HARD SAUCE

1-3 cup butter
1 cup powdered sugar or other sugar
1 teaspoon vanilla or other flavoring

Cream butter until very soft, then add sugar and vanilla. Set in refrigerator until time to use. Grated lemon rind or nutmeg or a sprinkle of cinnamon may be used as flavoring. To make more sauce, add more cream and sugar. Good with any hot pudding. Tried, tested and proven.

Miss Gertrude Hebert Olivier, La.

SPANISH CREAM

3 eggs
1 ounce gelatine
1½ pints milk
3 tablespoons sugar
Vanilla to flavor

Soak gelatine in the milk for an hour and then let mixture come to a boil, stirring all the time. Add egg yolks mixed with sugar and stir until mixture thickens. Take off fire and add the egg white beaten stiff. Flavor with vanilla. Pour into mold and let stand until firm.

Daniel F. Jeffrey family
Jeanerette, La.

MOCCHOW

Mocchow is a dearly loved but controversial Creole dish. Even the name which freely translated means “mock cabbage” can cause argument. Some say that it is a Creole approximation of the Indian name for the dish. This is plausible because the earliest settlers probably borrowed the recipe from the Indians.

Kernels from 6 ears of young corn
1 tablespoon cooking oil
2 or 3 tablespoons juice of fresh tomato
1 tablespoon butter

Cut the kernels off young corn and scrape cobs with knife to get remaining juice. Place corn in saucepan with cooking oil, add water to cover and cook slowly for 1 hour. Two or three tablespoons of the juice of fresh tomato may be added for flavor and color. Just before taking up, add butter, then salt to taste.

The above is the simplest Mocchow recipe. Some cooks add a fresh tomato (never canned), and some bell pepper and onions, chopped well. Others use milk, instead of water, to cover corn.

Mrs. Harry Moresi
Jeanerette, La.

MEXICAN OR SPANISH RICE

1 minced onion
2 cloves garlic
1 cup rice
2 cups chili sauce
1/2 cup ripe olives

Fry in hot lard the onion and garlic. When golden in color, add 1 cup rice, cleaned but not washed. Let brown in grease until it begins to puff. Add chili sauce and ripe olives. Let simmer until rice is soft and almost dry.

SPANISH OMELET

3 well beaten eggs
1 onion, chopped
1/2 No. 2 can tomatoes
1 teaspoon salt
Pinch paprika

Brown onion in butter. Stir in tomatoes, salt, paprika, and last 3 well beaten eggs. When eggs are cooked, pour over crackers. Cover with grated cheese.
IBERIA PARISH—Heart of Deep South Vacationland for Acadian Bi-Centennial

WEeks Island

Weeks isn't an island in the usual sense but is a high spot, circular in shape, about two miles across containing 2000 acres of land.

It is the land covering the largest of Louisiana's many salt domes. Typically, rich deposits of oil and gas surround the salt dome and most of the big oil companies are drilling in the bayous and fields around Weeks Island.

More than 100 oil wells outline the horizon. Shell Oil Company last year went to a depth of 17,183 feet to complete a well which is one of the world's deepest.

Edging Weeks on the West is Weeks Bay which merges with Vermilion Bay and the Gulf of Mexico. The white population of Weeks is mostly native to the Cajun country and many people speak both French and English. There is also a highly respected colored population.

Picture shows part of the development at Weeks, a combination of oil and salt.

Jeanerette

In the Heart of the sugar cane belt and in the center of the world's richest oil reserves—Jéanerette is a city with a future. Good living abounds in this progressive city where the old and the new mingle together in a charming combination. Pictured at right is the Mouret home and swimming pool, made available for recreational purposes during the summer months.
LOREAUVILLE

Another prosperous Iberia Parish farm community is Loreauville, whose principal income is from sugar cane and dairying. One of the newest developments in Loreauville is St. Theresa's recreation hall and catechetical building, a part of St. Joseph's Catholic Church. Loreauville is only a few miles from New Iberia, parish seat, connected by a recently constructed concrete highway.

AVERY ISLAND

On this lush Louisiana island gracious living, supported by salt, peppers and petroleum, preserves an aristocratic way of life that has all but vanished from the South.

