This is crawfish country. And the crawfish bug is growing in importance as fast as his home area.

He is more than a fast growing new industry or a gourmet's delight. He is a way of life. He is festivals, he is family gatherings; he is restaurant hospitality and food that is a little different.

But most of all he is demanding that the nation take notice — like the nation must take notice of the promising area he calls home. This is crawfish country. We are proud of the country; we are proud of the crawfish.
Crawfish

Who was the first French newcomer to Louisiana’s bountiful bayou country to pluck a whiskered crawfish from lake or stream and thrust it into a pot of boiling water? His identity is concealed forever by the mists of time but, like all of his kind, he gathered what the earth and water offered in his new home and devised gastronomic delights that today are prized by gourmets the world around.

The plump, armored crawfish, inland cousin of the lobster, thrives and multiplies in the swampy bayous of Louisiana and provides the main ingredient for dozens of treasured recipes handed down from mother to daughter for generations, and seasoned with the herbs and spices found in abundance on the fecund land.

Cajun housewives, Creole chefs and Negro cooks have filled the kitchens of coastal Louisiana with the fragrant, pungent aroma of cooking crawfish each Spring for some two centuries.

More versatile a treat than shrimp, and more easily obtained, the crawfish is found in bayous, lakes, ditches and swamps, and today is carefully cultivated in many a backyard pond.

The species of crawfish native to Louisiana was known in early times to the Indians living on the lowlands skirting Louisiana’s Gulf coast and were an important source of protein to such tribes as the Houmas, who inhabited what is now Terrebonne Parish.

Not long after the founding of New Orleans, French gourmets, ever on the alert for new taste treats, discovered this same crawfish to be a delectable delicacy for the table.

Crawfish bisque became a favorite dish in the homes of early Acadians. Like gumbo, it was fashioned lovingly with ingredients available almost at the doorstep: bay leaf, onions, garlic and thyme. The succulent tail meat of the crawfish was minced with the spicy condiments, stuffed back into the scrubbed heads and simmered into an unmatched delicacy.
Down the bayou, when the first signs of spring make their appearance (that’s when the willows start to turn green), probably the most speculated subject among the good Cajun folks is whether there is the right amount of water in the swamp to produce a good crop of crawfish. If there is, then everybody is happy, and Mama and Celestine go to town and lay in a bunch of groceries for crawfish bisque. But if the water is low, then the faces are long-long, and not even a State visit from King Culinary can dispel the gloom.

Boiled Crawfish

1. Obtain 20 pounds of live crawfish. Place them into a tub containing enough water to rinse and purge. Use approximately 1/3 box of salt.

2. Use the following ingredients: 6 diced lemons, 3 pounds of diced onions, approximately 1 1/2 box of salt, 1/4 bottle of liquid crab boil, 1/4 bottle of red pepper. After ingredients have been placed into water, bring to brisk boil for 10 minutes.

3. Then pour the crawfish into the pot. After the water comes to a boil again, boil for 7 minutes. Then after cutting the fire off, leave the crawfish to soak for 15 minutes. Then remove.
In the almost continually mild climate of Louisiana it would be difficult to tell when spring arrives, each year were it not for the appearance of certain standard signs, such as the blooming of cape jasmine and magnolia - and the appearance of crawfish bisque on restaurant menus and family dining tables from one end of the state to the other. But the popular bisque by no means haunts the possibilities of these little denizens of ditch, lagoon, swamp, and waterway. The Cajuns think of them as ecrivisses- and other Louisianans may refer to them as crawfish, crayfish, or "mud bugs"- but no matter what the name, they're delicious springtime eating.

To catch crawfish, one must rise very early and tempt them with a bit of salt meat on a string. Their color is controlled by the waters in which they live.

CRAWFISH ETOUFFEE No. 1
(5 lbs. raw crawfish tails & fat)
Chopped Onions - 3 Cups
Celery - Chopped - 1 Cup
Bell Peppers - 2 Cups
(chopped)
Garlic - Chopped - 2 Tbspns
Tomato Paste - 2 Tbspns

Saute ingredients with 3/4 lb. of Butter or Oleo till tender - including the Tomato Paste. Add Crawfish fat and 1 cup of water. Let simmer for about 20 mins.
Add Crawfish tails and season to taste. It takes a lot of salt. Use Red pepper, some Tabasco, and a dash of Lea & Perrin.

