Les Huitres
(Oysters)

OYSTERS BIENVILLE
(Recipe for 3 dozen oysters)
3 dozen oysters
3/4 cup finely chopped mushrooms
3/4 cup chopped shallots or onion
4 tablespoons butter
3 tablespoons flour
1 1/2 cup dry white wine
1 1/2 cup thick cream
Pinch of thyme, salt, pepper

Cook mushrooms and shallots in butter until tender, but not brown. Stir in flour. Gradually add 1 1/2 cup dry white wine and stir until sauce is smooth. (A small amount of mushroom juice may be added if sauce is quite thick.) Stir in 1/4 cup thick cream. Add pinch of thyme, salt and pepper. Simmer for 10 minutes stirring often.

Cover bottom of pie pan with rock salt and heat thoroughly. Arrange oysters in shells (about two oysters to a shell) on top. Cover with sauce and broil until sauce bubbles and browns slightly.

Mrs. Alex Allain
Marguerite Plantation
Adeline, La.

FRID OYSTERS
(Same recipe can be used for shrimps)
1 dozen oysters
4 tablespoons flour
3/4 teaspoon baking powder
1 egg beaten
4 drops tabasco sauce
Cracker or bread crumbs.

Combine baking powder with flour. Roll oysters in mixture. Then dip in egg that has been flavored with tabasco sauce. Last roll oysters in crackers or bread crumbs. Deep fat fry in very hot grease until oysters are golden brown. Result: large fluffs of goodness.

Mrs. Lowell West
New Iberia, La.

OYSTERS CROQUETTES
2 dozen oysters, chopped
Bread
Chopped parsley
3/4 cup cream or top milk
Cracker crumbs
1 beaten egg
Salt and pepper

Chop oysters, put in sauce pan with lump of butter and chopped parsley. Season with salt and pepper, and let come to a boil. Add cream or top milk and enough cracker crumbs to hold mixture together. Form into croquettes, dip in beaten egg then cracker crumbs, and fry in deep fat.

Mrs. Donald Roane, Sr.
Jeanerette, La.

OYSTERS PATTIES
Patty Shells
Make pie pastry and refrigerate overnight. Roll out thin and shape over muffin tins; Brown quickly in oven.

OYSTER FILLING
(Serves 24 or more guests)
Mrs. Cross says the secret of oyster patties is not to over cook.
1 cup flour
3-4 cup fat
3 to 4 medium onions, chopped
6 cans small mushrooms
12 dozen oysters
1 bayleaf
3 grains allspice
Salt
Red pepper

Make a rich roux of fat and flour and cook until golden brown. Add chopped onions and cook until onions are tender and clear.
Add oysters which have been well sorted to remove shells and drained. Add bayleaf and allspice. Season with salt and pepper to taste. Cook slowly until oysters begin to curl. Remove bay leaf and allspice. Add chopped parsley.
If sauce is too thick, stir in mushroom liquid.
When mixture is of right consistency, add mushrooms. Keep warm until time to serve.

Mrs. James Cross
New Iberia, La.

OYSTER DRESSING
OYSTER DRESSING

½ loaf of bread (stale or toasted)
1 to 2 dozen oysters depending on size
1 small can mushrooms, diced
½ lb. of butter (equiv. to ½ stick)
3 to 4 stalks of celery
1 or more pods of garlic
6 Green onions with tops
3 onions
Parsley
Ground sage
Salt and black pepper

Dice up green onions with tops, dried onions, celery, garlic and parsley — place all in pan together with enough water to boil until tender. (If preferred the giblets may be diced up and placed in pan with above and cooked until tender).

Break up bread into small pieces in large pan, dice butter over bread, cut oysters into small pieces over top of bread and add butter, add mushrooms. When vegetables are cooked down and tender pour all with scalding liquor particularly over oysters to partially cook them. Mix thoroughly to moisten the bread. If dressing appears too dry, add oyster liquor to desired consistency. Add salt and black pepper to taste. Add ground sage sparingly until it gives a slight flavor but does not have a distinctive taste. You are now ready to stuff fowl. Any dressing left over may be placed in cheese cloth and tied and placed in pan with turkey approximately half hour before fowl is ready to lift and serve.

Mr. K. H. McFann
515 W. St. Peter
New Iberia, La.

BAKED OYSTERS IN SHELLS

4 dozen large oysters
4 slices bread
1 tablespoon butter
2 whole eggs
1 tablespoon Worcestershire sauce
Celery, chopped
Green onions, chopped
Parsley
Salt
Pepper
Finely chopped lemon peel, if desired

Soak bread in strained oyster juice. Place butter in heated skillet, add chopped onions and bread which has been pressed dry with slotted spoon. Allow mixture to cook to consistency of dressing, adding chopped oysters, parsley, celery, salt and pepper. Finely chopped lemon peel may be added if desired.

When mixture is cooked, let cool slightly, add Worcestershire sauce and two eggs. Mix thoroughly and fill oyster shells. Sprinkle over with bread or cracker crumbs and dot with butter. Bake in moderate oven until crumbs are golden brown. Top with lemon slices and sprig of parsley and serve.

Mrs. Francis J. Voorhies
New Iberia, La.
OYSTERS ROCKEFELLER

Take out the oysters, wash them and dry them. Put them back in the shells after cleaning them carefully. Set on a pan of hot ice-cream salt and run under the broiler. Broil at low temperature for about 3 minutes. Serve hot with the Rockefeller Sauce and return to the broiler, still using low temperature, until a crust begins to brown (about 5 minutes). If shells are not available, serve a pan on which to place oysters and proceed as above, but without the ice-cream salt. Remove oysters very carefully to very hot plates and decorate with parley and serve at once.

Sauce for Oysters Rockefeller:

7⁄4 cup freshly parsley (packed)
1 cup spinach (packed)
1 tablespoon onion seed
1 cup water
1⁄4 to 1⁄2 tsp. Tabasco
1 cup butter, also or bacon drippings
1 tsp. salt
1⁄2 teaspoon thyme
1 tablespoon anchovy paste
1⁄2 cup bread crumbs

Grind the three vegetables in the meat grinder. Simmer onion seed in 1 cup of water for about 10 minutes. Strain and discard seeds. Bring wine to a vigorous boil, add ground vegetables and add spice box to simmer as soon as mixture is thickened. Cook 10 minutes. Stir in Tabasco, in shortening, and seasonings. Add bread crumbs. This can be made up ahead and kept in the refrigerator for over a week. This will be a little oyster liquor if necessary. It is enough for 2 to 3 dozen medium-sized oysters.

Compliments of Central Louisiana Electric Co.

NOODLE AND OYSTER CASSEROLE

2 dozen oysters
1 package of noodles (or 2)
2 tablespoons flour
1 1⁄4 cups milk
Salt, pepper, prepared mustard
2 tablespoons Worcestershire sauce
1 pound sharp cheese, grated
1 cup white wine
1 package of noodles, drain and pour cold water over them. Let drain. Cook noodles in a sauce by melting the butter, adding flour, and slowly adding 1 1⁄4 cups of milk, stirring constantly. Season with salt, pepper, mustard and Worcestershire sauce. Add grated cheese and last white wine.

Using large casserole, well-buttered, arrange alternate layers of noodles, then oysters, then sauce. Repeat until ingredients are used. Top with crumbs and bake about 35 minutes at 1 degree F.

Mrs. Donald Boone, Sr., Jeanerette, La.

OYSTER JAMALAYA

3 tablespoons fat
1 tablespoon flour
1 cup finely chopped onion
1 clove garlic, finely chopped
1 cup finely chopped celery
1 cup finely chopped green pepper
1 1⁄4 pound ground veal
2 teaspoons salt
1 teaspoon black pepper
1 1⁄4 teaspoons red pepper
1 1⁄4 tablespoons finely chopped parsley
1 1⁄4 tablespoons chopped green onion tops
2 cups cooked rice
Makes a golden brown roux of fat and flour. Add onion, garlic, green pepper, and veal simmer slowly until clear, stirring frequently. Add pork and veal and cook until brown, about 15 minutes. Drain liquid from oysters; stir into vegetable mixture and cook for 5 minutes. Add oysters, salt, black and red pepper. Allow oyster to begin to curl (in about 15 minutes); stir in pickles. Transfer to a loaf pan and keep hot for 1 hour to let flavors blend. When ready to serve, stir in parsley and onion tops.

Makes 8 servings

Shrimp Jamalaya: Substitute 2 pounds cleaned shrimp fresh or frozen, for pork and veal. If you like tomato flavor, add 1 1⁄2 to 2 whole green tomatoes, include oysters as you do not prefer.

Mrs. Wm. Robin Sr., Jeanerette, La.

October 1938

Better Living Magazine.

OYSTERS A LA POULLETTE

2 tablespoons butter
1 cup celery, cut in 1 inch pieces
1 green pepper, chopped
1⁄4 cup flour rounding
1 teaspoon salt
Dashi cayenne
1 cup cream, warm
1 quart oysters, drained
1 cup milk, warm
Saute butter, celery and green peppers until tender, add cream and béchamel sauce until smooth and cool until thick. Add oysters, and continue cooking until edges curl.