Here is the home of world-famous Tabasco sauce, site of the oldest and thickest vein of rock salt in the western hemisphere, location of several dozen producing oil wells and the year-round home of some 1,400 people. The whole package is privately controlled by 40 members of the Avery and McIlhenny families who are related by marriage and have ruled the island for more than six generations.

Although one of the country's greatest beauty spots, it also has a combination of industry—salt, pepper and oil. Shown here is a view of the bird sanctuary, made available along with other charming scenery by the McIlhenny Company.
DELCAMBRE has become famous as a shrimping center, and recently has been the scene of its annual shrimp festival and agricultural fair. This includes a parade of the shrimp fleet, blessing of the fleet, and a crowning of the queen. Delcambre has a broad and excellent harbor as shown in the picture. Eight miles from Delcambre is located Jefferson Island, one of the largest salt domes located in the state. On Jefferson Island is the old home of Joseph Jefferson, famous Rip Van Winkle of yesteryear.

SOON to be developed is a causeway across Lake Dauterive, another beauty spot of Iberia Parish. Opening a highway to the West Guide Levee would serve a vast number of oil companies which are producing in this section. It would open up a brand new source of business to the parish. Lake Dauterive and surrounding territory provides excellent fishing and hunting.
THIS IS a common picture in many parts of Iberia Parish, which provide both fresh and salt water fishing for sportsmen. Those who enjoy fly casting generally go to Lake Dauterive and the Bayou Benoit section. Those who prefer salt water fishing usually visit Cypremort Point and leave from there for Vermilion Bay and the Gulf of Mexico.

HISTORIC home of Weeks Hall is known as “Shadows of the Teche.” It probably is one of the most photographed homes in the Deep South. It was built in pre-war days by slave labor and during the intervening years has grown in historic legend.

The Shadows is one of Louisiana’s most charming ante-bellum homes and annually attracts a great number of visitors.

This Message Sponsored by Iberia Parish Police Jury

Louis Decuir, President
Marcus DeBlanc, Secretary-Treasurer

For Illustrated Folder of Beauty Spots Write Police Jury, New Iberia, Louisiana
Men Can Be Expert Cooks, Too

W. H. (Willie) Trappey
Is Slide-Rule Chef

Among the men of the community who can be classified as amateur chefs, there is a wide variety of specialization. Some are experts with jambalaya, some with courtbouillon, some with barbecuing meats, others at boulabaisse. There are a few who can master the art of preparing Bisque d'ecrevisse.

W. H. (Willie) Trappey probably would be classified as a slide-rule chef. He specializes in checking ingredients in recipes, and as part of his work with the B. F. Trappey Sons, he edits recipe books.

Mr. Willie knows all the fine points of the multitudinous varieties of seasoning that can help or hinder a recipe. He gets calls for suggestions from many parts of the country for novel Cajun Creole recipes as well as just plain, ordinary things to eat.

He makes no great pretense of being an expert in the kitchen, but every now and then he whips up a courtbouillon for his own gastronomical pleasures and those of his friends.

When it comes to talking recipes, Willie can rightfully take his place at the head of the class. He can give a 30-minute discussion on why Creole Cajun foods are good for the body and aid digestion. He can elaborate on the fine points of each different ingredient and exactly what it does to bring out all the goodness of the ingredients.

Willie likes his specialty—slide rule chef.

M. A. (RED) WOLCOTT
George Gerlach Brags
About Oyster Dish

George Gerlach, New Iberia division manager of Central Louisiana Electric company, will tell you with pride: "When it comes to barbecuing, or preparing Oyster Rockefeller, I don't take my hat off to anyone."

He gives his wife, Lucille, credit for cooking everything else around his house, but George likes to don his cook's apron and hat and start cooking around his barbecue pit, which he built in his back yard. He first started cooking about 1942, he tells.

"This thing about barbecuing chicken two to two and one-half hours ... that's too long," he says. "An hour to an hour and 15 minutes is long enough. Never use the sauce, but just the oil off the sauce. Use the oil for basting."

And Gerlach adds: "You can make a meal off sauce and bread."