Bring to a good simmer (boiling), then lower heat and slowly simmer for about 20 minutes - stir the mixture but don't work the crawfish tails. A large flat sauce pan would be best.

If mixture comes out a little dry, you may add a little more water or oleo - but wait until after the crawfish tails have cooked as they give off their own juices while cooking. Green Onions and parsley may be added just before serving.

It is only in the past decade that the flavorful little crustacean has been available on the menus of Americans other than those fortunate enough to live in the swamp country where crawfish thrive.

A growing demand for crawfish has brought about the development of an ever more important industry in Louisiana. Sugar farmers, rice farmers and cattlemen throughout the Southern portion of the state are flooding idle fields to create ponds for the cultivation of crawfish. In such areas as Pierre Part and Breaux Bridge, the harvesting and marketing of the little "mudbug" has long been an important source of income.

The Atchafalaya Floodway, constructed by the U.S. Corps of Engineers after the disastrous flood of 1927 to contain floodwaters of the great Atchafalaya River, has also played an important role in the development of the crawfish industry.
CRAWFISH E'TOUUFFEE No. 2

2 lb. Crawfish tails
2 Cups fat
2 Onions - Med. size
1/2 Bell Pepper
1 Tbspoon Chopped Celery
1/4 Lb. Butter

Saute herbs in 1/4 Lb. Butter, when herbs wilt add 1 tbspoon roux. To this add the fat. Cook 2 minutes.
Add 2 lbs. crawfish and cook 5 - 7 minutes. Gravy should just about cover tails.

CRAWFISH E'TOUUFFEE No. 3

4 Lbs. Crawfish tails into big pot on low fire. Put in 4 chopped Onions, 2 chopped Bell Peppers and 2 chopped Celery stalks. Then add a teaspoon Parsley and 4 tbspoons Shallot tops. Fry over slow fire. Add 1 cup crawfish fat. Fry some more. Add little water until it is not quite soupy and simmer 10 minutes. Season salt and pepper to taste. Add quarter teaspoon Cayenne red pepper.

CRAWFISH E'TOUUFFEE

8 lbs. fresh crawfish
6 onions, chopped fine
1 stick oleo, or
1 cup cooking oil
1/2 cup chopped celery
1/4 cup onion tops and parsley, minced
1/2 teaspoon tomato paste
1/2 teaspoon corn starch
1/2 cup cold water

Salt, black pepper, and Cayenne (red) pepper to taste.

Par boil and peel crawfish. Set tails aside.

Mix cooking oil or oleo with onions, celery, and tomato paste in heavy pot. Cook in uncovered pot over medium heat, until onions are wilted. Add crawfish tails.

Dissolve cornstarch in cold water. Add to crawfish, stirring constantly. Season to taste with salt, black pepper, and red pepper. Bring to boil in uncovered pot over medium heat and cook for 15 minutes. Add green onions and parsley. Mix well. Serve with cooked rice.

There was, practically speaking, no crawfish industry prior to construction of the floodway. Crawfishing was a family endeavor, and the catch sold commercially only by those who had gathered more than could be consumed at home, and peddled the surplus at the doors of neighbors.

The floodway embraces many a low-lying parish in the land of the crawfish. Conditions within the floodway are particularly conducive to their growth and multiplication. The crawfish industry came into being as an unexpected bonus of the Atchafalaya Floodway.

The name attached by early settlers to the hardy crustacean was "ecrevisse", a French word gradually corrupted into "crayfish" or "crawfish". Some species lives in fresh water on every continent except Africa.

In south Louisiana two kinds are important in commercial marketing: the red crawfish which thrives in the shallow
CRAWFISH ETOTUFEES

CRAWFISH ETOUFFE

1 cup butter
1 cup finely chopped white onion
1/2 cup finely chopped celery
1 cup finely chopped shallots
1 teaspoon minced garlic
2 tablespoons flour
1 cup whole tomatoes
2 cups fish stock
2 teaspoons salt
1 teaspoon black pepper
Dash cayenne
1 tablespoon Worcestershire sauce
1 1/2 cups crawfish meats

In a large saucepan melt butter and saute onion, celery and shallots until tender. Add garlic and cook 1 minute more. Stir in flour and stir constantly until golden brown. Add tomatoes and brown. Blend in stock and simmer 10 minutes. Add salt, pepper, cayenne, Worcestershire sauce and crawfish, cook slowly 15 to 20 minutes, stirring occasionally. Serve with hot fluffy rice.