OYSTER LOAF

1 unsliced loaf of French bread
2 oysters, fried, in corn meal, to which has been added salt, red pepper and 1 teaspoon baking powder
Pickle slices, if you like sour
Cut off the top of French bread. Scoop out inside, moisten, and keep warm. Put pepper when edges dry. Place them in bread hollow. Lay on top of oysters, cover and bake for 30 minutes. Place loaf and pan in oven to get thoroughly warm. Slice into four servings.

Mrs. Donald Boone, Sr., Jeanerette, La.
Les Crabes
(Crab)

"You know you're at a crab boil and you know you're eating crab when the juice runs down your elbows," This is a popular French saying in the Cajun country.

But the juice doesn't detract from the fun and the setting is perfect - an outdoor fire, a picnic table, good friends.

Some folks always boil crabs, but others have convinced the results are superior when the crabs are steamed not boiled. Here's how you go about steaming them.

Put water two fingers high in a large pot. Then a layer of clean, washed crabs, then a layer of cut onions, lemons, garlic, then salt and red pepper, then a layer of unpeeled Irish potatoes. Again a layer of crabs and repeat layers until pot is full. Put on cover and let crabs steam. When claw of crab is firm and flaky when cracked, crusts are ready for eating.

Potatoes steamed with crabs are delicious. Try them.

CRAB RAREBIT
1 tablespoon butter
2 tablespoons flour
2 cups cream
¾ teaspoon salt
1½ cups flaked crabmeat
2 tablespoons parmesan cheese, grated

Make a white sauce with butter, flour and cream. Add soda, salt, crabmeat and cheese. Heat. Serve on toast or waffles.

CRAB MEAT CASSEROLE
3 cups crabmeat
2 cups thin cream
1 cup soft bread crumbs
1 teaspoon salt
2 eggs slightly beaten
¼ teaspoon pepper
Dash of cayenne
1 teaspoon prepared mustard
½ teaspoon lemon juice
2 tablespoons butter
1 cup cracker crumbs

Heat crabmeat, cream and bread crumbs almost to boiling. Stir gradually into eggs. Add salt, pepper and cayenne and cook over hot water 5 minutes or until slightly thickened, stirring constantly. Add remaining seasonings and butter. Turn into greased casserole and top with buttered cracker crumbs. Bake in moderate oven until crumbles are browned.

Mrs. J. R. Roane, Jr.
Jeenarette, La.

SOFT SHELL CRAB
Clean crabs, season with salt and pepper. Let stand for 10 minutes. Dip in following mixture:
1 tablespoon corn meal
1 tablespoon flour
Dash of baking powder
Then fry in deep fat.

Mrs. Trainor Kern
Jeenarette, La.

SEAFOOD COCKTAIL SAUCE
¾ cup chili sauce
¾ cup catsup
¾ cup horseradish
1¼ teaspoons Worcestershire sauce
1½ teaspoons salt
2 teaspoons lemon juice
½ cup celery, minced fine
Cayenne pepper

Mix ingredients thoroughly and store until used.

CRAB STEW FOR THE GODS
Serves 8 (Hungry men)
1 dozen large lake crabs
3 pounds Creole onions
¼ pound sweet pepper
3 or 4 celery stalks
1 large head of garlic
Onion tops
Parsley
Salt
Red pepper
Flour
Oil

Large iron pot air tight cover. Pour into iron pot a generous amount of cooking oil. Allow to heat thoroughly and then add flour. Use your own discretion, but remember you want enough. Stir this over a slow, slow fire for about 1 hour. Do not allow to brown too much or too fast. The gourmets will attempt to arrive at a roux about two shades darker than the color of the fat in the crabs. Then add the chopped onions, garlic, sweet pepper, and celery - and cook always slowly - for about 15 or 20 minutes. Stir once or twice. Into this concoction put crabs which have been cleaned and halved. Do not discard the fat. Give a stalwart turn with the spoon and place cover on pot. Forget for quite a while, only an occasional look-see might be necessary. Do not add any water at any time. The dripping from the steam and the water from the crabs will more than suffice. About ¾ hour before serving put into pot the meat which has been removed from the paws and fat and allow this to simmer for about 15 minutes - with cover on. When about ready to serve, sprinkle freely with parsley and onion tops. Serve with steaming grains. Truly the Gods in their ethereal abode could not frown upon such an epicurean masterpiece.

Jimmie Brown
Sheriff's Office
New Iberia, La.

STUFFED CRABS
Recipe for 12 persons
Meat from 1 dozen crabs, save shells
6 tablespoons cooking oil
4 medium onions, chopped
6 toasted slices bread
Parsley
Green onions
Red pepper, black pepper, salt
3 cloves garlic

Brown onions in cooking oil, then add crab meat which has been seasoned with salt, black and red pepper. Let cook about 10 minutes on slow fire. Dip toasted bread in water, wring out and add parsley, chopped onions tops, and garlic. Stuff crab shells with mixture, sprinkle with bread crumbs and bake in hot oven for about 15 minutes.

Mrs. Everett Gouner, Jr.
Jeenarette, La.

LOBSTER THERMIDOR
2 cups rich cream sauce
Salt and pepper
Paprika
¼ teaspoon mustard
2 tablespoons sherry wine
2 egg yolks
Lobster meat, chopped

Make rich, medium thick cream sauce and season: Add wine. Beat well the 2 egg yolks and add them slowly to the hot cream sauce. Add chopped lobster meat and mix thoroughly. Pour mixture into lobster shell and bake in hot oven until golden brown.
**Les Crevettes** (Shrimps)

**SHRIMP JAMBALAYA**

1 pound fresh shrimp, or frozen
1 dozen oysters
2 tablespoons butter
1 onion, minced
1 small clove garlic, minced
1 cup canned tomatoes
Dash of cayenne
1 teaspoon salt
1/2 chili pepper, minced
1 cup water or bouillon
1-1/2 cups uncooked rice, washed
Cook shrimp if fresh, drain and clean. Heat oysters in own liquor 5 minutes and drain. Fry shrimp and oysters in butter 2 minutes. Add onion and garlic. Cook 5 minutes longer. Add seasonings, tomatoes, chili pepper, and rice, mixing well. Add bouillon and simmer, covered 25 minutes, or until rice is tender. Serves about 6.

Vera Boudreaux
Morgan City Shrimp Queen
1952-1954

**SHRIMP CREOLE**

1/2 cup flour
1/4 cup flour
1 cup finely chopped green pepper
1/4 cup finely chopped celery
1-1/2 cups tomato sauce
2 pounds cleaned shrimp, fresh or frozen
2 teaspoons salt
1/4 teaspoon black pepper
1/4 teaspoon red pepper
1/4 cup water
1/2 tablespoons chopped parsley
1/4 tablespoons chopped green onion tops
Salt and pepper

Make a golden brown roux of fat and flour. Add onion, green pepper, and celery and cook slowly until clear, stirring frequently. Add tomato sauce and cook, covered, over low heat, 20 minutes. Add shrimp, salt, black and red pepper. If mixture becomes dry, add 1/4 to 1/2 cup water. Cook 10 or 15 minutes longer, or until shrimp turn pink. When ready to serve, stir in parsley and onion tops. Serve on rice. Makes 8 servings.

Mrs. William Robin Sr.
Jeanerette, La.
From October, 1955
**Better Living Magazine**

**SHRIMP DELIGHT**

1/2 clove garlic, finely minced (optional)
2 tablespoons butter
2 tablespoons flour
2 cups canned or slow cooked fresh tomatoes
2 tablespoons Worcestershire sauce
Salt and pepper to taste
1/4 cup cream or evaporated milk
1/4 cup sherry
1-1/2 pounds fresh cooked shrimps
Sauté garlic in butter until lightly browned. Add flour and stir until well blended. Cook for a minute or two. Add tomatoes and cook slowly stirring constantly for about 5 minutes. Remove from heat, add parsley seasonings, milk and sherry. Blend well. Add shrimps and cook over boiling water, just long enough to heat thoroughly. Serve with rice or on toast. Serves 6.

Cordy Campbell
Delcambre Shrimp Queen

**SHRIMP ARNAUD**

2 pounds fresh shrimp, cleaned and cooked
2 tablespoons vinegar
6 tablespoons olive oil
1 tablespoon French mustard
2 green onions tops minced
1 small onion sliced thin
1 small stalk of celery, minced
Salt and pepper to taste

Make dressing using all ingredients except shrimp. Mix and dress in a bowl and set in refrigerator at least two hours before serving. When ready to serve, mix thoroughly. Arrange shrimp in portions on crisp lettuce, or on toast. Serve with paprika.

Mrs. J. E. Kyle
New Iberia, La.