Continues the Pennsylvaniaborn amateur chef who has been with CLECO in New Iberia since 1926, "Oyster Rockefeller is a dish that takes considerable time to prepare—yet it's simple. You need a base of ground spinach—with the spinach buttered. And ab-synthe is a must, to make it out of this world."

"A secret too, is putting the oysters on the halfshell in a pie tin (half dozen in a tin), with a salt bed one-half to three-fourths inches thick. Put a large oyster in each shell. Sprinkle with a dash of salt and black pepper. Shove in under a broiler for about five minutes, then remove and add a couple of teaspoons of spinach sauce on top of each oyster. Put back in the broiler for about 10 minutes. Then it's ready."

BOB WOLCOTT
McIlhenny Likes To Cook on Trail

W.S. McIlhenny, head of the Tabasco Company at Avery Island, is a good cook in his own right, but is always happy to get some pointers from Madeline Latulas, who started her cooking for Miss Sadie McIlhenny over 50 years ago.

Walter, as friends know him, pioneered cooking and serving barbecued gar fish. The exterior coat of armor that frightens most persons away from trying to eat the ugly looking fish, didn’t bother him. He discovered that the flesh of the gar was firm and hard lending itself well to pleasant barbecuing.

He favors outdoor cooking of game, such as Moose, Rocky Mountain goat, snipe and such other varieties. Camp cooking on the trail is a rare pleasure for McIlhenny, and also the hunting expeditions.

M.A. (Red) WOLCOTT
Fred Decuir Excels In Chicken and Fish Dept

Representative Fred Decuir also the manager of Decuir's Dairy Farm of New Iberia, is an ardent fisherman but he gets as much pleasure out of cooking his fish as he does in catching them. One of his many culinary accomplishments is courtbillion, a favorite around the Decuir home. His mother, Mrs. Fred Decuir, St. famous for her gumbos, chicken sauce piquant and boucheries, passed along her recipe for courtbillion to Fred, who in turn added a bit here and there and turned up with something great.  

"The secret of success in making a roux is in cooking it slowly," says Fred.  

"I begin mine by using approximately one cup of flour to three-fourths cup of cooking oil which I brown golden." To this he adds garlic, bell pepper, celery, big green onions, and parsley, all chopped fine. After this is cooked a fair amount, Decuir adds water, the amount depending on how thick or thin he likes his roux. This is seasoned with salt and pepper and allowed to cook slowly for quite a while.  

In the meantime he has parboiled his fish, removing all bones. At the crucial moment he adds the fish to the roux and sits back to await the results.  

Another favorite preparation of Fred's is yet another of his mother's dishes, chicken sauce piquant. "The roux is prepared the same as for courtbillion. I brown my chickens, which are already seasoned, separately then add to the roux and let cook slowly." Again that "slowly" is emphasized.  

Decuir prides himself on being a party chef. He prefers to cook for a group of thirty rather than for four or five.  

For cool summery meals, Fred delights in concocting salads which feature cheese dressings. He prepares his own dressing and prefers to use blue cheese or roquefort.

BARBARA A. BURKE.
Gust Catsulis
Is Life-Long Cook

As far back as Gust Catsulis can remember there were shiny copper kettles, pans and other paraphernalia which make up a well-ordered kitchen and the spicy odors spiraling from tempting dishes for which his native Greece is noted.

Some of his earliest memories are those of the kitchen in his father's restaurant. Gust just didn't accidentally become a restaurateur. He was born to it.

Gust, as he is better known to his friends, and they are legion, was drawn to Louisiana by his good friend the late William Heilis, Greek Consul in New Orleans and a man who made a fortune in oil.

Once Gust drank of the waters of the Teche, the die was cast as far as his future abode was concerned. So since 1935 he has been here in New Iberia serving good food.

A delicious dish prepared by Gust and enjoyed on occasion by fortunate friends calls for:
2 wild ducks or 2 young tame ducks
8 ounces dry sherry wine
1 1/2 teaspoon ground all spice
2 small cans of tomato paste
1 good size can or 2 small cans of button mushrooms
Quartered ducks and salt and pepper to taste. Then sauté in butter until well browned. Place in kettle, add ground spice, tomatoes and enough water and let simmer until tender. Squeeze lemon juice over duck to remove wild taste. Add mushrooms and let cook for a while longer.