CRAWFISH ETOTUFEES

6 tablespoons butter or margarine
2 cups onions, chopped
2 cloves garlic, minced
1/2 cup green pepper, chopped
1 teaspoon tomato puree
1/2 cup green onions, chopped
1/2 cup parsley, minced
2 cups celery, chopped
3 cups crawfish meat
2 teaspoons Worcestershire sauce
Salt and pepper to taste
Hot pepper sauce to taste

Melt butter in iron skillet. Saute onions, garlic, and green pepper. Simmer until tender about 10 to 15 minutes, stirring constantly. Add tomato puree. Cook another 5 minutes. Add green onions, parsley, celery, and crawfish. Add seasonings. Cook about 15 to 20 minutes, Stir to keep from sticking. Turn off heat. Let stand about 30 minutes for seasonings to blend. Serve with rice.

water of ponds, ditches and marshes, and is also found in abundance in deep floodway waters, where they grow larger; and the white crawfish, found mostly in swift flowing streams and less plentiful than its red cousin.

The earliest formal celebration of the crawfish season was established in 1959 when the Louisiana Legislature passed a resolution naming the City of Breaux Bridge "La Capitale Mondiale Des Ecrevisses".

Since 1960 Breaux Bridge has celebrated the Crawfish Festival each Spring, attracting thousands to the fun and festivities honoring the crawfish.

Of deeply religious heritage, Breaux Bridge citizens begin their festivities with religious ceremonies on Friday evening. Friday night is dedicated to the "fais-do-do", a dance for all the generations, held in the center of town to the accompaniment of Cajun music.

Other features of the annual
CRAWFISH ETOUFFEE

3 tablespoons cooking oil
1 large onion (diced)
1/2 bell pepper (diced)
1 lb. crawfish tails
1/2 cup crawfish fat
1 1/2 cup rice
1/4 cup water


CRAWFISH BISQUE

20 lbs. live crawfish, 60 cleaned heads, serves 10

4 1/2 c. water
1/2 c. parsley, cut fine
1/2 c. onion tops, cut fine
1/2 crawfish tails
1/2 crawfish fat
3/4 block butter or oleo

Pick crawfish and wash. Be sure that all crawfish are alive when picking them for cooking. Drop live crawfish in boiling water for 10 minutes or until crawfish are red. Separate heads from tails. Pour fat from heads into a dish. Clean tails and place in a separate dish. Save heads to fill with dressing. Divide tails and fat equally for bisque and stuffing.

Grind onions and pepper. Make a golden brown roux with oil and flour. Add onions and bell pepper and cook until soft, stirring frequently. Add crawfish tails and fat and cook under low fire for about 20 minutes. Gradually add 4 1/2 cups boiling water and salt and pepper and cook for about 20 more minutes. Add onion tops, parsley and just before serving add baked stuffed crawfish heads. Rice and crackers are served with the bisque.
CRAWFISH PIE

STUFFING FOR CRAWFISH HEADS

1/4 cup cooking oil
1/2 cup flour
2 medium onions
1 large bell pepper
2 tsp. salt
1 1/2 tsp. red pepper
60 crawfish heads

1 1/2 cup bread crumbs
1/4 cup onion tops, cut fine
1/4 cup parsley, cut fine
about 3/4 cup water

Remove eyes and wash heads of crawfish well. Have the bread crumbs and heads ready to stuff.
Grind onions, peppers and tails in a separate dish.
Make a golden brown roux with cooking oil and flour.
Add onions and pepper and cook until soft. Add ground crawfish tails and fat and let simmer for 15 minutes.
Fill each head with stuffing, roll in flour and bake 15 minutes in a moderate oven.