**REMOLADA SAUCE** (Makes 1 quart)

6 hard-cooked eggs
1/2 teaspoon dry mustard
1/2 teaspoon dry red pepper
1 clove finely cut garlic
1 egg yolks
1/2 cups olive oil
1/4 cup tartar vinegar
1/4 cup cider vinegar
Juice from 1 lemon
Salt to taste

Rub hard-cooked eggs through sieve or chop fine and mix with seasonings. Beat in egg yolks thoroughly. (With electric mixer 5 minutes high speed.) Slowly pour in oil and beat until thickened. Thin with vinegar and lemon juice. Serve Season.

Gust Cattolias
New Iberia, La.

**GARLICK BAKED SHRIMPS**

5 pounds shrimp, 18-20 count
1 pound butter
3 tablespoons finely chopped garlic
1 teaspoon oregano
2 tablespoons Worcestershire sauce
2 ounces Bleu cheese crumbles
Cook shrimps in boiling salted water 2 minutes. Drain, peel and clean. Arrange in pan. Combine remaining ingredients and pour over shrimps. Bake in 350 oven 10 minutes. Serve in 5-inch individual casseroles. Average serving: 8 to 12 shrimps per person.

Gust Cattolias
New Iberia, La.

**SHRIMPS SAUCE WITH RICE**

Grecian Style

Brine shrimps in olive oil with onions and tomatoes until done. Wash rice. Add to shrimps with enough water to cook rice. When rice is cooked and fluffy, and stirring hot butter. Stir in the butter flavor will permeate the dish. Serve hot.

Gust Cattolias
New Iberia, La.

**BECOLO CAJUN COOKERY**

Sixteen-year-old Lois LeBlanc of Erath, La., queen of the Delcambre Shrimp Festival, receives her crown from festival king, Dr. Adolph Landry of Delcambre, La.
ROAST WILD DUCK
Salt cleaned, dressed ducks well inside and out, and place 1 1/2 large onions in cavity of each.
For each duck, cut 1 medium clove garlic in half and one tabasco pepper in half.
Shuck all at side of duck near wings. In right side slit, insert 1 clove garlic in little slit, insert 1/2 tabasco pepper.
Make incision in side of onions near groin and in right side slit insert 1/2 tabasco pepper, in leg slit, insert 1 clove garlic.
Put duck in hot oven and brown for about 20 minutes. Then lower even temperature, and add small amount of water, cover, cook for 2 hours.
For ducks 6 months or older, cut a small chunk of bacon on each side of breast bone to keep duck moist.

Mrs. Howard West
1037 East 20th, La.

BRAISED PIGEON WITH MUSROOMS
Drain, wash and stuff 4 pigeons with 1 pound of chopped meat, 1 pound of hot sausage, 1 cup browned onion, celery, onion, celery and parsley. Lay the pigeons upon it, add 1 cup of chicken broth and cover, and cover gently one hour or until tender. Dish the pigeon and keep hot. Rub through a sieve into a sauce pan, season to taste, and add up mush- rooms. Simmer 5 minutes, thick- en with 1 tablespoon flour. Serve with 1 tablespoon flour. Cook until smooth and pour over the pigeons.

Compliments of Central Louisiana Electric Co.

Les Farces
(Dressings)

EGGPLANT RICE DRESSING
1 medium large eggplant
1 large onion
1 small hot pepper
1/4 pound ground meat
1/4 cup cooking oil
1 teaspoon salt
1 cup raw rice
1/2 cup water


Mrs. F. L. Jordan
Weeks Island

WILD RICE STUFFING (This amount will stuff 1 large turkey)
1 pound wild rice
2 onions, chopped
1 pound mushrooms, sliced
1/2 pound pork sausage
2 tablespoons butter
1/4 teaspoon salt
1 teaspoon thyme
1/2 teaspoon marjoram

Wash wild rice and cook in boiling salt water until tender. Drain. Meanwhile, brown onions, mush- rooms and sausage, breaking up into pieces as necessary. Combine rice and sausage mixture, and add butter and seasonings.

CARROT DRESSING
This can be used with duck or any meat, can be made in most dressing and breading. To be eaten with gravy.
1 bunch raw carrots, ground
2 cloves garlic
1/4 loaf stale French bread (approx. 4 inches)

Chopped parsley

Lay carrots, celery and bread in heavy pot in margarine, brown bread and add 2 cups of broth which was soaked in cold water and squeezed dry. Add to cart- oon mixture, breaking up and making sure to make all into small chunks. Add chopped parsley.

Mrs. Donald Roane, Sr.
Joanette, La.

For other dressings and stuffings, see page of Creole Jambal- la.

RICH PECAN STUFFING
1 pound loaf of bread (2 to 4 days old),
1/4 cup brown sugar or margarine,
1/4 cup minced onion,
1/4 cup chopped pecans,
1 teaspoon salt
1/4 teaspoon pepper

Cut bread into 1/4-inch cubes and drop into hot oil. Meanwhile, cook onion in 2 tablespoons of oil until tender but not browned. Cut room- ing in butter into 1/4-inch dice. Mix together bread, onion, diced but- ter, pecans, salt, pepper and pou- dery seasoning. Fold in nuts and seasonings. Stuff bird: Place bird breast end down in large bowl. Drop dressing down cavity shiblying itself to settle dress- ing but do not pack it in. Close opening with skewers and lacing string. Turn turkey and stuff neck cavity, fasten neck skin back to skewer. Truss. Makes enough dressing for 20 - 24 pounds (marketed) dressing.

LOUISIANA CORN BREAD
5 cups of a rich corn bread
6 slices whole wheat bread, toast-
ed
2 cups celery, cut fine
1/4 cups shallots with tops, cut fine
1/4 cup chopped parsley
4 tablespoons salt
1/4 cup brown sugar
1/4 cup brown sugar
1/4 teaspoon black pepper
1/2 cup lemon celery seed

Grind the gizzard and heart into small chunks and add to dress- ing. Mix well the hot bread, corn bread and the toast well without bread which has been soaked in cold water and squeezed dry. Combine these two mix- tures together. Stuffing and liver pancakes has been minced, cooked gizzard and liver pancakes. The gizzard is as needed to a moist dressing. Add rest of seasonings in amounts suggested to suit individual taste and stuffing.

Allow about 2 cups of stuffing for a 20 lb. bird.
Cuire en Plein Air
(Outdoor Cookery)

In Louisiana where the climate is ever kind, meals can be prepared and served outdoors the year around. Even the plainest of meals take on new piquancy when drenched in delicious barbecue sauce as they broil. But some folks like their meats cooked minus the spicy sauces, so here are directions for charcoal broiling, too.

CHARCOAL BROILED STEAK
Here's Gab Ackal's way of charcoal broiling steak. He picked the method up from friends in New Jersey.

"Let coal burn down to a red glow. Salt a 2 inch steak, pepper it lightly. Place the steak directly on the coals. Turn in about 9 minutes. In another 3 minutes, steak will be medium doneness and delicious."

LAMB KABABS
2 pounds boned lamb shoulder
1/2 cup salad oil
1/4 cup lime juice
1 teaspoon dry mustard
1 bay leaf
1/2 teaspoon basil
1/2 teaspoon rosemary
1/2 teaspoon salt
1/2 teaspoon pepper
1 medium onion (chopped)
2 medium onions
1 green pepper
3/4 ounce can mushroom caps

A lamb shoulder cut in 1/4 inch cubes. Mix salad oil, lime juice, seasonings, and chopped onions in bowl. Add lamb cubes; let stand 5 hours or overnight. Drain. Cut onions in 1/4-inch slices and green pepper in 1/4-inch rings. Alternate cubes of lamb on skewer with onion slices, mushroom, peppering. Preheat broiler 10 minutes; place kabobs on rack 3 inches from heat, broil about 20 minutes, turning once. Makes 6 servings.

BARECHUDED CHICKEN
3 tablespoons brown sugar
2 to 3 teaspoons salt
1 teaspoon dry mustard
1/4 cup vinegar
1 cup salad oil
1 clove garlic, minced
1 small onion, minced
2 bay leaves
tamaseo sauce to taste
1 cup beer (optional)
3 8-ounce cans tomato sauce
4 chicken broilers, split in quarters

Mix brown sugar, salt and mustard. Make dressing of first 10 ingredients. Soak chicken in dressing 1/2 to 1 hour, turning occasionally. Remove chicken from grill, brown all sides. Place in large, heavy skillet. Add tomato sauce to dressing, pour over chicken. Cover, allow to simmer about 1/4 hour, until chicken is done. Baste frequently. Add more water if needed. Drain off excess fat. 8 servings.

GRILLED STEAK
Select prime beef steak 1 to 11/2 inches thick and tenderize with a commercial tenderizer 30 minutes. Season with salt and black and red pepper on both sides.

Make a sauce by melting butter and blending it with Worcestershire sauce until it is medium brown. Season with hot sauce and celery salt to taste.

With pastry brush, cover steak with sauce. Place steak on grill about 7 inches from heat. Keep steak well drenched with sauce. Let steak grill about 15 - 20 minutes and turn, but continue drenching with steak sauce.

Mrs. Arthur Fleming
New Iberia, La.