Five minutes before taking from fire, add eight (8) ounces of dry sherry. Serve either with rice, buttered spaghetti or noodles. Will serve four ample portions.

Gust is a great lover of flowers as is evidenced by the number of specimen ivy plants in his restaurant and the colorful arrangements of seasonal flowers which adorn tables.
Minus Gisclair's Forte Is Barbecued Pork

Whatever the weather, barbecuing is the favorite past-time of Minus Gisclair, secretary-treasurer of the Iberia Parish Farm Bureau.

Family, friends and employees are always happy whenever Minus proposes a barbecue which he usually does several times a month.

"Barbecued pork is my favorite!" Minus declares. "The lean meat is the best for barbecuing."

After a hot fire is achieved with charcoal, the meat is placed on the grill and is basted with Minus' famous "mop sauce." Salt is added as the meat cooks. The number of times the meat is turned is determined by the chef.

The "mop sauce" is not to be confused with the real barbecue sauce," says Minus. "My recipe for this sauce is simple to follow." He gives the recipe as follows:

- 2 cups of Wesson oil
- 1 cup of vinegar
- 2 cups of water
- the juice from 3 lemons
- 3 or 4 onions chopped fine

Credit for the barbecue sauce, however, belongs to Mrs. Gisclair who is her husband's number one assistant at barbecue time.

The recipe for the barbecue sauce calls for the following:

- 1/4 pound of bacon, rendered down to fat
- 1/2 pound of butter
- 4 stalks of celery chopped fine
- 1/2 gallon of catsup
- 1 large bottle of Worcester sauce
- the juice of 4 lemons and the rhines grated
- 2 tablespoons of sugar

The above is seasoned to taste and added accordingly are: salt, black pepper, chile pepper and Tabasco sauce, with the addition of two tablespoons of French mustard, 5 or 6 buttons of garlic and two teaspoons of "smoke". The mixture is allowed to simmer for about 2 1/2 hours, after which time it is ready for consumption.

BARBARA A. BURKE
Gene Patout Excels With Daube Glace

When a fellow becomes poetic about cooking, then ‘tis a sure sign that he was cut out to prepare savory dishes to tickle the gourmet’s palate, and such a fellow is Gene Patout, one of six brothers.

Gene, who with his brother Gerald Patout operates the Frederick Dining Room, one of the finest eating establishments in Southwest Louisiana, waxes eloquent when the subject is food.

In poetic vein he contends “seasoning is the soul of good food,” and who challenges that?

Daube Glace is a favorite with Gene and it’ll be yours too, if you follow the recipe given below.

The ingredients are:

- 4 lbs. veal roast (round cut)
- 3 lbs of pork roast (hind quarter preferred)
- 4 large pigs feet and 2 lbs of pork skins
- 2 medium onions
- 1 large bell pepper
- 2 stalks celery

Season veal and pork with salt and red Cayenne Pepper and make small slots or holes to insert garlic cloves. Place in baking dish and brown thoroughly on all sides before setting in oven.

About 25 minutes before roast is ready to remove from oven add finely chopped onions, pepper and celery. Remove from fire when tender and let cool.

In the meantime boil the pig feet and pork skins until feet are tender, removing both the feet and skins and allowing the stock to cool.

Place alternate layers of roast veal and pork in a ring mould, then pour brown gravy and stock over the meat. When cool place in refrigerator to congeal thoroughly. To remove from ring, simply dip mould in Luke warm water and slip on chilled platter.

Garnish with curley parsley, radish curls or celery hearts.

Ideal for buffet and will serve 17 people amply.
Carleton Favors

Courtbouillon

C. G. Carleton, a big, strapping robust fellow, is more than an amateur chef. He's a cane cutter and duster, as well as a man who enjoys fishing and cooking what he catches.

More than that, he once sold and repaired cash registers, and after that he sold shoes up and down the country. Now, he's sort of a gentleman farmer, cane cutter, duster, inventor and fisherman.

