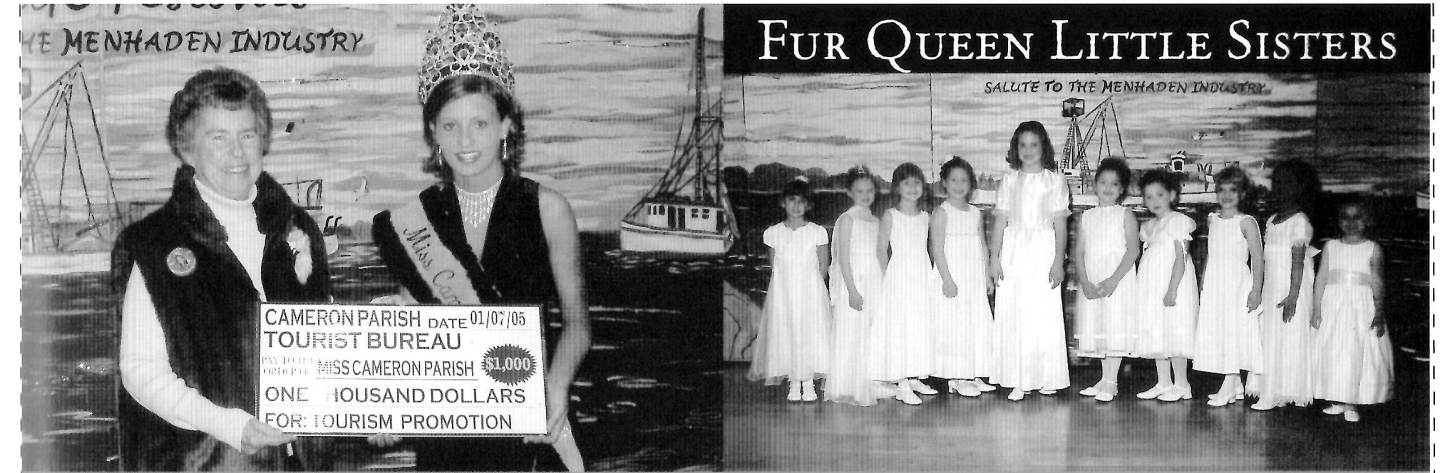
2005 FESTIVAL HIGHLIGHTS

Celebrating 50 Years of Fur Festival Fun



Parish school principals and representatives accepting contribution check on behalf of the festival.

Participants in the 2005 "Fur" Fashion Show reveal the beautiful new coats.



Ashley Picoiu, Miss Cameron Parish 2004 gladly accepts the \$1000 tourism contribution check from Ms. JoAnn Nunez

FUR QUEEN LITTLE SISTERS
Pictured Left to Right: Tory Smith, Sabrina Guilbeaux, Kynnedi Wilson, Sheraton Smith, Destiny Simon, Kerrigan Meaux, Madison Bonsall, Linlee LaLande, Hallie Boudreaux, Olivia Hebert

2005 POSTER WINNERS

Pictured Left to Right
5th-7th Grade:
Molly Alexander - Bronze
MiKaylee Mooney - Bronze
Megan Wigley - Silver
Alex Bonsall - Gold

2nd-4th Grade:
Abby Miller - Bronze
Luke Miller - Silver
Christopher Guillotte - Gold

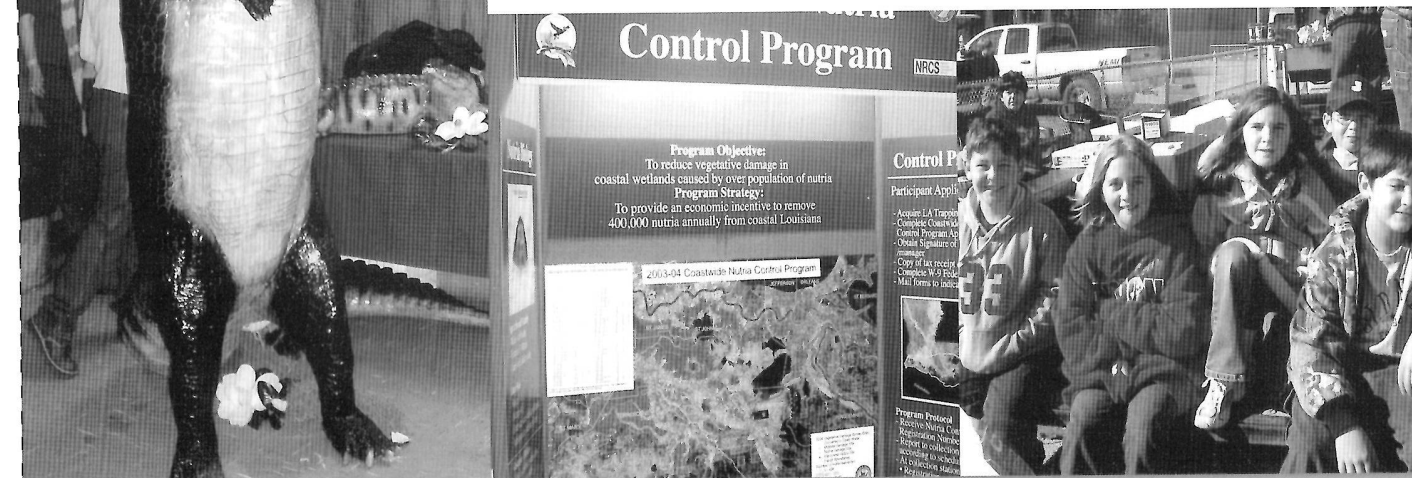


2005 FESTIVAL HIGHLIGHTS

Celebrating 50 Years of Fur Festival Fun

2005 FESTIVAL HIGHLIGHTS

Celebrating 50 Years of Fur Festival Fun



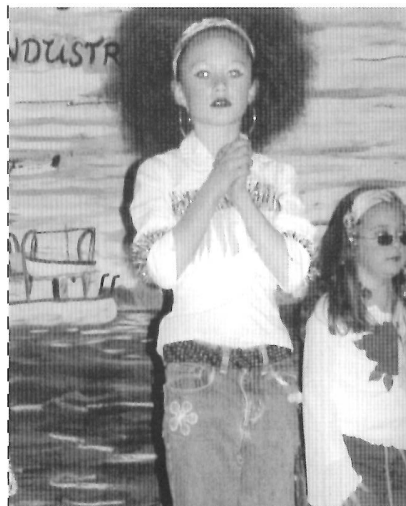
Got Beads?



Ready, aim, bring on the skeets.



Got Rat? Muskrat - the other white meat.

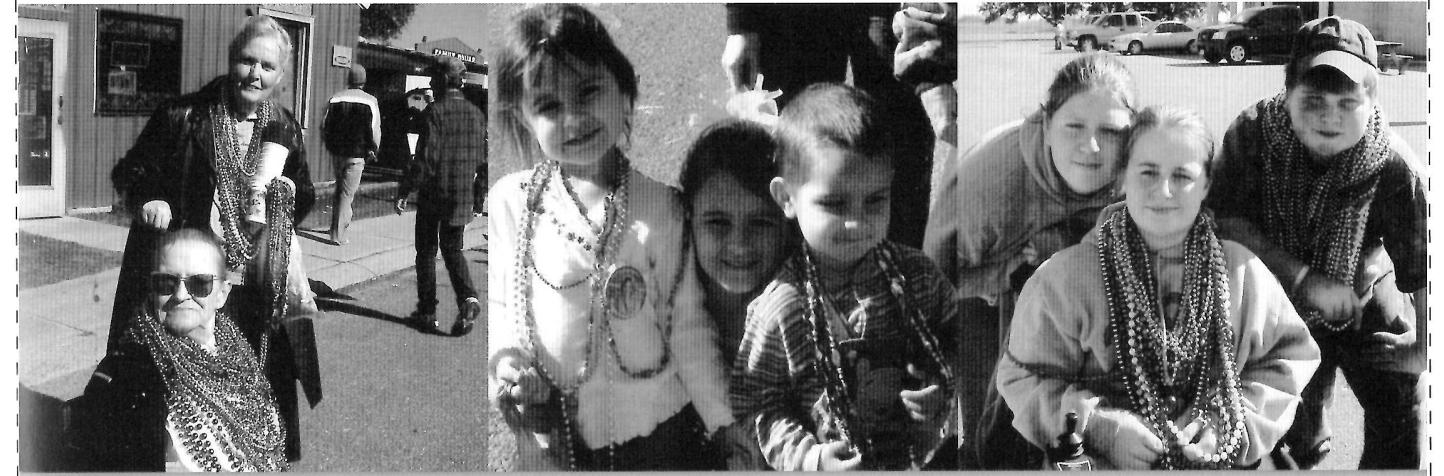


Johnson Bayou Danceline has the rythm and beat of the music.



Grandlake Jr. Cheerleaders really sparkled for the crowd.

South Cameron Elementary Cheerleaders giving their all star performance.



Fur Festival Fun!



Behind the Scenes



Judges for Thursday Night.

Judges for Friday Night.

Judges for Saturday Night.



Hostesses for Thursday Night.

Hostesses for Friday Night.



And the next Fur "Queng" is our own Johnny LeBlanc.

Miss Outdoors & The Maryland Delegation



FUR SKINNING

Women's Muskrat Skinning

- 1st Bronwen Theriot 17.90
- 2nd Alice Little 18.06

Men's Muskrat Skinning

- 1st Yancy Welch 25.31
- 2nd Ben Welch 38.16
- 3rd Mike Dowd 1.03.49

Junior Muskrat Skinning

- 1st Mikalee Mooney 2.36.70

Women's Nutria Skinning

- 1st Linda Dahlen 3.51.52

Men's Nutria Skinning

- 1st Yancy Welch 52.74
- 2nd Ben Welch 54.05
- 3rd Mike Dowd 1.26.67

OYSTER SHUCKING

Women's Oyster Shucking

- 1st Joleen Doxey 43.71
- 2nd Bina Nall 44.31
- 3rd Lurleen Rodrigue 54.14

Men's Oyster Shucking

- 1st Scott Primeaux 1.04.65
- 2nd Oren DeBarge 1.10.90
- 3rd William Doxey 1.37.72

DOG TRIALS

Senior Division

- 1st Barron Jerry Jones - handler
- 2nd Molly Darryl Fargue - handler
- 3rd Lady Scott Quinn - handler
- 4th Stang Jerry Jones - handler

Junior Division

- 1st Zeus Phillip Nunez - handler
- 2nd Jay-Cee Jimmy Paul Saltzman - handler
- 3rd Pick Corey Roy - handler

Dan Dupont Memorial - Jerry Jones

BIRD CALLING

Intermediate Duck Calling

- 1st Chris Daniels
- 2nd Jody Trosclair
- 3rd Adam Sturlese

Junior Duck Calling

- 1st Blake Payne
- 2nd Hunter Canik
- 3rd Jade Miller

Senior Duck Calling

- 1st Bill Daniels
- 2nd Jimmy Saltzman
- 3rd Scott Hess

Intermediate Snow Goose Calling

- 1st Chris Daniels
- 2nd Justin Payne
- 3rd Kale Crain

Junior Snow Goose Calling

- 1st Blake Payne
- 2nd Hunter Canik

Senior Snow Goose Calling

- 1st Ricky Canik
- 2nd Scott Hess
- 3rd Bill Daniels

Intermediate Specklebelly Goose Calling

- 1st Adam Sturlese
- 2nd Kade Crain
- 3rd Chris Daniels

Junior Specklebelly Goose Calling

- 1st Blake Payne
- 2nd Hunter Canik
- 3rd Andrew Bull

Senior Specklebelly Goose Calling

- 1st Nathan Lopez
- 2nd Bill Daniels
- 3rd Ricky Canik

TRAP SETTING

Women's Trap Setting

- 1st Rebecca Dowd 41.60
- 2nd Michelle Dowd 53.6

Men's Trap Setting

- 1st Yancy Welch 1.04.57
- 2nd Ben Welch 1.05.59
- 3rd John Jay LaBove 1.26.56

Junior Trap Setting

- 1st Jimmy Dowd 1.20.29

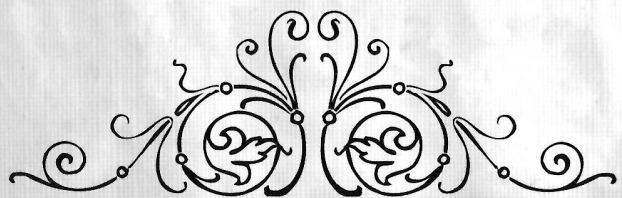


RECIPES

50 YEARS OF GOOD CAJUN COOKING

LOUISIANA
FUR & WILDLIFE
FESTIVAL

50th ANNIVERSARY



APPETIZERS

WELCH RABBIT

4 cups nippy cheddar cheese
¾ cup cream
½ tsp mustard
¼ tsp salt
1/8 tsp pepper

Melt cheese in double boiler over hot, not boiling water. Never allow cheese to reach boiling point. Add remaining ingredients. Serve on toast. Try topping with slice of tomato or accompanied with cooked sausage links.

Variation - substitute beer or ginger ale for cream.

The story goes that long ago in Wales, the peasants, not allowed to hunt on the estate of the noblemen, served melted cheese as a substitute for rabbit, popular prize of the hunt. Hence the name "Welch Rabbit".

Submitted by *Barbara Leblanc*
In loving memory of *Chris Hebert*
From the *1974 Fur & Wildlife Cookbook*

MEXICAN SOLSA (SAUCE)

1 cup Jalapeno peppers
1 can tomatoes, No 2 size
2 cups onions
3 tbs chili powder
3 tbs cumin powder
1 cup ketchup

Chop peppers, tomatoes, onions. Add chili powder and cumin. Cook over low heat until onions are tender. Add ketchup. Stir and cut heat off.

Submitted by *Mrs. Kitty Richard (John's Bar & Cafe)*
1973 Louisiana Fur & Wildlife Festival Cookbook

SHRIMP DEVILED EGGS

1 doz eggs (boiled)
1 cup chopped shrimp (boiled)
½ cup mayonnaise
¼ cups mustard
2 tbsp relish
1 tsp Creole Seasoning (to taste)
1 tsp paprika
1 tsp dried parsley flakes

Peel and cut eggs into halves (long ways). Remove yolks. Put whites aside for later use. Smash yolks with a fork and add shrimp, mayonnaise, mustard, relish and Creole Seasoning and mix well. Spoon mixture back into egg white halves. Garnish with paprika and parsley flakes.

Calab Anthony Authement
2005 Little Mister Cameron Elementary

CRAB DIP

Celery - 2 stalks chopped fine
1 large onion
2 cloves garlic
1 stick oleo
2 tablespoons Tabasco Sauce
2 tablespoons Worcestershire sauce
3 cans cream of mushroom soup
1 quart crab meat

Saute onion, celery, garlic in butter. Add the other ingredients and heat. (Use cornstarch to thicken to desired consistency.)

Geneva Griffith - Oak Grove, LA
1991 Fur & Wildlife Festival Cookbook

LUCY'S DIP

1 pk Knorr dry soup mix (Vegetable)
1 pt sour cream
1 box frozen broccoli spears
1 onion - finely chopped (may use green onion)
1 cup mayonnaise
1 can water chestnuts - chopped

Cook and drain broccoli - don't over cook - dip is better if broccoli is slightly crunchy. Mix with other ingredients.

Submitted by *Pat Ortego - Creole, LA*
1987 Fur & Wildlife Festival Cookbook

TACO DIP

1 can bean dip
1 carton guacamole dip
1 carton sour cream mixed with pkg of taco seasoning - mix to suit taste (not all of pkg)
1 jar Picante sauce
Lettuce
Tomatoes
Black Olives
Cheddar Cheese

Layer dips, sour cream mixture and picante sauce. Then layer lettuce, tomatoes and black olives. Top with cheese. Serve with tortilla chips.

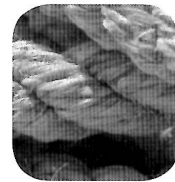
Submitted by *Karan McCall*
1987 Fur & Wildlife Festival Cookbook

BLUE CHEESE DIP

½ pound cream cheese
¼ cup grated onion
½ cup mayonnaise
½ pound blue cheese
1 tablespoon horseradish
3 tablespoons lemon juice

Mix all ingredients together. Serve.

Terry Nunez
1996 Fur & Wildlife Festival Cookbook



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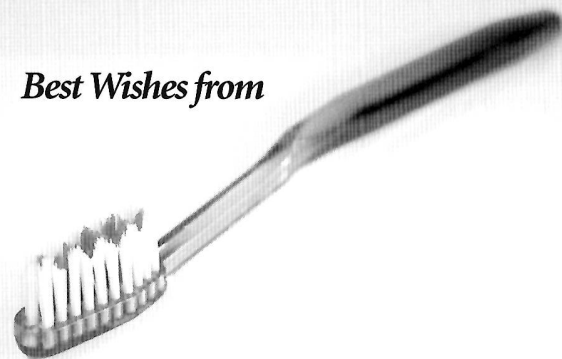
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OLD FASHIONED ONION RINGS

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

Slice the onions about 1/4" thick; soak in vinegar about 30 minutes. Beat eggs and gradually beat in milk until well mixed. Season flour with salt and pepper. Take onions out of vinegar marinade, drop in egg/milk mixture for about 2-3 minutes, then roll in the seasoned flour. Fry in deep fat fryer until brown. Serve hot or cold. Serves 4.

*Submitted by Robert O. "Bobby" Styron - Cameron, LA
1980 Fur & Wildlife Festival Cookbook*

GINGER CHICKEN WINGETTES

3 - 5 lbs. chicken wingettes
Powdered Ginger
Oil
1 large onion (sliced and separated)
1/2 cup soy sauce

In a wok, fill bottom with oil. Brown chicken wingettes a few at a time. In a roasting pan, layer wingettes, then onion, sprinkle with ginger. Continue layering. Pour soy sauce over chicken and onions. Bake in low oven 300 degrees until tender approximately 1 to 2 hours. Baste with soy sauce occasionally. Serve with fried rice.

*Cathy Dimas - Creole, LA
1995 Fur & Wildlife Festival Cookbook*

RAW VEGETABLE DIP

1 pt mayonnaise
4 tbs parsley
1 1/2 tbs salt
1 pt sour cream
3 tbs grated onion
Dash Paprika

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

*Roberta Rogers
1997 Fur & Wildlife Festival Cookbook*

HOT SAUSAGE & PINEAPPLE BITS

2 lbs hot sausage links
1 lb bulk sausage
1 cup brown sugar, packed
1 - 12 oz can pineapple chunks

Drain pineapple chunks and reserve half of the syrup. Slice sausage links 1/2 inch thick. Shape bulk sausage into 1 inch balls. Brown sausage and sausage balls. When brown, drain all but 3 tablespoons of fat. Add pineapple chunks, sugar and reserved syrup. Cover and cook slowly for 30 minutes. Serve warm.

*Haley McCall - Grand Chenier 4H
2001 Fur & Wildlife Festival Cookbook*

SOUPS & SALAD

CUCUMBER SALAD

2 medium cucumbers, peeled
2-4 tbs olive oil
salt to taste
white pepper to taste
1/2 tbs lemon juice or vinegar
1-2 tbs fresh dill, rosemary or parsley, minced

Slice or grate the cucumbers. Combine with salt, pepper and just enough oil to lightly coat the cucumbers. Add vinegar and herb, taste, adjust seasonings and serve.

*Kevin Wayne Harrington
2005 Little Mister Johnson Bayou*

POINSETTIA SALAD

1 - No 2 can crushed pineapple
2 pkgs lime jello
1 - 8 oz pkg. Philadelphia Cream cheese
1/2 cup chopped pimiento
1/2 cup chopped celery
2/3 cup chopped pecans
1/8 tsp. salt
1 lemon
1 cup whipping cream
1 small can whole pimiento

Drain pineapple and dissolve jello on slow fire in pineapple juice. Add three ice cubes to cool. Whip jello several minutes. Add cream cheese, whip until thoroughly mixed. Fold in pimiento, celery, salt and pecans. Whip cream well, add juice of one lemon. Fold into above mixture. Use whole pimiento, cut into shape of poinsettia petals, garnish top of salad to resemble poinsettia flower. Use celery leaves for poinsettia leaves. Chill thoroughly.

*Submitted by Mrs. June Harper
1971 Fur & Wildlife Festival Cookbook*

MACILDA'S SALAD

1 No. 2 1/2 can crushed pineapple
1 box strawberry jello
3 tbs sugar
1 box small curd cottage cheese
1 container Cool Whip (medium size)

Heat pineapple to a boil. Add to jello and sugar, stir and dissolve. Let cool, add cottage cheese and Cool Whip. Stir well and put in refrigerator overnight.

*Submitted by Mrs. Charles Theriot - Grand Chenier, LA
1982 Fur & Wildlife Festival Cookbook*



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CORN SOUP AND CHICKEN

1 – 5 lb hen
1 – 303 can stewed tomatoes
1 small can tomato sauce
1 cup onion, chopped fine
1 cup bell pepper, chopped fine
1 cup celery, chopped fine
1 qt fresh frozen corn, cut fine
Water – enough for desired thickness, approx. 3 qts.
Salt and Pepper

Bring water to a boil. Cut up and salt and pepper the hen. Add chicken to boiling water. Skim foam from water as it accumulates. When foam has stopped forming, add tomatoes, tomato sauce, onion, bell pepper and celery. Cook until chicken begins to get tender. Add corn and cook 20 minutes longer. Salt and pepper to your taste.

*Submitted by Jeanette Benoit – Cameron, LA
1973 Fur & Wildlife Festival Cookbook*

SPANISH SALAD

2 tomatoes
1 avocado
1 cucumber
1 jar marinated artichoke hearts
Salad olives
1 can of mushroom buttons, drained
1 small carrot, coarsely grated or thinly sliced
1 head of lettuce
salt and pepper to taste

Slice the vegetables as you like them. Drain the artichoke hearts and reserve the liquid for salad dressing. Discard liquid in the mushroom can. Place the vegetables in a salad bowl and cover with dressing. ** Rinse the lettuce and allow to dry. Tear leaves into bite sized pieces and place them over the vegetables. Do not toss. Refrigerate the salad until ready to serve. Then toss, and add salt and pepper to taste.

**Dressing:
¼ cup olive oil
1 clove garlic, halved or sliced (or ¼ tsp each: basil, thyme, oregano)
1 tbs Italian seasoning
½ cup salad vinegar
3 tbs of artichoke marinade

Combine all ingredients and allow to stand at room temperature for about an hour. Remove the garlic clove and shake or stir the dressing. Pour over salad vegetables.

*Submitted by Martha Fontenot – Cameron, LA
1977 Fur & Wildlife Festival Cookbook*

MAKE-AHEAD COLE SLAW

1 Cabbage, shredded
1 med onion, chopped fine
1 green pepper, chopped fine
1 cup sugar
¾ cup salad oil

1 cup vinegar
1 tsp celery seed
1 tsp dry mustard
1 tsp salt

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

*Submitted by Joyce Jones – Grand Chenier, LA
1979 Fur & Wildlife Festival Cookbook*

CREOLE SALAD BOWL

½ cup salad oil
½ cup vinegar
1/8 tsp sugar
1 cup chopped boiled egg
3 tbs minced parsley
½ head lettuce, cut in wedges
3 tomatoes, cut in wedges
2 cucumbers, peeled and sliced
2 green onions, cut in rings
1 onion, sliced thin
1 cup chopped celery

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

*Submitted by Floyd Kelly & "Sing" Faulk – Cameron, LA
1980 Fur & Wildlife Festival Cookbook*

THREE BEAN SALAD

2 cans green beans, drained
2 cans wax beans, drained
2 cans red kidney beans, drained
1 large red onion, chopped
1 large green pepper, slivered
½ cup salad oil
2/3 cup wine vinegar
½ tsp Worcestershire sauce
½ cup sugar
1 clove garlic, split
1 tsp salt
1/8 tsp pepper

In large salad bowl, lightly toss beans, onions and green pepper. In jar with tight fitting lid, shake oil, vinegar, Worcestershire sauce, sugar, garlic, salt and pepper until well mixed. Discard garlic. Pour dressing over beans; toss to coat well and refrigerate 2 or 3 hours before serving.

*Submitted by Camellia Nunez – Creole, LA
1981 Fur & Wildlife Festival Cookbook*

MARINATED SALAD

6 to 8 medium tomatoes, sliced
3 medium cucumbers, sliced
2 medium onions, sliced
¼ cup prepared mustard
¼ cup cider vinegar
½ cup vegetable oil
2 tsp salt
2 tsp sugar
½ tsp pepper
1 clove garlic crushed
Parsley sprigs

Layer about ¼ of vegetables in a large deep refrigerator container. Combine mustard, vinegar, oil, salt, sugar, pepper, and garlic; stir well. Pour about ¼ of marinade over vegetables; repeat layers 3 times with remaining vegetables and marinade. Cover salad and chill 3 to 4 hours, transfer to large bowl. Garnish with parsley.

*Submitted by T Mae Booth – Grand Chenier, LA
1984 Fur & Wildlife Festival Cookbook*

SHOE PEG CORN SALAD

1 cup Shoe Peg Corn
1 can early June peas
1 can French Style Green Beans
1 large chopped green pepper
1 jar chopped pimentos
1 red onion, chopped fine
1 cup celery, chopped fine

Dressing for Salad:

1 cup sugar
1 TBS water
½ tsp salt
½ cup oil
¾ cup cider vinegar
1 tsp pepper

Bring all dressing ingredients to a boil, let cool, pour over vegetables and chill over night.

*Submitted by Darlene Dorsey, Cameron, LA
1984 Fur & Wildlife Festival Cookbook*

MILLION DOLLAR SALAD

1 – 16 oz pkg marshmallow (miniature)
1 – 8 oz pkg cream cheese
2 tbs sugar
1 large can pineapple (crushed)
1 dozen cherries (chopped)
1 cup sweet cream
1 tbs 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.

*D.P. Broussard
1994 Fur & Wildlife Festival Cookbook*

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ARTICHOKE & JALAPENO RICE SALAD

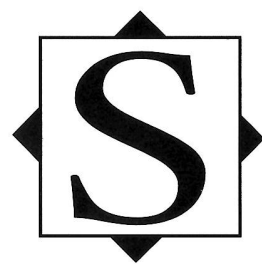
16 ounce pack of chicken flavored rice mix
4 green onions, sliced
¼ cup Jalapeno peppers, chopped
12 pimenot olives, sliced
2 – 6 oz jars marinated artichoke hearts
¾ tsp curry powder
½ cup mayonnaise (not salad dressing)

Cook rice according to directions on package but omit butter. Cool in large bowl. Add olives, onions and peppers. Drain artichokes and reserve the marinade. Cut artichokes in half and add to rice. Mix curry with mayonnaise and add marinade. Pour over rice mixture and toss. Chill and serve cold. Serves 6. A very good substitute for potato salad.

Submitted by T Mae Booth – Grand Chenier, LA
1984 Fur & Wildlife Festival

MR. B'S ONION SOUP

4-6 tablespoons butter
4 onions, thinly sliced
½ teaspoon sugar
1 tablespoon sugar
1 tablespoon flour
2 – 10 ½ oz cans beef broth
¼ cup water
¼ cup dry sherry
¼ teaspoon Worcestershire sauce



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¼ teaspoon white pepper
Fresh ground black pepper
Croutons made by seasoning bread with mixture of butter, garlic salt and Parmesan Cheese
Shredded Mozzarella or Gruyere Cheese

Melt butter in saucepan; stir in sliced onions and sauté until golden. Add sugar and flour and continue to cook for about 2 minutes, then add remaining ingredients. Bring to a boil and turn heat to simmer. Let cook for 45 minutes. To serve, place a crouton in the bottom of the soup can and ladle soup over it. Crouton will rise to the top. Cover it with shredded Mozzarella or Gruyere Cheese and broil or microwave until cheese melts.

JB Blake, Jr. King Fur XXI – Cameron, LA
1991 Fur & Wildlife Festival

BROCCOLI BACON SALAD

1 large bunch broccoli
1 cup raisins
1 small red onion (chopped)
10 – 12 bacon strips (cooked and crumbed)

Dressing:
3 tbs vinegar
1/3 cup mayonnaise
1/3 cup sugar

In a large serving bowl, combine broccoli, onion, bacon, raisins; set aside. In a mixing bowl, combine dressing ingredients. Just

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before serving pour dressing over broccoli mixture; toss to coat.

Vivian Murphy – Cameron, LA
1994 Fur & Wildlife Festival Cookbook

FRENCH CHICKEN SALAD

1 – 2 or 3 lb chicken
¼ cup raisins
4 eggs, hard cooked
1 teaspoon salt
1 teaspoon pepper
¼ cup pecans
1 teaspoon garlic powder
4 ribs celery

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

Micah Silver
1st place winner at Parish and District 4H Egg Cookery Contest, Salad Division
1997 Fur & Wildlife Festival Cookbook

FRUIT SALAD

4 apples
4 oranges
6 bananas
2 small jar cherries and juice
1 large can evaporated milk
Sugar to taste

Cut fruit into small pieces and mix with milk and sugar.

Virginia Dupont
1998 Fur & Wildlife Festival Cookbook

KATELYN'S PASTA SALAD

1 ½ lbs shrimp, boiled and peeled (can sub chicken or ham)
1 cup diced rotel tomatoes
1 cup sweet peas, drained
1 cup cheese, shredded
1 – 12 oz rainbow noodles
4 boiled eggs
½ cup cucumber
½ 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.

Katelyn Sue Reina (1998 Little Miss Cameron)
1999 Fur & Wildlife Festival Cookbook

CORN SALAD

4 cans chopped (drained)
2 cucumbers
Put radishes, cucumbers and onion in food processor

1 large bottle Catalina Dressing
1 bag radishes
2 purple onions
Tony's Seasoning

Mix well. Refrigerate. Serve cold.