BAREBECUE SAUCE

BARBECUE SAUCE
1 pint — cooking oil or melted hog lard
1 pint — rich beef, pork, or chicken broth
1/4 lb. — finely chopped fresh or frozen okra
1 cup — finely chopped onions
3 tablespoons — finely chopped bell pepper
2 teaspoons — finely chopped celery OR
1 teaspoon — celery salt
1 teaspoon — chopped garlic or 2 teaspoons — chopped garlic
1/4 teaspoon — powdered allspice
1 tablespoon hot red pepper sauce
3 tablespoons Worcestershire sauce

Add salt, black and red pepper to taste.

After these ingredients are added, bring the sauce to a simmering boil for 10 to 15 minutes. The oil portion of the sauce which has become thoroughly flavored with the spices and other ingredients will rise to the top. This oil is used for basting the meat while it is being barbecued. The thicker, bottom portion of the sauce is used as a serving sauce over the meat.

NOTE: If the sauce is to be used ONLY for serving on the meat, the cooking oil may be omitted. When the cooking oil is omitted, the onion and other ingredients first listed may be cooked until tender in the one pint broth.

Professor Crown also gives tips on serving larger groups. "You can figure about one-half pound of meat to each person for the 300-400 persons. Cook according to foregoing directions."

"As the number of people grows larger, estimate one third of a pound of meat to each person. The following recipe for Pre-treatment Sauce is for 150-200 pounds of meat, which should serve 300-400 persons.

Larger Amounts of Meat for Serving Larger Groups

Pre-treatment Sauce

(for tenderizing and enhancing flavor)

8-10 lbs. onions
1 lb. bell pepper
1 lb. frozen or fresh okra
Few sprigs parsley
2 oz. cleaned garlic
4 lemons (juice and rinds)
1 cup prepared mustard
1 cup Worcestershire Sauce
1/2 cup of pepper sauce

Salt and pepper chicken or beef, pork or lamb and rub with pre-treatment sauce and pack down in crock or tub for 12 to 24 hours at 40 degrees F. before cooking.

Basting and Serving Sauce

1 gal. hog lard
1 gal. rich meat broth
1 — 1/4 gal. catsup
1 cup prepared mustard
2-3 qts. pre-treatment sauce
Try pre-treatment sauce in the gal. of lard. Add gal. of bro' Add catsup and 1 (5 oz.) bottle of hot red pepper sauce
1 small bottle Worcestershire sauce
1 tablespoon allspice
Squeeze 3 lemons and add juice and rinds to sauce.

Add salt, black pepper, and red pepper to taste.

The oil that comes to the top is used for basting.

The remainder is used for serving sauce.
Des Bonbons a Queen Sugar XII

LOUISIANA STRAWBERRY PIE
1 cooled 9-inch baked pie shell
1 3-ounce package cream cheese
1 quart strawberries
1 cup sugar
1 cup whipping cream
3 level tablespoons cornstarch
Blend enough cream with cream cheese to soften. Spread over bottom of pie shell. Have berries well washed and drained. Use enough of the largest ones to dip in sugar and set them close together on the cheese. Mash and strain remaining berries, and, if necessary, add water to make full cup of juice. Bring this to a boil. Add sugar that has been mixed with cornstarch. Cook slowly for 10 minutes. Stir frequently. Cool and pour over berries and chill. Serve with sweetened whipped cream. Always use cornstarch, as flour does not jell.

SOUTHERN PECAN PIE
1 cup sugar
1 ½ cups dark sugar
2 tablespoons flour
2 tablespoons melted butter
3 eggs
1 ½ teaspoons salt
1 teaspoon vanilla
1 cup pecans
Beat all ingredients together thoroughly. Pour into unbaked pie shell. Bake at 370°F for 40-50 minutes. Serve cold or slightly warm.

LOUISIANA SWEET POTATO PIE
1 ¼ cups strained Louisiana Yams, fresh or canned
Two-thirds cup dark brown sugar
1 ½ teaspoons salt
¾ teaspoon allspice
2 eggs, beaten
1 tablespoon lemon juice
1 cup rich milk
Pecans
1 unbaked pie shell
Mix all ingredients in order thoroughly. Fill pie shell and bake in a hot (450 degree F.) oven 15 minutes. Reduce heat to (325 degrees F.) and bake 30 minutes longer. Remove and decorate with pecans. Cool before serving. Serves 6.

Miss Gail Dugal
1953 Yambilee Queen,
Lafayette, Louisiana.

Delicious desserts are proper fare for Miss Faye Coco, Queen Sugar XII, of Reserve, La.

Les Desserts a l'Alcool
(Desserts with Spirits)

CHERRY CAKE
4 eggs
1 cup sugar
LES DESSERTS À L'ALCOOL
(Desserts with Spirits)

**BISCUIT TORTONI**
4 egg whites
½ pint whipping cream
5 tablespoons rum or whisky
powdered sugar to taste
Shaved almonds

Whip cream and sweeten to taste with powdered sugar. Beat egg whites stiff and fold whipped cream into whites; add rum or whiskey flavoring. (Vanilla to taste may be substituted.) Pour mixture into small paper cups and set in muffin tins. Cover with shaved almonds. Put in freezer to set.

*Mrs. Wilbur Kramer, Franklin, La.*

**BANANA BISCUIT ROLL**


*Mrs. Lester Montegut, St. Martinville, La.*

**SHERRY GELATIN DESSERT**

This dessert alone would make a party long remembered. It can be a family favorite, too. It's almost as easy to whip up as a prepared gelatin dessert.

2 tablespoons plain gelatin
¼ cup cold water
½ cup sugar
¼ teaspoon grated lemon rind
3 tablespoons lemon juice
1 ½ cup boiling water
1 cup sherry wine

Soften gelatin in cold water. Dissolve in boiling water. Add sugar, lemon rind, lemon juice. Mix well. Strain and cool until lukewarm. Add sherry. Turn into about six individual molds and chill until firm. Unmold on split halves of lady fingers and top with whipped cream.

*Mrs. F. L. Jordan, Weeks Island, La.*

**CREPE SUZETTES**

Recipe for 1 dozen crepes

2 eggs
½ cup flour
1 tablespoon olive oil
½ cup milk
¼ teaspoon salt
1 tablespoon sugar
1 or 2 tablespoons rum to taste
Mix eggs and flour well to get a thick batter. Add olive oil, salt, sugar and rum, and mix very well. Add ½ cup milk gradually, stirring thoroughly. After you have made several crepes if batter thicken, add 1 to 2 tablespoons of milk.

Fry crepes as one would pancakes in a small amount of butter. An 8-inch pan is a good size to use, twist pan so batter will spread over less than the surface of pan. Fry crepes on both sides, remove from fire and spread with filling and roll up. Keep rolled up crepes warm over hot water until serving time.

**CREPE FILING**

¾ cup butter
¼ cup sugar
1 tablespoon Triple Sec
1 teaspoon lemon juice

Small amount of grated lemon rind
Chopped pecans in amount desired.

Cream ingredients together and spread on crepes. Instead of using the above filling crepes may be spread with a favorite jam, such as apricot.

When ready to serve crepes, cover with sauce.

**CREPE SUZETTE SAUCE**

1 stick butter, melted
½ cup sugar
1 tablespoon lemon juice or more to taste
¼ cup Triple Sec

To set crepes aflame, pour a little liqueur in spoon and set afire. Pour over crepes and sauce.

*Mrs. Alex Allain, Marguerite Plantation Adeline, La.*

**CHERRY CAKE**

4 eggs
1 cup sugar
½ teaspoon salt
1 teaspoon baking powder
1 pound chopped pecans
1 pound chopped cherries, canned
1 pound chopped dates
1 cup flour
Line loaf pan with heavy brown paper. Grease paper well. Sift salt, baking powder and flour together, sift into half of them and place other half on top. Bake 1 hour and 15 minutes. Bake for 1 hour. Then turn them into the batter. Pour mixture into pan and bake 2 to 3 hours at 250 degrees F.

*Mrs. Arthur Fleming, New Iberia, La.*

**COCONUTS**

¾ pound sugar
2 tablespoons sugar
Pinch salt
1 cup chopped pecans
Sift flour, sugar and salt together. Add melted butter, then chopped pecans. Shape into coconuts while hot. Bake on greased cookie sheet in oven until golden. When done, roll in powdered sugar.

*Mrs. E. L. Chaney, Jr., Jeanerette, La.*

**HOT WATER PASTRY**

(For two pies)

1 cup boiling water
3 cups flour
1 teaspoon salt
1 cup sugar
3 tablespoons sugar
Bake one pie at 450 degrees F. until top is light brown. Serve with cream or ice cream.

*Mrs. Neill Jeffrey, Jeanerette, La.*

**STRAWBERRY SHORTCAKE**

2 cups flour
1 teaspoon baking powder
¼ cup sugar
1 qt. strawberries
Powdered sugar
1 cup heavy cream


*Mrs. Florence Abingdon, LSU Extension Service.*

**BLACKBERRY COBBLER**

(Serves 10 or more)

3 quarts canned blackberries
2 cups sugar
4 tablespoons cornstarch
Stir drained blackberries, sugar and cornstarch together and place in large deep buttered baking dish or on a baking sheet.

