A TAKE ISSUE comes from Frankie Hebert (Mrs. Charlie) McCarthy, former editor of the Jeanerette Enterprise, who noted that coush-coush is not grits, as per a column item, but fried cornmeal. Nor is the spelling “couche-couche,” as contained in the caption on the Remoulade story about the upcoming Acadian Breakfast in Baton Rouge, said she.

From her New Iberia diggings Mrs. McCarthy submits a recipe for coush-coush, compiled with the aid of Ruby Melancon of that city. Briefly, cornmeal is mixed thoroughly with milk or water. Salt is added and baking powder, the latter being optional. The concoction is placed in a deep black iron skillet in hot lard over intense heat.

“Stir like hell,” is her earl try advice, until a crust forms around the outer edges. When it begins to loosen, lower heat and cook 25 minutes, stirring occasionally. Serve with milk and sugar or cafe au lait. Cane syrup may be added for extra flavor.

Meanwhile, trencherman Pepe” Citron advised that BOUDIN is rarely a blood pudding. He described it as “a hot, highly seasoned rice dressing in a sausage skin.”