CRAWFISH PIE

2 lb. crawfish tails (ground)
1/2 cup parsley
1/2 cup onions (chopped)
cooking oil
salt & pepper
Pie dough

Cover bottom of open pan with oil. Put crawfish, parsley and onions in pan. Cook for about 20 minutes - Stir - Salt and pepper to taste. Fill pie dough with cooked crawfish. Put in oven and brown @ 350°.

CRAWFISH BOUCHEES

3 cups white wine
1 teaspoon salt
6 whole peppers
2 tablespoons chopped onion
3 tablespoons chopped carrot
3 tablespoons chopped pimento

1 1/2 cups white sauce
1 bunch parsley, chopped
24 live crawfish
12 patty shells

Put wine in saucepan with seasonings and vegetables. Bring to boiling point and drop in crawfish. Cook 8 - 10 minutes. Drain; take meat from shells and claws, cut into small pieces, put in a small pan and thicken with white sauce, stirring constantly. Fill patty shells, reheat, and serve garnished with parsley.

officially the "crawfish capital", handles 10,000 pounds in the same period.
A festive Gallic spirit prevails, as always, at the Crawfish Jubilee, which has its activities centered on the grounds adjacent to St. Joseph the Worker Church on Pierre Part Bay.
French bands and rock-and-roll combos provide music for the fais-do-dos, offering "something for everyone". A parade on Sunday morning is followed by a "Powder Puff" pirogue race in which the ladies of Pierre Part compete in the skills of pirogue paddling.
The celebration also includes a beard contest for the men, costume contests for the sunbonneted ladies, a pirogue race for men, crawfish eating con-
test and a competition to choose "King Crawfish" from among the biggest, fattest and most handsome crawfish in attendance.

Miss Crawfish Jubilee and her court reign over the festivities and serve during the remainder of the year as ambassadors of good will for the festival and the Pierre Part crawfish industry.

Crawfish farmers and processors of Louisiana are reveling in the financial consequences and opportunities afforded by the increasing national and international demand for the savory little cousin of the lobster.

An estimated 90 percent of the state's annual crawfish catch is still wild crawfish, but more and more South Louisiana farmers are making the most of geographic advantages to cultivate this new crop.

The gastronomically delightful crawfish has been recently introduced to the tables of those portions of the United States lying outside coastal Louisiana, but those who live here have always looked forward each year to the readily available abundance of crawfish.

There are a number of fore-

CRAWFISH JAMBALAYA

3 lbs. crawfish tails chopped parsley
2 blocks butter chopped onion tops
2 tbsp. flour 3 cups cooked rice
6 onions shredded
Seasoning to taste - salt - black pepper and red pepper.

Melt butter and add flour. Brown a little bit. Add onions when it has simmered until onions are soft; add fat from crawfish. Let simmer for a few more minutes then add tails, parsley and onion tops and seasonings. Cooks in only 15 minutes. When ready to serve, add cooked rice.

CRAWFISH PATTY

1 Red and Black Pepper
1 Tablespoon Crawfish Fat
Biscuit Dough

Mix bell pepper, celery and crawfish. Cook in open pan on slow fire for about 15 minutes. Season with salt and pepper to taste. Add bread crumbs and stir. Make cup cakes out of biscuit dough. Fill with cooked crawfish and bake in oven about 6 minutes @ 450. Makes 30 patties.

CRAWFISH STEW

1/2 cup lard
2/3 cup flour
1 large onion
2 pods garlic
1 stalk celery
6 lbs. live crawfish
1 pt. water

First wash, scald and clean crawfish. Cut onions, garlic and celery. Heat lard, add flour, stir till brown. Add onions, etc., then crawfish, stir till the stew cooks a little greasy. Add water and let simmer about 20 minutes. Season with salt, red pepper and black pepper to taste.
sighted housewives who fill containers with bisque or stew or crawfish meat and store it in the family freezer for another day. What finer way to begin a Thanksgiving dinner than by serving bowls of spicy crawfish bisque?

A traditional festive occasion throughout south Louisiana has long been the “crawfish boil”. Hundreds of pounds of the tasty little crustaceans are boiled in mammoth pots in water that is liberally sprinkled with tangy spices.

It doesn't take long to boil the little mudbugs, but the fragrant aroma rising from the pots makes it difficult to wait for the promised pleasures of the palate.