**COBBLER TOPPING**

To ordinary recipe for biscuits (one with which requires 2 cups flour) reduce amount of milk or flour to 1 cup and add 2 eggs and 1 cup sugar. When mixture is of right consistency, it will follow fork around bowl. Turn out and pat flat. Cut into serving-size pieces and place on top of berries. Sprinkle with granulated sugar. Bake at 350 degrees F until top is light brown. Serve with cream or ice cream.

*Mrs. Florence Abingdon, LSU Extension Service.*

**POPPY SEED CAKE**

¾ cup poppy seeds (2 boxes)
¾ cup sugar
⅛ cup butter
1 cup sugar
1 ½ cups sugar
2 cups flour, sifted
2 teaspoons baking powder
½ teaspoon salt
1 teaspoon vanilla
4 egg whites

Cream butter and sugar. Add milk and poppy seeds, salt, baking powder and sifted flour. Add vanilla. Beat batter well, then add egg whites beaten stiff. Pour into two 8-inch layer cake pans and bake at 350 degrees F. When cool, apply filling between layers and on outside of cake.

**FILLING**

4 egg yolks
4 tablespoons flour
1 cup sugar
2 cups milk
2 tablespoons vanilla
1 cup chopped nuts
Combine first four ingredients and mix well. Add vanilla and chopped nuts and mix well. Apply to cake between layers and on outside of cake.

*Mrs. Murphy J. Foster, Jr., Franklin, La.*

**FRESH PEACH COBBLER**

2 ½ cups flour
¼ cup shortening
1 teaspoon salt
1 quart sliced peaches
1 cup sugar
Nutmeg

Cover sliced peaches with water and cook until tender. Pour into large shallow pan, add 1 ½ cups sugar.

Make a pastry of flour shortening and salt, adding enough water to make stiff dough. Roll out pastry, cut in strips and cover peaches as in a cherry pie. Sprinkle remainder of sugar over the top and dot with nutmeg to season. Bake in 400 degree F oven until crust is done. Serve warm.

*Mrs. Beldon Fox, New Iberia, La.*

**FAVORITE DISH OF**

Jan Johnston
Louisiana Peach Queen
Ruston, La.
Les Candis
(Candies)

DATE LOAF

2½ pounds sugar
⅔ cup evaporated milk
1 pound of dates, cut small
3 cups pecans, cut fine
1 teaspoon vanilla
powdered sugar

Add milk to sugar and cook to soft ball stage. Add dates and cook until dates and sugar are smooth. Cool. Mix in vanilla and pecans and continue stirring until cool enough to handle.

Dust table and candy with powdered sugar. Roll candy until round and firm. Wrap in damp cloth and place in refrigerator. After chilling remove cloth and wrap candy in wax paper. It may be stored in this manner indefinitely.

G. Aime Fortier
Jeanerette, La.

HEAVENLY HASH

4 cups granulated sugar
9 level tablespoons cocoa
1 cup milk
½ cup white Karo syrup
2 half-pints marshmallow cream
4 tablespoons butter
2 teaspoons vanilla
2 cups chopped pecans
8 marshmallows cut in quarters

Combine granulated sugar and cocoa thoroughly. Add milk and Karo syrup and mix well in a bowl, stirring until the sugar is partly dissolved. Pour into a pot and cook without stirring until it forms a firm but not hard ball when tested in cold water. Remove mixture from stove and pour equal portions into two bowls. Have a buttered platter or pan ready to receive completed candy.

To the mixture in one bowl add 2 tablespoon of butter and 1 teaspoon of vanilla and one ½-pint marshmallow cream. Beat until the cream and fudge blend well then add one cup of pecans. Continue beating butter until the mixture seems to hold shape. Pour into the platter and spread evenly with a knife, about ½ inch thick.

Cut the 8 marshmallows into quarters and place them on the candy. To the mixture in the other bowl, add the remainder of vanilla and one other half-pint of marshmallow cream. Beat until well blended and then add remainder of the pecans. Beat as in first mixture and spread on top of the marshmallows on platter. Spread evenly. Let cool until firm, then cut in squares.

Mrs. Andre Martin
Jeanerette, La.

PECAN PRALINES

(Plantation Candy)

4 cups granulated sugar
1 cup milk
½ stick butter or oleo
1 pinch salt
2 large kitchen spoon white syrup
5 cups pecan halves

Combine sugar, milk, butter, salt and syrup in saucepan, cook until mixture forms soft ball in cold water, add 5 cups pecan halves, boil once more until forms soft ball in cold water, remove from fire and cool, beat and drop by tablespoonful on wax paper.

Mrs. Elmore Bonin
St. Martinville, La.

TAC-TAC
(Popcorn Balls)

⅔ cup sugar
⅔ cup sugar cane syrup
⅔ cup water
1 teaspoon vinegar
¾ teaspoon salt
1 tablespoon butter
¾ teaspoon soda
4 cups popped corn
2 cups shell nuts

Combine sugar, syrup, water, vinegar and salt. Stir until sugar dissolves. Cook over a medium flame to light crack stage, 270°F. Remove from heat and add butter and soda. Stir well and pour over popped corn and peanuts. Butter your hands and form the mixture into balls.

United Gas Corp.

QUEEN SUGAR XI’s
FAVORITE RECIPE
DIVINITY FUDGE

9½ cup white corn syrup
3 cups sugar
¾ cup water
2 egg whites, beaten into peaks
1 cup nuts, chopped
1 teaspoon almond flavoring

Cook sugar, water and syrup over slow heat until mixture when tested in cold water will form a soft ball. Then pour one-half of syrup over well-beaten egg whites and beat well. Cook remainder of syrup until it forms a hard-ball when mixture is tested in cold water. When you put a spoonful of syrup in water, it cries. Then pour this over syrup and egg white mixture, beating vigorously, until it is difficult to stir. Mix in nuts and flavoring. Then pour into pan and spread.

Sydnie Mae Maraist
St. Martinville, La.
Les Confitures et les Hors-d’oeuvres
(Preserves, Relishes, etc.)

WINE JELLY
Measure 2 cups Sherry, Sauterne, Port, Muscatel or Tokay into top of double boiler. Add 3 cups sugar; mix well. Place over rapidly boiling water; beat 2 minutes, stirring constantly. Remove from water. Stir in % bottle fruit pectin. Pour quickly into glasses; paraffin at once. Makes about 5 (6 oz.) glasses. Try serving Wine Jelly for dessert, along with cream cheese and toasted crackers. Wonderful, too, with meats, chicken, turkey, game, fish.

SLICED GREEN TOMATO SWEET PICKLES
7 pounds sliced green tomatoes
3 cups salt
2 gallons water
For 24 hours soak 7 pounds sliced green tomatoes in 2 gallons water in which 3 cups lime have been dissolved. Stir every now and then to dissolve the lime. Drain tomatoes and soak in fresh water four hours, changing water every hour. Drain.

Syrup
5 pounds sugar
3 pints mild vinegar
1 teaspoon each ground cloves, allspice, celery seed, mace and cinnamon
Place sugar and vinegar in kettle and add all spices. Bring to boiling point and pour over tomatoes. Let stand over night. In the morning boil one hour and seal in glass jars.

Mrs. S. C. Munson, Albany, Georgia

LOQUAT JELLY (JAPANESE PLUM)
1 qt. half ripe loquats
1 qt. very ripe yellow loquats or
2 qts. half ripe fruit
1 cup sugar to each two cups juice.
Scald fruit to clean, then with a sharp knife cut off black or the flowered end (very bitter), split open, remove seeds. (If you wish jelly a wine color leave in half the seeds). Put into a deep kettle, cover with water, cook until the fruit is tender. Wash and strain, and then measure juice, add sugar. Boil until the mixture “sheets”. Pour into sterilized glasses, cover at once with melted paraffin. Store in a cool, dry place.
It can be used for pies, cobblers, dumplings or shortcake.

Mrs. Wilbur Kramer, Franklin, La.

SWEET PICKLED PEACHES
4 qts. peaches
2 lbs. of sugar
1 stick of cinnamon
A few cloves
3 cupsful vinegar
Cook the sugar and vinegar together to a syrup, tieing the cloves and cinnamon in a cheese cloth bag and cooking them in the syrup. Peel the peaches and cook them in the boiling syrup until tender. Place in jars, boil syrup down a little, pour over the fruit, and seal.

Miss Betty Ann Blomquist, Jeanerette, La.

WATERMELON RIND PICKLES
5 pounds rind
6 pounds sugar
1 pint white vinegar
20 drops oil of cloves
20 drops oil of cinnamon
Cut rind in 1-inch slices, peeling off green and pink rind. Cover with cold water. Bring to a boil and then let simmer 10 minutes.
Drain, wash and stand in colander until well drained. Pour over with sugar, vinegar and spices and let stand 24 hours, stirring often.
After 24 hours bring to a boil and boil hard for 10 minutes. Pour in crock and let stand 5 days, stirring often. Add 1 or 2 more drops of spices and put in jars cold.