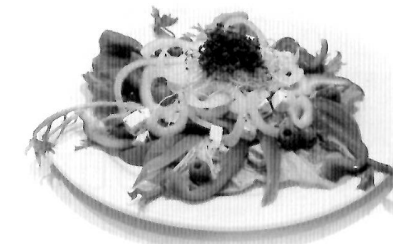
Kami Danielle Savoie
1999 Little Miss Cameron Parish
2000 Fur Festival Cookbook

POTATO SOUP

6 medium potatoes
1 med-large onion
3 chicken boullion cubes
Salt and Pepper to taste
2 cups milk
1 tbs margarine

Chop onion, put in pot with 2 cups of water and margarine. Boil until onions have clear look – about 15 – 20 minutes. Chop potatoes and add to onions with 2-3 cups water, enough to cover potatoes, bouillon cubes and seasoning. Boil until potatoes are tender and starting to fall apart. Add milk. Let it come to a boil and turn off fire. Add shredded cheese and bacon bits before serving.

Molly Alexander – Cameron Elementary 4H
2005 Fur & Wildlife Festival Cookbook



SIDE ITEMS

MACARONI & CHEESE

1 cup cooked macaroni
1 cup bread crumbs
1 tsp chopped onion
1 cup grated cheese
2 eggs, well beaten
1 tsp green pepper
1 tbs butter
1 ½ cups milk
salt and pepper to taste

Combine all ingredients and place in casserole, which has been greased. Bake in moderate oven (300 degrees) about 45 minutes.

Glenda McPherson, Grand Chenier, LA – 1982 Louisiana Fur & Wildlife Cookbook



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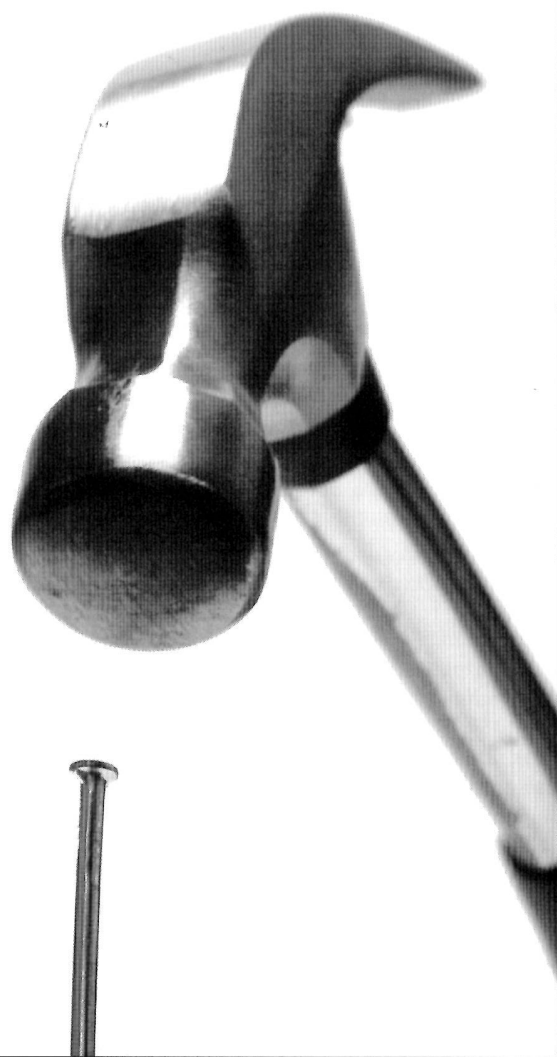
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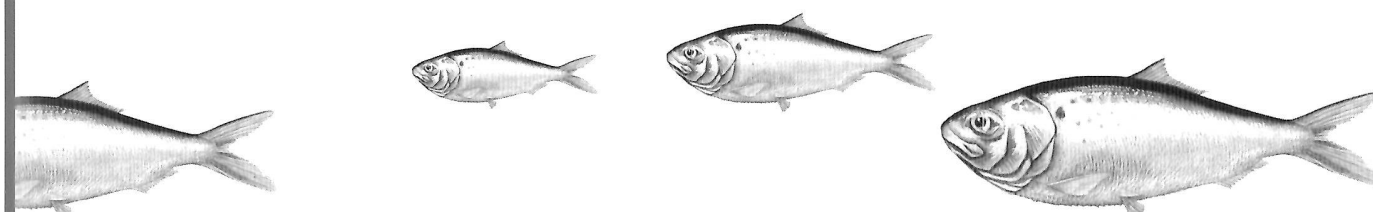
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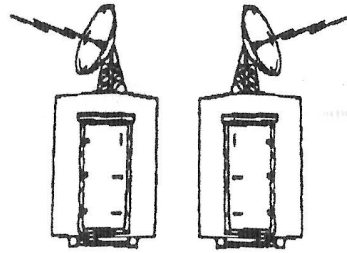
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SWEET POTATO PUFF

2 large cans sweet potatoes
1 cup sugar
2/3 cup butter (melted)
2/3 cup milk
1 1/3 tsp salt
3 eggs, beaten
1 1/3 tsp vanilla

Beat all ingredients until fluffy and pour into greased baking pan.

Topping

1 1/3 cups brown sugar
1 1/3 cups flour
1 1/3 cups chopped pecans
7 tbsp butter (melted)

Mix all ingredients with hands and spread onto potatoes. Bake at 325 F for 30 to 35 minutes.

Callie Nicole Brevelle
Little Miss Cameron Parish 2005 – representing Grand Lake School

CAJUN SALMON PASTA

2 thin filets salmon, room temperature
1/2 medium onion (or 4 green onions), thinly sliced

2 cloves garlic, minced
1/2 medium bell pepper, thinly sliced
1/4 cup milk
Cajun seasoning
Pasta (preferably linguine)
Cherry tomatoes (optional)

Cook pasta. Meanwhile, add 2-3 tsp olive oil to a medium size skillet and warm over medium heat. Add onions and stir fry until they no longer have a "bite". Add bell pepper and garlic and stir fry until vegetables are cooked but not limp. Remove veggies from skillet. Add 1 teaspoon oil to the skillet and heat on medium to high heat. Pour Cajun seasoning over salmon filets, then drop them in hot skillet – they should smoke. If the outside of the salmon is browning too rapidly, simply lower the heat to medium to give the inside time to cook. When the filets are blackened on one side, pour seasoning on the face-up side and flip over. Once pasta is cooked and drained, immediately add about 1 tbsp olive oil and stir – do not let pasta cool. Heat the 1/4 cup milk to scalding and pour only as much into pasta as can be absorbed. At the same time, stir in about 1 tsp of Cajun seasoning. When salmon filets are blackened on both sides, remove from heat. Quickly spoon pasta onto two serving plates, top with stir-fried vegetables. Then, taking a wooden spatula, break the salmon filets into bite-size chunks and spoon the chunks over top of the pasta. Generously sprinkle grated parmesan cheese over pasta and garnish with cherry tomatoes (sliced in two) and fresh parsley.

Baylie Michelle Duhon
2005 Little Miss South Cameron Elementary

RICE DRESSING

6 cup hot cooked rice
2 lbs raw ground chicken giblets
1 lb raw ground beef
4 small chopped and parboiled eggplants (optional)
2 cup chopped onions
1 cup chopped celery
1/2 cup chopped bell pepper
3 cloves garlic, minced
1 tbs tomato paste
1 cup cold water
1/2 cup chopped green onions and parsley
1 cup cooking oil
Salt and pepper to taste

Heat 1/2 cup of the oil. Add giblets and ground meat. Season with salt and pepper and cook uncovered on medium heat until meat is brown. Meanwhile, in another pot heat remaining oil and add onions, celery, bell pepper, garlic, eggplant and tomato paste, season to taste and cook uncovered, stirring occasionally until done. When meat is brown, transfer it into pot with seasoning mixture. Add 1 cup water, stir well and cover. Cook on low fire for about 30 minutes. Add green onions and parsley and cook 5 minutes more. Add cooked rice and mix well. Serve immediately. Serves 6 to 8.

Submitted by Mrs. Roy F. Hebert
Submitted by 1971 Fur & Wildlife Festival

FRIED RICE WITH VEGETABLE

1 cup cooked rice, cooled
1/4 tsp salt
4 slices bacon, diced
3 leaves lettuce, diced
1 cup dried onions
2 tbs soy sauce
1 tsp sherry
1/2 cup water
1/4 tsp MSG
Dash Pepper
1 diced tomato

Using high heat, heat well greased frying pan, add salt. Fry bacon for about one minute. Add lettuce, onions, rice, soy sauce, sherry, water, MSG and pepper. Cook and stir for 2 minutes. Add tomato. Servings: 4 large or 6 small.

Submitted by Jeanine Jones, Cameron, LA
1973 Fur & Wildlife Festival Cookbook

CARMELIZED SWEET POTATOES

3 medium sweet potatoes, cooked
1/4 cup sugar
1/4 cup butter or oil

Cut cooked yams into strips. Sprinkle sugar over them and fry in butter or oil until golden brown. Do not deep fat fry.

Submitted by Mrs. J. Berton Daigle, Cameron, LA
1973 Fur & Wildlife Festival Cookbook

EGGPLANT CASSEROLE

4 cups cubed eggplant
1 medium sized onion
1 cup crackers or cooked rice
1/2 cup cup-up cheese (grated)
1 egg, well beaten
2 tbs margarine

Boil eggplant and onion until tender. Drain and mix with next 4 ingredients. Put in casserole dish and sprinkle cracker crumbs over the top. Dot with margarine and bake at 350 degrees for 30 minutes.

Submitted by Mrs. Telsmar Bonsall, Creole, LA
1973 Fur & Wildlife Festival Cookbook

CABBAGE ROLLS

1 lb. ground meat
1 cup of rice
1 head of cabbage
1 can Rotel tomatoes
1 can (6oz) tomato sauce
Salt and pepper to taste

Put cabbage in a large pot and let water boil until leaves get soft and you can bend or lay leaves flat. Mix ground meat and rice together with salt and pepper. Put mixture into leaves and roll tightly. Fasten with toothpicks. Place in electric skillet with

tomatoes and sauce. Cook for 40 minutes at 425. Makes at least 8 servings.

Submitted by Shirley Bonsall, Grand Chenier, La
1975 Fur & Wildlife Cookbook

BAKED POTATO SLIMS

4 medium baking potatoes or 1 pkg frozen French Fries
1/2 cup water
2 tbs vegetable oil
1/2 tsp Tabasco pepper sauce
1/4 cup grated Romano (or Parmesan) Cheese
1 envelope seasoned coating mix for chicken
Salt

Pare potatoes and cut into strips (as for French Fries), or crinkle cut strips, slices, triangles or cubes. Mix water with oil and Tabasco in a small shallow dish; add potatoes to moisten. Mix Romano cheese with coating mix in plastic bag. Shake excess moisture from potatoes and shake in bag, 8 to 10 pieces at a time, until even coated. Place potatoes in single layer on baking sheet lined with aluminum foil. Bake 400 degrees for 30-35 minutes (20-25 minutes for frozen potatoes). Sprinkle with salt.

Submitted by Mrs. Lee J. Harrison, Grand Chenier, LA
1978 Fur & Wildlife Festival Cookbook

CANDIED YAMS

6 or 8 sweet potatoes, cut into circles
1 stick of butter cut into slices
1/2 cup brown sugar
2 tbs honey
1/2 tsp vanilla
3 tsp cinnamon
1 tsp lemon juice

Mix all ingredients and boil over medium heat 15 minutes or until tender.

Submitted by Euphemie Andrews, Cameron, LA
1978 Fur & Wildlife Festival Cookbook

STEWED OKRA (JOHNSON BAYOU STYLE)

1 gallon okra, cut up in slices
1 whole large onion (cut fine)
1/2 cup cooking oil
1 – 16 oz can whole tomatoes
1 – 8 oz can tomato sauce

Saute okra and onion in cooking oil in iron pot until okra is no longer ropey. Add tomatoes and tomato sauce, put on lid, turn fire to low and let steam about 30 minutes.

Mrs. Lena Jinks – Johnson Bayou, LA
1981 Fur & Wildlife Festival Cookbook

CARROT CASSEROLE

1 lb carrots
½ cup chopped bell pepper
½ cup onion
1 tbs salt

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

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

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

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

*Submitted by Bobbie Primeaux – Creole, LA
1979 Fur & Wildlife Festival Cookbook*

RICE CHANTILLY

3 cups cooked rice
1 large can mushroom slices
1 cup sour cream
¼ cup oleo
1 tsp salt
2 dashes ground red pepper
1 ½ cups grated cheddar cheese, divided

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

*Submitted by Shirley R. Murphy – Cameron, LA
1983 Fur & Wildlife Festival Cookbook*

JALAPENO POTATO CASSEROLE

6 med potatoes, peeled and thinly sliced
8 – 10 ozs shredded jalapeno cheese (Monterrey Jack or Velveeta)
1 can Cream of Mushroom soup (May rinse can with ¼ cup milk and add to dish)
1 large onion, diced
1 green pepper, diced
Salt and Pepper
¼ lb grated cheddar cheese, optional

In greased baking dish, place in layers – raw potatoes, cheese, soup, onion, bell pepper and seasonings. Cover and bake in 350 degree oven for 1 ½ to 2 hours. The last 15 minutes of baking time, you may top with grated cheese. Serves 6.

*Submitted by Mrs. Coral Perry – Grand Chenier, LA
1983 Fur & Wildlife Festival Cookbook*

GERMAN POTATO SALAD

10 or 11 medium potatoes
6 slices bacon
½ cup water
½ cup vinegar
¼ cup sugar
1 ½ tablespoons corn starch
¼ cup chopped green onions
4 radishes

Peel and cube potatoes. Boil until tender. Drain and set aside. Fry bacon until crisp. Take bacon out of drippings. Then add water, vinegar, and sugar to drippings. Bring to a boil. Thicken with cornstarch. Add onions and cook for 1 minute. Salt and pepper to taste. Combine potatoes and warm mixture. Add bacon when mixture is cooled. Just before serving, garnish with sliced radish.

*Submitted by Mrs. Mayo Cain – Klondike, LA
1985 Fur & Wildlife Festival Cookbook*

SQUASH CASSEROLE

6 cups sliced yellow squash
¼ cup chopped onions
¼ cup chopped bell pepper
1 can condensed cream of chicken soup
1 – 8 ounce container sour cream
1 cup shredded carrots
5 or 6 slices of crumbled fried bacon
¼ cup melted butter or margarine
1 – 6 ounce package chicken stuffing mix

In saucepan, cook sliced squash, onions, bell pepper, and shredded carrots in small amount of water until crisp tender (about 5 or 10 minutes) and drain. Combine cream of chicken soup, sour cream and crumbled bacon. Fold in drained squash mixture. Combine stuffing mixture and pour half in bottom of 12x7.5x2 inch baking dish. Spoon vegetable mixture on top. Sprinkle remaining stuffing over vegetables. Bake in 350 degrees oven for about 30 minutes or until bubbly.

*Submitted by Mrs. John M Theriot
1985 Fur & Wildlife Festival*

COPPER CARROTS

¾ cup vinegar
½ cup of oil
1 cup of sugar
1 can tomato soup
1 tsp mustard – dry
1 tsp Worcestershire Sauce
½ tsp salt
1 tsp black pepper

Boil to rolling. Par boil carrots. Slice one onion, 1 bell pepper thin. Layer in container. Pour above hot mixture, seal tight, when cool refrigerate for 12 hours before serving. Last 2 weeks in refrigerator.

*Wanda Ratcliff – Cameron, LA
1987 Fur & Wildlife Festival Cook book*

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SQUASH CASSEROLE

2 lbs yellow squash, sliced
½ cup onions, finely chopped
¼ cup bell peppers chopped
½ cup margarine
½ cup Hellmans Mayonnaise
½ cup American cheese, grated
1 can water chestnuts, sliced
1 egg, slightly beaten
1 tsp sugar
Italian Bread Crumbs

Cook sliced squash 5-7 minutes in salted boiling water. Drain well. Melt margarine in skillet, add onions and bell peppers. Saute until tender. Removed from heat and add to drained squash. Carefully fold in mayonnaise, cheese, water chestnuts, beaten egg and sugar. Spoon into 8"x8" casserole dish. Sprinkle top generously with Italian bread crumbs. Bake in preheated 350 degree oven for 30 minutes.

Submitted by **Sethie Trosclair – Cameron, LA**
1987 Fur & Wildlife Festival Cookbook

PORCUPINE MEAT BALLS

1 lb hamburger
3 tablespoon chopped onions
1/3 cup uncooked rice
2 teaspoons baking powder
¾ cup milk
salt and pepper to taste

Shape mixture into balls; put in casserole. Pour over this mixture 1 can tomato soup and ½ can water. Bake at 450 degrees for 15 minutes covered then 35 minutes uncovered.

Bronwen C. LaLande – Cameron, LA
1990 Fur & Wildlife Festival Cookbook

BEEF JAMBALAYA

1 ½ lbs round steak – cut into small strips
1 lb sausage (beef and pork mixed) sliced
1/3 cup oil
salt and pepper to taste
¼ teaspoon red pepper
3 cups chopped celery
1 cup green pepper, chopped
1 ½ cups chopped onions
1 cup snipped parsley
2 cups raw rice
1 cup tomatoes with green chilies
3 cups water or more as needed
2 tablespoons Worcestershire sauce

Brown steak and sausage in oil; season with salt and peppers. Saute celery, green pepper, onion and parsley in oil until celery is clean. Add rice and brown stirring constantly. Mix all ingredients together except Worcestershire sauce. Simmer until rice is done, stir in Worcestershire sauce and serve hot.

A Tribute to the Memory of **Floyd Kelley**
1990 Fur & Wildlife Festival Cookbook

CAJUN STYLE CHILI BEANS

2 lbs ground meat
2 large onions
1 stalk celery
1 – 4 oz chili powder
3 cans stewed tomatoes
1 tablespoons red pepper
2 cans red kidney beans

In a large sauce pan brown ground meat, drain fat. Stir chopped onions, stir on low fire until clear. Add stewed tomatoes, celery, chili powder, red pepper and cook on medium fire for 30 minutes. Add beans, cook ten minutes.

Angela M. Powell – Cameron, LA
1993 Fur & Wildlife Festival Cookbook

RICE BALLS

½ cup chopped green onions
1 tablespoon finely chopped fresh parsley
3 tablespoons butter
1 ½ chopped raw shrimp
3 cups rice, cooked
1 tablespoon of creole seasoning
3 eggs, separated
6 tablespoons all purpose flour

Saute green onions and parsley in half of the butter. Add shrimp and cook until pink in color. Set aside. In bowl add rice, the other half of the melted butter, Creole seasoning and one beaten egg yolk. Blend. Add rice mixture to shrimp mixture. Mix well. Form into tiny balls. Roll in flour then dip into egg white. Fry in deep, hot fat (370 degrees) until golden brown and crispy. Drain on paper towels. Makes about 48 one inch diameter balls.

Ben Carpenter – Hackberry, LA
1993 Fur & Wildlife Festival Cookbook

PARMESAN POTATOES

½ cup grated Parmesan Cheese
¼ cup olive oil
1 teaspoon red pepper
4 large russet potatoes (cut lengthwise in eights)
1 teaspoon basil

Place Parmesan, olive oil and red pepper in large bowl. Add potatoes and toss until well blended. Arrange in a single layer on baking sheet, lay on side. Bake at 325 degrees for 1 hour, turning potatoes with a spatula after 30 minutes. Remove from oven and sprinkle with basil while still hot. Yield 4 servings.

Emerlene Miller – Creole, LA
1995 Fur & Wildlife Festival Cookbook

POTATO CASSEROLE

8 potatoes
1 pkg Lipton onion soup mix
1 stick of butter
½ cup green onions (chopped)
2 cans cream of mushroom soup

½ cup milk
Salt and pepper to taste

Slice potatoes and place in bottom of casserole dish. Mix all the other ingredients and heat over low fire until everything is heated and dissolved. Spread the mixture over the potatoes and bake in 400 degree oven for 40-45 minutes in covered dish.

Sonia Comeaux – Creole, LA
1995 Fur & Wildlife Festival Cookbook

COLE SLAW

1 large cabbage, shredded fine
¼ cup sugar
½ cup white vinegar
¼ cup water
¾ cup salad oil
2 large onions, sliced thin
1 teaspoon salt
2 teaspoons prepared mustard
3 teaspoons celery seed

Mix the cabbage, onions, ¼ cup sugar and salt and let stand. Mix the vinegar, mustard, ¼ cup sugar and celery seed and bring to a boil. Add oil when bubbling and pour over cabbage mixture. Stir and chill overnight.

Marilyn Landry
1996 Fur & Wildlife Festival Cookbook

OVEN ROASTED POTATOES

4 medium red potatoes
1 teaspoon granulated garlic
½ teaspoon basil
1 tablespoon olive oil
Non stick spray
½ teaspoon paprika
1 teaspoon Creole Seasoning

Wash and dry potatoes, cut into 1" cubes. Mix together all the seasoning in a small bowl. Toss together the potatoes, oil and seasoning. Spread the potatoes evenly on a baking pan that has been sprayed with non-stick spray. Bake at 350 degrees F, stirring every 15 minutes, until potatoes are tender.

Alice LaBove
1996 Fur & Wildlife Festival Cookbook

BROCCOLI CASSEROLE

3 cups cooked rice
1 small jar Cheez Whiz
1 cup cream of mushroom soup
10 oz pkg. frozen broccoli, cooked and drained

Mix all ingredients, season to taste, and place in buttered casserole dish. Bake at 350 degrees for 20 minutes.

Kami Danielle Savoie
Cameron 4H
Deb Miss & Wildlife Festival Queen 2000
2001 Fur & Wildlife Festival Cookbook

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OVEN FRIED EGGPLANT

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

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

Pamela East
1997 *Fur & Wildlife Festival Cookbook*

CABBAGE CASSEROLE

1 medium head of cabbage
1 lb lean ground beef
1/4 cup green onion tops
2 cloves chopped garlic
1 – 10 1/2 oz can cream of mushroom
1/2 cup boiled rice
1 medium onion
1/4 cup bread crumbs
1/2 stick butter
Tony's Seasoning to taste

Cut cabbage as you would to smother. Boil cabbage in salted water until tender but still green. Drain and reserve liquid. Melt margarine in deep skillet; add ground beef and fry down with onions and garlic; season to taste. Fry until brown. Mix cabbage with meat; add cream of mushroom soup, green onions and boiled rice. Pour into greased baking dish; top with bread crumbs. Bake twenty to thirty minutes at 300 degree F. TIP: Before baking, if mixture looks too dry, add water from boiled cabbage or another can of soup.

Vickie Kiffe
1998 *Fur & Wildlife Festival Cookbook*

VEGETABLE CASSEROLE

1 pkg frozen broccoli
2 jars (4.5 oz) button mushrooms, drained
1 can onion rings
1 pkg (1 lb) frozen cauliflower
1 can cream of mushroom soup
1 jar (8 oz) cheese spread

Cook broccoli and cauliflower in microwave until almost done. Drain water and add mushrooms. Stir together soup and cheese spread. Fold into vegetables. Top with onion rings. Bake at 350 degrees for 20-30 minutes.

Norman McCall – King Fur XXX
2000 *Fur & Wildlife Festival Cookbook*

HAM 'N POTATOES AU GRATIN

1/4 cup chopped green onions
1/4 cup chopped onion
2 tbs butter, divided
3 cup diced peeled potatoes, cooked
1 lb wieners, fully cooked and cubed
1/4 cup mayonnaise
1 tbs all purpose flour
1/8 tsp pepper
3/4 cup milk
1 cup (4 oz) shredded cheddar cheese

In skillet, sauté onions in 1 tbs butter until tender. Combine onions and pepper with potatoes, wieners and mayonnaise. Pour into an ungreased casserole dish. In a saucepan, melt the remaining butter. Stir flour and pepper until smooth. Gradually add milk. Bring to a boil. Cook and stir for 1 minute. Stir in cheese until melted. Pour over potato mixture. Cover and bake at 350 degrees for 30 minutes or until bubbly.

Casi Benoit – Grand Chenier, LA
2001 *Fur & Wildlife Festival*

APPLE SWEET POTATO BAKE

3 cups cooked sweet potatoes
3/4 cup packed brown sugar
1/4 tsp allspice
3 tbs butter or margarine
3 cups sliced tart apples
3/4 tsp nutmeg
1/4 tsp salt

In a greased 1 1/2 quart baking dish, layer half of the sweet potatoes and apples. Combine sugar, nutmeg, allspice and salt. Sprinkle half over apples. Dot with half of the butter. Repeat layers. Cover and bake at 350 degrees for 15 minutes. Baste with pan juices. Bake, uncovered 15 minutes longer or until the apples are tender. Yield: 8 servings.

Megan Miller
2002 *Fur & Wildlife Festival Cookbook*

RAVEN'S EASY POTATO DISH

1 – 32 oz frozen hash browns
1 – 8 oz sour cream
1 egg
2 cups shredded cheese
Tony's Seasoning to taste
Green Onions (add to your liking)
1 can Campbell's Cheese Soup (or your choice)

Mix together all ingredients and pack firmly into greased baking dish 9x12. Bake at 350 degrees for 30-40 minutes or until brown on top. This dish is easily doubled but do not double sour cream. Instead, use a different soup- mushroom and cream of chicken are real good.

Raven Styron – Grand Lake, LA
2005 *Fur & Wildlife Festival Cookbook*

COUNTRY STYLE CASSEROLE

2 cups (10 ¾ oz) condensed cream of chicken soup – undiluted
3/4 cup mayonnaise
1/2 cup milk
3 tbsp honey
2 tbsp Dijon mustard
1 pkg (26 oz) frozen shredded hash browns
4 cups cubed chicken – cooked or ham
Season to taste with salt and pepper

In a large bowl, combine the first 5 ingredients. Stir in hash browns and chicken. Transfer to a greased 13x9x2 baking dish. Cover and bake for 45-50 minutes at 350 degrees. Uncover and bake for 15-20 minutes longer or until bubbly.

Ethel Labove – Cameron, LA
2004 Fur & Wildlife Festival Cookbook

STUFFED ACORN SQUASH

4 small acorn squash
4 TBS chopped onion
1 cup finely diced Muenster cheese
¾ cup heavy cream
Salt and pepper

Cut a 1" thick "cap" from the top of each squash. Reserve caps, scoop seeds out and discard. Place 1 TBS of onion, ¼ cup of cheese and 3 TBS of cream in the cavity of each squash. Sprinkle lightly with salt and pepper. Cover squash with the caps and place in a shallow baking pan just large enough to hold them. Bake in convection oven on rack position 2 at 350 F for 45 minutes. Remove caps from squash and increase oven temperature to 450 F. Bake 10-15 minutes longer, or until filling puffs up and browns.

Margaret Pitts, - Hackberry, LA
2003 Fur & Wildlife Festival Cookbook

BREADS & ROLLS

BUTTERMILK DOUGHNUTS

2 eggs
1 cup sugar
¼ cup cooking oil
1 tsp vanilla
4 cups flour
4 tsp baking powder
¾ tsp salt
¼ tsp baking soda
1 cup buttermilk
Oil for frying
Powdered sugar

Beat eggs till thick and lemon colored; add sugar and beat until smooth. Stir in oil and vanilla, mix thoroughly. Stir in dry

ingredients to egg mixture alternately with buttermilk. Turn out on a lightly floured surface and roll to 1/2" thickness. Cut and fry in deep oil until golden brown. Coat with powdered sugar. Makes about 3 to 4 doz.

Submitted by Mrs. John Conner, Cameron, LA
1975 Fur & Wildlife Festival Cookbook

DANISH PASTRY

2 sticks butter
5/8 cup sugar
1 tsp almond flavoring
2 ¼ cups flour
1 – 2 cups chopped pecans
Red Plum Jelly
Powdered Sugar

Cream butter with sugar and add flavoring. Add flour to make a soft dough and stir in pecans. Roll into 48 balls. Press with finger and place a dab of jelly in center. Bake at 375 degrees oven about 17-20 minutes, until golden brown. Sprinkle with powdered sugar while still hot.

Submitted by Mrs. Eleanor West – Creole, LA
1976 Fur & Wildlife Festival Cookbook

SOUR CREAM BISCUITS

2 cups sifted flour
¾ tsp salt
½ tsp soda
1 cup sour cream

Sift dry ingredients; add cream; blend and knead lightly. Pat or roll out and cut. Place on greased baking sheet. Bake at 450 degrees for 10 minutes. Yield – 16 biscuits.

(Original recipe by her grandmother – Mrs. Susan McCall Stine, 1863-1940.)

Submitted by Bernice H. Stewart
1976 Fur & Wildlife Festival Cookbook

CORN BREAD

1 cup corn meal
1 tsp salt
1 – 2 Tbs cooking oil
1 cup boiling water
1 egg
½ cup flour
1 tsp baking powder

Mix corn meal, salt and cooking oil, stirring until completely mixed. Let cool. Add and mix 1 egg. In small bowl mix ½ cup flour, 1 tsp baking powder, add to corn meal mixture. Pour into hot greased skillet. Bake 500 degrees until done.

(Given to me by Mrs. Iva Free.)

Submitted by Mrs. Watkin Miller – Grand Chenier, LA
1976 Fur & Wildlife Festival Cookbook

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ANGEL BISCUITS

5 cups flour
¼ cup sugar
3 tsp baking powder
1 tsp soda
1 tsp salt
1 cup shortening
1 pkg dry yeast
2 tbs warm water
2 cups buttermilk

Sift all dry ingredients together; cut in shortening. Dissolve yeast in warm water and add to buttermilk. Pour this over dry ingredients and mix well. Turn out on lightly floured board or wax paper. Roll out ¼" thick and cut with biscuit cutter. Bake at 400 degrees about 15 minutes.

Submitted by Mrs. Wayne Montie – Creole, LA
1977 Fur & Wildlife Festival Cookbook

BREADSTICKS

½ cup butter
2 tbs green onions
¾ garlic buds (pressed)
2 tbs minced parsley
Salt and Pepper to taste

Cut crust off bread. Combine the above ingredients and spread on bread. Toast bread in oven at 450 degrees until crisp. Slice bread in strips. Serve.