His principal source of enjoyment is gathering a few cronies and taking off for Grand Isle, renting a boat and spending a day or two in the gulf with the wind, the water, the fish and the cronies.

He usually comes back loaded with red snapper, Spanish mackerel, lemon fish, and a wide assortment of other salt water fish.

Always after a fishing expedition he finally gets around to preparing red snapper courtbouillon, usually in his workshop, just outside of Jeanerette on the St. Mary line, near the sugar co-op, and in the shadow of hundreds of acres of sugar cane.

C. G. is the master of the pot, and his ingredients are his own well-kept secret. His specialty is barbecue sauce, which he whips up himself. If he likes you a little better than average he'll give you some, and maybe if he's in a good mood he'll give you the recipe. Anyhow, his red snapper courtbouillon is considered well worth eating, along with hot garlic bread and ample quantities of beer to wash it down.

That's C. G. Carleton. He looks like he enjoys good eating, and take it from an expert eater, he does!
Riches from Sugar Cane

By Watson Davis

IT TAKES almost 50 billion pounds of cane sugar to help satisfy the world’s sweet tooth. Thousands upon thousands of acres of tropical and semi-tropical land are planted each year to sugar cane in various parts of the world.

Much of the development and history of Iberia and 17 other Louisiana sugar parishes centers around sugar, as for years, it has held its rightful place under the Louisiana sun. The Louisiana sugar cane industry was born in 1795, when Etienne de Bore, a large Louisiana planter, was inspired to experiment with sugar cane.

Today, Louisiana not only produces more sugar than any other state, but also produces 80 per cent of the cane sugar produced in the United States.

The sugar, syrup, molasses and bagasse produced from the 1953 Louisiana sugar cane crop was valued at more than $75 millions at the first processing level.

Approximately six million tons of sugar cane—a record—were cut in 1953, the American Sugar Cane League reports.

THE WORLD’S astounding quantity of cane sugar—almost 50 billion pounds in a single year throughout the world—comes from sweet juices stored in the pithy interior of sugar cane.

When it is ripened in the warm sun of the lower latitudes and its pith is turgid from sugar-laden juices, the cane is cut close to the ground, collected and hauled to a processing station. There the juice is squeezed out, which are collected and carried away for further processing into crystalline sugar.

There remains after extraction of the juice a tremendous quantity of ground-up cane—fibre and pith—as a by-product. When excess moisture is removed by drying, this cane residue, called bagasse, weighs about the same or somewhat more than the sugar extracted from the whole cane.

Half of the great sugar cane crop used to be waste. The stalks of the cane, when squeezed dry of their sweet burden were burned or left to rot.

But now what once was almost a nuisance is proving to be a source of riches. Tons upon tons of cane residue—bagasse—are being used industrially for a variety of astounding products. The supply of bagasse is immense. For every pound of sugar produced, there is about a pound of bagasse available.

WALL BOARD was the first large-scale product made from bagasse. Tests have shown that sugar cane waste can be used as raw material for paper, paper spapers and even more finished papers, replacing spruce and other woods.

However, in addition to the strong fibers and absorbent pith of bagasse, there are in it valuable chemical substances that are a challenge to the industrial chemist. Already a variety of products ranging from filler for dynamite to plastic for phonograph records have been produced.

The spectacle of such massive amounts of potentially valuable raw material has been a source of hope for increased revenue for the sugar producer and processor.

While the major tonnage of bagasse today is still is used only to stoke the furnaces of sugar plants, more and more of it is being used in bold manufacturing venture.

The sturdy bagasse fibers have been found excellent for the manufacture of many kinds of paper and wall board.

IN THE manufacture of crystalline sugar from cane juices, there is left a residue of thick, sweet, dark colored liquid—“black strap” molasses. This by-product, in terms of nutritional value, makes an excellent supplementary feed for livestock, but it is difficult to ship and although animals like it, it is not easy to feed in liquid form.

It is used to make cattle eat unpalatable feeds.

Bagasse has about the same food qualities as fair grade prairie hay, but it becomes palatable when it is soaked in blackstrap molasses.