Mrs. Wilbur Kramer, Franklin, La.

CHOW CHOW
1 gallon cucumbers
1 gallon cabbage
1 gallon green tomatoes
1 gallon onions
1/4 ounce red pepper
Chop all ingredients not too fine, add salt and mix. Scald with 1/4 quart of vinegar and 1/4 quart of water. After scalding, drain off the liquid and pour on the following mixture:
3 quarts vinegar
2 cups sugar
4 boxes mustard
1/2 ounce tumeric
1/4 pint sweet oil
1/4 cup flour
Add spice, mix with a little cold vinegar and then pour into the 3 quarts of boiling vinegar.

Mrs. Paul N. Cyr, Jeanerette, La.

PEACH MINE MEAT
2 lbs. beef meat
1 tablespoon cloves
1 pound beef suet
2 tablespoons nutmeg
1 pound brown sugar
2 tablespoons each of allspice, clove, nutmeg
Boil mixture in large pot slowly for 1 1/2 hours. Seal in sterilized jars.

Mrs. H. O. Scranton, Jeanerette, La.

FIG PRESERVES
7 pounds figs
10 cups sugar
5 1/4 cups water
Select figs that are well ripened and firm. Place them in a receptacle. Cover with boiling soda, pour hot water over them and let stand 5 minutes. Drain and pour cold water over them. Drain well.
Make a syrup of sugar and water and let boil for 5 minutes. Put figs in and let syrup cook down to desired consistency, skimming throughout cooking time. Slices of lemon added will impart a delicate flavor. (Optional). Pack figs into sterilized jars, covering fruit with syrup. Screw on tops well, and process for about 5 to 10 minutes.

Mrs. J. O. Fuselier, Jeanerette, La.
Les Plats au Lait et au Fromage
(Milk and Cheese Dishes)

HONEY ICE CREAM
(A Dairy Queen’s Favorite Recipe)
4 egg yolks
2 cups warmed honey
1 quart milk
Fresh fruit
2 teaspoons vanilla
Make a boiled custard as follows:
Beat thoroughly the egg yolks and
add 2 cups warmed honey. Beat
some more, scald, then stir in milk.
Cook in double boiler until custard begins to thicken and coats
spoon. Flavor with fresh fruit or
vanilla.

Janell Babineaux
Louisiana Dairy Queen
New Iberia, La.

BLUE CHEDDAR
APPETIZER SPREAD
1 pound blue cheese
1/2 pound cheddar cheese, grated
1/2 cup softened butter
1/2 cup port wine
Dash of pepper sauce
Place the blue cheese and grat-
ed cheddar cheese in a mixing
bowl. Add softened butter and
blend well. Add port wine and a
dash of tabasco sauce. Beat until
time to serve. Makes about 4 1/2
cups spread for toasted crackers.

Pour Le Petit Dejeuner
(For Breakfast)

VANILLA NUT COOKIES
4 cups sifted flour
3 teaspoon baking powder
3/4 teaspoon salt
1 cup butter or other fat
1/2 cup brown sugar, firmly packed
2 cups granulated sugar
2 eggs, well beaten
1 cup nut meats, chopped
1 tablespoon vanilla

Sift flour once, measure, add
baking powder and salt and sift
again. Cream butter thoroughly.
Add sugar gradually and cream to-
gether until light and fluffy. Add
eggs, nuts and vanilla. Stir in
flour gradually mixing well. Shape
into rolls 1 1/2 inches in diameter
and roll in wax paper. Chill over-
night or until firm enough to
slice. Cut into 1/4 inch slices. Bake
on ungreased baking sheet in an
425 F oven 5 minutes. Makes 7
dozens cookies.

Mrs. Andre Martin
Jeanerette, La.
Pour Le Petit Dejeuner
(For Breakfast)

**AMERICAN RAREBIT**

1 cup grated bread crumbs  
1 cup milk  
2 tablespoons butter  
1 cup grated or broken cheese  
1 egg well beaten  
Salt  
Cayenne pepper

Soak bread crumbs in milk 15 minutes. Melt butter in a chafing dish, add cheese. When cheese is melted, add the bread, milk and egg. Season with salt and cayenne pepper. Stir rapidly. When mixture is smooth serve on toast or crackers.

*Carolyn Landry  
Dairy Queen 1952-53  
Lafayette, La.*

**CHEESE STRAWS**

1/2 pound butter  
1 pound sharp American cheese, grated  
3 cups flour  
2 teaspoons salt  
2 teaspoons red pepper  
2 teaspoons baking powder

Cream butter. Add grated cheese, sift dry ingredients together. Add to cheese and butter mixture. Knead with fingers. Put through cookie press. Place on butter-greased pans and bake about 10 minutes in oven 350 degrees F.

*Mrs. S. C. Munson  
Albania Plantation*

**CHEESE SOUFFLE**

1 cup rich milk  
2 tablespoons flour  
2 tablespoons butter  
3/4 teaspoon salt  
1 cup, packed, grated cheese  
3 egg yolks  
3 egg whites, beaten stiff

Make a cream sauce of the butter, flour, milk and salt. When smooth and hot, stir in the grated cheese. Add one unbeaten egg yolk at a time and beat mixture, stirring well and beating between eggs. Fold in egg whites beaten stiff. Pour into buttered casserole and set casserole in a pan containing 1/4 inches cold water. Bake 45 minutes at 350 degrees F.

*Mrs. J. E. Kyle  
Kyle Acres  
New Iberia, La.*

**EGGS BENEDICT**

Split and toast English muffins, allowing two halves for each serving. Cover each muffin half with a slice of broiled Canadian bacon and top with a poached egg. Pour over 2 tablespoons Hollandaise sauce and serve hot garnished with a sprig of parsley.

**HOLLANDAISE SAUCE**

2-3 cup butter  
6 well beaten egg yolks  
2-3 cup boiling water  
2 to 3 tablespoons lemon juice  
1/2 teaspoon salt  
Dash of cayenne pepper

Beat egg yolks until they are very thick. Melt butter in top of double boiler. Remove from heat and add egg yolks, stirring well until completely blended. Add boiling water at a time, and return mixture to double boiler, continuing to stir constantly until mixture is very thick. Remove from heat and add lemon juice and salt gradually, stirring all the way. Add dash of cayenne. Keep covered over warm, not hot water until serving time. (Serves 8).

*Mrs. Robert Burleigh  
Loisel Plantation*

**RICE CALAS**

2 eggs, separated  
3/4 cup beet or cane sugar  
1 cup warm cooked rice  
2 cups sifted flour  
2 teaspoons baking powder

**POOR MAN'S OMELETTE**

1 1/2 doz. eggs  
6 slices stale bread milk  
1 tablespoon pie shortening

Soak bread in as much milk as you can spare. Beat eggs separately, season (salt and little pepper). Allow shortening to heat, but not too hot, pour in egg yolks, cook slightly and then add bread. Allow bread to cook, then toss eggs whites over whole, fold gently until done.

*Mrs. Owen Southwell  
New Iberia, La.*

**FRENCH BREAKFAST PUDDS**

(12 medium size muffins)

3/4 cup soft shortening  
3/4 cup sugar  
1 egg  
1 1/2 cups sifted enriched flour  
1 1/2 teaspoons double-action baking powder  
1/2 teaspoon salt  
4 teaspoon nutmeg  
1/2 cup milk  
6 tablespoons butter, melted  
1/2 cup sugar  
1 teaspoon cinnamon

Mix shortening, sugar and egg together thoroughly. Sift together flour, baking powder, salt, and nutmeg, and stir into first mixture, alternately with milk.


*Mrs. Owen Southwell  
New Iberia, La.*

**ACADIAN COUCH-COUCH**

2 cups cornmeal  
1 1/2 teaspoon salt  
1 teaspoon baking powder  
1 1/2 cups milk or water  
1/2 cup lard

Mix thoroughly cornmeal, salt, baking powder, milk or water, and add to hot lard in hot skillet over high heat. Let a crust form. Give a good stir and lower heat to simmer. Cover and cook 15 minutes. Serve with milk and sugar as a cereal or with cane syrup and crisp bacon.

*Mrs. Owen Southwell  
New Iberia, La.*

**ORIELLE DE COCHON**

(Rice Calas)

1 cup flour  
1/4 teaspoon salt  
1-1/2 oz. can "Old Tom" Cane Syrup

Sift flour and salt together. Add sufficient water to make a stiff dough — approximately 1 1/2 cup. Cut off a small portion of the dough — about the size of a walnut — and on a floured board roll out very, very thin. Repeat. This dough should make 12 portions.

Drop each in hot deep fat, giving a swift twist to the center of each with a long-handled fork. This forms the ear. Let cook until a very light brown. In a separate pot boil the syrup until a few drops will form a soft ball when dropped in cold water. Dip each ear into this hot syrup and place around a large platter to cool.