Submitted by Mrs. Glenn Alexander, Cameron, LA
1978 Fur & Wildlife Festival Cookbook

SOUTHERN SPICY GINGERBREAD

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

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

Submitted by Mrs. Ruby Mhire – Grand Chenier, LA
1980 Fur & Wildlife Festival Cookbook

JIFFY JELLY ROLL

2 large eggs (separated)
1 cup sugar
6 tbs water
1 tsp vanilla
1 cup flour
1 ½ tsp baking powder
Jelly, Jam or stewed apples for filling

Beat egg yolks until thick and lemon colored. Add sugar gradually and continue beating until light and fluffy. Add water and vanilla, then sifted dry ingredients and blend until smooth. Beat egg whites until they form stiff peaks and fold into mixture. Pour into a well greased wax paper lined jelly roll pan and bake at 375 degrees for 12 – 15 minutes. Turn out immediately into a wet tea towel or paper, spread with jelly, jam or stewed apples and roll.

Submitted by Mrs. Winnie Montie Mouton – Creole, LA
1981 Fur & Wildlife Festival Cookbook

REBEL'S LIGHTBREAD

1 pkg dry yeast
2 cups very warm water
4 tsp sugar
3 tsp salt
5 to 6 cups all purpose flour
cooking oil

Rinse large mixing bowl with hot water. (This is done to keep bowl from cooling off water used in recipe.) Dissolve yeast, sugar and salt in very warm water. Add 4 cups flour and stir well. At this point, start working in remainder of flour by kneading with hands in bowl. Takes about 10 minutes. After working in as much flour as possible, pour several tablespoons oil in bottom of same bowl, turning dough over several times to coat. Cover and set in warm place, away from drafts, to rise – about 1 ½ to 2 hours. When ready to make rolls, pour several tablespoons oil in heavy baking pan, oil hands and shape rolls by squeezing off small amount of dough and shaping in the palm of hand. Depending on size of roll, this recipe should make about 20-24 rolls. Cover rolls and let rise until doubled, and bake at 430 degrees for 30 minutes. After rolls are cooled, let stand about 10 minutes before serving. May also be made into loaf bread.

Submitted by Mrs. W.F. Henry, Jr. – Cameron, LA
1982 Fur & Wildlife Festival Cookbook

ANGEL FLAKE BISCUITS

1 tbs yeast
¼ cup + 1 tbs warm water
1 ¾ cups flour
1 ¾ tbs baking powder
1/8 tsp soda
2 tbs sugar
½ tsp salt
½ cup shortening
½ pt buttermilk
¼ cup melted butter

Dissolve yeast in warm water; set aside. Mix flour, baking

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

Submitted by Mrs. Shirley Bonsall – Grand Chenier, LA
1983 Fur & Wildlife Festival Cookbook

OPAL'S ROLLS

8 cups (2 lb bag) all purpose flour
4 tsp salt
Almost ½ cup sugar
2 pkg yeast
½ cup shortening
Around 2 ½ cups lukewarm water

Mix all ingredients well by hand. Extra flour may be added if dough is too sticky. Knead until smooth. The longer you knead the better. Cover and place in a warm place to rise (about 3 hours). Then remove desired amount and knead again. Shape into rolls and place in greased pans. Let rise 3 more hours. Bake at 400 degrees for about 20 minutes. Keep extra dough in refrigerator. Knead each time you use it.

Daleen Cheramie
1987 Fur & Wildlife Festival Cookbook

FIG MUFFINS

½ cup butter or margarine, softened
½ cup sugar
2 eggs
1 ½ cup all purpose flour
2 tsp baking powder
½ tsp ground cinnamon
¼ tsp ground cloves
½ cup milk
½ cup fig preserves
½ cup chopped pecans

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder and spices; add to creamed mixture alternately with milk, stirring just until moistened. Stir in fig preserves and pecans. Spoon batter into greased and floured muffin pans, filling three-fourths full. Bake mini-muffins at 350 degrees for 18 minutes and regular muffins for 20 minutes. Yield; 40 mini muffins or 20 regular muffins.

Barbara Lou LeBlanc – Cameron, LA
1989 Fur & Wildlife Festival Cookbook

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FLUFFY FRENCH TOAST

½ cup all purpose flour
1 tablespoon plus 1 ½ teaspoons sugar
¼ teaspoon salt
2 cups milk
6 eggs
18 slices bread
1 tablespoon margarine or butter

Beat flour, sugar, salt, milk and eggs with hand beater until smooth. Soak bread in egg mixture until saturated. Heat margarine in skillet until melted. Cook bread until golden brown. If using self rising flour, omit salt.

Crystal Alexander – Cameron, LA
1990 Fur & Wildlife Festival Cookbook

QUICK JELLY ROLL

5 eggs
1 cups sugar
1 cup flour
1 teaspoon baking powder
1 teaspoon lemon extract
1 cup jelly (any kind)

In a 9x13 pan, spray with Pam. Cut a piece of wax paper to fit pan. Spray wax paper with Pam. Mix flour, sugar, baking powder. Beat eggs and lemon flavor until well mixed. Add to dry ingredients. Pour in pan and spread even. Bake at 350 for 12 minutes. Cool 5 minutes. Sprinkle grandule sugar on a dish towel, turn cake onto it. Peel wax paper off the cake. Cut off crisp ends. Spread jelly while warm. Roll up tight – wrap in towel. Cool and cut in slices.

Gladys Cain – Klondike, LA
1992 Fur & Wildlife Festival Cookbook

BROCCOLI BREAD

3 boxes of Jiffy Cornbread Mix
1 (12 oz) container of Cottage Cheese (small curd)
1 ½ sticks of butter
¾ cups of milk
4 eggs
1 onion, chopped
2 boxes of chopped frozen broccoli
2 cups cheddar cheese, shredded

Mix all ingredients, except cheese. Pour ½ into 13 x 9 pan. Spread cheese, then pour remaining ½ on top of cheese. Bake approximately 45 minutes at 350 degrees.

Margaret Pitts – Hackberry, LA
1992 Fur & Wildlife Festival Cookbook

KATO'S BANANA NUT BREAD

2 cups flour
¾ cup sugar
½ cup butter, softened
2 eggs
1 tsp baking soda

1 tsp salt
1 tsp vanilla
1 cup mashed bananas
¼ cup orange juice or milk
1 cup coconut
¾ cup chopped pecans

Mix all ingredients except banana, juice (or milk), coconut and pecans. At low speed add bananas and juice (or milk). Mix well for one minute. By hand, add coconut and pecans; then spread in a greased 9x5 loaf pan. Bake for one hour or until toothpick comes out clean.

Ashley Nicole Picou, 2000 Teen Fur Queen
2001 Fur & Wildlife Festival Cookbook

BANANA FRUIT MINI LOAVES

2 eggs
2/3 cup sugar
1 cup mashed bananas (about 2 medium)
1 ¾ cups all purpose flour
3 tsp baking powder
½ tsp salt
1 cup mixed candied fruit
½ cup raisins
½ cup chopped walnuts

In a mixing bowl, beat eggs and sugar. Add bananas; mix well. Combine the flour, baking powder and salt; gradually add to egg mixture. Fold in the fruit, raisins and walnuts. Transfer to three greased 5 ¾ x 3 x 2 loaf pans. Bake at 350 degrees for 30-35 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Jessye Roux Conner
2004 Fur & Wildlife Festival Cookbook

MAIN MEAT DISHES

BAKED CHICKEN A-LA-ITALI

1 fryer, cut into pieces
1 stick butter or margarine
2 cloves garlic chopped fine
1 cup Italian flavored bread crumbs
1/3 cup grated Parmesan cheese

Melt butter or margarine in saucepan. Add garlic. Combine bread crumbs, cheese and parsley in shallow bowl. Roll pieces of chicken first in melted margarine. Then roll in bread crumb mixture. Place in foil lined baking pan. Bake at 350 degrees for 1 hour, until golden brown. Serves 4-6.

Mrs. Harold Carter, Creole, LA
1973 Fur & Wildlife Festival Cookbook

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HAMBURGER CASSEROLE

*1 lb ground meat
2-3 potatoes, thinly sliced
1 onion, thinly sliced
1 can cream of mushroom soup (add 1 cup milk to it)
grated cheese
salt and pepper*

Brown meat. Alternate layers of meat, onions and potatoes in casserole dish. Pour soup over. Salt and pepper to taste. Place grated cheese on top. Bake one hour at 350 degrees.

*Submitted by Miss Susan Woodgett, Cameron, LA 1975 Miss
Cameron Parish
1974 Fur & Wildlife Festival Cookbook*

"GARLIC'S" SPAGHETTI AND MEATBALLS

*1 lb ground meat
1 - 6 oz tomato paste
1 - 8 oz tomato sauce
1 - 6 oz can water
1 med onion
1 clove garlic
½ tsp pepper
2 tsp salt
1 tsp Worcestershire Sauce
1 tsp Chili Powder
2 tsp brown sugar
1 tsp lemon juice
1 tsp oregano
Parmesan Cheese*

Combine all ingredients except ground meat. Bring to boil. Form small size meatballs. Drop into sauce. Simmer 1 hour slowly. Spoon over spaghetti to serve. Spaghetti - cook according to directions and rinse with cold tap water.

*Submitted by Mrs. Wayne
1972 Fur & Wildlife Festival Cookbook*

CHICKEN - SHRIMP GUMBO

*1 - 5 lb hen - cut up
3 ½ tsp salt
½ cup shortening
½ cup flour
1 cup chopped onion
1 clove garlic, minced
2 tbs Worcestershire sauce
½ cup parsley, chopped
1 tbs lemon juice
½ tsp black pepper
½ cup chopped celery
2 lbs raw shrimp
½ cup chopped green onion
1 tsp gumbo file powder*

Sprinkle chicken with salt. Melt shortening in a 6 quart black pot. Add chicken pieces; brown, turning on all sides (about 15 minutes). Remove chicken. Stir flour into hot fat in which chicken was browned. Stir constantly, keeping heat low, until flour is brown. Add chopped onions and garlic and stir until

transparent. Stir in 2 cups water. Add chicken with 2 tsp salt, lemon juice and black pepper. Cook covered, over low heat, until chicken is tender (about 1 ½ hours). Stir in shrimp, celery, and green onion; simmer 30 minutes longer. Remove chicken to large platter. Bring to boil remaining liquid, stirring constantly. Remove from fire and stir in file. Pour gravy over chicken. Surround edge of dish with parsley. Serve with Creole Rice.

*Submitted by Mrs. Roland Primeaux
1972 Fur & Wildlife Festival Cookbook*

ROAST CHICKEN WITH TOMATO RICE STUFFING

*½ cup chopped celery
1/3 cup chopped green pepper
½ cup chopped onion
2 tbs oleo
1 cup uncooked rice
1 - 1 lb can of cut up tomatoes
¾ cup water
¾ tsp salt
½ tsp sage
Dash of pepper
1 fryer, cut up
4 tbs vegetable oil
Paprika*

Saute celery, green pepper and onion in butter. In mixing bowl combine sautéed vegetables with the rice, undrained tomatoes, water, salt, sage and pepper. Turn into a baking dish. Brown chicken in oil; arrange atop rice mixture. Sprinkle with additional salt, pepper and paprika. Cover and bake 1 hour at 350 degrees or until chicken is tender. Serves 6.

*Submitted by Mrs. Gary Kelley, Cameron, LA
1973 Fur & Wildlife Festival Cookbook*

LAST MINUTE MEATLOAF

*1 ½ lbs ground meat
¾ cup oatmeal
½ tsp salt
¼ tsp pepper
½ cup chopped onion
¼ cup chopped celery
1 egg beaten
¾ cup milk
1 tbs Worcestershire sauce
Green pepper slices*

Combine all ingredients, mixing well. Pack firmly in greased loaf pan. Garnish with green pepper rings. Bake at 350 degrees for one hour. Let stand for 5 minutes before slicing. Serves 8.

*Submitted by Mrs. Anna Paris - Creole, LA
1977 Fur & Wildlife Festival Cookbook*

PEPPER STEAK

2 lbs steak
2 tbs Crisco
¼ cup plus 2 tbs flour
¼ cup cold water
1 beef boullion cube dissolved in 1 cup boiling water
2 large green peppers cut in rings
1 large onion cut in rings
1 clove garlic chopped fine
Seasoning to taste

Brown meat well in Crisco. Remove from heat, place meat in platter, and pour off fat. Stir in flour, water, boullion cube dissolved in water and bell pepper rings. Heat to boiling and add meat, garlic and onion rings. Cover and simmer for 30 minutes. Season to taste. (Green pepper rings should be crispy tender.) Serves 4

Submitted by Mrs. Winston Benoit O- Cameron, LA
1977 Fur & Wildlife Festival Cookbook

CHICKEN AND RICE

1 - 2 ½ lb cut up fryer
½ stick margarine
1 cup raw rice
½ to 1 pkg dry onion soup mix
2 cups boiling water

Melt margarine in casserole dish or pan. Add cut up fryer, turn to coat with margarine. Pour raw rice over the chicken. Sprinkle the soup mix over chicken. Pour in boiling water. Cover with foil or tight fitting lid. Bake 1 ½ hours at 300 degrees. If you wish, you may remove cover (or foil) and let brown during the last 30 minutes of cooking time.

Submitted by Patsy Granger - Jennings, LA
1977 Fur & Wildlife Festival Cookbook

WAKEFIELD ENGLISH JAMBALAYA

6 chicken breasts
1 lb butter
2 bunches shallots
2 large bell peppers, chopped
4 leaves celery, chopped
4 medium white onions - chopped
4 cups rice
6 eggs, hard boiled
4 pkgs. McCormicks chicken gravy mix
salt, red and black pepper
3 tbs dried parsley

Remove skin from chicken and boil until tender (add no salt). Strip chicken from bone, dice. Reserve broth - should be about 10 cups. Melt butter in large pot and simmer shallots, bell peppers, celery and onions until wilted. Add chicken broth. Prepare rice - do not rinse and cook as usual. Boil the eggs. Add diced chicken to vegetable and broth mixture. Blend gravy mix with 10 ounces water and add to vegetable and broth mixture, simmering until thick. Season to taste. Add chopped boiled eggs and parsley. Stir well ONCE. Blend mixture into cooked rice. Note: pour rice into vegetable mixture; do not mix until ready to

serve; do not cook after mixing in rice; rice should be moist but not mushy. (This is an original recipe by Lonnie A. Davis, Baton Rouge, submitted by his sister.)

Submitted by Mrs. Wilma Guthrie - Cameron, LA
1977 Fur & Wildlife Festival Cookbook

OVEN FRIED CHICKEN WITH SAUCE

½ stick oleo
2 envelopes Spaghetti Sauce mix
½ cup dry bread crumbs
1 fryer, cut up
Milk

Line a shallow baking pan with foil and dot with oleo pats. In paper bag, shake together the sauce mix and bread crumbs. Dip chicken in milk and then shake in bag to coat evenly. Place chicken in baking pan, cover with foil and bake at 350 degrees for 30 minutes. Remove foil and turn chicken, then continue baking until tender and golden brown. Serves 4.

Submitted by Mrs. Wendell Murphy - Cameron, LA
1977 Fur & Wildlife Festival Cookbook

MRS. DUHON'S "ROUXLESS" GUMBO

1 large hen
2 tbs cooking oil
2 heaping Tbs. file
1 large onion chopped
½ cup chopped bell pepper
water (to cover chicken)
1 cup onion tops and parsley
Salt and pepper to taste

Cut hen in pieces and fry in oil until well browned. Pour off excess fat. Add file, onions and pepper and sauté until vegetables are done. Add enough water to cover chicken. Cover and simmer slowly until chicken is tender. Add onion tops and parsley and cook 15 minutes longer. Serve over rice if desired - NOTE - you will find that by boiling the file with the chicken, it will not be ropey.)

Submitted by Mrs. Clifton "Pete" Duhon - Creole, LA
1978 Fur & Wildlife Festival Cookbook

ONE & ONE CASSEROLE

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

Cook meat slightly, drain and place in a 2 ½ quart casserole. Sprinkle with rice and dry soup mix. Blend soup and water and pour over rice. Sprinkle onion tops on top, cover and bake at 350 degrees for one hours. Serves 6.

Submitted by Mrs. Louise Skidmore - Cameron, LA
1980 Fur & Wildlife Festival Cookbook

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CHICKEN CRUNCH

½ cup milk
2 cans cream of mushroom soup
4 cups diced cooked chicken
1 onion minced
1 cup thinly sliced celery
1 can water chestnuts, sliced
1 – 3 oz can Chow Mein Noodles
2 tbs soy sauce
½ tsp Tabasco
1 tsp salt
¼ tsp ginger
Bread Crumbs

Blend milk into soup in a 2 quart casserole. Mix in remaining ingredients and top with bread crumbs. Bake at 325 degrees for 40 minutes. (This is an excellent main dish casserole.) Serves 6 generously.

Submitted by Mrs. J.B. Blake, Jr. – Cameron, LA
1978 Fur & Wildlife Festival Cookbook

BARBECUED BEEF BRISKET

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

Cover brisket with water, allowing 1 tbs salt for each quart water. Add onions and bay leaves. Cover and simmer 2 ½ hours or until tender. Remove brisket from cooking liquid, drain and place in open roasting pan.

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

Submitted by Susan K Watts – Cameron, LA
1979 Fur & Wildlife Festival Cookbook

MEAT PIES

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

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

Crust:
4 cups flour

½ cups shortening
2 tsp salt
1 tsp baking powder
1 egg
1 cup milk

Put flour in large bowl and cut in shortening until crumbly. Add salt and baking powder. (Use 1/3 cup of this mixture to sprinkle over meat mixture.) Beat egg and add to milk. Stir this into flour mixture a little at a time until well blended. Roll out in 5" to 5 ½" rounds, placing waxed paper in between rounds. Place 1 tablespoon meat on one side of round, dampen edges with wet sponge, fold in half, crimp with fork, then prick once or twice and fry in deep fat. This fries well in Fry Baby. These pies may be frozen individually and need not be thawed to cook. (This crust is also very good for fruit pies-not greasy and does not absorb grease. I used dried apples, peaches and apricots. The fruit pies may also be glazed.)

Submitted by Mrs. Monroe LeBoeuf – Cameron, LA
1980 Fur & Wildlife Festival Cookbook

JOE REINA'S TAMALES

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

Make a meat stock by boiling the meat with seasonings, celery, ½ of the onion and the tomato paste until meat comes off the bone in about 2 gallons water. While meat is boiling, prepare the shucks. Cut off pointed end of shucks, unwrap and clean them, then soak them in very hot water with baking soda added. When shucks become soft and pliable, wash again and drain them. Keep warm until ready to be filled. The boiled meat is ground next and ready for additional seasoning. Brown chopped onion in a small amount of fat, then add the remainder of the tomato paste, meat mixture to make it soft so it hold together. The meat mixture is now ready. Heat 1 cup of shortening until it becomes very hot. Pour over the yellow corn meal, to which salt and pepper and chili powder have been added according to taste. Add some of the hot broth to this until it is soft enough to spread on corn shucks. To roll the tamales, spread a small amount of corn meal on the edge of the corn shuck with a knife, covering about one half of one end of the shuck. Now spread 1 tbs of meat in the center of the cornmeal mulch. Now roll the shuck over the meal and meat forming a roll. Fold the long end of the shuck to the back of the tamale roll and stack on a tray until all have been rolled. The tamales are now ready to be cooked. Place them in a large cooking vessel that has a rack at the bottom, with the folded edges toward the side of the vessel, in rows. Pour the broth over layered tamales, completely covering them. Place a weight on top so they will stay submerged and cook over low heat for 3 hours. More broth is added to the top of the tamales during the cooking process so tamales are completely covered.

When they are cooked, the cornmeal should be firm and should leave the shuck.

Submitted by J.C. Reina – Oak Grove, LA
1980 Fur & Wildlife Festival Cookbook

HAM CASSEROLE

4 cups ground cooked ham
2 cups cooked rice
2 tomatoes, peeled and chopped
½ cup mayonnaise
¼ cup diced green pepper
2 tbs sherry
1 tbs grated onion
1 tsp prepared mustard
1 cup bread crumbs
¼ cup melted oleo
Paprika

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

Submitted by Mrs. Larmae Miller, Creole, LA
1980 Fur & Wildlife Festival Cookbook

LOUISIANA CHICKEN

½ cup cornmeal
3 cups boiling water
1 cup grated American Cheese
1 pint cream
3 tsp butter
Pinch salt
Dash Pepper
3 cups cut-up, cooked chicken

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

Submitted by Mrs. Ida Boutte – Grand Lake, LA
1980 Fur & Wildlife Festival Cookbook

ENCHILADAS

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

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

heated and cheese is melted.

Chili Sauce:
4 tbs flour
3 tbs oil
1 quart water
2 tsp salt
½ cup chili powder

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

Meat Sauce:
3 lbs ground meat
2 onions, chopped
1 – 15 oz can tomato sauce
1 cup water
1 large can tomatoes
3 heaping tbs chili powder or to taste
1 tbs oregano
1 tbs cumin powder
1 tsp salt
Garlic to taste
Hot peppers may be added if desired

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

Submitted by Mrs. Ray Dimas – Creole, LA
1980 Fur & Wildlife Festival Cookbook

CHILI

Brown:
2 lbs ground meat
2 minced onions
1 minced bell pepper

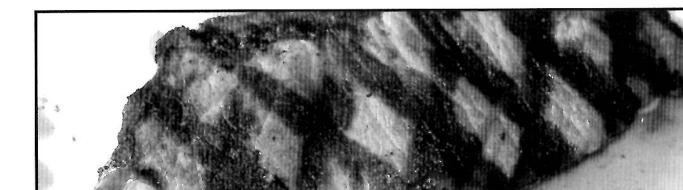
Add:
2 tbs flour
2 small cans tomato sauce
2 small cans water
Salt and Pepper to taste

Let come to a boil; then cover and simmer for 45 minutes

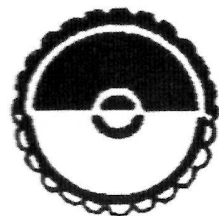
Add:
1 ½ tsp chili powder
2 cans Van Camp kidney beans

Cook for 15 minutes longer on low fire

Submitted by Bertha Duhon – Creole, LA
1981 Fur & Wildlife Festival Cookbook

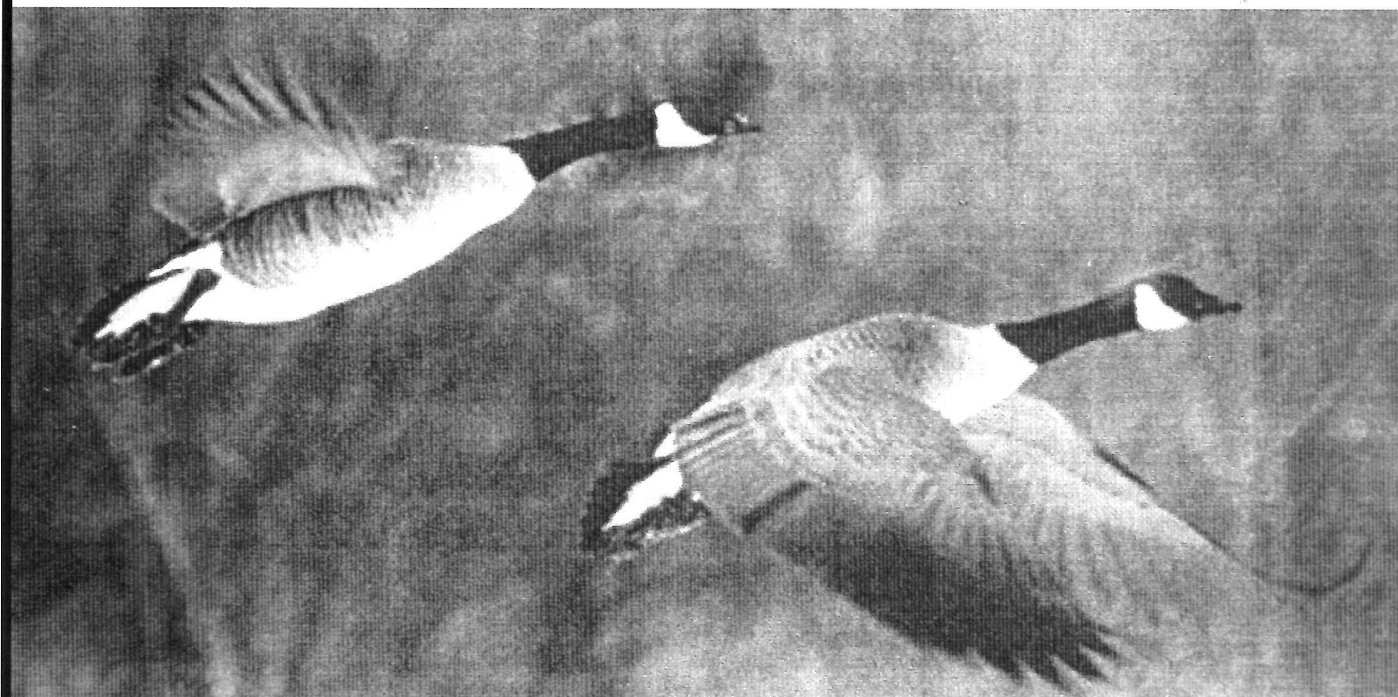


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BARBECUED PORK SHOULDER

(Beef Roast May Be Used)
3 ½ to 4 lbs pork shoulder roast
1 cup catsup
½ cup firmly packed brown sugar
2 tsp salt
1 tsp pepper
1 - 2 Tbs chili powder
6 tbs vinegar
2 tbs lemon juice
¼ cup Worcestershire sauce
2 tsp prepared mustard
Hamburger buns (optional)

Cover roast with salty water in a large dutch oven. Cover and cook for 2 - 2 ½ hours or until tender. Drain and thinly slice; place in a shallow 2 quart baking dish. Combine remaining ingredients stirring well. Spoon mixture over sliced roast, turning slices to coat. Bake at 300 degrees about 45 minutes. Serve over buns.

Submitted by Judy Faye Guidry - Westlake, LA
1981 Fur & Wildlife Festival Cookbook

TREASURE CHEST PORK CHOPS

6 pork chops cut 1 ½ inch thick
5 tbs oil
¼ cup chopped celery
½ cup chopped onion
1 egg slightly beaten
¾ cup water
2 tsp poultry seasoning
2 cups toasted, coarse bread crumbs
1 can mushroom soup

Using 2 tbs oil, cook celery and onions until tender. Combine egg, ¼ cup water, seasoning, toasted bread crumbs and mix well with sautéed vegetables. Cut pockets in pork chops, and fill with stuffing. Brown the pork chops in 3 tbs oil. Pour off drippings. Combine soup with ½ cup of water and pour over chops. Cover tightly and simmer for 1 hour or until done.

Submitted by Mrs. Margaret Conner - Creole, LA
1982 Fur & Wildlife Festival Cookbook

TAMALE PIE

1 cup cornmeal
1 tbs shortening
1/3 cup chopped green peppers
½ pound ground steak
½ tsp salt
½ cup chopped ripe olives
2 ½ cups cooked tomatoes
1 tbs chili pepper
½ tsp garlic salt
½ cup grated American Cheese

Combine cornmeal with 1 cup cold water and 2 cups boiling salted water. Cook 10 minutes. Melt shortening in frying pan. Add green peppers, ground steak and salt. Cook about 5 minutes, stirring constantly. Add olives, tomatoes, chili pepper

and garlic salt. Line baking dish with cook cornmeal. Pour in tomatoes and meat mixture. Sprinkle top with American Cheese. Bake at 350 degrees for 30 minutes. Serves 6.

Submitted by Bobbie Fox - Johnson Bayou, LA
1984 Fur & Wildlife Festival Cookbook

BEEF AND GRAVY A LA CAJUN

2 pounds beef chuck (cut in small pieces)
½ cup white flour
1 large onion (minced)
2 cloves garlic (minced)
½ cup minced celery
½ cup cut green onions
¼ cup minced parsley
1 ½ cups water
salt & black pepper
Red Pepper

Season cut up pieces of chuck with salt, black pepper and red pepper. Roll in white flour until all pieces are well covered. Heat ¼ cup vegetable oil in black cast iron pot and fry meat until golden brown. Remove meat from grease and add onions, celery and garlic in same black pot and cook until translucent. Place fried meat back into pot with cooked vegetables and add water. Let simmer for about 1 hour or until tender. Add green onions and parsley and cook for an additional 15 minutes. If gravy is too thick, add additional water. Serve hot over white rice.

Submitted by Paul Coriel - Grand Chenier, LA
1984 Fur & Wildlife Festival Cookbook

MEAT AND VEGETABLE CASSEROLE

1 ½ pounds ground meat
1 small onion
1 small bell pepper
½ cup chopped celery
2 tablespoons bacon fat
Salt and pepper to taste
1 can whole kernel corn
1 can drained sugar peas
1 can drained diced carrots
1 small can tomato sauce
½ can cream of mushroom sauce

Saute the ground meat, onion, bell pepper, and celery in the bacon fat until the meat loses its color. Then add the remaining ingredients. Mix well. Bake in a greased dish for 30-40 minutes at 350 degrees F.

Submitted by Vivian Murphy - Cameron, LA
1985 Fur & Wildlife Festival Cookbook



MEXICAN CASSEROLE

4 pounds ground meat
2 large chopped onions
1 can cream of chicken soup
1 can cream of mushroom soup
1 small can pet milk
1 can mild enchilada sauce
1 pound velveeta cheese
1 jalapeno pepper, chopped
1 box Old El Paso Chips

Fry ground meat and onions then drain. Heat soups, pet milk, enchilada sauce and cheese (this may be done in microwave). Mix sauce with meat. In a 9x13 inch pan or casserole dish, layer half of the chips, half of the meat sauce and chopped Jalapeno peppers, repeat layers until pan is full. Bake covered at 350 degrees for 30 minutes.