Bagasse, with its strong fibers, its ready availability, and its comparatively low cost, has long been eyed as an excellent and logical source of raw material for the manufacture of paper. One proposed process for making paper from bagasse dates back to 1838, and the Baltimore Advocate was printed on bagasse paper in 1856.

Since 1938, commercial ventures in the production of bagasse paper-making materials have been successfully undertaken in England, Formosa, the Philippines, Peru, Argentina, Colombia, Brazil and India. Research is going on in the Dominican Republic at present towards bagasse paper production.

IN THE United States the Valite corporation in Louisiana, when it gets into full production, is expected to turn out 50 tons of newsprint a day; limited production is already underway there.

Approximately two million square feet of insulating and wall board products are manufactured from bagasse every day in the continental United States. This represents the oldest successful and profitable industrial utilization of bagasse in this country. One concern, the Celotex corporation, has been manufacturing insulating and wall board from bagasse as building materials for over 30 years. Similar building materials have been made in Hawaii, Australia, Cuba, England and Formosa.

At present, use of bagasse as an ingredient accounts for the major part of bagasse used industrially in the United States.

Bagasse is more than the ideal source of useful fiber. It is a natural source of certain chemicals used in the manufacture of industrial resins, important elements of the plastics industry.

Much of the original research on using bagasse, and other fibrous material such as corn stalks, as a source of plastic materials was done by scientists of U. S. Department of Agriculture. The first practical commercial plastic molding compound was produced in 1941 by the Valite corporation, two years after that company started out on the basis of the Agriculture Department’s discoveries. The firm has since developed scores of resin products for bagasse.

BAGASSE resins were first developed for use in phonograph records during World War II, when the usual shellac constituent became almost impossible to obtain. Since then, bagasse resins have become a staple material in the manufacture of a large percentage of records.

The possibilities of bagasse derived products will increase with research, One day sugar cane may be grown primarily for bagasse, with sugar the"by-product."
The big, sweet grass arrives by trailer truck, tractor-cart, and rail at modern sugar mills, which convert it into white crystals and thick black molasses. A modern combined refinery and sugar factory uses a variety of facilities to handle sugar cane. Above is shown the Iberia Sugar Co-Operative in New Iberia. Its dedication in 1937 gave the idea and birth of the Louisiana Sugar Cane Festival and Fair.
Cletus Landry Renowned For Crab-Shrimp Stew

Cletus (Clet) Landry, president of the Evangeline Life Insurance company knows the bays, bayous and canals, which criss-cross the marshes of southwest Louisiana, like the back of his hand.

And something else Clet knows, and his friends know he knows, is how to whip up a whale of a crab-shrimp stew that leaves a man indolently satisfied and his stomach redundantly full.

Most of Clet’s culinary skill is displayed on his sleek – powered launch in which he takes so much pride and which he so generously shares with friends and acquaintances. Half of New Iberia, at one time or another, has been guests on his boat and they come back singing his praises as an “Antoine of the Poche.”

A sweep of the trawl and presto, the ingredients for Clet’s famous dish are all ready to be concocted into his favorite stew the recipe for which includes:

- 2 cups of flour
- 2 cups cooking oil or shortening
- 2 large onions
- 1 large bell pepper
- 4 stalks of celery
- 1 doz. large fat crabs (save fat for additional flavor)
- 1 quart chrim (shucked and veined)
- 1 can tomato paste
- 1 No. 2 can of tomatoes

Make roux by combining hot fat with flour and when a deep brown, add well chopped onions and bell pepper and allow to fry for a few seconds. Add seasoned crabs and roll in roux then put in paste and whole tomatoes, chopped celery and a small quantity of water. (The latter is essential).

Watch to prevent sticking, and as quickly as the stew begins to boil, lower fire and allow to cook for about 30 minutes. Add shrimp and cook an additional 20 or 25 minutes. Serve piping hot with steamed rice.

Will serve about six hungry men.

— ELISE GLOVER
Chef Ira Hebert
Triumphs with Poultry

Their father taught them how to cook the ‘Cajun cuisine. Their mother taught them the points of Yankee dishes.

That’s the culinary story behind two Jeanerette cooks — Ira and Bill Hebert, who are noted far beyond Jeanerette for their preparation of chicken and meat.