Recipe of Mrs. Milly Knight Bullard

*Fille du Sud  
(Louisiana Product Shop)  
St. Martinville, La.*

**PAIN PERDU**

(Lost Bread)

2 eggs  
1 cup milk  
1 heaping tablespoon sugar  
6 slices stale bread  
2 tablespoons shortening  
Cinnamon nutmeg

Cream eggs and sugar together well, add milk and stir until sugar is dissolved. Dip whole slices of bread into the mixture, allowing bread to absorb the milk but not to become soggy.

Heat shortening in skillet. When hot, lower bread into skillet and fry until golden brown. Sprinkle bread with cinnamon and nutmeg. (Vanilla may be added to milk mixture, depending on breakfast coffee.

*Mrs. Owen Southwell  
New Iberia, La.*
Les Pains
(Breads)

SPOON BREAD
A Favorite Recipe of Mrs. Robert F. Kennon
First Lady of Louisiana
1/2 pound of butter
4 cups milk
1 cup corn meal
1 teaspoon salt
3 tablespoons sugar
6 eggs

Mix milk and butter in sauce pan and bring to a boil. Add meal, salt and sugar and stir until thick. Set aside and let cool, then add the egg yolks. Beat the egg whites until stiff and fold into the other mixture. Pour into a baking dish and bake for about 45 or 50 minutes, browned at 375 degrees F. Serve immediately.

Brioche
Scald and cool 1 cup of milk. When lukewarm, add 2 yeast cakes crumbled into 1/4 cup lukewarm milk, and stir until they are dissolved. Add 1/2 cup sugar, 4 well beaten eggs, 2 to 3 cups softened butter 1/2 teaspoon lemon extract, and 3 cups sifted bread flour. Beat until very smooth. Add about 1 1/2 cups more of flour, and mix thoroughly. Let rise for 6 hours or until very light, cut down, chill thoroughly then roll into a long rectangular-shaped piece about 1/4-inch thick. Brush with melted butter, fold over into three layers and cut off strips 1/4 inch wide. Cover and let rise for 20 minutes. Take each strip and twist from the ends in opposite directions, then shape in a coil. Place on greased pans, cover, let rise for 25 to 30 minutes, brush with beaten egg and bake in a moderate oven (375 degrees F) for 20 minutes. Serve warm.

CREOLE DOUGHNUTS
(Recipe makes 30 doughnuts)
1/2 cup boiling water
1 1/2 cup shortening
3/4 cup sugar
1/2 teaspoon salt
3/4 cup evaporated milk
1/2 package yeast
3/4 cup lukewarm water
1 well-beaten egg
3 3/4 cups flour

Pour 1/2 cup boiling water over shortening, sugar and salt. Mix and add evaporated milk. Cool to lukewarm. Dissolve yeast in 1/4 cup lukewarm water. Add to cooled mixture with well-beaten egg. Stir in 2 cups of the flour. Beat, then add 1 1/4 cups more flour (enough to make a soft dough). Place in greased bowl; grease top of dough, cover with waxed paper and a lid or a cloth and chill until ready to use. Then roll dough to 1/4-inch thickness. Cut into squares and fry a few at a time in hot deep fat (360 degrees F). Brown one side, turn and brown on other. Do not let dough rise before frying. Drain. Cover with thin frosting.

From Sugarland Queen Caro Lyn Ann Capone.
SPICY GINGERBREAD
(Moist and delicious)
2 1/2 cups sifted all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon powdered cloves
1 teaspoon cinnamon
1 teaspoon ginger
3/4 teaspoon salt
1/2 cup soft shortening
1/2 cup granulated sugar
1 medium egg, unbeaten
1 cup molasses
1 cup hot water
Heat oven to 350 F. Grease and
line 9 inch by 9 inch by 2 inch
pan with waxed paper.
Sift together first 6 ingredients.
Thoroughly mix shortening with
sugar, then egg, until very
light and fluffy. Beat in molasses.
Beat in alternately, just until
smooth, flour mixture in fourths
and hot water in thirds.
Turn into pan. Bake 50-55 min-
or until done.
Remove from pan; peel off
paper: cool on rack.
Sprinkle with powdered sugar.
NOTE: Chopped pecans and rais-
ins may also be added to mix-
ture.
Mrs. St. Paul Bourgeois III
Jeanerette, La.

HUSH PUPPIES
1 cup cornmeal
1 cup prepared biscuit mix
1 teaspoon salt
1 egg
1 cup milk
Beat ingredients together with
rotary beater... Let stand at
least 1/2 hour. Then drop by scant
tablespoonfuls into moderately hot
fat (about 1/2 inch deep in skillet),
and fry until golden brown on
both sides... turning only once.
Serve hot. Especially delicious as
an accompaniment to fresh fish.
Amount: 15 to 20 Hush Puppies
(about 2 1/4 inches in diameter).

FRENCH NUT STICKS
3 egg whites, beaten
1 1/2 cup sugar
1/4 teaspoon salt
1/2 cups walnuts chopped
1/2 cups pecans, chopped
Beat egg whites stiff, but not
dry. Add sugar and salt gradu-
ally, beating until blended. Add
nut meats chopped fine. Place
mixture in top of double boiler
and stir over hot water till mix-
ture thickens slightly and does
not run (8 minutes). Shape into
finger length rolls, very slender,
on heavy paper. Bake moderate
oven 350 degrees for 12 minutes.
Mrs. Robert McIntyre
Austin, Texas

PARSLEY BREAD
1 loaf French bread
1 stick butter
1 tablespoon chopped parsley
Cream butter, add parsley. Slice
bread diagonally down to bot-
tom crust. Without breaking bot-
tom crust, separate slices care-
fully and spread each with but-
ter mixture. Wrap loaf in original
wrapping paper and heat in oven
at 450 degrees F.
Mrs. J. E. Kyle
Kyle Acres
New Iberia, La.

GARLIC BREAD
2 loaves of French bread
3 to 4 cloves of garlic, grated
1/2 pound of butter
Combine garlic with softened
butter, and let flavors mingle.Slice
bread not quite through and
spread with butter. Wrap bread
back in paper wrapper, damper
wrapper and heat in oven.
FRENCH BREAD

Heat to lukewarm
1 1/4 cups water

Add:
3 tablespoons soft shortening
1 1/4 tablespoon salt
1 cake compressed yeast, crumbled

Sift and measure
3 1/2 cups all-purpose flour

Mix in flour, first with spoon then with hands, adding in two additions, using the amount necessary to make dough easy to handle.

Turn dough onto lightly floured board cover, let stand 10 minutes to tighten up. Then knead, fold dough over toward you, then press down and away from you with the heel of the hand, firmly but gently. With other hand, give dough a quarter turn on board and repeat until dough feels smooth and elastic, about 30 kneadings. Round up and place in a greased bowl. Cover with damp cloth and set to rise at 85 degrees until double in bulk about 2 hours.

Punch down dough by plunging flat in center. Fold edges to center and turn completely over in bowl.

Set to rise again until not quite double in bulk, punch down dough, cover and let rest 15 minutes. Roll into oblong (15x10-in.). Form one long roll. Taper ends by rolling gently back and forth with both hands. Place on lightly greased baking sheet. Before rising, make diagonal indentations on top of loaf. Press roll way down to baking sheet with floured pencil at intervals of 2 inches. Let rise uncovered at 85 degrees until light, about 50 minutes.

Bake for 45 minutes in a quick moderate oven (375 degrees). After first 20 minutes of baking, brush loaf with mixture of 1 egg white and 2 tablespoons water, for a glossy sheen.

Dry granular yeast may be used like compressed yeast, fully dissolving, but subtract the liquid amount called for in recipe.

Compliments of Central Louisiana Electric Company.

ICE BOX ROLLS

1 cake compressed yeast
1/2 cup lukewarm water
1/4 cup sugar
1/2 cup fat, melted
2 eggs
1/2 teaspoon salt
1 1/2 cups scalded lukewarm milk
7 cups of flour
1 Crumble the yeast and add the lukewarm water and 1 teaspoon sugar. Let stand 30 minutes. Beat well and add the sugar, fat, eggs, salt, milk and 3 cups of the flour. Beat 3 minutes. Add rest of flour. When stiff dough forms, knead it until soft and elastic. It will require about 10 minutes. If dough is too sticky to handle, add flour. The exact amount of flour required cannot always be determined.

Shape the dough into a large bowl and place in greased bowl. Cover and let rise in a room heated to 72 degrees until the dough had doubled in bulk. Knead again 5 minutes and shape into ball. Rub top with fat to prevent crust from forming. Store in icebox until ready to use.

When rolls are desired, break off bits of dough and shape as desired. Arrange side by side in greased pans. Let rise until doubled in bulk. Bake 20 minutes in moderate oven.

Mrs. Paul N. Cyr, Jeanerette, La.

