Historic JONESVILLE
Home of Louisiana Soybean Festival, Inc.

Catahoula Parish, La.

Sports! Hunting! Fishing!
Welcome to Jonesville, Catahoula Parish! Whatever it is you are looking for, you will find it here!

Our parish is an oldster — in fact it was founded four years before Louisiana was admitted to the Union. Many years before this, however, even before the first white man set foot on American soil, the Indians had already discovered Catahoula and had named the area "Olkatahula", their word for "beautiful clear waters".

The fate of the Indians and their culture is firmly woven into the history of Catahoula parish, for it was here that the fatal battle between the Natchez Indians and the French military forces was held.

Historians tell us that Jonesville, which the Indians called Anilco, was once the center of Indian activity for this part of the nation. A series of mounds was built here, including a temple mound which was the largest in the south and second largest in the United States. Traces of these mounds still remain in the town, but the main portions were cut down in 1931 to make an approach for the bridge across Black River. The explorer De Soto wrote of the mounds when he and his party (some of our first "tourists" camped here.) La Salle, too, came through our area and wrote of the country in glowing terms.

The Civil War touched Catahoula, as it did other spots across the nation, and at least one battle was fought on our soil. Fort Beouregard in Harrisonburg was a stronghold for Confederate troops and the scene of a battle which lasted for several days. The troops held out, withstanding the gunfire of Federal gunboats in the Ouachita River below the fort, until they were approached by land troops from two sides. In September, 1863 the commanding officer ordered the Fort evacuated. A few years ago the site was made into a war memorial park and is now a favorite spot for family outings.

Catahoula Parish has a romantic and interesting past, and an even more interesting future.

During the past five years, this area has been feeling the results of economic growth unparalleled in its history. This is due to three principal things — the tremendous increase in soybean production in the parish, the leveeing of the parish to prevent flooding, and the dredging of a nine-foot river channel to open the way for large-scale navigation.
Soybeans, once a toddling baby in the Catahoula agricultural family, has now become a giant, particularly around Jonesville and in the lower section of the parish. Queen Soybean now stands proudly in all her splendor on practically every farm in the parish.

The switch to soybeans is literally changing the face of the region as thousands of acres of former cut-over timberland and swamp areas are being cleared and drained for this purpose.

From Jonesville soybeans are shipped to almost every market in the world and are made into many delicacies to tickle the taste buds of people around the globe. This magic bean is changed into many forms, and if you will look closely on your local grocer’s shelves, you will find much evidence of its versatility. The soybean may indeed help to feed a hungry world.

If Jack, the fellow who is famous for his bout with a bean stalk, were in Jonesville today, he would probably be the only person around who would not be in awe of the tremendous potential of the magic soybean, which has grown and grown until it has reached untold heights in popularity, production and economic opportunity.

Each year the soybean industry is given a promotional boost when the town of Jonesville stages the annual Louisiana Soybean Festival. At this time a beautiful girl is chosen to represent the industry throughout the year at events both in the state and elsewhere. Local cooks test their skill at soybean cookery and delightful dishes such as sauces, dips, cakes, cookies, meat substitutes, and others are concocted for the public to sample.

Catahoula has many other things of interest. For instance, oil wells are now polka-dotted across the land, new industrial gains are being made and the area as a whole is getting a new feeling of prosperity.

We hope you’ll make plans to visit us during the annual Soybean Festival and get acquainted, and then make definite plans to come back and get to know us better. We are a folksy sort, and we always have time to “set a spell” over a cup of coffee, or to spin a good fishing yarn. After all, Jonesville is known as the fresh water fish capital of the nation — and if you don’t believe that this is so, just ask us! Let us show you some of those “out of this world” fishing spots, or introduce you to our glass-eyed Catahoula Hog Dog, a one-of-a kind hunting animal of national fame. Or perhaps you would like to visit a local turtle farm, or see some of our other many attractions ... they’re too many to name here. You’ll just have to hang around and see for yourself.

So y’all come!! We’ll be expecting you!!
At the annual Cooking Contest held in conjunction with the Louisiana Soybean Festival, local cooks have turned out gourmet dishes fit for a king, using Louisiana field grown soybeans and soybean products bought from their grocers.

Culinary artists from throughout the state are invited to participate in this annual event. Modern researchers have found soybeans to be of unique nutritive value, high in polyunsaturate fats and protein, so don't overlook this gold mine of health-giving foods in your own back yard!

**Soybean Chili**

1 lb. ground beef or pork  
1 chopped small onion  
2 cups tomato puree  
1 teaspoon salt  
1 tablespoon chili powder  
1 cup water from beans  
3 cups cooked dried soybeans (field grown)

Brown the meat and onion in fat from the meat. Add all other ingredients except soybeans and simmer slowly for 45 minutes. Add beans and continue cooking until they are thoroughly heated. Serves 6 to 8.

*Mrs. Louise Forman  
Monterey, Louisiana*

**Macaroni Salad**

1 package macaroni - soy  
1 bell pepper, chopped  
1 cup celery, chopped  
4 hard boiled eggs  
1/2 cup onions  
4 sweet pickle strips, chopped  
2 large tomatoes, sliced

Mix with one cup mayonnaise made with soy oil. Put tomatoes in last.

*Mrs. Ruth Phillips  
Jonesville, Louisiana*

**Soy Date Cookies**

1/2 cup butter or other shortening  
1/2 cup brown sugar (or raw sugar)  
1/2 cup white sugar  
1 egg  
1 cup sifted soy flour  
1 cup sifted all-purpose flour  
1/2 teaspoon soda  
1/4 teaspoon salt

Filling – 1/2 lb. pitted dates, chopped  
1/3 cup water  
1/4 cup sugar  
1/4 cup chopped nuts

Cream butter, add sugar and cream well. Add egg and beat. Add flour sifted with salt and soda and beat until smooth. Roll out to 1/4 inch thick. Spread the date mixture over dough and roll like a jelly roll. Wrap in waxed paper and place in refrigerator overnight to chill. Slice and bake on a well greased baking sheet.

Filling – Cut dates in fourths. Add sugar and water and cook for 5 minutes, stirring constantly. Remove from heat and add nuts. Cool before spreading on cookie dough. Bake in preheated 400° oven for 10 minutes.

*Mrs. Gladys Barnard  
Jonesville, Louisiana*