Submitted by Enell Nash and Nelvia Murphy
1986 Fur & Wildlife Festival Cookbook

JIMMY'S FRIED TURKEY

1 bell pepper
4 onions
3 celery stalks

Finley chop bell peppers, onions and celery, sauté in a small amount of peanut oil. After vegetables are tender add:

1 large bottle Tabasco
Garlic powder, salt and pepper to taste
Juice of 1 lemon

Boil this for about 30 minutes – adding water if needed. Puree mixture in a blender, making sure there are no large pieces of vegetables. Using a 60 cc syringe inject into a 10-12 lb turkey by sticking the needle all the way in and pulling out slowly. Inject the turkey every square inch using all of the seasoning mixture. Let turkey season over night in refrigerator. Deep fat fry, completely covering turkey, at 330 degree F in peanut oil. Time is determined by the weight of the turkey. Formula is 3 minutes per lb.

Submitted by Jimmy Marcantel
1987 Fur & Wildlife Festival Cookbook

PORK CHOPS & RICE

8 center cut pork chops
1 – 10 oz can French Onion Soup
1 – 14 ½ oz can chicken broth
1 – 4 oz can sliced mushrooms
2 cups raw rice

Brown pork chops on both sides in baking pan in 450 degree F oven. Remove from pan when brown, and lower oven temperature to 350 degree F. Mix all other ingredients together and pour in baking pan. Place browned pork chops over rice mixture. Seal pan with aluminum foil. Cook for approximately 1 ½ hours or until rice is tender.

Sybil McCall – Cameron, LA
1988 Fur & Wildlife Festival Cookbook

CHILI CORN CASSEROLE

2 cans whole kernel corn, drained
1 can (4 oz) chopped green chilies
4 ounces cream cheese
¼ cup milk
1 tablespoon butter or oleo
dash garlic salt
pinch black pepper

Combine in baking dish and bake uncovered about 25 minutes at 350 degrees.

Mrs. J.B. Blake, Jr. – Cameron, LA
1991 Fur & Wildlife Festival Cookbook

CHEESY OVEN FRIED CHICKEN

Parmesan cheese and herbs season this crisp coating –

3 slices white bread, dried
½ cup grated Parmesan cheese
1 teaspoon salt
½ teaspoon onion powder
¼ teaspoon dried thyme, crushed
1/8 teaspoon garlic powder
Dash pepper
1 (2 ½ to 3 pound) broiler-fryer chicken, cut up
¼ cup margarine or butter, melted

Coarsely crush dried bread. Combine crushed bread, Parmesan cheese, salt, onion powder, thyme, garlic powder, and pepper. Dip chicken pieces in melted margarine or butter; roll in cheese mixture to coat. Place chicken pieces, skin side up and not touching, in greased large shallow baking pan. Bake in 375 degrees oven 40-60 minutes or until chicken is tender. Do not turn. Make 4 to 6 servings.

Ruby Dupuie – Grand Chenier, LA
1991 Fur & Wildlife Festival Cookbook

BAKED SMOKED BRISKET

4 to 6 lb boneless brisket
Salt
Black Pepper
2 onions (chopped)
1 – 16 oz Bar-B-Que Sauce
1 – 5 oz bottle liquid smoke
Garlic Salt
Celery Stalk
Worcestershire Sauce

Pour liquid smoke over whole brisket. Season with salts and cover with onions. Cover and refrigerate overnight. Pour off liquid smoke and douse liberally with Worcestershire Sauce. Bake in aluminum foil for 5 hours at 275 degrees. Uncover, pour Bar-B-Que sauce over top and bake for one hour more. Serves 8 – 12.

J.T. Primeaux – Creole, LA
1994 Fur & Wildlife Festival Cookbook

EASY PIZZA

Crust:
1 cup flour
1/8 tsp pepper
2/3 cup milk
1 tsp salt
2 eggs

Topping:
1 lb ground meat
1 small can tomato sauce
1 cup cheddar cheese
¼ cup onion
¼ cup green pepper (chopped)

Bake at 325 degrees for 15 minutes.

Lee Ann Stewart – Creole, LA
1994 Fur & Wildlife Festival Cookbook

CORN CHIP CHILI CASSEROLE

1 -15 oz can chili with beans
2 cups corn chips
½ cup chopped green onions
2 cups (8 oz) shredded cheddar cheese
1 cup sour cream

Heat oven to 350 degrees. Combine chili, cheese, chips and onions in 1 quart casserole. Bake 30 minutes. Remove from oven. Top with sour cream if desired. Yield 4 servings.

Emma Smith – Cameron, LA
1995 Fur & Wildlife Festival Cookbook

ENCHILADA CASSEROLE

12 corn tortillas
1 lb grated cheddar cheese
1 lb grated Monterey jack
Pinto beans (optional)
Chili Sauce
1 large onion (chopped)

Chili Sauce: to one quart water, about ½ cup chili powder. Add garlic salt to sauce, also salt. If sauce is thin, add more chili powder. If too thick, add little water. Simmer about 10 minutes. Fry tortillas in oil until soft. In a 13 x 9 inch pan, layer tortillas that have been dipped in chili sauce. Spoon a little bit of beans. Add cheese, onions. Continue layering. Spoon chili sauce on top layer. Bake at 325 degrees until bubbly around edges and cheese has melted.

Cathy Dimas – Creole, LA
1995 Fur & Wildlife Festival Cookbook

RICE COOKER BEEF STEW

1 ½ lbs boneless beef stew
1 pkg frozen baby carrots
4 or 5 medium irish potatoes peeled and cut into chunks
1 large onion, peeled and cut into large pieces
1 bell pepper, cut into large pieces

1 tbs minced garlic
Seasoning to taste

Season meat and place in rice cooker with ½ cup water. Turn rice cooker on. When rice cooker turns off, stir and add ½ cup more water. Turn rice cooker on. When rice cooker turns off, add vegetables and 3 ½ cup water. Season vegetables lightly and cook until carrots are tender.

Margaret Shove
2000 Fur & Wildlife Festival Cookbook

TERIYAKI BEEF STIR FRY

1 lb round steak cut into ¼ inch strips
2 tbs vegetable oil
5 tbs Teriyaki sauce, divided
½ tsp seasoned salt
¼ tsp. pepper
½ cup julienned onion
1 tbs cornstarch
½ cup cold water

Brown steak in hot oil in a skillet or wok and drain. Sprinkle with 3 tablespoons Teriyaki sauce, seasoned salt and pepper. Cover and cook over medium heat for 5 minutes or until meat is tender, stirring frequently. Stir in onion and red or green pepper. Cook for about 6 to 7 minutes more. In a bowl, combine cornstarch, water and remaining teriyaki sauce until smooth. Add to skillet. Bring to a boil. Cook and stir for 2 minutes or until thickened.

Darra East – Hackberry Jr. 4H
2001 Fur & Wildlife Festival Cookbook

CHICKEN TACO SALAD

4 – 4 oz skinned and boned chicken breast halves
1 tbs Tex-Mex spice mix
Vegetable cooking spray
1 med. Mango, chopped
½ cup chopped green pepper
½ cup chopped sweet red pepper
½ cup chopped jicama
1 tbs chopped fresh cilantro
Spicy Southwestern dressing
4 – 10" flour tortillas
6 cup shredded bibb lettuce

Coat chicken with Tex-Mex Spice Mix. Cover and chill 8 hours. Cook chicken in a large non stick skillet coated with cooking spray on medium heat 4 or 5 minutes on each side. Chill. Chop chicken, and place in a medium bowl. Add mango and next 4 ingredients. Toss with Spicy Southwestern Dressing. Place each tortilla in a medium sized microwave safe bowl. Microwave on high 1 ½ minutes or until crisp. Place lettuce into tortilla shells. Top with chicken mixture. Yield: 4 servings.

Thomas Lee Trosclair
2001 Fur & Wildlife Festival Cookbook

NANNY'S LASAGNA

1 lb ground beef
2 jars pizza quick sauce
1 can Rotel
Onions/Bell Peppers
Lasagna Noodles
Cheese
Tony's Seasoning

Brown meat with onions, bell pepper and Tony's seasoning. When brown enough, add pizza quick sauce and Rotel. Boil noodles on side. Once noodles are done, put one layer of noodles in pan, the one layer of meat, then one layer of cheese. Repeat until all noodles, meat and cheese are used. Put in oven for about 20 minutes on 350 degrees or long enough for cheese to melt.

Garrett Richard
2002 Fur & Wildlife Festival Cookbook

PIZZA HOT DISH

1 - 2 lb ground meat
1 large onion, chopped seasonings to taste
1 tsp oregano
8 count pkg Crescent rolls
1 pt spaghetti sauce
1 cup shredded Mozzarella Cheese
1 cup shredded Cheddar Cheese

Brown meat, onion, seasonings and oregano; drain well. Place four crescent rolls in bottom of 9x11 inch baking dish. Stretch rolls to cover entire bottom. Prebake slightly. Mix meat mixture and spaghetti sauce to desired consistency. Pour this mixture on top of rolls evenly. Put shredded cheese over meat layer, spread. Stretch remaining 4 rolls over entire top of mixture. Bake at 350 degrees for 25-30 minutes until brown.

2004 Little Miss Cameron Parish - Abby Marie Miller
- Representing South Cameron Elementary
2005 Fur & Wildlife Festival Cookbook

QUESDILLAS

2-3 tablespoons oil, for frying
8 - 8" tortillas
2 cups Monterey Jack Cheese

Heat oil in a 8-10 inch skillet over medium heat. Place a tortilla into skillet, then add generous handful of cheese on top. Allow to cook about 20 seconds or enough to just brown bottom of tortilla, then fold one edge over the other, pressing down to make a flat quesadilla. Cook another 20 seconds or so, then flip. Cook a few more seconds. Serve immediately with sour cream, salsa or quacamole

Variations:
For a vegetable quesadilla, add a few tablespoons of tomato and chopped onion.
For chicken or beef quesadilla, add a few tablespoons of cooked and shredded desired choice of meat.

Jensen Jill Bertrand - South Cameron Elementary 4H - 4th Grade
2005 Fur & Wildlife Festival Cookbook

PIZZA

Crust:
2 pkgs dry yeast
2 cups warm water
2 tsp sugar
2 tsp salt
¼ cup olive oil
7 cups flour

Stir yeast into warm water until dissolved. Add sugar, salt and olive oil. Add 4 cups flour, beat until smooth. Add the 3 cups of flour left and mix well using your hands. Turn out a board and knead well. Let this rise until double in size (about 1 hour). Punch down and roll out very thin. This will make 4 large pizza pans. You may divide this recipe in half. You may use your own pizza sauce or bought. Spread this on your crust followed with vegetables, meat and mozzarella cheese. Bake this for about 25 minutes in a 400 degree oven. Enjoy !!!

Tyler Joseph Nunez - 2004 Lil Mr. Cameron Parish - representing South Cameron Elementary School
2005 Fur & Wildlife Festival Cookbook

BARBECUED STEAK STRIPS

1 lb boneless beef sirloin steak, cut into ½" strips
1 tbs vegetable oil
1-2 cups barbecue sauce
2 tbs honey
1 tsp sugar

In a large skillet, brown steak in oil over medium high heat; drain. Combine barbecue sauce, honey and sugar; pour over meat. Bring to a boil. Reduce heat; simmer, uncovered for 10-15 minutes or until the sauce is slightly thickened and meat is tender.

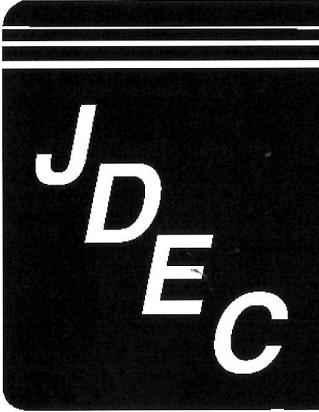
Sandra Smith - Creole, LA
2005 Fur & Wildlife Festival Cookbook

DEEP DISH PIZZA CASSEROLE

1 pkg (12 oz) Velveeta Shells and Cheese Dinner
1 lb ground beef
1 medium green pepper, chopped
1 small onion, chopped
1 can (8oz) pizza sauce
½ cup Kraft shredded Low - Moisture Part - Skim Mozzarella Cheese

Prepare dinner as directed on package. Meanwhile brown meat with green pepper and onion in large skillet, drain, stir in pizza sauce. Spoon prepared dinner 8" square baking dish, top with meat mixture. Sprinkle with cheese. Cover with foil. Bake at 375 degrees for 20 minutes or until heated through.

Kristin Broussard - Cameron Elementary 4H
2005 Fur & Wildlife Festival Cookbook



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ENCHILADAS

4 small cans enchilada sauce – 2 hot – 2 mild
4 lbs ground meat
2 packs taco seasoning
tortilla shells (white flour shell small)
2 cans chili
2 bags Mexican cheese

Brown ground meat, season with taco seasoning and mix. Heat enchilada sauce in pan. Dip shells in sauce. Put meat and cheese on shell and roll up. Put in pan sprayed with Pam. Mix remaining sauce with chili. Pour chili sauce over enchiladas. Top with cheese. Bake at 350 F for about 15 minutes or until cheese is melted.

Shannon Suratt
2001 Miss Cameron Parish
2002 Miss Lake Charles USA
Cameron, LA
2003 Fur & Wildlife Festival Cookbook

MUSHROOM STUFFED PORK TENDERLOINS

3 lb pork tenderloin
Lemon pepper, red pepper, garlic powder, Creole seasoning
½ stick butter
1 small onion
½ cup parsley, chopped
3-4 large portabello mushrooms, chopped
1 can low sodium beef broth
2 pats butter
1 TBS flour or cornstarch
Water, if needed

Melt butter and sautee next 3 ingredients until tender. Season loin and cut lengthwise not cutting through. Spread loin with mushroom mixture; fold over and tie with string at 1" intervals. Place in baking dish cut-side up. Cover exposed filling with a strip of foil. Add broth and butter pats to pan. Bake at 400 F for 40-50 minutes until thermometer reaches 160 F. Remove from oven and add flour or cornstarch to gravy to thicken. Slice tenderloin in 1 – 2 inch slices and top with gravy.

Darla Desonnier - Cameron, LA
2003 Fur & Wildlife Festival Cookbook

EASY GRILLED RIBS

3 lbs baby back ribs (pork)
2 TBS pork seasoning blend
Tony's Seasoning
Teriyaki Sauce
BBQ sauce if desired

Heat coals on grill – cut ribs into 4 rib sections. Put on teriyaki sauce, the dry seasonings by hand – let marinate 1 hour in refrigerator. Cover and grill about 6" above fire for 1 ½ hours turning occasionally until tender. Brush on BBQ sauce about 10 minutes before removing from fire if desired or serve sauce on the side. To bake – heat oven 325 F. Place on rack in pan and follow above directions.

Derrick Roberts

Air Force -London, England
2003 Fur & Wildlife Festival Cookbook

RAY'S CHILI

3 large onions
5 lbs lean ground meat
5 cans (8oz) tomato sauce
2 pkg chili mix
3 tsp red pepper
2 tsp black pepper
3 tsp garlic powder
5 tsp chili powder

Season lean ground meat with red pepper, black pepper and garlic powder. Chop and brown onion, then add to seasoned ground meat to cooked onions. Drain grease and water. Add chili mix and chili powder. Add tomato sauce and 5 cans of water ¾ full. Simmer about 1 hour to 1 ½ hour. Serve as desired.

Ray Kebodeaux - Cameron, LA
2003 Fur & Wildlife Festival Cookbook

CAJUN CHICKEN SPAGHETTI

1 can cream of chicken soup
1 can cream of mushroom soup
1 can cream of celery soup
1 can Rotel (blended)
2 lbs Velveeta Cheese
1 cup Creole seasoning (chopped onions, bell pepper, celery, parsley, garlic)

Boil and debone 1 chicken. Cut in small pieces (put aside). Put aside 1 cup broth. Save rest of broth. Saute 1 cup Creole seasoning (chopped vegetables) in 1 stick butter. Add first five ingredients. Simmer until cheese is melted – add chicken pieces and 1 cup broth. Boil spaghetti noodles in chicken broth (start when you add first five ingredients). After spaghetti is boiled, drain and mix all together.

Madison Morales – 2003 Little Mr. Grand Lake & 2003 Little Mr. Cameron Parish
2004 Fur & Wildlife Festival Cookbook

SEAFOOD

CRAWFISH JALAPENO CORNBREAD

1 box Jiffy cornbread mix
½ chopped onion and bell pepper
2 chopped jalapenos
½ cup cream corn
½ cup shredded cheese
½ cup crawfish

Mix cornbread according to directions then fold in rest of ingredients. Pour into baking dish and bake 30-40 minutes at 400 degrees until golden brown.

Telesha Bertrand – Creole
Little Miss & Mr. Cameron Parish Director

CRAWFISH ETOUFFEE

1 tbs margarine
1 tbs dehydrated bell peppers
1 tbs Cajun seasoning
1 lb crawfish tails
3 tbs dehydrated onion
1 tbs granulated garlic
1 can cream of mushroom soup
½ cup water

In large skillet melt margarine on medium heat. Saute onions, peppers and seasonings. Add soup and stir until smooth. Add crawfish tails and simmer about 20 minutes on medium high chat. Add water a little at a time until it is the consistency you desire. Serve over rice or noodles.

Adrienne Larissa Picou – 1995 Fur Queen & 1994 Miss Cameroñ Parish – submitted in 1996 Fur Festival Cookbook

WILD GOOSE GUMBO

1 cup vegetable oil
½ cup flour
1 large hot pepper chopped fine
1 ½ tsp salt
2 cups onions chopped fine
¾ cup celery chopped fine
¼ cup bell pepper chopped fine
¼ cup green onion tops chopped fine
1 large wild goose, cut up
1 ½ cup wine

Heat oil in large pot; add flour; stirring constantly until it is dark brown. Add onions, celery, bell pepper, salt and hot pepper. Add 1 cup water; stir and cover and let cook about 15 minutes. Add meat and about 1 gallon water, ¾ cup wine and let simmer about 1 ½ hours or until meat is tender. Add chopped green onion tops and parsley and remainder of wine and cook about 10 minutes longer. Serve hot with rice and crackers. Makes approximately 8 servings.

Submitted by Hayes Picou, Sr.
1971 Fur & Wildlife Festival Cookbook

SEAFOOD CASSEROLE

1 onion, chopped
1 small bell pepper, chopped
1 cup chopped green onions
1 stalk celery, chopped
¼ lb butter
1 cup oysters
1 lb shrimp, peeled and deveined
¾ lb Velveeta cheese
1 small can evaporated milk
1 can lump crabmeat
1 cup breadcrumbs
salt, red pepper and black pepper to taste

Saute onions, bell pepper; onion tops and celery in butter, add oysters and shrimp and simmer water out of them. Melt cheese in milk; add to mixture. Fold in crabmeat; season to taste and pour into casserole. Top with breadcrumbs; bake for 20 minutes at 350 degrees.

Lisa Carol Roberts – 1987 Fur Festival Queen & 1987 LA Fairs & Festivals Association Queen of Queens – submitted in 1988 Fur Festival Cookbook

SHRIMP DEVILED EGGS

6 boiled eggs
1 tsp pickle relish
4 tbs mayonnaise
½ tsp salt
1 tsp pepper
1 can of shrimp, broken fine

Boil eggs. Cut each egg in half. Scoop yolk out, mash and put into a dish. Mix well with rest of ingredients. Put yolk and shrimp mixture back into egg whites. Garnishing optional.

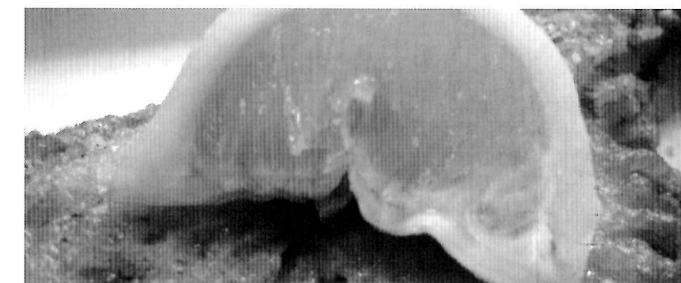
Submitted by Lisa Murphy, Grand Chenier, LA
1974 – Louisiana Fur & Wildlife Cookbook

MOLDED SHRIMP SALAD

2 tbs unflavored gelatin
½ cup cold water
1 can cream of mushroom soup (or tomato soup)
2 – 3 oz pks cream cheese, softened
2 tbs milk
1 cup diced celery
1/3 cup diced green pepper
½ cup diced onion
1 cup diced cooked (fresh or canned) shrimp
1 cup mayonnaise
Dash of salt

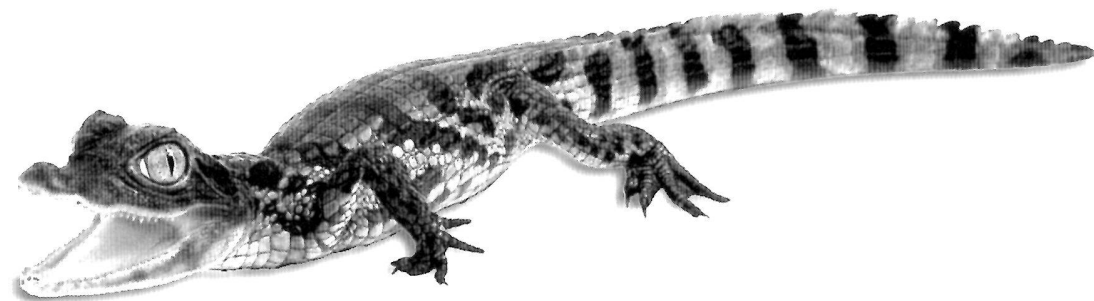
Dissolve gelatin in cold water. Add hot mushroom (or tomato) soup; cool. Blend milk with cream cheese; add to gelatin mixture. Add remaining ingredients. Pour into greased mold; chill for 24 hours.

Submitted by Mrs. Bernice Hollister Stewart
1973 Louisiana Fur & Wildlife Cookbook



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CREOLE SHRIMP JAMBALAYA

2 cup raw deveined shrimp
2 ½ cup cooked rice
1 can frozen cream of shrimp soup
1 can stewed tomatoes
4 tbs cooking oil
3 tbs flour
1 medium onion, chopped
3 cloves garlic, chopped
½ tbs salt
dash red pepper
dash black pepper
1 tbs accent
2 cup water
1 cup green onions, chopped
½ cup parsley, chopped
½ cup bell pepper, chopped
2 celery tops, chopped

Heat oil in pan, add flour and brown lightly. Add chopped onions and garlic and let cook in roux about one minute, then add tomatoes and 2 cups water. While onions are tender add a little more water to make sure you have about 2 cups water left after it has cooked down. Add chopped green onions, parsley, bell pepper and celery leaves and seasonings. Add shrimp (cut up in bite size pieces) and let cook about 15 minutes. Add the 2 ½ cups cooked rice, mix well and place in casserole. Bake about 15 minutes at 400 degrees. Garnish with whole boiled shrimp and parsley leaves.

Submitted by Mrs. Claude Eagleson
1971 Louisiana Fur & Wildlife Cookbook

PICKLED SHRIMP

1 ½ lb frozen, raw, peeled shrimp
½ cup chopped celery leaves
¼ cup whole pickling spice
2 quarts boiling water
2 cups sliced onions
5 bay leaves
½ cup salad oil
1 ½ cups white vinegar
¼ cup chopped pimento
1 ½ tbs celery salt
1 ½ tbs salt
¼ tbs liquid hot pepper sauce

Thaw frozen shrimp. Rinse with cold water. Tie celery and pickling spice loosely in a piece of cheese cloth. Place in boiling water and simmer for about 10 minutes. Add shrimp. Simmer for 5 minutes. Drain. Arrange onions and shrimp in alternate layers in a bowl. Add bay leaves. Combine remaining ingredients. Mix thoroughly and pour over onions and shrimp. Cover and chill for about 6 hours. Stir occasionally.

James L. Derouen
1972 Fur & Wildlife Festival Cookbook

STUFFED SHRIMP

1 stick oleo
1 cup chopped onions

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

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

Mrs. Mervin Chesson, Sweet Lake, LA – 1980 Louisiana Fur & Wildlife Cookbook

OYSTER A LA CAMERON

3 quarts Oysters
1 large box cracker crumbs
1 lb butter
salt
pepper

Crumble cracker crumbs in pan with melted butter. Stir the crumbs and butter. In large baking pan, put one layer oysters in bottom of pan. Spread layer of melted butter cracker crumbs. Add seasoning of salt and pepper. Then add a second layer of oysters. Top with layer of butter cracker crumbs. Bake for 90 minutes in 400 degrees oven.

Submitted by Mrs. Adenise Trosclair
1971 Fur Festival Cookbook

SHRIMP DIP

1 – 8 oz pkg. cream cheese
3 Tbs mayonnaise
1 can "Bolo" Brand Shrimp
3 sweet pickles
½ cup chopped celery
¼ cup chopped bell pepper
¼ tbs salt
¼ tbs black pepper
1 garlic clove

Allow cream cheese to get soft. Then cream well with mayonnaise. Grind shrimp, pickles, celery, bell pepper, garlic; add salt, black pepper and ground ingredients to creamed cheese and mayonnaise mixture. Mix well and serve with potato chips, corn chips, tortillas, etc.

Submitted by Mrs. Hayes Picou, Sr.
1971 Fur Festival Cookbook

STUFFED CRAB A LA OAK GROVE

2 cup crab meat
2 tbs onion, minced
½ cup bread crumbs, dried and rolled
¼ lb butter
2 hard cooked eggs, minced
¼ cup water
Juice of ½ lemon
1 tbs parsley, minced
1 tbs green onion tops
bread crumbs for topping

Brown onions in butter. Add crab meat, bread crumbs, water and lemon juice. Cook slowly for 15 minutes. Add parsley, green onions and hard cooked eggs. Put into shells or baking dish. Sprinkle with bread crumbs. Run in oven a few minutes before serving. 4 servings.

Submitted by Mrs. Geneva Griffith
1971 Fur Festival Cookbook

SHRIMP CASSEROLE

1 ½ lbs raw shrimp
1 large onion
½ bell pepper
3 celery stalks
1 pkg elbow macaroni
1 can mushroom soup
Dash Tabasco
½ Tbs Accent
If large shrimp, chop in pieces. Small shrimp are better.

Smother the onion, bell pepper and celery. Add shrimp. Cook shrimp until they are half done in very little cooking oil. Boil 1 pkg elbow macaroni. Drain. Add all to the above can mushroom soup. Add dash of Tabasco Sauce, Accent and season to taste. Bake in a covered casserole dish about 30 minutes at 375 degrees.

Submitted by Mrs. Corrine Canik
1972 Fur & Wildlife Festival Cookbook

PIGGY BACK BARBECUED SHRIMP

5 lbs boiled shrimp
2 blocks melted butter
½ cup lemon juice
salt
pepper
Louisiana Hot Sauce

Peel and split shrimp in back leaving fan tails. Put 3 split shrimp, piggy back, lying flat. Put 3 tooth picks through backs (pinning together – making it easier to turn with spatula on pit). Lay pinned shrimp on cookie sheet and baste with the 5 last ingredients listed above. Let set a while or as long as you like. Basting sauce – ¼ cup lemon juice, 1 block butter, melted. Start coals, when coals turn white, put shrimp on grill. Cook on one side until tails turn pink, basting in meantime. Turn shrimp over with spatula, baste, and cook until they are hot. The importance of barbecued shrimp is to cook rare.

Submitted by Lyle Crain
1972 Fur & Wildlife Festival Cookbook

SWEET & SOUR SHRIMP

1 ½ lbs shrimp
¾ cup chopped green pepper
½ cup slices onion
2 ½ cup pineapple chunks (reserve juice)
¾ cup chopped sweet mixed pickles
½ cup vinegar
½ cup brown sugar
4 tbs corn starch
2 tbs soy sauce
1 tsp salt

Mix reserved pineapple juice and water to make 2 cups liquid. Blend peppers, pineapple chunks and onions and set aside. Clean and detail shrimp. Dip in egg, roll in flour and fry till brown. Drain and set aside till sauced is made. Cook rice for 6. Mix brown sugar, corn starch, salt, vinegar and soy sauce in large pan, add reserved juice and water. Bring to boil, cook till thick. Remove from heat. Add pepper – onions and pineapple along with shrimp. Turn once and cool. Let set 10 minutes. Serve over rice.

Submitted by Mrs. Roberta Rogers
1972 Fur & Wildlife Festival Cookbook

SHRIMP SALAD

4 cups shrimp
2 eggs, hard cooked
1 cup diced celery
¾ cups sweet pickle relish
1 tsp Accent
½ tsp Tabasco
½ tsp Season All
½ cup mayonnaise

Boil, peel and devein enough shrimp to make 4 cups. Cut in half. Chill the shrimp and the eggs before chopping. Then add all other ingredients in the order given. Line a bowl with chilled lettuce leaves, fill with the salad mixture and garnish with egg wedges.

Submitted by Mrs. Charles F. Hebert
1972 Fur & Wildlife Festival Cookbook

SEA DOGS

1 qt shrimp
2 onions
1 bell pepper
1 cup celery
½ cup onion tops
¼ cup parsley
2 eggs
2 tbs flour

Grind first 6 ingredients then add eggs and flour. Drop by spoons full in hot grease and brown. After they are all browned put them back in pot, cover and let steam for about 3 minutes. (Serves 6-8 people)

Submitted by Mrs. Harry Cunningham
1972 Fur & Wildlife Festival

ALLIGATOR BALLS

3 lbs coarsely ground alligator
3 eggs
1 ½ cup instant mashed potato flakes
1 cup minced onions
1 cup chopped green onions
1 cup shortening
Salt and pepper to taste

Combine alligator, eggs, potatoes, onions, and green onions. Salt and pepper to taste and mix thoroughly. Form mixture into 10-12 balls. Brown these evenly in shortening, removing them to a bowl until they all are browned. Return browned balls to pot and add ½ cup water. Cover tightly and let cook slowly for about 45 minutes. Serve with hot cooked rice. Serves 5 people.

1972 Fur & Wildlife Festival Cookbook

DUCK & TURNIPS

2 ducks
12 turnips sliced and peeled
½ cup cooking oil
Salt and pepper
1 cup water

Cut up duck and brown in cooking oil. Pour off excess fat. Add turnips and water then cook slowly for 40 minutes. Add salt and pepper to taste. Serves 6 people.