The boiled crawfish are ladled from the pots and piled in streaming red mountains on outdoor tables where family, friends and neighbors gather to pluck the firm white meat from the tails and suck the flesh from the claws. You can always tell a

### CRAWFISH CREOLE

1. Large onion (chopped)
2. 1/2 Cup celery (chopped)
3. 2 Tbs. cooking oil
   - Sauté
4. Add 2 Minced tomatoes. Continue cooking for 5 min.
5. Add 2 Cups water, 1 lb. Crayfish, 1 med. bell pepper (chopped), 1 small bay leaf and seasoning to taste.
   - Bring to boil. Reduce heat and simmer for one hour.
6. Add 3 cups cooked rice, 1/2 cup chopped green onion, and 1/4 cup minced parsley.
   - Cover. Remove from heat. Allow to stand 20 to 30 minutes before serving. Garnish.

### BORDEAUX BRANDIED CRAWFISH

1. 2 onions, minced
2. 1 carrot, minced
3. 4 tablespoons melted butter
4. 2/3 cup Bordeaux white wine
5. 1 herb bouquet
6. 1/2 garlic clove
7. 4 tablespoons court bouillon
8. 12 large crawfish
9. 4 tablespoons brandy
10. Salt and cayenne
11. 1/2 teaspoon minced parsley

Heat onions and carrot with 3 tablespoons butter, stir well and do not allow to color. Add wine, herb bouquet, garlic and 2 tablespoons court bouillon. Cover and let simmer. Wash crawfish well and dry. Wet with brandy and flame them, or plunge them into simmering mixture and add brandy with remainder of bouillon, salt and cayenne. Cover and simmer, stirring a couple times. Remove herb bouquet and garlic, add remaining butter, sprinkle parsley over, and serve.
CRAWFISH IN RUM

4 pounds crawfish, boiled
1 1/2 cups rum
3 to 4 tablespoons lime juice
4 teaspoons sugar

Clean crawfish tails. Marinate in mixture of rum, lime juice, and sugar for 30 minutes to 1 hour. Serve chilled or hot.

CRAWFISH TAILS IN RUM

Mix one-half of a fifth of rum with four teaspoons of sugar and the juice of one lime. Boil four pounds of crawfish, peel, and remove tails. Clean tails and marinate in the rum, lime juice, and sugar for thirty minutes. Serve chilled or hot. (Serves four.)

LAGOON SCAMPI

Peel the tails of three dozen crawfish, mince, and sauté in olive oil a few minutes. Add several sticks of cinnamon, three whole nutmegs, and a few cloves. Let this steep for half an hour. In other skillet warm some light rum. Remove spices from tails and pour rum over them. Serve over toasted French bread.

MELISSA'S STEW

Make a roux. Add one pod of minced garlic, two bay leaves, a sprig of thyme, and hot water. Place four pounds of cooked crawfish tails and scrapings in pot. Simmer ten minutes. Serve with hot biscuits.

PIXILATED MUD BUGS

If you feel extravagant and venturesome, purge and wash one pound of crawfish and boil ten minutes in draught beer. Serve with more draught beer.

CRAWFISH BUTTER

Pound cooked shells and claws of crawfish with butter to smooth paste. Heat in top of double boiler and pass through tammy into a pan of ice water. Take out the butter as it congeals and whip it in a warmish dish until it is well colored.

born crawfish-eater - he also sucks the tasty fat from the crawfish head!

From backyard crawfish boils to candlelighted tables of the world's finest restaurants, there is always a place for the delectable little crawfish, and as more and more people try this unmatched delicacy, there is more and more demand for products of the Louisiana crawfish industry.

The normal mating season of the red swamp crawfish begins in April and peaks during the month of May. Egg laying begins in June and continues through September. Experts believe that each individual female produces only once a year, in spite of the long spawning season.

In most seasons the shallower portions of the swamp go dry while egg development is in progress and both sexes dig in for the summer. The little mud chimneys dotting the landscape during this period go down to the water table below, sometimes as far as three feet into the earth. Down in their watery tunnels the crawfish are protected from their natural enemies.