BREAKFAST MUFFINS

1/4 cup butter
1 egg
2 cups flour
4 teaspoons baking powder
1/4 teaspoon salt
1 cup milk

Sift flour, measure and sift again with salt and baking powder. Beat egg slightly. Add melted butter and milk. Slowly add liquid to flour, stirring as little as possible. Pour into well-greased muffin tins. Bake in a oven 400 degrees F. 20-25 minutes.

Mrs. Donald Roane, Sr., Jeanerette, La.
SUGAR-CRUSTED MUFFINS
(Excellent with coffee)
2 cups flour
2 tablespoons sugar
2 ½ teaspoons baking powder
¾ teaspoon salt
One-third cup shortening
1 egg
¾ cup milk
½ cup butter, melted
½ cup sugar
1 teaspoon cinnamon

Sift together dry ingredients. Cut in shortening until mixture resembles coarse meal.

Beat egg and add milk. Add all at once to flour mixture. Stirring till just moistened.

Fill greased muffin pans two-thirds full. Bake in very hot oven (450 degrees F.) 20 minutes.

Dip tops of muffins into melted butter. Shake at once in sack containing sugar and cinnamon.


Mrs. St. Paul Bourgeois, III
Jeanerette, La.

SOUTHERN CORNBREAD
2 eggs
2 cups buttermilk
1 teaspoon soda
2 cups cornmeal
1 teaspoon salt

Before mixing batter, generously butter 12 cornstick pans. 12 muffin cups or 1 square pan, 9
by 9 inches. Heat in oven while combining ingredients.

Beat eggs. Beat in buttermilk soda, cornmeal and salt.

Pour or spoon into buttered hot pan or pans, filling almost full. Bake just until set . . . in
hot oven (450 degrees) 10 to 15
minutes for cornsticks or
muffins, 20 to 25 minutes for
cornbread. For golden brown,
brush with butter and put
broiler for a minute. Serve hot with butter...

Cut bread (baked in square
to squares. Keep hot in pan
til served.
Les Salades (Salads)

Tossed green salad is a present-day favorite among Louisianians. It looks good, tastes good. But the manner in which it is put together and the dressing used varies with the host and hostess. Some good cooks include avocados, espears or hard-cooked eggs. Others will have none of these. Some like the taste of garlic in the generally favored French dressing. Others prefer raw onion and the addition of catsup. Still others crumble a bit of Roquefort cheese into the dressing. All regulations mix their salads just before bringing it to the serving table. Others like Dr. G. A. (Gabb) Ackal, formerly president of the Sugar Cane Producers' Assn., who thinks the mixed ingredients right at the table to insure up-to-the-minute crispness.

Gab shows me claiming to be an expert chef, but he does make a salad that has such exquisite delicacy of flavor that it is outstanding among many delicious competitors. Here's how he does it.

TOSSED SALAD

Roman lettuce, torn not cut
Tomato wedges
Celery chopped
Avocado cubes
Black olives, chopped
Onion, chopped.
A layer of Romaine lettuce is placed first in the salad bowl. Then the tomatoes, next the celery, next olives, and finally the top is sprinkled with a few chopped onions and a dash of Lea and Americain Dressing. Gab uses two-thirds olive oil and one-third lemon juice and a dash of salt, and a dash of pepper is sifted on, and mixed through the salad. Next the lemon juice is tossed through and the salad is then seasoned with salt and pepper. The final touch is a light sprinkling of chopped onion and the salad is tossed again. Find!

GREEN POTATO SALAD

Pot new red potatoes, quartered, cooked
2 cups vinegar
1 tablespoon olive oil
1 tablespoon minced parsley
1 tablespoon chopped olives
Salt and pepper
Put potatoes into bowl. While they are cooking, soak chopped chives in vinegar. Peel and dice boiled potatoes and mix with vinegar, and salt, and pepper, serve on lettuce leaves.

Mrs. Harry Moresi
Jeanerette, La.

GREEN SALAD

Here's another outstanding tossed salad:
2 heads lettuce, shredded
4 tomatoes, chopped
4 cucumber, sliced
2 carrots, chopped
1 avocado, chopped
1 cup celery, chopped
1 cup bell peppers, chopped
2 tomatoes, chopped
1 cup green olives, chopped
Rhub salad salads bowl with garlic butter. Add all chopped ingredients, reserving tomatoes and avocado until last moment. Mix all together thoroughly. Pour French dressing over just before serving.

French Dressing

1 teaspoon sugar
1 teaspoon salt
1 teaspoon mustard
1/2 cup mild vinegar or lemon juice
1 tablespoon grated onion
1 clove garlic, cut crosswise
Combine all ingredients and shake well in covered jar. Place in refrigerator and allow to stand in dressing for at least 1 hour. Serve well chilled.

Mrs. Armand Violeau
New Iberia, La.

CREOLE POTATO SALAD

6 hot boiled potatoes peeled and sliced
3 strips cooked bacon, crumbled
1/2 cup finely chopped onion
1/2 cup finely chopped celery
1/2 cup finely chopped parsley
1/2 cup finely chopped green onions
2 hard cooked egg whites
2 teaspoons salt
1/4 teaspoon black pepper
3/2 cup Creole Dressing
Combine ingredients and mix with Creole Dressing. Makes 6 servings.

Creole Dressing: Mash 2 hard-cooked egg yolks with a fork and combine with 1 raw egg yolk, 1 teaspoon black pepper, 1/2 teaspoon dry mustard, and 1/2 teaspoon Worcestershire sauce. Beat in 1/2 cup salad oil and 2 tablespoons lemon juice alternately until well blended. Save 1/4 cup. Combine ingredients and mix with Creole Dressing. Makes 6 servings.

Mrs. Alline Masoner Nelson
Oak St., Better Living Magazine

STUFFED PEAR SALAD

(A pretty salad for a party or buffet tray achieved by adding a few ingredients to your favorite mayonnaise.

1 large can of halved pears
1 pkg. cream cheese
1/2 cup chopped raisins
1 tablespoon mayonnaise
1 sprig of parsley

Mash the cream cheese, add raisins, mix and mayonnaise. Brush one side of a pear half with a touch of red food coloring to give blush effect. Put pear halves together, stuffed with cream cheese mixture. Add olive at bottom end. Put parsley sprigs at stem end. Serve in lettuce cups.

Mrs. F. L. Jordan
W weed Island

HOLIDAY SALAD

1 package orange-flavored gelatine
1 cup or 2 cups crushed pineapple
1 medium carrot, grated mayonnaise

Lettuce

Prepare one package orange gelatine according to directions on package.

When cool, add 1 or 2 cups crushed pineapple, well drained. Do not add juice from can. Then add one or two Well grated carrots (raw). Place in refrigerator in small containers or in mold to fill. When ready to serve, place on lettuce leaf, topped with mayonnaise. For Christmas or holiday dinner, add well drained red cherries for color.

Alma Rosenkrantz
New Orleans, La.

BLANCH SALAD DRESSING

1 cup salad oil
1/2 cup vinegar
1/2 cup sugar
1 teaspoon paprika
1 teaspoon salt
1 teaspoon onion
1/2 teaspoon celery
2 hard-cooked eggs, sliced
Mix and beat with egg beater.

Mrs. J. L. Vernon
Jeanerette, La.

BLACK BING CHEERRY SALAD

This is party salad with plenty of zing, a delightful blend of sweet and sour.

1 can black cherries, pitted and stuffed with an almond
1 small jar of stuffed olives
2 package strawberry gelatine

Dissolve gelatin in 1/2 cup hot water and 1/2 cup hot water. Pour in mold and place in refrigerator. When gelatine begins to thicken add stuffed cherries and olives. Stir well. Serve with mayonnaise or fruit salad dressing.

Mrs. Rehdon Fox
New Iberia, La.

APPLE CHEESE RING

(A delightful salad to be served with fruit juice or soup.

3 large apples, cored and sliced
1 cup cottage cheese
1/2 cup peanut butter
1/2 teaspoon salt
1 teaspoon dressing

Core and slice apples. Arrange on three slices of crisp lettuce leaves.

Cover with blend of chopped peanut butter, salt, and French dressing.

Mrs. J. Babineaux
Daisy Queen, 1953-54
New Iberia, La.

FRENCH DRESSING

4 tablespoons olive oil
3 tablespoons lemon juice
1 tablespoon warm water
Mix together thoroughly. Serve.

Jaself Babineaux

FRUIT GELATIN SALAD

1 package strawberry gelatine
1 orange, diced
1 banana, diced
1 cup whipped cream

Dissolve gelatin in 2 cups of warm water. Let cool until just about to harden. Add apple, orange, banana and sit in whipped cream. When well mixed, set in refrigerator until set.

Mrs. M. R. Valentine
Jeanerette, La.

FROZEN FRUIT SALAD

2 bananas, diced
1 large can of fruit cocktail
2 slices state bread

Mash bananas. Mix with cocktail and add mayonnaise. Pour over the top of the fruit cocktail and refrigerate mixture until fruit traxze, slice and serve on lettuce leaf. Serve with mayonnaise.

Mrs. J. L. Vernon
Jeanerette, La.