Submitted by Mrs. Mayo Cain – Klondike, LA
1975 Fur & Wildlife Festival Cookbook

VENISON STEW – BRADY STYLE

2 lb s venison, cut in 2" squares – ¼" thick
Salt
Pepper
Flour
¼ cup melted butter
½ cup chopped bell pepper
1 cup chopped celery
1 can sliced mushroom (2 oz)
1 can cream of mushroom soup
1 small can Brown Mushroom Gravy
Minced Parsley

Salt and pepper venison squares and cover with seasoned flour. Fry quickly in melted butter. Remove venison and set aside. In drippings, sauté bell pepper and celery; then add venison, mushrooms, soup and gravy. Check for seasoning – using red and black pepper and salt. If color is not dark as you like it, add a little Kitchen Bouquet. Sprinkle with minced parsley before serving over hot rice.

Submitted by C.A. "Buster" Rogers, Cameron, LA
1975 Fur & Wildlife Festival Cookbook

RICE AND OYSTER SURPRISE

1 qt oysters
1 cup chopped green onions
6 Tbs margarine

Salt and Pepper
2 tbs soy sauce
2 cups cooked rice
2 tbs Worcestershire sauce
3 slices toasted bread crumbs

Put oysters, green onions, margarine, soy sauce, Worcestershire sauce, and salt and pepper to taste in a large Corning Ware cooking dish, cover and place in microwave oven for 5 minutes, stir mixture and repeat twice as oysters and mixture cooks it makes its own gravy, when oysters look cooked add cooked rice a small amount at a time stirring well. Return to Microwave oven for 5 more minutes. Top with dry toasted bread crumbs. (Total cooking time in Microwave oven 20 minutes.)
2nd Place Winner in Favorite Food Show

Submitted by JoAnn Nunez – Creole, LA
1977 Fur & Wildlife Festival Cookbook

SOUTHERN CRAB CAKES

2 cups crab meat
1 ½ tsp salt
1 tsp mustard
2 tsp Worcestershire sauce
2 eggs, beaten with ½ cup milk
1 tbs mayonnaise
2 tbs chopped parsley
1 tbs lemon juice
½ cup bread crumbs
salt and pepper to taste
½ cup flour

Mix all ingredients except egg, bread crumbs and flour. Press into cakes. Chill well. Just before serving, dip in flour, then in egg, then in bread crumbs. Melt oil in frying pan. Saute cakes over moderate oven until golden brown, turning once. Serve on warm platter.

Submitted by Mrs. Lidian Richard – Grand Chenier, LA
1978 Fur & Wildlife Festival Cookbook

BARBARA'S DEVEILED SHRIMP

½ lb shrimp
10 boiled eggs
1 ½ tbs mayonnaise
1 ½ tbs sweet pickle relish
1/3 onion
Seasoning to taste

Boil shrimp and peel. Reserve 20 boiled whole shrimp for garnish. Halve five eggs lengthwise, remove yolks and set aside. In blender put five whole eggs and the yolks of the other five, remainder of shrimp and onion. Blend for just a second or two to pulverize; then add mayonnaise and relish. Season to taste. Stuff the ten halves with the shrimp mixture, and top each with a whole shrimp.

Third Place Winner in the 1977 Favorite Foods Show

Submitted by Mrs. Barbara Boudin – Cameron, LA
1978 Fur & Wildlife Festival Cookbook

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SHRIMP PILOU

1 lb clean, deveined shrimp
 3/4 stick butter
 1 can onion soup
 1 can cream of chicken soup
 1 can Rotel tomatoes
 1 bell pepper, chopped
 1 tsp parsley flakes
 1 1/2 cups raw rice with amount of water usually used to cook rice

Melt butter, and stir in all ingredients together. Bake for 1 hour.

Submitted by Mrs. Blackie Taylor - Cameron, LA
 1978 Fur & Wildlife Festival Cookbook

CRAB MEAT AUGRATIN

1 cup chopped onion
 1 stalk celery
 1/2 cup butter or margarine
 1/2 cup plain flour
 1 (13 oz) can Evaporated Milk
 2 egg yolks
 1 tsp salt
 1/2 tsp red pepper
 1/2 tsp black pepper
 1 lb crab meat
 1/2 lb grated cheese - (American or Cheddar)

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

Submitted by Linda Conner, Creole, LA
 1979 Fur & Wildlife Festival Cookbook

SHRIMP JAMBALAYA

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

Use a 6 quart Dutch Oven. Saute onion and bell pepper in cooking oil, add tomato sauce and paste with water. Mix into

sauce red pepper, celery seeds, oregano, Worcestershire sauce, sugar, garlic powder, black pepper, parsley, salt and lemon juice. Let simmer for about 10 minutes, add green onions and shrimp, bring to boil and let simmer until shrimp begin to turn white. Add washed rice and water (salted to taste), bring to boil then lower heat and cover. Cook until rice is done. Serves 6 and goes well with green salad.

Submitted by Mrs. Julian Arrant - Grand Chenier, LA
 1979 Fur & Wildlife Festival Cookbook

SNAPPY SHRIMP MARINADE

1/2 cup melted oleo
 1/3 cup Worcestershire sauce
 2 tsp garlic puree
 1 tsp rosemary, finely crushed
 1 tsp cayenne pepper
 1 tsp salt
 1 tsp pepper
 1/2 tsp celery salt
 1 tsp olive oil
 1 1/2 lbs medium shrimp, peeled

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

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

Submitted by Mrs. Wendell Murphy - Cameron, LA
 1979 Fur & Wildlife Festival Cookbook

HOT CRAB SPREAD

1 - 8 oz pkg cream cheese
 1 tbs milk or cream
 6 oz fresh crabmeat
 1 tbs finely chopped onion
 1/2 tsp horseradish
 1/4 tsp salt
 Dash black pepper
 1 tsp Worcestershire sauce
 1/2 cup slivered almonds

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

Submitted by Mrs. Glenn Alexander - Cameron, LA
 1979 Fur & Wildlife Festival Cookbook



FISH COURTOULLION

30 lbs fish
salt and pepper
cooking sherry wine
2 lbs onions, chopped
6 bell peppers, chopped
2 bunches celery, chopped
¼ lb butter
3 cans tomato paste
3 cans tomato sauce
1 pint cooking wine
Pinch of soda

Season fish pieces with salt and pepper, place in pan, cover with sherry and marinate in refrigerator for 24 hours. Cook onions, bell peppers and celery in butter on very low fire for one hour, until soft. Cut or slit holes in fish and stuff with sautéed vegetables, put it all in iron dutch oven pot, cover with tomato paste and sauce and cook for 3 hours. After 1 ½ hours, add cooking wine. Too much tomato sauce make the dish too acidic. A pinch of soda added to this dish will kill the acid and there will be no stomach burn after eating. Serves 40.

*Submitted by Ray Burleigh – Cameron, LA
1980 Fur & Wildlife Festival Cookbook*

OYSTER STUFFING

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

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

*Submitted by Mrs. Diane McCall – Grand Chenier, LA
1980 Fur & Wildlife Festival Cookbook*

CRAB MEAT SAUCE PICAUNTE

1 medium onion
1 medium bell pepper, chopped
2 celery sticks, chopped
¼ cup cooking oil
1 can rotel tomatoes
1 can tomato sauce
Pint of crab meat
½ cup chopped green onions
¼ cup chopped parsley

Saute onions, bell pepper and celery in cooking oil. Add rotel tomatoes, tomato sauce and ½ cup water (if frozen crab meat is used). Add more water if fresh crab meat is used. Cook 10 minutes on hot fire. Simmer for 30 minutes. During the last 10 minutes, add the green onions and parsley. Serve over mounds of cooked rice. The Touchet Family likes to serve it with sweet peas, salad and rolls.

*Submitted by Angela "Angie" Touchet – Holly Beach, LA
1981 Fur & Wildlife Festival Cookbook*

BLANC'S SHRIMP CREOLE

1 medium onion, chopped
2 stems celery, chopped
1 medium bell pepper, chopped
Salt and pepper to taste
1 tbs mustard
1 tbs Worcestershire sauce
1 can tomato sauce
1 can tomato paste
1 lb peeled shrimp

Brown onions, celery and bell pepper in small amount of cooking oil. Add all other ingredients except shrimp and cook on very low fire for about 2 hours. Add shrimp 15 minutes before serving and cook on slow fire. A little water may have to be added if mixture cooks down too low. Serve over mounds of cooked rice. Note: for those who like chili, a little chili added to the dish gives the Shrimp Creole a little "Tangue" and a little different taste.

*Submitted by Blanc Bonsall – Creole, LA
1981 Fur & Wildlife Festival Cookbook*

QUAIL WITH BACON OR BRAISED TEAL

6 teals or quails
18 strips bacon
2 tbs butter or margarine
½ cup hot water
4 tbs flour

Prepare quail or ducks for cooking, cover and let stand overnight in refrigerator. The next day cover with salted water, using 1 tbsp. salt for each quart of water. Let stand 15 minutes, drain and dry inside and out with a cloth. Place 1 strip bacon over breast and over legs of each. Bake at 450 degrees for 5 minutes; reduce heat to 350 and continue cooking for 40 minutes, basting frequently with a mixture of the butter and hot water. At the end of the baking time, sprinkle with flour, increase heat to 450 and brown for about 10 minutes. (Yield six servings)

*Submitted by Mrs. John M Theriot – Creole, LA
1982 Fur & Wildlife Festival Cookbook*

STUFFED FLOUNDER

4 medium flounders
1 ½ lbs shrimp, peeled and deveined
½ lb fresh crab meat
½ cup celery
½ cup chopped onion

4 cloves garlic
3 stale buns, soaked in water
4 eggs
½ cup cracker meal
½ cup green onion tops and parsley, chopped
Salt, pepper and cayenne

Cook oil, celery, onions and garlic over medium heat until onions are wilted. Chop uncooked shrimp and add to onion mixture. Simmer until shrimp are pink. Add crab meat, soaked buns and 2 unbeaten eggs. Mix well. Add 2 eggs whites and mix. Then add 2 egg yolks, cracker meal, green onion tops and parsley. Add salt, black pepper and cayenne. Split flounder lengthwise. Stuff with the prepared mixture. Brush egg yolk across tops of fish and broil fish 15 minutes on one side. Turn over and broil 10 minutes on the other side. Serve piping hot with garlic butter brushed on the top. Serves 4.

*Submitted by Mrs. Mary Jo Canik
1982 Fur & Wildlife Festival Cookbook*

GARFISH DRESSING

1 cup green onions
2 large onions, chopped
2 large bell peppers, chopped
1 cup celery, chopped
5 cloves garlic
4 lbs garfish meat (ground)
3 cups cooked rice
2 cups Bar-B-Que Sauce
1 cup water

Brown meat, add onions, bell pepper, celery and garlic. Simmer until cooked. Add Bar-B-Que Sauce and cook for about 15 or 20 minutes. Add cooked rice and 1 cup water, season to taste. Serves large crowd.

*Submitted by Odessa Cuvillier, Hackberry, LA
1982 Fur & Wildlife Festival Cookbook*

QUICKIE SHRIMP CHOWDER

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

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

*Submitted by Mrs. Bonnie D. Miller – Cameron, LA
1983 Fur & Wildlife Festival Cookbook*

RICE & OYSTER DRESSING

1 pint chicken giblets
(Boil in 3 cups water and 1 tsp salt. Cook in covered pot and save broth for dressing)
1 bunch of chopped green onions and tops
1 medium onion (chopped fine)

2 medium green peppers (cut fine)
½ stalk celery (cut fine)
6 to 8 cups rice cooked southern style
1 pint oysters and liquid

Simmer in ½ cup cooking oil, onions, peppers and celery. When tender, pour part of broth into vegetable mixture and add giblets which have been put through food chopper. Next add cooked rice and mix well. Use all the broth if necessary to make dressing sufficiently moist. Season to taste, add oysters last. Bake dressing in slow oven 45 minutes to one hour. This dressing may also be frozen.

*Submitted by Ms. Dorothy Landry – Grand Chenier, LA
1984 Fur & Wildlife Festival Cookbook*

SHRIMP SPAGHETTI

2/3 cup oil
2 chopped onions
3 minced cloves of garlic
¾ cup chopped celery
¾ cup bell pepper chopped
1 can tomato paste
1 can tomato sauce
1 can sliced mushrooms
1 cup red wine
3 cups boiled shrimp
Minced parsley and green onions
¼ tsp sugar
Pinch of sweet basil

In large heavy pot, sauté onions, garlic, celery and bell peppers in oil until onions are clear. Add paste, sauce, sugar, mushrooms and red wine. Simmer until oil comes to the top. Add cooked shrimp and finely minced parsley and green onions and basil. Continue cooking over low heat about 20 minutes. Serve hot over spaghetti.

*Submitted by Mrs. Ethel Watts – Hackberry, LA
1984 Fur & Wildlife Festival Cookbook*

BAR-B-Q CRABS

1 dozen clean crab bodies with feelers left on
1 block butter
1 cup Italian Salad Dressing
½ cup Worcestershire Sauce
Tony's Seasoning

Season crabs with Tony's Seasoning. Baste crabs with butter, Italian dressing, and Worcestershire sauce. Cook crab bodies on back. Baste crabs 2 or 3 times, putting basting sauce in crab cavity and also on body. Cook approximately 20-30 minutes. If cooked too long crabmeat will dry out.

*Submitted by Anita Jo Trahan and Mae Doris Little
1985 Fur & Wildlife Festival Cookbook*

CRAB LOAF

1 large onion
2 cloves garlic
1/3 cup bell pepper
1 stalk celery
1 1/2 sticks margarine
1 1/2 - 2 lbs crabmeat
2 loaves of French bread
2 eggs
Tony's Seasoning
Louisiana Red Hot Sauce
Salt and Pepper to Taste

Chop and cook the first 4 ingredients in 1 stick of margarine until vegetables are fairly well cooked. Add crabmeat to this and cook until warmed. Hollow out loaves of French bread. Toast the part of the bread that has been removed from the loaves. Add this toasted bread to crab mixture. Add eggs and seasonings. Mix well. Place mixture in hollowed bread loaves. Wrap in tin foil and bake at 350 degrees 8 - 10 minutes.

Pat Vaughn
1985 Fur & Wildlife Festival Cookbook

CRAWFISH FETTUCINE

1 large onion
1 large bell pepper
1 1/2 sticks margarine
1 - 8 ounce package cream cheese
3 ounces white wine
3 ounces triple sec
2 pounds peeled crawfish tails
Salt and Red Pepper to suit taste
1 cup water
Cornstarch to thicken

Chop onion and bell pepper, then sauté in margarine until wilted. Add cream cheese, wine and triple sec. Let this mixture simmer only until cream cheese is blended with wine. Then add crawfish, water, salt and pepper. Let boil about 2 or 3 minutes. Thicken with cornstarch and a little water. Serve over rice or fettucine noodles.

Submitted In Fond Memory of Ray Stevens - 1985 Fur & Wildlife Festival Cookbook

ROASTED ALLIGATOR

2 (3 inch) slices of tail or the muscle
1/4 cup chopped onion
1/4 cup diced garlic
1/2 stick butter
1/2 cup Worcestershire Sauce
Few sprigs of parsley

Stuff roast with garlic and onions. Pour melted butter and Worcestershire sauce over the top of roast and let stand a few minutes. Place in cast iron dutch oven with a small amount of water. Cook in a slow oven (225 degrees) for two hours. Garnish with parsley before seasoning.

Submitted by John Prescott - Johnson Bayou, LA
1986 Fur & Wildlife Festival Cookbook

CRAB MEAT IMPERIAL

2 tablespoons finely chopped onion
1 tablespoon finely chopped green pepper
3 tablespoons melted butter or margarine
2 tablespoons diced pimento
1 teaspoon dry mustard
1/8 teaspoon dried whole thyme
3 tablespoons all purpose flour
1 cup milk
1 teaspoon Worcestershire sauce
1/2 teaspoon steak seasoning
1 pound fresh crabmeat, drained and flaked
3 tablespoons mayonnaise
Red pepper to taste

Saute onion and green pepper in butter until tender. Stir in diced pimento, mustard, and thyme. Add flour, stirring until smooth; cook 1 minute, stirring constantly. Gradually add milk; cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Stir in Worcestershire sauce and salt. Remove sauce from heat. Stir in the crab meat and mayonnaise. Spoon mixture into four 6 ounce lightly greased individual baking shells for dishes. Bake at 375 degrees for 20 minutes. Yields 4 servings.

Submitted by Elizabeth Richard - Grand Chenier, LA
1986 Fur & Wildlife Festival Cookbook

CRAB NEWBURG

1 tbsp. margarine
1 tbsp enriched all purpose flour
1/2 cup skim milk
2 tsp dry sherry
1/8 tsp salt
dash white pepper
8 oz drained canned or thawed frozen crabmeat - flaked
4 lemon wedges

Garnish:
Pimento slices and parsley sprigs

Melt margarine in a small saucepan. Sprinkle with flour and stir with a wire whisk to combine. Cook over low heat, stirring constantly, for 1 minute. Gradually add milk, stirring constantly with whisk; continue to stir and cook until mixture comes to a boil and thickens. Stir in sherry, salt and pepper; remove from heat. Gently stir in crabmeat. Spoon 1/2 mixture onto each of 2 plates. Serve with lemon wedges and garnish with pimento and parsley.

Xann Murphy
1988 Fur & Wildlife Festival Cookbook



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CHEESY SHRIMP CASSEROLE

1 stick butter
3 lbs cleaned shrimp
2 cups sour cream
1 medium onion, grated
1 lb. Velveeta cheese, grated
1 - 10 oz pkg. egg noodles, cooked and drained
Parsley and green onion tops to taste
1 ½ tsp salt
½ tsp white pepper

Cook noodles according to package directions and set aside. Sauté onions in butter until tender crisp. Add shrimp and cook on low fire until shrimp have lost their water and are pink. Set aside and cool. Add sour cream to shrimp mixture along with parsley and onion tops. In greased casserole dish, layer cooked noodles, then a layer of shrimp mixture. Repeat layer and top with cheese. Bake in 350 degree oven for 30-40 minutes.

Linda Conner – Cameron, LA
1988 Fur & Wildlife Festival Cookbook

SEAFOOD CASSEROLE

1 onion, chopped
1 small bell pepper, chopped
1 cup chopped green onions
1 stalk celery, chopped
¼ lb butter
1 cup oysters
1 lb shrimp, peeled and deveined
¾ lb Velveeta Cheese
1 small can evaporated milk
1 can lump crabmeat
1 cup bread crumbs
Salt, red pepper, and black pepper to taste

Sauté onions, bell pepper; onion tops and celery in butter, add oysters and shrimp and simmer water out of them. Melt cheese in milk; add to mixture. Fold in crabmeat; season to taste and pour into casserole. Top with breadcrumbs; bake for 20 minutes at 350 degrees.

Lisa Carol Roberts
LA Fur & Wildlife Festival Queen
LA Fairs and Festivals Association Queen
1988 Fur & Wildlife Festival Cookbook

DEER BACKSTRAP FILET MIGNON

Deer Backstrap
Bacon Strips

Cut 2 inch thick steaks from backstrap. Make a second cut into each steak down to but not through, tough strip under meat. Fold steak in half with tough strip now in center of 1 inch thick steak. Wrap with bacon and secure with toothpick to hold steak firmly together. Season to taste and grill to desired doneness. Serves two per person.

Ed Swindell
1988 Fur & Wildlife Festival Cookbook

LORRAINES'S HOT SHRIMP DIP

1 can cream of mushroom soup
1 can cream of celery soup
1 can cream of chicken soup
½ can blended – Rotel tomatoes
Onion, bell pepper and celery (to taste), chopped
2 lbs boiled, cleaned and deveined shrimp
1 stick butter

Sauté onions, bell pepper and celery in butter. Chop shrimp. Add shrimp, soup and Rotel tomatoes to vegetables and blend well. Pepper to taste.

Lorraine Baccigalopi, Grand Chenier, LA
1989 Fur & Wildlife Festival Cookbook

BLACK PEPPER SHRIMP

2 lbs headless fresh shrimp, unpeeled
2 sticks margarine
1 - 2 oz can ground black pepper

Place shrimp in a baking pan and completely cover with the black pepper. Place sliced margarine over shrimp, cover and bake in a 400 degree oven until shrimp turn red. Turn over and cook the other side. When done, mix and serve hot. When peeled, they will taste of black pepper but will not be hot.

Alice T Richard – Creole, LA
1989 Fur & Wildlife Festival Cookbook

CRAWFISH DIP

2 lbs crawfish tails, deveined and chopped
3 stalks celery, chopped
1 cup onions, chopped
1 bell pepper, chopped
1 stick margarine
3 cans mushroom soup
1 can pimento, chopped
1 cup grated Cheddar Cheese

Simmer chopped crawfish, celery, onions, pepper and butter until seasonings are tender. Add soup, pimento and cheese. Simmer on low heat until cheese is melted. Season to taste with red pepper, black pepper and a little bit of salt. Serve with Melba rounds or assorted crackers. Makes 3 quarts.

Ollie F. Harmon – Grandmother of 1987 Little Miss Cameron
Parish Lizza Bailey
1990 Fur & Wildlife Festival Cookbook

TUNA CASSEROLE

1 ½ cups uncooked elbow macaroni
1 can cream of mushroom soup
1 small onion (chopped)
1 stick celery
¼ cup pet milk
1 cup frozen green peas
2 (7 oz) cans tuna (drained)
1 ½ cups grated cheddar cheese
2 cups crushed potato chips

Preheat oven to 350 degrees. Boil noodles until tender; drain. Put peas and soup in a casserole dish. Pour hot noodles over them and stir, until soup is smooth. Add onion, celery, milk, and tuna stirring to blend. Top with grated cheese and crushed chips (in that order). Bake in preheated oven for 20-30 minutes.

Jann Jones – Grand Chenier, LA
1991 Fur & Festival Cookbook

SEAFOOD FETTUCINE

3 pounds seafood, cooked and peeled
3 sticks oleo or butter
2 bell peppers, chopped
1 pound jalapeno cheese
3 onions, chopped
1 pint half and half cream
3 stalks celery, chopped
3 pods garlic, minced
4 tablespoons dried parsley
¼ cup flour
1 pound noodles

Sauté onions, bell peppers, celery in butter. Add parsley, garlic and seafood. Cook for 10 minutes and stir once or twice. Add flour, cream and cheese. Simmer for 30 minutes stirring to mix a few times. Boil and drain noodles while mixture is simmering. Add noodles to prepared mixture. Pour into casserole and top with Italian bread crumbs and/or Parmesan cheese. Bake at 350 degrees for 20 minutes or until it bubbles.

Queen Fur 1990 – Lisa A. Rousse – Thibodeaux, LA
1991 Fur & Wildlife Festival Cookbook

INDIAN STEW

2 tablespoons fat
1 lb venison chopped in small pieces
1 can whole corn
1 can squash
Salt and pepper to taste

Brown venison in fat until brown. Add water to cover. Cook until tender. Add corn and squash. Cook 15 minutes more. Serve on cornbread.

Gladys Cain – Klondike, LA
1992 Fur & Wildlife Festival Cookbook

CAJUN LAMB GOULISH

2 lbs lamp leg or shoulder steaks
4 or 5 small onions
8 or 10 small potatoes, peeled
5 or 6 carrots, cut crossways
2 medium bell peppers
2 medium Jalapeno peppers
2 cups celery, cut crossways
2 ripe tomatoes, or 2 tablespoons tomato paste
2 tablespoons Cajun Roux
2 tablespoons Tony Chachere's seasoning
½ cup cooking oil

In large Dutch oven or large cast iron pot, brown all steaks quickly on both sides. Take out meat and drain oil and fat. Add 4 cups water. Now add seasoning, bell and jalapeno peppers, celery, tomatoes and roux. Cook over low fire for 90 minutes. Add carrots, potatoes, and onions. Let simmer for 30 minutes. May be served with a small amount of rice. Serves six or eight.

Hadley A Fontenot – Jennings, LA
1993 Fur & Wildlife Festival Cookbook

CRAB CROQUETTES

½ lb crabmeat
½ cup bread crumbs
1 onion, minced
1 cup milk
1 egg beaten
4 tablespoons butter
4 tablespoon flour
Oil

Melt butter, add flour and onion. Blend; add milk slowly and cook until thick. Mix with crabmeat. Shape and refrigerate about an hour. Dip in bread crumbs, then in egg and in bread crumbs again. Fry in deep fat until golden brown.

Bobby Pinch – Grand Chenier, LA
1993 Fur & Wildlife Festival Cookbook

SHRIMP AND OKRA GUMBO

1 quart okra (cut up)
1 small bellpepper (chopped)
2 tablespoon oil
1 lb peeled shrimp
1 medium onion (chopped)
3 tomatoes (chopped and peeled)
Salt and pepper to taste
1 quart of water

Sauté okra with onions, bell pepper, tomato and cooking oil. Add salt, pepper, shrimp and water. Cook on low heat for 45 minutes to 1 hour.

Francis Richard – Creole, LA
1994 Fur & Wildlife Festival Cookbook

CRAB PICANTE DIP

1 - 8 oz Philadelphia cream cheese
1 - 9 oz can Frito-Lay's Picante Sauce
2 - 4 tbsp. Pace's Extra Hot picante sauce
2 cups crab (chopped)
1 pod garlic (minced)

Chop crab meat. Allow cream cheese to get soft. Cream well with Frito-Lay's Picante Sauce. Add garlic. Fold in crab meat. Add Extra Hot Picante to taste. Fold until well mixed. Serve with Tortilla chips.

Wanita Harrison – Grand Chenier, LA
1995 Fur & Wildlife Festival Cookbook

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CRABMEAT RICE DRESSING

1 lb white crab meat
2 tbs butter
¼ cup flour
¼ cup chopped celery
¼ cup chopped green onion
¼ cup chopped parsley
1 ½ cup raw rice
¼ cup cooking oil
1 medium onion (chopped)
1 clove garlic
¼ cup chopped pimento
1 tbs Worcestershire sauce

In a pot make a roux by adding flour to heated oil. Cook over low heat stirring constantly until a golden brown. Take pot off fire. Add onions, celery and garlic. Saute. Put pot over heat again, add rice and butter mixture. Stir until thoroughly coated with roux mixture. Add crabmeat, pimento, green onions, parsley and Worcestershire sauce. Stir gently, careful not to mash rice.

Lenore Boudreaux – Hackberry, LA
1995 *Fur & Wildlife Festival Cookbook*

SHRIMP CORNBREAD DRESSING

2 large onions (chopped)
1 celery stalk (chopped)
2 Jiffy cornbread mix
1 can cream of celery soup
5 slices American cheese
1 – 2 lbs shrimp
1 large bell pepper (chopped)
1 stick butter
1 can cream of mushroom soup
2 can shrimp or chicken broth
Season to taste

Make cornbread, set aside. Saute butter, onions, celery, bell pepper and shrimp. Cook until shrimp are pink. Add seasoning. Add soups and water. Crumble cornbread in mixture. Put cheese slices on top. Bake at 350 degrees for 25-30 minutes.

Diana Sue Reina – Oak Grove, LA
1995 *Fur & Wildlife Festival Cookbook*

ALLIGATOR BALLS

2 lbs alligator tail meat
1 bell pepper (chopped)
1 egg (beaten)
½ cup parsley (chopped)
Red pepper, black pepper and salt to taste
2 boiled potatoes
1 onion (chopped)
1 cup green onions (chopped)
1 tsp garlic powder

Mix alligator meat with potatoes. Add the rest of the ingredients. Shape into small balls. Roll alligator in flour and fry in hot grease until all sides are brown.

James A Nunez – Creole, LA
1995 *Fur & Wildlife Festival Cookbook*

SEAFOOD POTATO STEW

Potatoes
Onion Tops
Seasoning to taste
Shrimp
Onions
Parsley
Crabmeat

Peel and cut potatoes. Brown. Add onions, onion tops, parsley, plus seasoning to taste. Add crabmeat and shrimp. Cook until potatoes are done.

Brent Saltzman
1996 *Fur & Wildlife Festival Cookbook*

CRAB STUFFED TOMATOES

5 medium tomatoes
½ medium onion (chopped)
1 stalk celery (chopped)
1 egg
2 tbs salad dressing
Dash Tabasco
Creole Seasoning to taste
1 lb crabmeat
½ green pepper (chopped)
1 slice bread (torn into small pieces)
1 tsp Worcestershire
Salt and Pepper to taste
Grated Parmesan cheese

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

Sue McCardle
1997 *Fur & Wildlife Festival Cookbook*

RICE COOKER CRAWFISH JAMBALAYA

1 lb crawfish tails
2 cups raw rice
3 stalks celery (chopped)
1 can chicken broth
½ cup bell pepper (chopped)
1 stick margarine
2 onions (chopped)
Tony's Seasoning or salt and pepper to taste

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

Jackie Bertrand
1997 *Fur & Wildlife Festival Cookbook*

DEER MEATBALL SURPRISE

2 lbs. seasoned ground deer meat
½ cup bread crumbs
1 can diced rotel tomatoes and green peppers
1 can mushrooms, pieces and stems
1 bell pepper, chopped
1 egg per pound ground meat
2-3 cans golden mushroom soup
1 can cream of mushroom soup
1 onion, chopped
2 cloves garlic, chopped

Make roux, ½ cup oil and ½ cup flour. Saute seasoning in roux until tender. Add golden mushroom soup, rotel tomato, cream of mushroom soup and mushrooms. Add four cups of hot water, cook mixture for forty-five minutes over medium fire. While cooking mix meatballs, add one egg per pound of ground meat and bread crumbs. Roll into meatballs, after cooking gravy for forty-five minutes. Put the raw meatballs into gravy and cook for one hour. Add seasoning to taste. Serve over rice or pasta as desired. It's a great surprise!!! (May be served as cocktail dish also)

Alison B. Hotard
1997 Fur Queen
1998 Fur & Wildlife Festival Cookbook

SUMMER'S SIMPLE SEAFOOD SOUP

1 can whole corn (drained)
1 lb crawfish or shrimp
1 small bunch green onions (chopped)
1 pint half and half
1 can cream corn
1 stick butter
3 tbs flour
½ cup chopped parsley

In large skillet or saucepan, sauté tails in ½ stick butter for 5 minutes. Remove from skillet. Saute onions and parsley in other ½ of butter. Blend in flour. Gradually add half and half stirring constantly. Add crawfish and season to taste. Cook to desired consistency.