While laying her eggs, the female forms a cup-like receptacle with her tail into which she deposits some 200 to 300 beady
CASSEROLES & STEWS

black eggs. The massed eggs appear to resemble a blueberry and female crawfish with eggs are said to be “in berry”. The hatching period varies with the temperature but usually after about two weeks the eggs begin to hatch and by the time the autumn rains descend on the swamps, most of the eggs have hatched.

Fall and winter temperatures in south Louisiana are seldom cold enough to retard the growth of the crawfish, and by the end of December favorable areas are teeming with crawfish, whose natural enemies are inactive. Growth conditions appear best in February and March, and by May and June the crawfish population consists mostly of adults.

The crawfish’s diet consists of small fish, water insects, frogs, snails and aquatic plants. The little crustacean develops on land as well as in the water, and provides a natural food for a wide variety of game fish and animals.

CRAWFISH STEW

20 lbs, fresh crawfish
2 cups chopped onions
1 cup chopped celery
1/2 can whole tomatoes
2 cloves garlic, minced
1 level tablespoon tomato paste
1/2 cup flour
1 cup cooking oil
1/2 cup green onion tops, and parsley, chopped
1 gallon cold water
Salt, black pepper, and Cayenne (red) pepper


Put 1 gallon of water, garlic, and the crawfish fat to boil in uncovered pot over medium heat, stirring constantly, until it boils. Season generously with salt, black pepper, and red pepper. Add roux mixture. Cook in uncovered pot slowly for 1 hour. Add crawfish tails and continue boiling slowly in uncovered pot for another 15 minutes. Add green onion tops and parsley. Served in soup plates with cooked rice.

CRAWFISH CASSEROLE

2 cups cooked rice
2 Lbs. crawfish tails
1 Onion
1/4 Cup green pepper
2 Cloves garlic
1/2 Can of Tomatoes
1 Cup water
2 Tablespoons oil

Wither onion, pepper, garlic in oil. Add tomatoes and crawfish tails. Cook about 1/2 hour. Add Rice. Mix well.

BAYOU STEW

Saute one cup of minced shallots in butter a few minutes and add two dozen cooked crawfish, minced fine. Add one can of tomato juice, one teaspoon of Worcestershire sauce, a dash of Tabasco, two bay leaves, a sprig of thyme, salt, and white pepper.
The crawfish, like its cousins, the crab, lobster and shrimp, must shed their outer shells several times to grow to maturity. Without its shell the little creature is easy prey to its enemies - and its relatives. Crawfish are cannibalistic and, without his shell, the crawfish will be eaten by others of his kind who can get at him.

When the crawfish is about to shed his shell he hides under vegetation to protect himself and stays there until the new shell has hardened sufficiently to provide him once more with armor.

It has been pointed out by specialists that crawfish can even be raised in plastic pools, the greatest drawback to this unnatural environment being that the "mudbugs" have no place to hide during the molting season and disappear alarmingly as they shed their shells.

One expert, addressing a group of farmers interested in raising crawfish as a sideline, said that in an unprotected pond or pool the only crawfish to survive might well be the one who sheds his shell last!

Although Louisianians tend to believe that crawfish are harvested and served only in the bayou country, it is a fact that in an area as different as possible from ours - Norway - the crawfish (called kreps there) are considered a great delicacy.

Freshwater crawfish can be caught in Norway only during the summer, but salt water varieties are available there eight months a year.

---

CRAWFISH WIGGLES

1 Tablespoon butter
1 Tablespoon flour
3/4 Cup milk
1 cup boiled crawfish
1 cup cooked peas
12 stuffed olives, chopped
Salt
Paprika

Make a white sauce of first 3 ingredients. Cook 5 minutes. Season, and stir in everything else. Serve on browned crackers or toast.

The rule is equal parts of crawfish and peas in this favorite, but some go further and add an equal quantity of cream, in this case 1 cup.

CRAWFISH TREE

Boil crawfish fifteen minutes. Use a large epergne and place crisp celery stalks in each vase. Place small lettuce leaves or water cress around celery and put whole crawfish all over epergne tree. Guests may peel their own crawfish.

CRAWFISH CANAPE

Mix boiled crawfish tails with minced pickled onions. Serve on crackers.