When church fair time rolls around, these two brothers are usually busy with preparation of 1000 chickens halved, seasoned and ready for cooking in the huge ovens of the local bakery in town.

Ira, chief cook, with the aid of Bill, usually seasons the fowls 18 to 24 hours before cooking, then puts them into refrigerators until early morning when the two begin their oven cookery. Chickens take about 2 hours. During that time the two brothers are busily basting the fowls with a specially prepared sauce (Ira’s concoction.) This gives the fowl uniform cooking, and the ovens at the bakery are filled to capacity. The last hour the chickens are covered with a special zesty sauce and are served with delightful tomato topping.

After the cooking has been competed at the bakery, the fowls or meat are placed in a sealed box, air tight and kept two to three hours before serving. This helps complete cooking and the bones can be removed with greatest ease. There is no loss in this process.
Meat Is Specialty
Of His Brother, Bill

Ira, a retired government man, former employe of the Iberia
Livestock Farm, began meat cook-
ery back in the early 20's when the
U. S. government planned field
days, before free barbecues be-
came history. He began his career
cooking some 500 pounds of meat.
Of course, over a period of years,
he states, one learns from experi-
ence and having the natural in-
stinct, "well, it sorta gets you."

Cooking meats is his specialty,
and he cuts the meat up in 6
to 10 lb. cuts; it takes approximately
4 hours to cook 2,000 lbs. of
meat. The same pre-cookery pro-
cess is used along with basting,
and specially prepared sauce is
also used as in cooking fowls. He
then stores the meat in air-tight
insulated boxes from 3 to 6 hours.
The juice is maintained and one
gets the same flavor as when cook-
ed in a pit. There is no loss, and
bones can be removed very easily.

The sauces Hebert uses have
been perfected over a period of
years, and in the last five
years these have never been
any changes. He keeps this prepar-
ed sauce, used in basting, on hand
at all times. The formulas for the
sauces have been tried with the
eye and hand seasoning (a little
of this and a little of that) over
a period of years. Just recently
he started to measure and weigh
his ingredients. Asked why, he
smiled, and very proudly said,
"Something to leave to my family.
Had my grandparents done thus
and so, I would have a lot more
French and Yankee dishes at my
disposal."

Some few years ago, Ira pre-
pared and cooked a complete meal,
from hot buns to baked sweet po-
tatoes; had them packed and ship-
ped by bus to a New Orleans
group. This was served piping hot
some two hours after it has been
received in New Orleans.

FRANKIE HEBERT
Chicken Sauce Piquante
Is Ed LaSalle's Pride

"Like father, like son", may be
time worn, but it was never truer
than in the case of Clerk of Court
Ed (Pimon) LaSalle and his late
father, William (Bill) LaSalle.

The late Pere LaSalle had a
reputation for cooking which stretch-
ed beyond the Sabine on the
west and to, (it's anybody's guess
how far) on the east.

The genial Clerk of Court who
can challenge (and often does) the
best feminine chefs in the area,
beams with pride as he tells of
preparing many portions of his
late dad's famous Chicken Sauce
Piquante for storing in the family
freezer.

One of his favorite dishes and
a favorite with his friends is a
fish court bouillon, the recipe for
which is given below:

2 cups cooking oil
2 cups flour
1 can tomato paste
3 cans of tomato sauce
3 large onions
1 large bell pepper
1/2 head of celery
several cloves of garlic
14 pounds of gaspergou

Brown flour in hot fat or cooking
oil, add onions and sweet pep-
per chopped fine, then add tomato
paste and tomato sauce and about
three quarts of water. Add garlic
minced and celery chopped in
small pieces.

Let this mixture come to a boil,
then turn fire low and let sim-
mer until all of the vegetables
are well-done and the whole is
thoroughly blended. Add Gasper-
gou, cut in substantial pieces,
which has been well seasoned with
salt and red pepper. Let cook on
slow fire for about 20 minutes
longer until fish is done through,
and serve in generous portions
with steamed rice. Will serve eight
with additional helpings which are
usually welcomed.

— ELISE GLOVER.