Summer Parker – 1998 LA Fur & Wildlife Festival Queen and L.A.F.F. Queen of Queens, Jefferson Davis Parish
1999 Fur & Wildlife Festival Cookbook

SHRIMP AND MACARONI SALAD

1 lb shrimp, peeled
1 bag macaroni
4 eggs boiled and mashed with fork
1 bell pepper
Salt and pepper to taste
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.

Dylan Jouett – 2nd place elementary
1999 Fur & Wildlife Festival Cookbook

CRAWFISH ELEGANTE⁹

1 stick butter
1/3 cup green onion tops, chopped
2 tbs flour
1 egg yolk
Salt, black and red pepper to taste
¼ large onion, chopped
3 tender stalks celery, chopped
1 large can evaporated milk
1 lb crawfish tails, peeled
1/3 lb Velveeta Cheese, cubed

Preheat oven to 350 degrees. Melt butter in saucepan. Saute onion tops and celery. Sprinkle flour mixture in pot, blending well. Add milk slowly blending well. Remove pt 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.

Brittany LeBlanc (2nd place elementary)
1999 Fur & Wildlife Festival Cookbook

CRAB STUFFED POTATOES

12 large baking potatoes, scrubbed
1 cup milk
½ tsp freshly ground pepper
1 lump crabmeat, flaked
½ cup sour cream
1/8 tsp ground red pepper
1 cup butter, melted
1 tsp salt
2 bunches green onions
½ cup mayonnaise
¼ cup fresh lemon juice
½ lb bacon, cooked and crumbled

Preheat oven to 350 degrees. Prick potatoes all over with fork and place on jelly roll pan. Bake 1 ¼ to 1 ½ hours until tender. Cut in half lengthwise and scoop out centers, leaving ¼" thick shell. Beat center in large mixing bowl until mashed. Beat in butter, milk, salt and pepper. Slice white part of onions (reserve green tops) and stir in potatoes. Spoon into shells and place on jelly roll pans. Can be made ahead. Cover potatoes and reserved onion tops. Refrigerate overnight. Remove from refrigerator 2 hours before baking. Combine crabmeat, mayonnaise sour cream, lemon juice and red pepper in large bowl. Can be made ahead. Cover and refrigerate overnight. Mound crabmeat mixture onto stuffed potatoes. Press bacon pieces on top and bake in heated 350 degree oven 40-45 minutes, until heated through. Slice reserved green onion tops and sprinkle over potatoes.

Christian McCall – Deb Miss Cameron 2001, Grand Chenier, LA
2002 Fur & Wildlife Festival Cookbook

HOT SHRIMP DIP

1 lb Shrimp peeled
1 large onion
2 – 8 oz pkg Philadelphia cream cheese
4 tbs Worcestershire sauce
2 tsp salt
4 tbs Tabasco sauce
4 tbs lemon juice

Boil peeled shrimp (Do Not Over Cook) chop half of the shrimp into small pieces. Grind the other half of shrimp & mix together with all other ingredients in a mix master to soften as desired. Use evaporated milk to moisten if too thick. Refrigerate after the dip is made for at least 1-½ hours. Serve with chips or fruits. (Scoop Fritos are the best!) Be sure to keep dip chilled, to keep from spoiling.

Loston McEvers - Creole, LA
2004 Fur & Wildlife Festival Cookbook

DUCK JAMBALAYA

2 ducks cut up
1 / 2 cup cooking oil
1 medium onion
1 / 2 cup green onions
1 / 2 cup parsley
2 & 1 / 2 cups of rice
1 gallon water
salt and pepper to taste

Add duck to cooking oil and brown. Add chopped onions and brown. Drain oil and add water. Cook until meat is tender. Add rice, green onions, parsley, salt and pepper. Cook over medium heat until all water is gone. Heat on low until rice is done.

Kallan Mudd – 2000 Little Miss Cameron Parish
2004 Fur & Wildlife Festival Cookbook

SHRIMP/CRAB BALLS

1 / 2 lb raw shrimp, peeled and deveined
1 / 2 lb raw crab
1 egg
1 tsp Creole Seasoning
1 / 4 teaspoon salt
1 / 8 teaspoon pepper
1 bag of seasoning blend mix onions
1 / 2 bag of bell pepper and green onion top

Chop or grind shrimp, crab, and onion top. Add egg, Creole seasoning, salt, pepper, season blend mix, bell pepper, etc. Form a paddle or 1" balls. Roll ball or paddle in flour. Chill for at least one hour. Heat oil to 375 - 400 degrees. Deep fry ball a few at a time until golden brown. Drain in a plate.

2003 Miss Cameron Parish – Trista Simien
2004 Fur & Wildlife Festival Cookbook

DEER AND PORK SAUSAGE (ORIGINAL RECIPE)

50 lbs ground deer meat
75 lbs ground port meat with fat

1 box salt
1 box black pepper (medium)
1 small box ground red peppers
3 tsp sodium nitrate

Mix all these ingredients well. Pack in casings. Smoke in an old fashioned smoke house. This will make a very delicious sausage. Cook as you would any other sausage.

Submitted by Hayes Picou, Sr.
1982 Fur & Wildlife Festival Cookbook

MISCELLANEOUS

HUNTER'S BREAKFAST

½ lb lean bacon, cut in 1" pieces
1 bell pepper, chopped
1 large onion, chopped
¼ cup chopped green onion tops
¼ cup chopped parsley
6 eggs, beaten
1 cup diced Cheddar cheese

Saute bacon pieces until almost done. Pour off drippings, reserving 4 tbs. Add chopped vegetables and sauté until transparent (over low fire, so as not to burn the bacon). Pour in beaten eggs and cook, stirring constantly, until almost done. Then pour in diced cheese and finish cooking.

Submitted by Braxton Blake – Cameron, LA
1973 Louisiana Fur & Wildlife Festival Cookbook

COPPER PENNY CARROTS

2 – No 2 cans sliced carrots
1 onion, sliced in rings
1 green pepper, chopped
1 clove garlic, minced

Drain carrots and place the above ingredients in a bowl. Make a sauce of the following:

1 cup tomato sauce
½ cup salad oil
½ cup sugar
2/3 cup vinegar
1 tsp dry mustard
salt and pepper to taste

Bring the last six ingredients to a boil and pour over the vegetables. Do not cook any of the vegetables in the sauce. Marinate overnight or longer, turning now and then. Can be served cold or warm.

Wardella Fontenot – Jennings, LA
1974 Louisiana Fur & Wildlife Cookbook

RAY BOY'S DEER JERKY

3 or 4 lb deer roast
2 cups vinegar
2 cups water
1/3 cups salt
2 tbs red pepper
1 tbs garlic powder (more if desired)

Slice roast 1/4" thick, one inch wide pieces. Marinate in above ingredients for at least 6 hours. Drain. Insert toothpick through one end of each slice (may put several pieces on one toothpick). Lay toothpicks across wire racks in oven so that deer slices hang vertically. (Alternate method – simply lay slices across racks in oven, but they must be turned once.) Leave in 150 degree oven until dry (8-10 hours).

Ray Stevens – Cameron, LA
1979 Louisiana Fur & Wildlife Festival Cookbook

PARTY PUNCH

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

Dissolve jello in 3 cups boiling water. Add sugar to 6 cups water and bring to a boil. Cool, add to jello mixture. Add remaining ingredients (not gingerale) mix well, freeze in 1/2 gallon containers. This makes approximately 3 containers of frozen mixture. Remove from freezer 3-4 hours before serving time. Place in punch bowl. When ready to serve add 2 quarts chilled ginger ale to each 1/2 gallon of frozen mixture.

Submitted by Mrs. Lee Nunez, Jr. – Grand Chenier, LA
1979 Fur & Wildlife Festival Cookbook

TARTER SAUCE

1 to 2 tsp minced onion
1 1/2 to 2 tbs chopped sweet pickle, drained
1 to 2 tbs chopped green olives, drained
3/4 cup mayonnaise

Combine all ingredients. Store in covered jar in refrigerator.

Submitted by Leven Harmon – Cameron, LA
1981 Fur & Wildlife Festival Cookbook

PARTY PUNCH

2 pks grape Kook Aid
4 quarts water
3 cups sugar
1 – 1 qt (14 oz) Hawaiian Punch (grape)
1 – 1 qt (14 oz) Pineapple juice
Juice of 2 lemons
1 quart ginger ale

Mix all ingredients except ginger ale and chill. Add ginger ale before serving. Frozen fruit rings add party touch.

Submitted by Peggy Mhire and Friends – Grand Chenier, LA
1982 Fur & Wildlife Festival Cookbook

FRUIT PIZZA

1 roll refrigerated sugar cookie dough. Cut sugar cookie roll into 1/4 inch slices. Using moistened finger tips, blend cut pieces of sugar cookie into 1 large cookie to form a crust in 10-12 inch pizza pan. Bake at 375 degrees for 10 – 12 minutes or until light golden brown.

Mix: 6 oz package of Neufchatel cheese or cream cheese with 1/3 cup sugar and 1 tbs lemon juice. Spread mixture on cooked cookie crust. Starting at center of crust; place a red fruit, cut up. (A strawberry standing up surrounded by cut up strawberries works good.) Keep fruit close together. Around red fruit make circle with another color fruit. May use any fruit in season or frozen fruit. (watermelon, cantaloupe, red, green or purple grapes, peaches, raspberries, blueberries.) Remember to keep fruit close together. Use red fruit at center and out edges and once in the center of these. Serve immediately. Cut with pizza cutter into pizza slices to serve.

Kelly Foster – 1986 Fur Queen
1987 Fur & Wildlife Festival Cookbook

BAKED FRESH PEARS

4 fresh pears, peeled and cut into halves
2/3 cup light brown sugar
1 teaspoon lemon juice
2 cinnamon sticks, broken in halves
1/2 teaspoon cinnamon
2 tablespoons margarine
1/4 cup chopped pecans

Peel pears and cut into halves. Cover with water and boil until tender. Pour off water reserving 1 cup of the liquid. To the reserved liquid, add brown sugar, lemon juice and cinnamon sticks. Bring to a boil and cook until slightly thickened. Place pears in a greased 1 1/2 quart casserole. Sprinkle with cinnamon. Dot with margarine. Sprinkle with chopped pecans. Pour the sauce over pears. Bake at 350 degrees for 15-20 minutes. Cost: \$2.25 per dish. \$.28 per serving.

Submitted by Angela Conner
1987 Fur & Wildlife Festival Cookbook

STRAWBERRY PUNCH

1/2 gallon Pineapple Sherbet
2 – 28 oz bottles ginger ale
2 large packages frozen strawberries

Chill ginger ale, soften sherbet, thaw strawberries. Mix all together.

Carolyn Harper
1989 Fur & Wildlife Festival Cookbook

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ALMOND CREAM STRAWBERRIES

2 pints large strawberries
1 - 3 oz pkg vanilla instant pudding
1 cup milk
1 cup whipped whipping cream
1 tsp almond flavor

Cut stem ends off strawberries. Cut a deep "X" in top of each strawberry, gently spread apart strawberry to make "petals"; set aside. Prepare instant pudding with one cup milk, add almond extract. With a wire whisk, gently fold whipped cream into prepared pudding, spoon cream mixture into decorating bag with large writing tip. Refrigerate strawberries if not serving right away.

Jo Ann Nunez - Oak Grove, LA
1988 *Fur & Wildlife Festival Cookbook*

BLOODY MARY MORNING

2 large cans tomato juice
3 tablespoons horseradish
4 tablespoons Worcestershire sauce
Juice of one lemon
Tabasco sauce
Salt and Pepper to taste
½ of Fifth of Vodka

Mix in gallon jug with top, 24 hours in advance. Season to taste. Mix well. Heat over low fire until warm, serve with a thin lice of lemon on top. Very warming.

Yvonne Mhire - Cameron, LA
1989 *Fur & Wildlife Festival Cookbook*

HIDDEN VALLEY RANCH OYSTER CRACKERS

16 oz plain oyster crackers
1 package Hidden Valley Ranch Original salad dressing
½ teaspoon lemon pepper
1 cup olive oil
1 tablespoon dill weed

Combine Hidden Valley Ranch Mix and oil. Add dill weed and lemon pepper. Pour over crackers, stir and coat well. Bake in 9x13 baking pan at 250 degrees for 20 minutes.

Mrs. Elaine Hebert - Sweetlake, LA
1990 *Fur & Wildlife Festival Cookbook*

SOUTHERN DILL PICKLES

Fresh cucumbers, cut in fourths, lengthwise
1 tablespoon dill seed
1 teaspoon sugar
1 tablespoon canning salt
Pinch of alum
2 or 3 cloves of garlic
1 long skinny hot pepper
1/3 cup hot vinegar

Pack cucumbers in jars (quart). In each jar, add all ingredients. Finish filling jars with boiling water. Seal jars carefully. Lower

jars into boiling bath. Start timing when water returns to a boil. Boil for 5 minutes. Remove from pot. Let cure for 1 week.

Lancey Silver - Hackberry, LA
1992 *Fur & Wildlife Festival Cookbook*

PEACH JAM

4 cup peaches (peeled and mashed)
5 cup sugar
1 - 2 ½ oz pkg fruit pectin

To the 4 cups mashed peaches, add pectin. Next add sugar and mix well. Cook over high heat till mix comes to a boil, let boil for 1 minute stirring constantly. Remove from heat. Skim surface with a metal spoon while stirring for about 5 minutes. Put into jars and seal.

Bobbie Primeaux - Creole, LA
1994 *Fur & Wildlife Festival Cookbook*

SMOKE BAR B QUE SAUCE

1 cup catsup or chili sauce
2 tablespoon brown sugar
½ tsp liquid smoke
½ cup chopped celery
¼ cup vinegar
2 tablespoon Worcestershire sauce
½ cup chopped onion
¼ cup water

Put all ingredients in sauce pan. Simmer until vegetables are tender.

James A. Nunez - Creole, LA
1994 *Fur & Wildlife Festival Cookbook*

SEASONED OYSTER CRACKERS

2 boxes oyster crackers
1 tsp dill weed
1 cup oil
1 tsp garlic powder
1 pkg Hidden Valley Ranch
1 tsp lemon pepper
1 tsp red pepper

Mix well and pour over crackers.

Michelle Trosclair - 1996 Miss Cameron Parish
1998 *Fur & Wildlife Festival Cookbook*

SPANISH EGGS

1 large potato
2 tbs cooking oil
1 small onion
4 eggs
2 tbs of salsa
4 flour tortillas

Cut potato in bite size pieces. Cook in one tablespoon of cooking

oil until brown and tender. Add onion and eggs when the potato is almost cooked. Fill flour tortilla with cooked mixture. Heat and add salsa for taste.

Ruben Bryan Morales
1998 *Fur & Wildlife Festival Cookbook*

SUGAR AND SPICE PECANS

¾ cup sugar
1 egg white
2 ½ tbs water
1 tsp cinnamon
½ tsp salt
¼ tsp allspice
¼ tsp ground cloves
¼ tsp ground nutmeg
6 cups pecan halves

Mix the first eight ingredients in a large bowl. Add pecans, stir until evenly coated. Spread in a greased pan. Bake at 275 degrees for fifty to fifty-five minutes. Remove to wax paper while still warm. Cook. Store in an airtight container.

Phyllis Doxey
1998 *Fur & Wildlife Festival Cookbook*

COUNTRY BRUNCH SKILLET

6 bacon strips
¼ cup chopped bell pepper
½ cup chopped onion
¼ tsp pepper
½ cup shredded cheddar cheese
6 cup frozen cubed hash brown potatoes
1 tsp salt
6 eggs

Cook bacon until crisp. Crumble and set aside, reserving 2 tbs of drippings. Add potatoes, onion, bell pepper, salt and pepper to drippings. Cook and stir for 2 minutes. Cover and cook, stirring occasionally until potatoes are brown and tender. Make 6 wells in the potato mixture. Break one egg into each well. Cover and cook on low heat for 8-10 minutes or until eggs are completely set.

Kim Murphy
2000 *Fur & Wildlife Festival Cookbook*

MAMA'S DOUGHNUTS

2 eggs
1 cup sugar
1 cup milk
2 tbs butter
2 tbs baking powder
3 ½ to 4 cups flour

Cream eggs, sugar and butter. Add milk, alternately with baking powder and flour. Roll dough out to ½" thick. Cut with cutter. Deep fry. Roll in cinnamon sugar mixture. Wonderful while warm!

Estelle Doland
2001 *Fur & Wildlife Festival Cookbook*

HUSH PUPPIES

2 cups corn meal
1 tsp baking powder
1 tsp salt
2 cups buttermilk
1 tbs flour
1 tsp baking soda
1 egg
6 tbs grated onion

Sift together dry ingredients. Beat egg; add buttermilk and onion. Add to dry ingredients; mix well. Drop by teaspoonfuls into deep fat. When done, they will float. Drain on absorbent paper.

Mrs. Phyllis Miller
2002 *Fur & Wildlife Festival Cookbook*

PUPPY CHOW FOR PEOPLE

1 cup peanut butter
12 oz milk chocolate chips
1 lb powdered sugar
1 stick margarine
16 oz wheat Chex cereal

One teaspoon vanilla may be added to melted chips if desired. Melt together in microwave the peanut butter, margarine and chocolate chips. In a large plastic bowl that seals well, empty box of sugar over cereal and top with peanut butter mixture. Shake vigorously. Shake until cereal looks like puppy chow. Store in airtight container at all times.

Logan Boudreaux
2002 *Fur & Wildlife Festival Cookbook*

SPICED PUNCH

2 cups unsweetened pineapple juice
3 cups apricot nectar juice
4 cups apple cider
2 cups orange juice
6 cinnamon sticks
1 tsp whole cloves
½ - 1 tsp ground cinnamon

Combine all the ingredients in a large pot. Bring to a boil, then reduce to a simmer and serve hot with extra cinnamon sticks for stirring, if desired. The punch can simmer away as long as you need it to, just keep the heat low.

Jadah Primeaux - Cameron Elementary 4H
2005 *Fur & Wildlife Festival Cookbook*

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BUCKET PICKLES – REALLY GOOD

4 cups sugar
 2 cups white vinegar
 2 tbs pickling salt
 1 tsp turmeric
 1 tsp celery seed
 1 tsp mustard seed
 1 red pepper, seeded and sliced
 1 green pepper, seeded and sliced
 1 large onion
 Cucumbers, thinly sliced

Place ingredients in ice cream bucket and stir. Add red and green peppers and onion. Add cucumber to fill pail. Let stand 2 hours. Stir before putting in refrigerator. Store in refrigerator up to 6 months.

Velda Roux
 2003 Fur & Wildlife Festival Cookbook

CAKES, PIES & DESSERTS

SYRUP PIE

1 ¼ cup sugar
 5 tbs flour
 1 tsp salt
 2 cups dark Karo Syrup

Mix well.

Beat in 4 eggs, 1 at a time
 1 tsp vanilla
 1 ½ cups carnation milk

Bake at 375 degrees for 50 minutes in your favorite pie shell.

No Roll Pie Crust

1 ½ cup flour
 1 ½ tsp sugar
 1 tsp salt

Combine in measuring cup and whip with fork.

½ cup vegetable oil
 2 tbs cold milk

Pour over dry ingredients. Press with hand to form crust.

Mrs. Monroe LeBoeuf, Cameron, LA
 1973 Fur & Wildlife Festival Cookbook

QUICK N' EASY PEACH COBBLER

2 tbs margarine
 2 cups Bisquick mix
 1 cup sugar

#3 can sliced peaches with juice

Melt margarine in a casserole dish. In a separate bowl, combine bisquick mix, sugar, peaches and juice, mixing well. Pour into casserole dish with melted margarine. Do not stir once mixture has been poured into dish. Cover with lid and bake 30 to 35 minutes or until crust is golden brown at 350 degrees.

Mary Clayton, Hackberry, LA
 1977 Fur & Wildlife Festival Cookbook

FRENCH COCONUT PIE

1 stick butter (softened)
 1 cup sugar
 3 eggs slightly beaten
 2 tsp vanilla
 ¼ cup buttermilk
 1 dash salt
 1 7-oz bag coconut
 1 deep dish pie shell

Cream together the butter, sugar, vanilla and salt. Beat in the eggs and buttermilk. Mix in the coconut. Pour into pie shell. Cover with foil and bake at 350 F for 45 minutes. (if it is not set, bake a little longer) When set, remove foil and bake until desired darkness.

Kennedy d'Nae Darbonne
 2005 Little Miss Hackberry High School

GRANNY'S SYRUP CAKE

3 eggs
 1 ½ cups cooking oil
 1 ½ cups sugar
 1 ½ cups Steen's Cane Syrup
 3 cups flour
 1 ½ tsp baking soda
 1 ½ tsp cinnamon
 ½ tsp salt
 1 ½ cups soured milk

Set aside 1 ½ cups milk with 2-3 tsp of vinegar. Allow to sit for at least one hour. Mix together eggs, cooking oil, sugar and syrup. In a separate bowl mix flour, baking soda, cinnamon and salt. Slowly add dry ingredients to liquid mixture and stir well. Add soured milk. Bake in a greased and floured pan at 350 F for 55 minutes.

Colby Blake Benoit
 2005 Little Mister Grand Lake



SOUTHERN PECAN PIE

2 tbsp flour
1 cup sugar
1/4 tsp salt
2 tbsp margarine
3 eggs
3/4 cup white Karo syrup
1 tsp vanilla
1 1/2 cups pecans
1 unbaked pie shell

Preheat oven to 325 F. Mix sugar, flour, and salt well. Melt margarine over low heat. Remove and cool. Add eggs to melted margarine and beat with electric mixer. Add to sugar, flour and salt mixture. Heat slightly, mixing well. Add syrup, vanilla, and pecans; mix well. Pour into unbaked pie shell and bake for 1 hour.

Cadi Pedigo
2005-2006 La Fur and Wildlife Festival Queen

FLAPPER PUDDING

1 cup fine vanilla wafer crumbs
3/4 cup soft butter or margarine
2 cups sifted confectioners sugar
2 egg yolks
2 stiffly beaten egg whites
1 - 9 oz can crushed pineapple, well drained

Spread half of vanilla wafer crumbs on bottom of 10 x 6 x 1 1/2" baking dish. Cream butter or margarine, gradually add confectioners sugar, beating until light and fluffy. Add egg yolks one at a time, beating well after each addition. Beat 1 minute more. Fold in egg whites. Beat at medium speed for a few seconds or until smooth. Fold in well drained pineapple and nuts. Carefully spread mixture over crumbs. Top with remaining crumbs. Place well drained cherries over each 1" square. Chill until firm, 5 hours or overnight. Cut in 10 squares when ready to serve. You can keep in freezer until it is all served, for weeks. Have eggs at room temperature.

Edna Bertrand - Cameron LA
1974 Louisiana Fur & Wildlife Cookbook

PETE'S FAVORITE ICE CREAM

1 pint Half & Half
1 pint whipping cream
2 can Pets milk
12 cups whole milk
8 eggs
1 tbs vanilla
5 cups sugar

Beat eggs until light and fluffy. Gradually add sugar, beating until mixture is lemon colored and thick. Beat in remaining ingredients. Pour into chilled ice cream freezer and freeze.

Mrs. Diane McCall - Grand Chenier, LA
- 1977 Fur & Wildlife Festival Cookbook

JELL-O JIGGLERS

2 1/2 cups boiling apple juice or water (DO NOT ADD COLD WATER)
2 pkg (8 serving size) Jello Gelatin Dessert (your choice of flavor)

Stir boiling water or boiling juice into a large bowl at least 3 minutes until completely dissolved. Pour into 13X9 inch pan. Refrigerate at least 3 hours or until firm. Dip bottom of pan in warm water about 15 seconds. Cut into decorative shapes with cookie cutters all the way through gelatin. Lift from pan. Makes about 24 pieces.

Luke Thomas Miller
Little Mister Cameron Parish 2005 - representing South Cameron Elementary

FAT FREE RASPBERRY CHEESECAKE

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

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

Jennifer Broadus - 1996 Miss Cameron Parish
1997 Fur Festival Cookbook

SWEET CRUST FOR PIE

1/2 cup butter or lard
1 cup sugar
2 eggs
1/2 cup milk
1 tsp soda
1 tsp baking powder

Flour 3 cup little over until it forms a dough to roll. This crust can be used as a top crust, also, by adding fruits or custard between.

Submitted by Mrs. Angeline Mhire
1972 Fur & Wildlife Festival Cookbook

SWEET CHOCOLATE CAKE

1 - 4 oz pkg. Bakers German Sweet Chocolate
1 cup butter or oleo
2 cups sugar
4 eggs
2 tsp vanilla
2 1/2 cups sifted cake flour
1 tsp salt
1 tsp soda
1 cup buttermilk

Melt chocolate over hot water; cool. Cream butter well. Add sugar and beat until well blended. Add melted chocolate, then eggs, one at a time, beating well after each. Add vanilla. Sift flour and salt together. Dissolve soda and buttermilk. Add flour and buttermilk alternately. Pour into 3 greased and floured 9" layer pans. Bake at 350 degrees for 30 minutes. Cool. Frost between layers and top with coconut pecan frosting.

Coconut Pecan Frosting for Sweet Chocolate Cake:
1 cup evaporated milk
1 cup sugar
3 slightly beaten egg yolks
1/2 cup butter
1 tsp vanilla

Combine all ingredients and stir over medium heat until thickened, about 12 minutes. Remove from heat add- 1 1/3 cup Bakers Angel Flaked Coconut, 1 cup chopped pecans. Beat until cooled. Makes 2 1/2 cups filling. Spread between layers and on top.

Submitted by Mrs. Alfred Duhon - Sweetlake, LA
1975 Fur & Wildlife Festival Cookbook

FUDGE RIBBON CAKE

2 tbs butter
8 oz pkg cream cheese
1/4 cup sugar
1 tbs corn starch
1 egg
3 tbs milk
1/2 tsp vanilla

Beat these ingredients at high speed until smooth and creamy. Set aside and combine:

1/2 cup butter
2 cups sugar
2 eggs
1 tsp vanilla
2 cups flour
1 tsp salt
1 tsp baking powder
1/2 tsp baking soda
4 oz powdered chocolate
1 1/3 cup milk

Beat these ingredients in large bowl 4 minutes at medium speed. Spread half of this batter in 13 x 9 pan. Then spoon cheese mixture over batter. Top with remaining cake mixture. Bake 50 to 60 minutes.

CHOCOLATE FROSTING

1/3 cup milk
1/4 cup of butter
8 oz. powdered chocolate
1 tsp. vanilla
1 1/2 cup confectioner's sugar

Beat these ingredients until creamy and easy to spread.

Submitted by Mrs. Donna LaBove, Cameron, La.
1975 Fur & Wildlife Cookbook

FIG CAKE

2 cups plain flour
1 tsp. salt
1 tsp. soda
1 tsp. ground cloves
1 tsp. nutmeg
1 1/2 cups of sugar
1 cup oil
3 eggs
1 cup of buttermilk
1 cup fig preserves, cut up
1 cup chopped pecans
1 tbsp. vanilla

Sift dry ingredients, mix, beat in oil, then buttermilk, and vanilla. Stir in preserves and nuts. Grease tube pan, flour and bake one hour at 325.

Sauce:
1 cup sugar
1 tbsp. white karo syrup
1/2 cup buttermilk
1 stick oleo
1 tsp. vanilla
1/2 tsp. soda

Mix sauce and cook for 10 minutes. Pour hot sauce over cake while still in the tube pan and let it cool. It will slowly absorb. After 1 1/2 hours, turn out on plate.

Submitted by Mrs. Mabel Saltzman, Cameron, La.
1975 Fur & Wildlife Cookbook

PERFECT MERINGUE FOR PIE OR CAKE

2 egg whites
1 cup Hip O Lite (Marshmallow Crème)
Dash Salt

Beat egg whites, then add Hip O Lite and salt. Spread over pie or cake.

Submitted by Mrs. Watkin Miller, Grand Chenier, LA
1976 Fur & Wildlife Festival Cookbook

DOLLEY'S LAYER CAKE

½ cup of butter
2 cups of sugar
3 ½ cups flour
3 ½ tsp. baking powder
½ tsp. salt
1 cup milk
1 tsp. vanilla
White of 8 eggs beaten stiff with ½ tsp. salt

Beat butter until soft, add sifted sugar gradually and beat until creamy. Sift flour and salt and add to butter mixture alternately with milk, using thirds each time, and beating batter till smooth after each addition. Add vanilla. Whip egg whites with salt, and lightly fold into batter. Bake in 3 greased and floured 8 inch cake pans at 375 degrees for 25 minutes or in a greased 9 X 13 pan at 350 degrees for 40 minutes. After cool, spread the following between the layers and over the top.

Caramel Filling

3 cups of sugar
1 cup sweet cream
Butter the size of an egg
1 tsp. vanilla

Cook sugar, cream and butter in double boiler for 20 minutes. Just before removing from fire, add vanilla to mixture. Cool and spread between layers and on top of cake

*Submitted by Mrs. B Howard Cox of Sweet Lake, La (Dolley Madison, First Lady, 1809-1817)
1976 Fur & Wildlife Cookbook*

PINEAPPLE SHEET CAKE

2 cups granulated sugar
¼ cup oil
2 eggs
2 tsp. soda
2 cups of flour
1 # 2 can crushed pineapple (undrained)
1 cup chopped nuts

Mix all ingredients together and pour into greased and floured 9 X 13 pan. Bake at 350 degrees for 30-40 minutes.

Topping
2/3 cup evaporated milk
1 stick oleo
1 cup sugar

Boil on low to medium heat for about 10 minutes. Remove from heat, add 1 cup nuts and 1 cup coconut (coconut optional) pour over cake. Delicious when served warm.