JELLIED CRAWFISH

Dissolve one package of gelatin in cold water. Add two cups of hot fish, fowl stock, or fowl bouillon. Add one cup of minced celery hearts, one-half cup of minced pimento, one-fourth cup of minced sweet pickles, and two or three cups of boiled crawfish tails. Season with white pepper and salt. Pour into a large, round mold and chill. Place cold potato salad in center of mold when served. (Serves 4)
Many good cooks like to experiment with recipes and those who favor bold recipes should consider substituting crawfish for shrimp in many of their favorite shrimp recipes. Since crawfish are easier to season many chefs will want to reduce seasonings to achieve a similar delicate flavor from the substitute recipe.

KITCHEN WEIGHTS AND MEASURES

| 3 teaspoons | 1 tablespoon |
| 16 tablespoons liquid | 1 cup |
| 12 tablespoons dry | 1 cup |
| 2 cups | 1/2 pint or 2 gills |
| 1 cup | 1 pint |
| 2 pints | 1 quart |
| 4 quarts | 1 gallon |
| 8 quarts | 1 peck dry |
| 2 tablespoons sugar | 1 ounce |
| 4 tablespoons flour or butter (level) | 1 ounce |
| 4 tablespoons cocoa | 1 square chocolate |
| 1 level tablespoon | 3 teaspoons |
| 2 level teaspoons | 1 dessert spoon |
| 2 level tablespoons sugar | 1 ounce avoirdupois |
| 1 square of chocolate grated, 1 ounce or | 4 tablespoons |
| 1 medium-sized egg | 2 ounces |
| 9 to 10 medium-sized eggs | 1 pound |
| 8 egg whites | 1 cup |
| 12 egg yolks | 1 cup |
| Juice of one lemon | 3 tablespoons |
| 1 cup butter | 1/2 pound |
| 2 cups granulated sugar | 1 pound |
| 2 1/2 cups brown sugar (pack firm) | 1 pound |
| 4 cups flour | 1 pound |
| 2 cups rice | 1 pound |
| 2 cups chopped meat tightly packed | 1 pound |
| 2 cups chopped suet tightly packed | 1 pound |
| 3 cups raisins | 1 pound |
| 4 1/3 cups coffee | 1 pound |
| 1 cup chopped nut meats | 1/4 pound |
| 1 wine glass | 1/4 cup |
| 3 1/2 tablespoons cocoa and 1/2 tablespoon butter | 1 square chocolate |
| 5 1/3 tablespoons | 1/3 cup |

Norwegians serve their crawfish on large trays with white wine or beer, along with French bread and remoulade sauce. Dill is used in the boiling process and is also served with crawfish as a garnish.

When serving formal dinners of Crawfish which wines to serve might give the host a moment of indecision. Wines which you would normally serve with any other seafood are acceptable with the delicious crawfish. Above all be sure to serve a wine on the light side or if you know your guests well serve their favorite wine for meals. Either way you will make a big hit.
When large portions of crawfish dishes are prepared you will want to continue to enjoy these fine dishes. The same freezing or refrigeration precautions should be used for crawfish dishes as any other meat dish you have prepared in quantity. Airtight containers which serve the purpose for storage of other foods for refrigeration or freezing are acceptable containers for your delicious crawfish "leftover" dishes.