*Submitted by Geneva Dyson, Grand Chenier, La.
1976 Fur & Wildlife Cookbook*

EFFIE'S SOUTHERN FRUIT CAKE

1 cup sugar
1 cup butter

1 cup molasses or thick dark syrup
½ sour cream
3 cups flour
¼ tsp. salt
1 tsp. soda
3 eggs beaten
1 tsp. cinnamon, ground
¼ tsp. cloves, ground
¼ tsp. allspice, ground
¼ tsp. nutmeg, ground
1 ½ cups seedless raisins
1 pint fig preserves
2 cups chopped pecans and/or other nuts

Cream butter and sugar; add molasses, sour cream, and beaten eggs and mix. Sift together flour, salt and soda; then add to first mixture. Then add fruit and nuts that have been dredged in a bit of flour. Stir well. Grease and flour a big cake pan. Pour in mixture. Bake in a 250 degree oven for about 2 hours, or until done.

(Original recipe by her mother, Mrs. Effie Stine Hollister, 1887-1965)

*Submitted by Bernice H. Stewart
1976 Fur & Wildlife Cookbook*

OLD FASHIONED BLACKBERRY COBBLER

1 qt blackberries
1 1/3 cups sugar
3 cups water
½ lb butter

Heat the 3 cups water just to boiling point as this melts sugar and starts pie cooking quicker. Make up regular pie crust; roll out and cover bottom with part of dough. (Use deep pan so it will not boil over edges.) Add half the berries, then add another layer of pie crust. Add rest of berries and juice. (If you think you will need more juice, add a little more water, for you don't want it dry.) Now add top layer of crust which has been cut in strips. Dot with butter and sprinkle sugar over top. Bake in hot oven at 425 degrees for 10 minutes. Reduce heat to 350 degrees for 25-30 minutes. Crust will be pretty golden brown.

(This recipe is from my mother and delicious. So good served with cream, also ice cream.)

*Submitted by Mrs. John M. Vincent - Klondike, LA
1976 Fur & Wildlife Festival Cookbook*



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RED DEVIL'S FOOD CAKE

2 cups sugar
¾ cup shortening (or ½ cup butter)
2 eggs
1 cup buttermilk
2 tsp soda
1 tsp vanilla
2 ½ cups sifted all purpose flour
½ cup cocoa
1 cup boiling water
1 tsp salt

Cream shortening, add sugar. Add unbeaten eggs one at a time. Beat well after each addition. Sift dry ingredients. Add vanilla and milk alternately with flour mixture (salt, soda and cocoa). Add boiling water all at once and stir until well combined. Bake at 350 degrees for about 30 minutes.

Icing:

1 pkg confectioners sugar
1/3 cup butter or margarine
2 to 3 tbs milk
1 ½ oz melted chocolate
1 tsp vanilla
Dash of salt
1 egg
Melt butter and chocolate together. Add sugar, then egg, then vanilla and salt. Stir in enough milk to make spreading consistency.

Submitted by Mrs. Dewey Labove – Cameron, LA
1977 Fur & Wildlife Festival Cookbook

HICKORY NUT CAKE

2 cups sugar
½ cup butter
3 eggs
2/3 cup milk
3 cups flour
1 tsp baking powder
1 cup pecans
1 cup raisins
Vanilla

Cream butter and sugar. Add eggs one at a time. Add milk, flour, baking powder and vanilla. Put 1 layer of dough at bottom of pan. Put the pecan and raisins in the center. Add remainder of the dough on top and bake 1 hour at 350 degree.

Submitted Mrs. Rosa Mhire – Grand Chenier, LA
1977 Fur & Wildlife Festival Cookbook

1-2-3 CAKE

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

Cream oleo thoroughly. Add sugar and blend well. Beat in one

egg at a time. Add sifted dry ingredients, alternating with milk and vanilla. Beat well, using electric mixer. Pour into three 8" cake pans which have been buttered and lined with buttered wax paper and bake for 20 minutes in preheated oven at 325 degrees. Test before removing from oven.

Pineapple filling for 1-2-3 Cake

1 can crushed pineapple
2 tsp cornstarch
1 tbs sugar
1 pat butter
1 tsp vanilla

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

Submitted by T-Mae Booth – Grand Chenier, LA
1979 Fur & Wildlife Festival Cookbook

OLD FASHIONED POUND CAKE

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

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

Glaze

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

Submitted by Leisa Hebert – Grand Chenier, LA
1980 Fur & Wildlife Festival Cookbook

LEVEN'S CHOCOLATE CREAM PIE

1 ½ cups sugar
3 tbs cornstarch
½ tsp salt
3 cups milk
3 oz unsweetened chocolate (squares)
3 beaten egg yolks
1 tbs butter
1 ½ tsp vanilla extract
whipped cream
1 – 9 oz baked, cooled pie shell

In a pot combine sugar, cornstarch and salt. Gradually stir in milk. Cut up chocolate; add to mixture. Cook slowly, stirring constantly, until mixture thickens and boils. Boil for 1 minute. Remove from heat. Place egg yolks in a bowl. Stir in ½ sugar mixture. Stir egg mixture into sugar in pot. Boil, stirring constantly for 1 minute longer. Remove from heat. Stir in butter and vanilla. Pour immediately into pie shell. Chill thoroughly. Top with whipped cream.

Submitted by Leven Harmon – Cameron, LA
1981 Fur & Wildlife Festival Cookbook

HERSHEY CAKE

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

Beat the eggs with vanilla, add all ingredients and mix well. Pour into well greased and floured 9x13 pan and bake at 350 degrees 40 to 45 minutes. Frost with Rocky Road Betty Crocker Icing Mix or any other icing you prefer.

Submitted by Mrs. Sammie Faulk, Grand Chenier, LA
1982 Fur & Wildlife Festival Cookbook

BANANA NUT CAKE

1 ½ cups of sugar
¾ cup of butter or shortening
2 eggs
1 T. vanilla
1 cup milk
2 ¼ cups of flour
2 ½ tsps Baking powder

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

Icing:

4 egg whites
1 box brown sugar
3 T. water
2 tsps vanilla
1 ½ cups chopped pecans
3 or 4 bananas

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

Submitted by Mrs. Ester A. Quinn, Cameron, La.
1983 Fur & Wildlife Festival Cookbook

THE TURTLE CAKE

1 – 18.5 oz German Chocolate Cake Mix
1 small can evaporated milk
1 pound bag caramel squares
1 cup chocolate chips
1 cup chopped pecans
Chocolate frosting (optional)

Prepare cake mix according to directions. Pour ½ of batter into 9x13 inch greased pan. Bake at 350 degrees for 10 minutes,

until set and slightly firm. Meanwhile, melt caramel squares in evaporated milk. Spread on top of partially baked cake. Top with chocolate chips and pecans. Pour remaining unbaked cake batter on caramel topping and pecans and bake an additional 25 minutes or until top batter is baked. Cool and frost with chocolate icing, if desired.

Submitted by Geneva Griffith – Oak Grove, LA
1984 Fur & Wildlife Festival Cookbook

CLAIBORNE PLANTATION PECAN PIE

3 eggs, beaten well
1 cup sugar
1 cup white Karo syrup
1 ½ cups chopped pecans
1 tbs flour
1 tbs butter, melted
1 tsp vanilla
½ tsp salt
1 uncooked pie shell

Beat eggs until light. Mix the sugar and flour together. Add to the eggs and mix well. Add the Karo, vanilla, butter, salt and pecans. Pour in uncooked pie shell and bake at 425 degrees for 10 minutes, reduce heat to 325 degrees and finish baking for about 45 minutes.

Submitted by Mrs. Howard Cox – Sweetlake, LA
1984 Fur & Wildlife Festival Cookbook

FUDGE RIBBON CAKE & ICING

½ cup butter plus 2 tsps
1 – 8 oz package cream cheese
2 ¼ cups sugar
1 tbs cornstarch
3 eggs
1 1/3 cups milk, plus 3 tbs
1 ½ tsp vanilla
2 cups flour
1 tsp salt
1 tsp baking powder
½ tsp baking soda
4 ounces unsweetened cocoa

Grease and flour cake pan. Using a small bowl, combine 2 teaspoons butter, cream cheese, ¼ cup sugar, cornstarch, 1 egg, 3 tablespoons milk and ½ teaspoon vanilla. Beat at high speed until smooth and creamy. Combine remaining ingredients in large bowl. Beat for 4 minutes at medium speed. Spread ½ of batter in pan. Spoon cheese mixture over batter. Top with remaining batter. Bake at 350 degrees for 50 to 60 minutes.

ICING:

1/3 cup milk
¼ cup butter
8 ounces chocolate
1 teaspoon vanilla
1 ½ cup confectioner sugar

Combine milk with butter adding chocolate and vanilla. Beat in sugar until able to spread easily.

Submitted by Donna LaBove
1985 Fur & Wildlife Festival Cookbook

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MANDARIN ORANGE CAKE

1 box Pineapple Supreme Cake Mix or any yellow cake mix
4 eggs
¾ cups cooking oil
1 – 11 oz can mandarin oranges with juice
1 – 3 1/8 oz box vanilla pudding and pie filling

Icing:

1 – 3 ½ oz box instant vanilla pudding
1 – 20 oz can crushed pineapple (drain most of juice off)
1 – 9 oz carton Cool Whip
½ cup powdered sugar

Mix together cake mix, eggs, cooking oil, oranges and juice, and pie filling. Pour batter into three greased and floured cake pans and bake for 25 minutes at about 325 degrees. For icing, dissolve instant pudding and powdered sugar in pineapple with some of the juice. Add Cool Whip and mix. Put icing between each layer of cake and top and sides.

*Mrs. Charles W. Hebert – Sweet Lake, LA
1988 Fur & Wildlife Festival Cookbook*

FRESH STRAWBERRY CAKE

2 cups flour
2 ½ tsp baking powder
1 ½ cup sugar
1 tsp salt
1 large pack of strawberry jello
½ cup chopped strawberries and juice
4 eggs
½ cup water
¾ cup oil

Frosting:

1 stick butter
1 lb confectioner sugar
¼ tsp salt
½ cup strawberries

Blend together flour, baking powder, sugar, salt and jello for two minutes. Add one half cup chopped strawberries and their juice, mixing well. Pour batter into two greased and floured cake pans and bake at 350 degrees for 30-35 minutes. For frosting, cream together softened butter and confectioners sugar. When blended real well, fold in one-half cup strawberries. Ice cooled cake layers. May garnish with fresh strawberries if desired.

*DeLissa Conner – Creole, LA
Miss Cameron Parish 1986
1988 Fur & Wildlife Festival Cookbook*

ALMOND HERSHEY PIE

18 large marshmallows
3 Hershey Almond bars
½ cup milk
½ pint whipping cream, whipped
1 baked 9" pie shell

In double boiler, melt Hershey bars and marshmallows in milk. Cool; fold in whipped cream. Pour into the baked crust and chill. Serves 6 to 8.

*Mrs. Roberta Rogers – Cameron, LA
1988 Fur & Wildlife Festival*

PICCADILLY PIE

3 egg whites
¼ tsp cream of tartar
24 crushed Ritz crackers
2 cup chopped pecans
1 cup sugar
Cool Whip

Beat egg whites and cream of tartar until stiff but not dry. Add sugar and beat. Fold in pecans and crackers. Pour in a battered 9 inch pie pan. Bake at 350 degrees for 20-30 minutes until slightly brown. Let cool and top with Cool Whip.

*Brenda Conner – Cameron, LA
1988 Fur & Wildlife Festival Cookbook*

ORANGE JELLO CAKE

1 box yellow cake mix
1 small box orange jello
2/3 cup water
2/3 cup vegetable oil
4 eggs

Combine ingredients in a large mixing bowl. Beat on medium speed until blended and smooth. Pour in a generously greased bundt pan, (instead of flouring pan, use ¾ cup finely chopped or ground pecans.) Bake at 350 degrees for 60-70 minutes or when top edges begin to pull away from pan.

*Frances LeBoeuf – Cameron, LA
1989 Fur & Wildlife Festival Cookbook*

PINA COLADA CAKE

1 box yellow cake mix
1 can coconut cream milk
1 carton Cool Whip
Fresh Coconut
Pineapple chunks – optional

Cook cake mix according to package directions in a sheet cake pan. After cake is done, prick holes generously with a fork, and pour the can of coconut milk over top. Ice with Cool Whip and top with fresh coconut. Optional – pineapple may be added to cake batter.

*Edna Bertrand – Cameron, LA
1989 Fur & Wildlife Festival Cookbook*

PINEAPPLE INSIDE OUT CAKE

1 package (18 ½ oz) pineapple or lemon cake mix
1 can (15 ¼ oz) crushed pineapple
4 eggs
½ cup salad oil
¼ cup sugar
1 cup sifted confectioners sugar
2 teaspoons lemon juice
2 teaspoons pineapple syrup
Cherries

In large mixing bowl, combine cake mix, one cup undrained crushed pineapple, eggs, oil and sugar. Beat with electric mixer at medium speed 2-4 minutes. Pour into greased and floured 10" tube pan. Bake for 50 minutes or until center springs back when lightly touched. Cool, right side up 15 minutes. Remove from pan, cool. Drain remaining pineapple. Combine confectioners sugar, lemon juice, pineapple syrup, drizzle over cake to glaze, allowing some to run over and down sides. Top with drained pineapple and cherries. Heat oven to 350 degrees F.

Father Robert Shreve – Grand Chenier, LA
1990 Fur & Wildlife Festival Cookbook

RED VELVET CAKE

2 ½ cups flour
1 ½ cup sugar
1 cup buttermilk
1 ½ cup Wesson Oil
2 eggs
1 teaspoon vanilla
1 teaspoon baking soda
1 teaspoon cocoa
1 teaspoon vinegar
1 (1 oz) bottle red food color

Icing:

1 box powdered sugar
1 stick oleo
1 (8 oz) package cream cheese
1 teaspoon vanilla

Mix ingredients together, blending well. Bake in 3 – 9" cake pans for about 35 minutes at 350 degrees F. Let cake cook thoroughly before icing.

Icing:

Mix all ingredients together. Put on sides of cakes and between each layer.

Lena Authement – Cameron, LA
1990 Fur & Wildlife Festival Cookbook

POKEY'S PIE

2 tablespoons flour
1 ½ cups flour
3 tablespoons cocoa
6 eggs
2 cups milk
½ cup butter, melted
1 teaspoon vanilla
1 – 9" pie crust, baked

Mix together flour, sugar, cocoa. Separate eggs. Beat yolks together. Add milk. Mix in dry ingredients, then add butter and cook until smooth and thickened. Stir in vanilla and pour into baked 9" crust. Top with meringue made from 6 egg whites, stiffly beaten, ½ teaspoon cream of tartar and 10 tablespoons sugar. Brown in 350 degree oven.

Mrs. Jerry Jones – Big Lake, LA
1991 Fur & Wildlife Festival Cookbook

COCONUT PECAN PIE

3 eggs
¾ cups sugar
¾ cup dark corn syrup
1 teaspoon vanilla extract
1/8 teaspoon salt
¼ cup butter or margarine melted
1 tablespoon Cocoa
2 cups pecan halves (1 chop mine)
½ cup flaked coconut

Combine eggs, sugar, syrup, vanilla and salt in a large mixing bowl. Mix well. Combine butter and cocoa, and stir into egg mixture. Add pecans and coconut, mixing well. Pour mixture into pastry shell. Bake at 350 degrees about 50 minutes or until set. Yields one 9" pie.

Margaret Pitts – Hackberry, LA
1992 Fur & Wildlife Festival Cookbook

WHITE CHOCOLATE CAKE

¼ lb white chocolate
½ cup boiling water
2 cups sugar
1 cup butter
4 eggs
2 ½ cups flour
1 teaspoon baking powder
½ teaspoon salt
1 cup buttermilk
1 cup coconut
1 cup chopped pecans
1 teaspoon vanilla

Melt chocolate in boiling water. Let cool. Cream butter and sugar until fluffy. Beat in eggs one at a time. Add chocolate mixture and vanilla. Sift flour, baking powder and salt. Add to mixture alternately with buttermilk. Add coconut and pecans. Pour batter in well greased and floured 9" pans. Bake at 350 degrees F until cake tests done about 30 minutes. Cook cakes and fill and frost as follows.

Sylvia Benoit – Grand Chenier, LA
1992 Fur & Wildlife Festival Cookbook

MICROWAVE BREAD PUDDING

6 slices bread
2 cups milk
1 tablespoon margarine
2 eggs, beaten
1 ¼ cup sugar
¼ teaspoon salt
½ teaspoon cinnamon
1 teaspoon vanilla
½ cup raisins (optional)

Place bread in 9" round glass dish. Heat milk and margarine on high for 3 minutes in 4 cup measure. Stir small amount of hot milk into beaten eggs. Return eggs to milk. Add sugar, salt, cinnamon, vanilla and raisins. Pour mixture over bread pieces. Cook on high for 7 minutes. Cook 2 minutes longer if center is not firm.

Trisha Silver – Hackberry, LA – Little Miss Hackberry 1989
1990 Fur & Wildlife Festival Cookbook

PEACH COBBLER

½ cup butter
1 cup self-rising flour
2 cups sugar
1 cup milk
1 – 13 oz can sliced peaches with juice
1 cup whole pecans

Melt butter in a 13x9x2 inch baking dish. Combine flour, 1 cup sugar and milk. Mix well. Pour over melted butter in baking dish, DO NOT STIR. Combine peaches, pecans and 1 cup of sugar in a sauce pan. Bring to a boil. Pour over batter in the baking dish. DO NOT STIR. Bake at 375 degrees for 30 minutes or until top is brown.

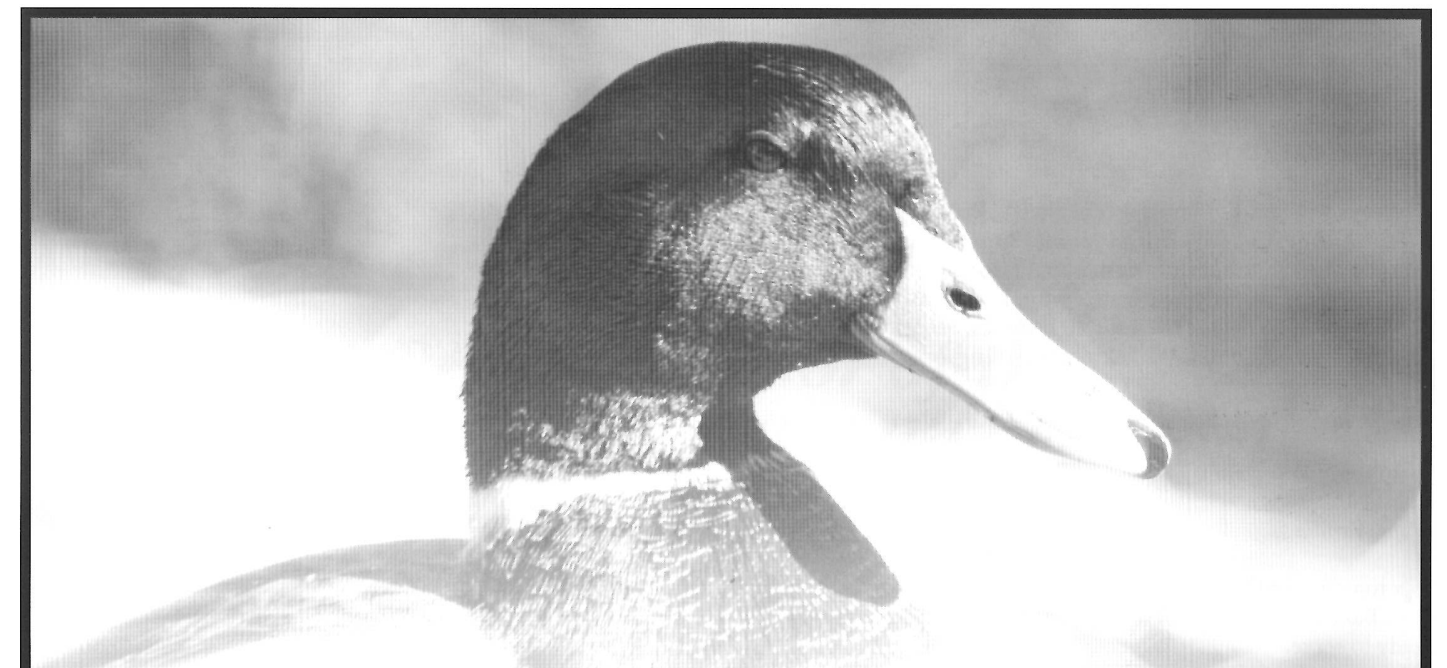
Submitted by Joe East – Hackberry, LA
1984 Fur & Wildlife Festival Cookbook

LEMON BARS

1 cup oleo
½ cup powdered sugar
2 cups flour
4 eggs
2 cups sugar
2 tablespoons flour
4 tablespoons lemon juice

Preheat oven to 350 degrees. Mix oleo, powdered sugar and flour. Beat together and put the mixture into an 11x18 inch pan with sides. Bake 20 minutes. While crust is baking, prepare filling. Mix together the eggs, sugar, flour, lemon juice and blend well. Remove crust from oven. Spread filling mix on top of crust and return to oven and bake again for 20 minutes, at 350 degrees. When done sprinkle top with powdered sugar and cut into squares.

Submitted by Sadie Little – Hackberry, LA
1984 Fur & Wildlife Festival Cookbook



Jerry Theunissen
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BANANA SPLIT ICE CREAM

5 eggs, beaten
1 pint milk (boiled over low heat)
2 ½ cups sugar
4 tsp vanilla
Dash salt
2 pts whipping cream (4 small cartons)
2 – (102) cartons frozen strawberries (do not drain)
3 mashed bananas
1 large can crushed pineapple (do not drain)
1 ½ cups chopped pecans
Caramel, butterscotch or chocolate ice cream topping

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

Submitted by Mrs. Vernie Hebert – Cameron, LA
1983 Fur & Wildlife Festival Cookbook

CHEESECAKE A LA RITZ

Crust
34 vanilla wafers, crushed
1/3 cup sugar
¼ cup chopped pecans
½ cup melted butter

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

Filling:
4 eggs
3 – 8 oz pkgs Philadelphia cream cheese at room temperature
2/3 cup of sugar
2 tsps. Vanilla

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

Topping:
2 cartons of sour cream
2 T. sugar
2 tsps. Vanilla

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

Submitted by Mrs. Martha Fontenot, Sweetlake, La
1983 Fur & Wildlife Festival Cookbook

CHERRY BLUEBERRY TORT

2 cups flour
½ cup brown sugar

1 cup chopped nuts (pecans)
1 cup oleo, soft
1 – 8 oz pkg cream cheese, soft
1 cup confectioners sugar
1 tsp vanilla
2 envelopes Dream Whip
1 can blueberry pie filling
1 can cherry pie filling

Mix first 4 ingredients well. Put in 13 x 9 x 2 pan. Bake 15 minutes at 400 degrees. Take out and crumble in pan with fork while still warm, cool. Combine cream cheese, confectioners sugar and vanilla. Prepare Dream Whip according to directions, add to cream cheese mixture. Pour over crust. Put blueberry pie filling on top, then add cherry pie filling on top of that. Chill 8 hours. Serves 16 people.

Submitted by Blackie Taylor – Cameron, LA
1981 Fur & Wildlife Festival Cookbook

TART A'LA BOUILLIE

Dough:
½ cup shortening
1 cup sugar
1 egg
½ tsp baking soda
½ cup sour cream
1 tsp baking powder
4 ½ cups flour

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

Pie Filling:
2 cups milk
2 tbs corn starch
½ cup evaporated milk
1 cup sugar
1 tsp vanilla
1 tsp nutmeg

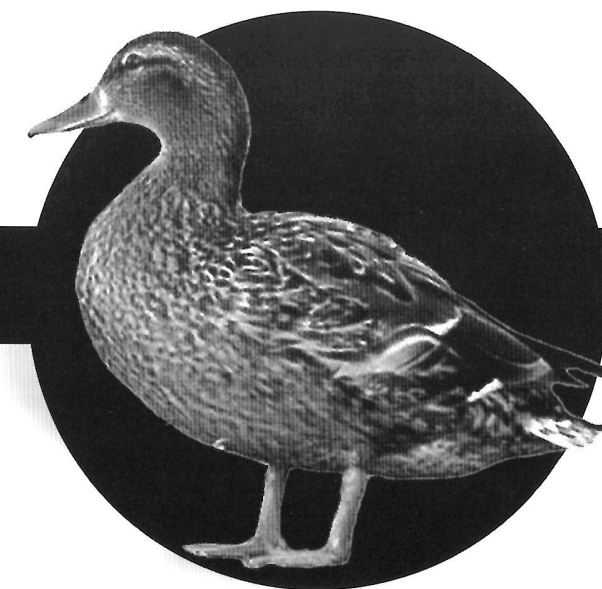
Let milk come to boil. Add cornstarch, sugar and milk which has been well mixed. Cook until thick. Add vanilla and nutmeg. Fill in crust of sweet dough above.

Submitted by T-Mae Booth – Grand Chenier, LA
1979 Fur & Wildlife Festival Cookbook

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LEMON CREAM PIES

2 cups sugar
2/3 cup flour
1/2 tsp salt
3 cups milk
8 eggs, separated
2/3 cup lemon juice
2 tsp grated lemon rind
2 tbs butter
2 baked pie shells
2/3 cup sugar
1 tsp vanilla

Mix sugar, flour and salt in saucepan. Stir in milk gradually until smooth. Cook slowly over direct heat, stirring constantly until mixture thickens. Slowly stir in a little of the hot mixture into beaten egg yolks and return the mixture to the pan. Cook for 2 minutes longer, continuing to stir. Remove from heat and stir in the lemon juice and rind slowly. Stir in the butter and pour into baked pie shells. Beat the egg whites, slowly adding 2/3 cup sugar, 1 tsp vanilla and a pinch of salt. When stiff, pile lightly over the pie being careful to touch the sides all around. Bake at 350 degrees 12 to 15 minutes.

Submitted by Mrs. A.H. Crain – Grand Chenier, LA
1976 Fur & Wildlife Festival Cookbook

APPLE/ORANGE CAKE

Make a 1,2,3,4 cake or use a Betty Crocker Yellow Cake Mix. Take one apple (peeled), one orange (grated rind and pulp). Add to your cake batter.

Icing:
1 cup boiling water
2 1/2 tsp of flour
1 cup sugar
1 tbs butter
Pinch of salt
3 beaten egg yolks

Mix above together. Cook on low fire until thick. Take 1 orange grated the whole orange. Add to sauce cook until thick. Beat till cool. Spread between layers on top or you can put sauce on a pound cake.

Larry McNease – 1994 Fur King
1995 Fur & Wildlife Festival Cookbook

EASY POUND CAKE

1 cup butter or margarine
5 eggs, separated
1/4 teaspoon vanilla
1 cup milk
1 teaspoon baking powder
2 cups sugar
1/4 teaspoon salt
1/4 teaspoon almond extract
3 cups flour

Mix butter and sugar well. Add egg yolks, salt and flavoring. Then add the milk. Gradually add the sifted flour and baking

powder. Beat the whites of the eggs and add to the mixture. Grease and flour a bundt pan. Pour mixture into pan and bake at 350 degrees for 50 to 60 minutes.

Gail Bonsall
1996 Fur & Wildlife Festival Cookbook

COKE CAKE

2 cups sugar
2 sticks butter
2 eggs (beaten)
1/2 cup buttermilk
1 tsp vanilla
2 cups flour
1 coke
1 1/2 cup miniature marshmallows
1 tsp soda

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

Icing:
1 stick butter
6 tbs coke
3 tbs cocoa
1 box powdered sugar

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

Mary Nunez
1997 Fur & Wildlife Festival Cookbook

SYRUP COOKIES

1 cup Crisco
1 cup dark brown sugar
1/2 cup sour cream
1 cup Steen syrup
1 tbs molasses
1/2 tsp nutmeg
1 cup sugar
1 egg
2 tsp soda
4 cup flour
1/2 tsp salt
1/2 tsp cinnamon

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

Bulah Primeaux
1997 Fur & Wildlife Festival Cookbook

VANILLA WAFER CAKE

1 stick butter
1 stick oleo
2 cups sugar
6 eggs
12 oz mashed vanilla wafers

1 can coco nut
1 cup pecans
1/2 cup milk
Dash of salt
1 tsp vanilla

Cream Cheese Icing:
1 stick oleo
8 oz cream cheese
1 box Confectioner's Sugar
1 - 2 tsp milk
1 tsp vanilla

Cream butters, sugar and add eggs. Add remaining ingredients and spoon into a well greased and floured bundt pan. Cook in 350 degree F oven for one hour. Invert and remove when cooled. CREAM CHEESE ICING: Blend until smooth and spread over cooled cake. Garnish with pecans.

Brandi R. Arrant
1998 Fur & Wildlife Festival Cookbook

BANANA POUND CAKE

3 cups sugar
4 eggs
1/2 cup buttermilk
4 cups all purpose flour
1 tsp soda
2 tsp vanilla extract
5 medium size ripe bananas
2 tsp lemon juice
1/2 cup margarine
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 degrees for 1 1/2 hours (it may take longer so test). Let cool then pour mixed banana cream pudding on top.

Joby Richard
1999 Fur & Wildlife Festival Cookbook

MILDRED'S LEMON CAKE

Cake:
1 yellow cake mix
1 pkg lemon jello (3 oz)
4 eggs
3/4 cup water
3/4 cup cooking oil
1/2 tsp lemon extract

Topping:

2 cups powdered sugar
4 lemons

Cake:
Combine above ingredients and bake according to cake box directions. Do not brown excessively (use toothpick test to check "doneness").

Topping:
Combine sugar and juice of lemons until mixture is of a "watery consistency". (May need more or less than 4 lemons, depending upon their size.) Pour mixture over top of cake immediately after removal from oven.

Mildred Mudd
2000 Fur & Wildlife Festival Cookbook

SNOWBALL CAKE

2 envelopes unflavored gelatin
1 cup sugar
Juice of 1 lemon
1 (10 oz) angel food cake, torn into bite-sized pieces
1 cup boiling water
1 (20 oz) can crushed pineapple
3 envelopes whipped topping mix
1 (3oz) can flaked coconut

Sprinkle gelatin over boiling water, stir until gelatin dissolves. Add sugar, pineapple with juice and lemon juice; stir well and refrigerate until slightly thickened. Prepare 2 envelopes whipped topping mix; stir into gelatin mixture. Place a layer of cake pieces in a 2 1/2 quart mold or a large bowl, then a layer of gelatin mixture, repeating procedures until all cake and gelatin mixture are used. Refrigerate until set. Prepare remaining whipped topping mix. Unmold cake on a serving plate; frost with whipped topping and sprinkle with coconut.

Mrs. Becky Vidrine
2000 Fur & Wildlife Festival Cookbook

FRESH FROZEN PEACH PIE

1 cup Rice Krispies
1 cup coconut
1 cup brown sugar
1/2 cup chopped pecans
1/2 cup butter

Crush Rice Krispies. Mix pecans and coconut. Toast in 325 degree oven for 5-8 minutes until lightly toasted (stirring occasionally). Add to Rice Krispies. Melt butter, add brown sugar, bring to a boil and cook for 1 minute, stirring constantly. Mix with dry mixture. Press into pie pan to form crust. (Enough for 2 small pies or 1 medium oblong pyrex dish.)

Filling:
1 cup fresh mashed potatoes
1 cup heavy cream
1 cup sugar

Add sugar and peaches. Whip cream and fold into peaches. Pour into crust and freeze.

Joyce McCall
2000 Fur & Wildlife Festival Cookbook



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PEAR PIE

- 3 to 4 tbs sugar
- 2 tsp cornstarch
- 3 tbs lemon juice
- 1 tsp cinnamon
- 1 cup flour
- ¾ cup brown sugar
- ½ stick butter, melted
- 1 unbaked pie shell

Mix together first 4 ingredients and pour over sliced pear in pie shell. In a bowl, combine flour, brown sugar and butter. Press firmly over pears and bake for 15 minutes at 400 degrees. Lower to 325 degrees and bake for 45 minutes longer.

Norman McCall – King Fur XXX
2001 Fur & Wildlife Festival Cookbook

PARFAIT PIE

- 1 can strawberry or cherry pie filling
- 1 can Eagle Brand condensed milk
- 1 large container Cool Whip
- 1 (15oz) can crushed pineapple, drained
- 1 cup chopped nuts
- Graham cracker crusts

Mix all ingredients together. Pour in 2 – 9" crusts. Chill

Roberta Rogers – Cameron, LA
2005 Fur & Wildlife Festival Cookbook

LEMON CHEESECAKE

- 1 – 18 ½ oz yellow cake mix
- 4 eggs
- ¼ cup oil
- 2 – 8 oz cream cheese softened
- 1 – 14 oz condensed milk
- ¼ to 1/3 lemon juice
- 1 tsp vanilla

Preheat oven to 300 degrees. Reserve ½ cup of dry cake mix. Mix remaining cake mix, 1 egg and oil. Mix well (mixture will be crumbly). Press firmly on bottom and ½ inches up sides of greased 13x9 pan. Beat cream cheese until fluffy. Gradually beat in condensed milk, add 3 eggs and reserved ½ cup dry cake mix. Beat 1 minute on medium speed. Stir in remaining ingredients. Pour in prepared pan. Bake 50-55 minutes or until center is set.

Madeleine Colligan – Cameron, LA
2005 Fur & Wildlife Festival Cookbook

STRAWBERRY REFRIGERATOR SHEET CAKE

- 1 box white cake mix
- 1 pkg strawberry Jello gelatin dessert
- 3 tbs flour
- ½ cup water
- ½ cup oil
- 4 eggs
- 1 box frozen strawberries, thawed

Icing:

- ¼ cup butter, softened
- 3 tbs strawberries
- 2/3 – ¾ box powdered sugar

Stir all the cake ingredients together. Add 1 large box frozen strawberries, thawed. Keeping back 3 tbs strawberries for the icing. Use a sheet cake pan and bake at 350 degrees for 25-30 minutes. For the icing; Mix together all ingredients. If too thick, add a little more juice or water.

Cade Badon – 2004 Little Mister Johnson Bayou
2005 Fur & Wildlife Festival Cookbook

RICE PUDDING

- 2 cups cooked rice
- ½ cup sugar
- 4 cups milk
- ¼ tsp salt
- ¼ tsp nutmeg
- ½ cup raisins
- 2 tsp vanilla

Combine all ingredients and pour into a buttered 2 quart baking dish. Set baking dish in a shallow pan and pour hot water into pan. Bake at 350 degrees for one hour or until knife inserted in center comes out clean.

Jill Duddleston
2002 Fur & Wildlife Festival Cookbook

COCONUT PIE

9" pie shell, baked. Brush a little egg white on unbaked shell and bake at 400 degrees for 1 minute to keep from getting soggy. Reduce to 350 degrees and bake until golden brown.

Filling:

- ½ cup sugar
- 3 eggs separated
- ¾ cup coconut
- 3 egg whites
- 1/3 cup flour
- 2 cups milk, divided
- ¼ tsp cream of tarter
- 6 tbs sugar

Using double boiler, combine ½ cup sugar and flour in top boiler. In bowl, beat yolks and add ¼ cup milk. Heat remaining milk; add to sugar and flour mixture. Cook in top boiler, stir until thickened. Slowly add eggs and melt to mixture stirring constantly. Cook until thick. Add coconut. Pour into prepared pie shell. Beat cream of tarter and whites until still. Add sugar gradually and continue beating until stiff peaks forms. Spread on pie. Bake at 400 degrees until brown.

Margaret Saltzman – Grand Lake
2002 Fur & Wildlife Festival Cookbook

MUD PIE

1 quart coffee ice cream, softened
½ cup chocolate syrup
1 prepared chocolate cookie crust – 9"

Spread ice cream into crust. Pour chocolate syrup on top and swirl with a knife. Cover and freeze for at least 2 hours. Serve frozen. Yield: 6 to 8 servings.

Kaleb Miller – Grand Lake, LA
2002 Fur & Wildlife Festival Cookbook

FUDGY PEANUT BUTTER CAKE

¾ cup sugar, divided
½ cup all purpose flour
¾ tsp baking powder
1/3 cup milk
¼ cup peanut butter
1 tbs vegetable oil
½ tsp vanilla extract
2 tbs baking cocoa
1 cup boiling water

In a bowl, combine ¼ cup sugar, flour and baking powder. In another bowl, combine milk, peanut butter, oil and vanilla. Stir into dry ingredients just until combined. Spread evenly into a slow cooker coated with non stick cooking spray. In a bowl, combine the cocoa and remaining sugar; stir in boiling water. Pour into slow cooker (do not stir) on top of the above mixture. Cover and cook on high for 1 ½ to 2 hours or until a toothpick inserted near the center of the cake comes out clean. Serve with warm ice cream.

Dottie Richard - Cameron, LA
2003 Fur & Wildlife Festival Cookbook

OATMEAL CAKE

1 ¼ cup boiling water
1 cup oatmeal
½ cup Crisco or other
1 cup white sugar
1 cup light brown sugar
2 eggs
1 tsp vanilla
1 ½ cup flour
½ tsp salt
1 tsp baking soda
1 tsp baking powder
¼ tsp cinnamon
¼ tsp nutmeg (optional)

Pour boiling water over oatmeal. Set aside. Cream Crisco, white sugar and light brown sugar. Add eggs. Beat after each. Add vanilla. Whip oatmeal and add to your mixture. Add flour, salt, baking soda, baking powder, cinnamon and nutmeg. Spread in long, greased and floured pan. Bake 30 minutes at 350F.

Topping:
¼ cup butter
1 cup light brown sugar
2 egg yolks

1 cup flaked coconut
1 cup chopped nuts
2 TBS milk

Melt butter, brown sugar, eggs yolks, coconut and nuts. Add milk. Spread on cake. Return to oven to brown about 12 minutes.

Daryan Richard - Cameron, LA
2003 Fur & Wildlife Festival Cookbook

COOKIES & CANDY

AUNT ALEX'S OLD FASHION SYRUP PRALINES

2 cups syrup
½ cup sugar
2 tbs Karo (white)
6 cups pecans or peanuts (parched)
ball of butter

Boil until syrup threads like for popcorn balls. Add pecans to boiling syrup. Remove from fire and beat then drop by spoonfuls on buttered deep freezer paper.

Submitted by Mrs. Ramie Broussard
1972 Fur & Wildlife Festival Cookbook

PEANUT BUTTER BALLS

1 stick margarine
3 cups confectioners sugar
1 cup peanut butter

Mix with hands in large bowl. Roll in balls.

Coating:

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

Mrs. Howard Romero – Johnson Bayou, LA – 1979 Louisiana Fur & Wildlife Festival

EDNA'S FIG COOKIES

1 stick oleo
2 eggs
1 ½ cups sugar
3 cups flour
½ tsp cinnamon
1 tsp soda
1 ¼ cups fig preserves
½ cup chopped pecans

Combine all ingredients. Drop onto greased cookie sheet and bake at 375 degrees for 10 to 15 minutes being careful not to overcook.

Mrs. Edna Bertrand – Cameron, LA 1978 Fur & Wildlife Festival Cookbook

PEANUT BUTTER KISSES

2 cups creamy peanut butter
2 large eggs
1 ¼ cups granulated sugar
48 milk chocolate kisses (9 oz pkg)

Heat oven to 350 degrees. Have cookie sheets ready. Stir peanut butter, sugar and eggs in a bowl until blended. With floured hands, roll level measuring tablespoons into 1 ¼ inch balls. Place 1 ½ inches apart on ungreased cookie sheets. Bake 12 – 14 minutes until cookies look dry and tops are crackled. Remove from oven and immediately press a chocolate cookie in center of each. Cool on cookie sheet 1 – 2 minutes, then remove to wire racks to cool. Store airtight in one layer for up to 3 weeks.

1993 Little Miss Cameron Parish Ashley Kelly – submitted 1994 Fur Festival Cookbook

GRANNY'S MICROWAVE PRALINES

1 cup sugar
1 can condensed milk
1 stick butter
1 tsp vanilla extract
1 cup pecans

Mix together sugar, condensed milk and butter in a glass bowl. Microwave for 5 minutes. Remove and stir mixture. Put mixture back into the microwave and cook for another 5 minutes. Add the vanilla extract and pecans. Stir until consistency is just right and then drop onto wax paper and let cool or harden.

Jade Hannah Nunez
2005 Little Miss Cameron Elementary

PECAN PRALINES

2 cups brown sugar
1 cup granulated sugar
1 cup cream
1 cup water
2 ½ cups pecan halves

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

Submitted by Ann Stewart – Cameron, LA
1979 Fur & Wildlife Festival Cookbook

OLD FASHIONED SUGAR COOKIES

Cream:
¾ cup margarine
2 eggs
1 cup sugar

Sift:
2 ¾ cups flour
2 tsp baking powder
½ tsp salt

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

Submitted by Hattie Nunez – Cameron, LA
1979 Fur & Wildlife Festival Cookbook

AUNT ALIX'S TEA CAKES

1 cup Crisco shortening
1 cup sour cream
2 cups sugar
2 eggs
4 cups flour
2 tsp baking powder
½ tsp soda

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

Submitted by Mrs. Raymie Broussard – Creole, LA
1979 Louisiana Fur & Festival Cookbook

COOKIES A'PLENTY

4 cups syrup
2 cups sugar
2 eggs
12 cups flour
2 tbs soda
2 tsp baking powder
2 cups boiling water
2 cups Crisco
2 tbs cinnamon
1 tbs nutmeg
1 tsp vanilla
Raisins and/or coconut may be added

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

Submitted by Irene Picou – Cameron, LA
1983 Fur & Wildlife Festival Cookbook

HONEY NUT CEREAL CANDY

1 cup sugar
2 cup dark cane
1 cup peanut butter

Bring sugar and syrup to a good boil. Add peanut butter and stir well. Add cereal and stir well. Pour in greased 13 x 9 inch pan. Let cool and cut into squares.

*Trisha Silver – Little Miss Hackberry 1987 – Hackberry, LA
1988 Fur & Wildlife Festival Cookbook*

MONSTER COOKIES

12 eggs
2 lbs brown sugar
4 cup white sugar
1 tbs white corn syrup
8 tsp soda
1 tsp salt
3 lbs peanut butter
1 lb butter
18 cups quick oats
1 – 1 lb pkg M&M Candies
1 – 1 lb pkg chocolate chips

Mix above ingredients all together. Drop by ice cream scoops, flatten slightly. Bake at 350 degrees for 10-11 minutes.

*Carolyn Richard – Grand Chenier, LA
1988 Fur & Wildlife Festival Cookbook*

PECAN PRALINE CANDY

3 cups sugar
1 large can Carnation condensed milk
2 to 3 tablespoons Karo syrup
1 stick margarine
½ cup pecans

Combine ingredients and cook until soft boil stage, then cook 3 to 4 minutes longer. Remove from heat; add pecans and margarine. Stir until it starts to turn hard. Pour in buttered dish to cool. When cooking remember to cook on low fire and stir constantly.

*AB Richard – Creole, LA
1989 Fur & Wildlife Festival Cookbook*

CORN FLAKE COOKIES

1 cup Karo Syrup
1 cup sugar
1 – 14 oz jar peanut butter
1 – 14 oz box corn flakes

Combine Karo syrup and sugar in sauce pan and let come to a full rolling boil. Remove from fire and add peanut butter. Crush corn flakes. Pour peanut butter mixture over crumbs and make into balls.

*AB Richard, Creole, LA
1989 Fur & Wildlife Festival Cookbook*

ULTIMATE CHOCOLATE BROWNIES

¾ cup cocoa
½ teaspoon baking soda
2/3 cup butter, melted
½ cup boiling water
2 cups sugar
2 eggs
1 1/3 cups all purpose flour
1 teaspoon vanilla extract
¼ teaspoon salt
1 cup semi sweet chocolate chips

Heat oven to 350 degrees. Grease a 9 x 13 x 2 inch pan. In a medium bowl combine cocoa and baking soda. Blend in 1/3 cup melted butter. Add boiling water and stir until mixture thickens. Stir in sugar, eggs and remaining 1/3 cup melted butter; stir until smooth. Add flour, vanilla and salt and blend well. Stir in chocolate chips. Pour into prepared pan. Bake 30 to 35 minutes. Cool completely. Makes about 3 dozen brownies.

*Toni Kay Nunez – Little Miss Grand Chenier, 1988 – Grand
Chenier, LA
1989 Fur & Wildlife Festival Cookbook*

CRUNCH PECANS (COBBLER) CRUST

½ cup water
1 cup sugar
1 cup flour
1 teaspoon baking powder
1 teaspoon spice
4 egg whites (beaten)
8 cups blackberries
3 cups sugar
1 cup flour

Sift flour, baking powder, and spice; add to beaten egg whites. Stir with fork until crumbly. Sprinkle over fruit. Pour melted butter over topping. Bake at 375 degrees for 40 – 45 minutes or until brown.

*Janie McCall – Grand Chenier, LA
1989 Fur & Wildlife Festival Cookbook*

BUTTER NUT BALLS

1 cup butter
1 teaspoon vanilla
¼ cup powdered sugar
2 ¼ cups flour
¾ cup chopped nuts

Beat butter until soft; add sugar; stir in vanilla. Add flour gradually. Work nuts in thoroughly. Form 1" balls. Bake on ungreased sheet at 400 degrees F 10-12 minutes. Dough should be set but not brown. Roll while warm in sifted powdered sugar – cool, roll in powdered sugar again. May be decorated by pressing candied fruit or nut into top before baking.

*Ruby M. Nettles – Cameron, LA
1990 Fur & Wildlife Festival Cookbook*

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CHOCOLATE CRUNCH BARS

3 - 2.15 oz milk chocolate covered caramel candy (such as Milky Way) - chopped in small pieces
3 cups Cocoa Crispies
¾ cup semi sweet chocolate chips
5 tbs regular stick butter or margarine (not spread)
For Decoration - confectioners sugar

Line 11x7 or 9 x 13 baking pan with foil, letting ends extend above pan on 2 sides. Lightly grease foil. Stir chopped candy, chocolate chips and butter in medium size saucepan over low heat until melted and smooth. (I have used the microwave open.) Remove from heat. Gently stir in cereal. Scrape into prepared pan. Press into an even layer with back of large spoon. Refrigerate at least 1 hour until firm. Lift foil by ends onto cutting board. Cut in squares and store airtight at room temperature. Dust with confectioners' sugar just before serving.

1993 Little Miss Cameron Parish - Ashley Kelly - Grand Chenier, LA
1994 Fur & Wildlife Festival Cookbook

CHEERIOS TREATS

3 tbs margarine
6 cups or 38-40 puffed marshmallows
5 cups Cheerios
1 - 10 ½ oz pkg Kraft miniature marshmallows
½ cup smooth or crunchy peanut butter

Microwave margarine in large microwavable bowl on High 45 seconds or until melted. Add marshmallows (toss to coat with margarine). Microwave on High 1 ½ minutes or until smooth when stirred, stirring after 45 seconds. Stir in peanut butter. Immediately add cereal, mix lightly until well coated, using greased spatula or wax paper, press mixture into prepared pan.

Shawn Fawvor - Oak Grove, Louisiana
1995 Fur & Wildlife Festival Cookbook

SUGAR COOKIES

½ cup shortening
2 eggs, beaten
½ teaspoon salt
2 cups sifted flour
½ teaspoon baking soda
1 cup granulated sugar
2 tablespoons milk
½ teaspoon almond or nutmeg
1 teaspoon baking powder

Combine all ingredients and bake on greased cookie sheet at 350 degrees until lightly golden.

Ina Theriot
1996 Fur & Wildlife Festival Cookbook

FAVORITE PEANUT BUTTER FUDGE

4 pounds of sugar
2 large cans evaporated milk
2 jars peanut butter (creamy)

6 tablespoons cocoa
1 stick butter
1 jar marshmallow cream

In a saucepan mix sugar and cocoa. Add evaporated milk. Cook until mixture makes a hard ball when added to a cup of water. Add butter. Take off fire and add peanut butter and cream. Pour into greased pan and cut into squares.

Chermaine Primeaux
1996 Fur & Wildlife Festival Cookbook

PRALINE COOKIES

1 cup light brown sugar
1/3 teaspoon salt
1 teaspoon vanilla
1 tablespoon flour
1 egg white, beaten stiff
2 cups chopped pecans

Mix flour, sugar and salt. Sift through colander until no lumps remain. Add beaten egg white, mix. Add vanilla and pecans. Drop by teaspoonful on heavily greased cookie sheet. Bake at 275 degrees for approximately 35 minutes.

Ami Elizabeth Ortego
1996 Fur & Wildlife Festival Cookbook

SHARON'S PECAN CANDY

3 cups sugar
½ jar marshmallow crème
1 tsp vanilla
¼ cup chocolate chips
1 can pet milk
½ block margarine
4 cup pecans

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

Sharon Furs
1997 Fur & Wildlife Festival Cookbook

MICROWAVE MILLIONAIRES

1 - 14 oz package caramels
2 cups chopped pecans
1 inch square paraffin
1 ½ tsp milk
1 - 12 oz package chocolate chips

Place unwrapped caramels in a 2 quart microwave safe dish. Add the 1 ½ tsp milk. Microwave until melted. Add pecans and mix well. Drop by tsp on buttered wax paper. Cover and chill. Melt paraffin in microwave. Add chops and melt. Stir well to keep from scorching. Dip caramel/pecan mixture in chocolate. Place on wax paper until cooled.

Thomas Lee Trosclair - Little Mr. Cameron Parish
2000 Fur & Wildlife Festival Cookbook

CARA'S COCONUT CHOCOLATE BALLS

2 sticks butter
2 boxes powdered sugar
1 can condensed milk
2 cups chopped pecans
2 cup coconut

Icing:
2 (12 oz) bags chocolate chips
1 small cake paraffin wax

Melt margarine; mix in powdered sugar. Add condensed milk and other ingredients. Blend. Roll in small balls. Freeze for 10 to 15 minutes. Melt chocolate chips and paraffin wax and dip balls using toothpicks to swish in icing. Place on waxed paper until firm. Sometimes the balls are easier to roll if the mixture is put in freezer for 10 minutes.

Cara Olivier
2000 *Fur & Wildlife Festival Cookbook*

LEMON BARS

1 cup butter
2 cups flour
2 cups granulated sugar
½ tsp baking powder
½ cup confectioner's sugar
4 large eggs
1 tbs flour
1/3 cup fresh lemon juice

Cream the butter and confectioner's sugar. Gradually stir in the 2 cups of flour until well blended. Pat this dough over the bottom of an ungreased 13 x 9 x 2 baking pan. Bake in preheated oven at 325 degrees for 15 minutes. Remove from oven. At once, beat the eggs slightly, add the granulated sugar, the tablespoon of flour, baking powder, and lemon juice. Stir until well mixed. Pour over warm crust. Return to oven and bake until browned about 30-45 minutes.

Sethie Trosclair
2000 *Fur & Wildlife Festival Cookbook*

MARTHA WASHINGTON CANDY

1 cup flaked coconut
1 cup chopped pecans
1 can sweetened condensed milk
1 stick softened margarine
2 lb powdered sugar

Blend all ingredients and roll by hand into small balls. Chill. Insert a toothpick into each ball and dip into chocolate coating.

Chocolate Coating

¼ lb paraffin wax
12 oz chocolate chips
Melt ingredients in heavy sauce pan. Use for candy coating.

Monique T. Bercier - Cameron, LA
2001 *Fur & Wildlife Festival Cookbook*

MRS. FIELD'S OATMEAL CHOCOLATE CHIP COOKIES

2 cups butter
2 cups brown sugar
2 tsp vanilla
5 cups oatmeal
2 tsp baking soda
24 oz chocolate chips, semi sweet
3 cups chopped pecans
2 cups sugar
4 eggs
4 cups flour
1 tsp salt
2 tsp baking powder
8 oz grated Hershey Bar

Cream together with a mixer; butter, sugar, and brown sugar. Blend oatmeal in blender until powdered. Add to creamed ingredients; then add eggs, vanilla, flour, oatmeal, salt, baking soda, and baking powder. Fold in chocolate chips, Hershey bar and pecans. Roll cookies to golf ball size. Place on cookie sheet 2" apart. Bake for 6 to 10 minutes at 375 degrees. Enjoy!

Courtney Tatman - 2001 Fur Queen & 2001 LAFF Queen of Queens
2002 *Fur & Wildlife Festival Cookbook*

SNICKERDOODLES

1 cup soft shortening
1 ½ cup sugar
2 eggs
3 cup sifted flour
2 tsp cream of tarter
1 tsp soda
½ tsp salt

Preheat oven to 400 F. Mix together shortening, sugar, and eggs. Stir in flour, cream of tarter, soda and salt. Chill dough. Roll into balls the size of walnuts. Roll in mixture of 2 tbs sugar and cinnamon. Place about 2" apart on ungreased cookie sheet. Bake until browned lightly, but still soft. They puff up and then flatten with crinkled tops. Bake at 400 F for 8-10 minutes. Makes 5 dozen cookies.

Dane Richard, - Cameron, LA
2003 *Fur & Wildlife Festival Cookbook*

S'MORES

16 graham cracker squares
4 milk chocolate bars, halved
1 cup miniature marshmallows

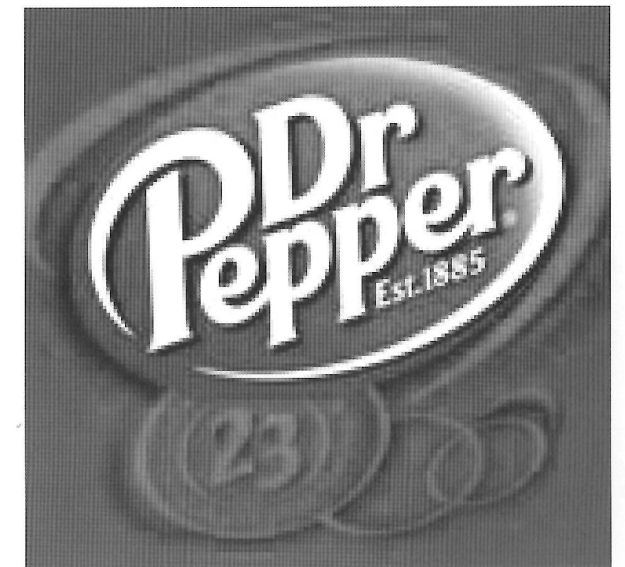
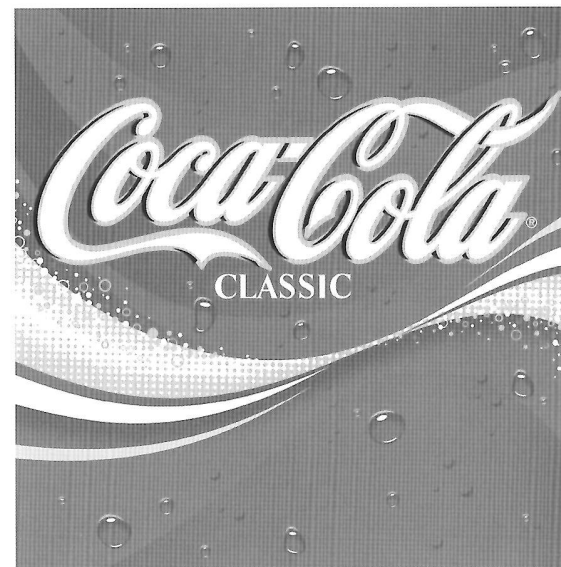
Preheat broiler. Arrange half of graham cracker on baking sheet. Top each cracker with 1 piece of the chocolate bars. Broil until chocolate is softened but not melted. Arrange 2 tablespoons marshmallows on each cracker. Broil until lightly toasted. Top with remaining crackers and serve.

Daryan Richard, Cameron Elementary 4H
2004 *Fur & Wildlife Festival Cookbook*

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*2007 50th Anniversary of festival, honoring all industries
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2008 Cattle

2009 Oil

2010 Shrimp

2011 Rice

2012 Hunting/Wildlife

2013 Alligator

TEA CAKES

Cream together:

2 cups sugar
1 cup oleo
3 eggs
2 TBS milk
1 tsp vanilla

Add:

4 ½ cups flour
½ tsp soda
1 tsp baking powder
¼ tsp nutmeg

Chill dough. Roll thick, and cut out cookies. Bake at 400 F for 8-10 minutes.

*Dottie Richard, - Cameron, LA
2003 Fur & Wildlife Festival Cookbook*

BOURBON BALLS

1 1/4 cup confectioners sugar
2 1/2 cup vanilla wafer crumbs
1 cup finely chopped walnuts
1/4 cup bourbon whiskey
3 tablespoons corn syrup
2 tablespoons unsweetened cocoa

Reserve 1/4 cup of the sugar to the side and mix remaining sugar with all other ingredients in a large bowl. Sprinkle the reserved sugar onto waxed paper. With clean hands, shape mixture into 1" balls. Roll balls in the sugar. Store refrigerated in tightly sealed container up to 1 month.

*Vernon Primeaux - Creole, LA
2004 Fur & Wildlife Festival Cookbook*

SOFT CHOCOLATE CHIP COOKIES

4 ½ cups all-purpose flour
2 tsp baking soda
2 cups butter, softened
1 ½ cups packed brown sugar
½ cup white sugar
2 (3.4 ounce) packages instant vanilla pudding mix
4 eggs
2 tsp vanilla extract
4 cups semisweet chocolate chips
2 cups chopped walnuts (optional)

Preheat oven to 350 F. Sift together the flour and baking soda, set aside. In a large bowl, cream together the butter, brown sugar, and white sugar. Beat in the instant pudding mix until blended. Stir in the eggs and vanilla. Blend in the flour mixture. Finally stir in the chocolate chips and nuts. Drop cookies by rounded spoonfuls onto ungreased cookie sheets. Bake for 10 to 12 minutes in the preheated oven. Edges should be golden brown.

*Blake Bertrand - Abbeville Elementary School
3rd grade student
2006 Recipe*

CHOCOLATE M&M COOKIES

2 ½ cups flour
1 tsp baking soda
½ tsp salt
6 ounces semisweet chocolate, chopped
¾ cup granulated sugar
¾ cup light brown sugar, packed
¼ pound unsalted butter, room temperature
2 large eggs
2 tsp pure vanilla extract
1 ½ cup M&M's

Preheat the oven to 350 F. In a sifter, combine the flour, baking soda, and salt. Sift onto a large piece of waxed paper and set aside until needed. Heat 1-inch of water in the bottom of a double boiler over medium heat. Place the semisweet chocolate in the top half of the double boiler. Stir the chocolate until completely melted and smooth, about 4 to 5 minutes. Transfer to a small bowl and set aside. Cream the granulated sugar, light brown sugar, and butter in a large bowl until smooth. Add the eggs and vanilla extract and mix to incorporate. Add the melted chocolate and mix until combined. Add the dry sifted ingredients and thoroughly combine. Add the M&M's mixing to incorporate. Using 3 heaping tablespoons of dough for each cookie, portion 6 cookies, evenly space, onto each of 3 nonstick baking sheets or bake cookies in batches. Place the baking sheets on the top and center racks of the preheated oven and bake for 14 minutes. Remove the cookies from the oven and cool to room temperature on the baking sheets, about 30 minutes. Store the cooled cookies in a tightly sealed plastic container until ready to serve.

*Trevor Keith Bertrand - South Cameron Elementary
2nd grade student
2006 Recipe*



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RECIPE FORM

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

PLEASE PRINT OR TYPE CLEARLY

*Please use the abbreviations: c for cup • tsp. for teaspoon • tbsp for tablespoon • pkg. for package
qt. for quart • pt. for pint • oz. for ounce • lb. for pound.*

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

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

If your recipe needs more space than allowed below, please use another sheet of paper and staple together.

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Please send no later than Sept. 1, 2005

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**Louisiana Fur & Wildlife Festival
P.O. Box 19-70631**

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