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<td>1011 Bertrand Drive</td>
<td>(318) 235-9440</td>
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<tr>
<td>Lafayette</td>
<td>(318) 235-3815</td>
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<tr>
<td>Railroad &amp; Washington Street</td>
<td>(318) 837-9882</td>
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<tr>
<td>E.J. RANSON &amp; SON FUNERAL HOME</td>
<td>1024 Elysian Fields</td>
<td>(504) 945-3117</td>
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<tr>
<td>New Orleans</td>
<td>(504) 398-6590</td>
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<tr>
<td>GOSSEN FUNERAL HOME</td>
<td>504 North Polk Street</td>
<td>(504) 345-5801</td>
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<td>Rayne</td>
<td>(318) 684-5488</td>
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<td>GUIDRY FUNERAL HOME</td>
<td>210 N. Broadway St.</td>
<td>(318) 684-5488</td>
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<tr>
<td>Church Point</td>
<td>(504) 927-1840</td>
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<tr>
<td>HARRY McKNEELY &amp; SON FUNERAL HOME</td>
<td>Corner S. W. Railroad &amp; Magnolia</td>
<td>(504) 797-7540</td>
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<tr>
<td>Ponchatoula</td>
<td>(504) 948-6503</td>
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<td>HOLLABAUGH - SPINDEL MORTUARY</td>
<td>1522 Wooddale</td>
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<td>Baton Rouge</td>
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<td>JACQUEMOND FUNERAL HOME</td>
<td>220 Iberia St.</td>
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<td>New Iberia</td>
<td>(318) 392-2155</td>
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<td>MARSHALL - HUVAL FUNERAL HOME</td>
<td>800 Edwards St.</td>
<td>(504) 876-5422</td>
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<td>Breaux Bridge</td>
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<td>McCARY FUNERAL HOME</td>
<td>West Side Blvd. &amp; Edith St.</td>
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<tr>
<td>Houma</td>
<td>(504) 394-2730</td>
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<td>96 Glenwood Ave.</td>
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<td>Morgan City</td>
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<td>McKEELEY FUNERAL HOME</td>
<td>110 East Factory</td>
<td>(504) 748-7178</td>
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<td>Amite</td>
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<tr>
<td>Avenue G &amp; 7th Street</td>
<td>(504) 229-5111</td>
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<tr>
<td>MOSS FUNERAL HOME</td>
<td>218 N. St. Valerie</td>
<td>(318) 886-4255</td>
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<td>Abbeville</td>
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<td>PINELAND MEMORIAL CHAPEL</td>
<td>Homer Road</td>
<td>(818) 777-7091</td>
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<td>Railroad &amp; Frost Rd.</td>
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<td>Texas Street &amp; Frost Rd.</td>
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<td>329 N. Main</td>
<td>(318) 948-6523</td>
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<td>Port Barre</td>
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<td>609 Gardner St.</td>
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<td>Washington</td>
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<tr>
<td>SPEARS FUNERAL HOME</td>
<td>1010 W. Woodward Ave.</td>
<td>(318) 255-3805</td>
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<td>Ruston</td>
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<tr>
<td>SUBURBAN FUNERAL HOME</td>
<td>Highway 190 East</td>
<td>(504) 685-5101</td>
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<td>Denham Springs</td>
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<tr>
<td>WELLMAN FUNERAL HOME</td>
<td>1201 Louisiana Ave.</td>
<td>(318) 221-7181</td>
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<td>Shreveport</td>
<td>(318) 221-7181</td>
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**SECURITY INDUSTRIAL INSURANCE COMPANY OFFICES**

| ALEXANDRIA | 1223 Faisy Ave. | (318) 442-3808 |
| BASTROP | 124 E. Hickory Street | (318) 281-4990 |
| RATON ROUGE | 3966 Convention St. | (504) 343-2865 |
|           | 1933 N. Boulevard, Rm. 206 | (504) 343-6164 |
| BOGALUSA | 222 N. Richmond | (504) 735-8420 |
| DONALDSONVILLE | 110 Railroad Ave | (504) 479-8654 |
| HOUMA | 624 Hodson St. | (504) 897-2837 |
| LAFAYETTE | 1011 Bertrand Dr. | (318) 234-6727 |
|           | Gordon & Main Streets | (318) 235-0851 |
| LAKE CHARLES | 1127 N. Prater | (318) 436-8929 |
| MONROE | 1111 Orange St. | (318) 323-3370 |
| NATCHITOCHES | 954 Third Street | (318) 392-6304 |
| NEW IBERIA | 101 W. Washington | (318) 369-9971 |
| NEW ORLEANS | 1511 S. Jefferson Davis Pkwy. | (504) 866-6661 |
|           | 1530 N. Claiborne Ave. | (504) 945-1185 |
|           | 1024 Elysian Fields. | (504) 948-7597 |
| PONCHATOULA | 155 N. W. Railroad Ave. | (504) 386-6578 |
| RAYNE | 205 East A. School Street | (318) 334-4558 |
| SHREVEPORT | 730 Stoner Ave. | (318) 635-1598 |
|           | 3858 Linwood Street | (318) 635-1598 |