Pilgrims come to life at Plimoth Plantation

BY CATHERINE WATSON
South Coast Sunday Tribune

PLYMOUTH, Mass. — Ask them anything, the visitors’ center director, Anna, will tell you — and without hesitation — they’re happy to share their knowledge of the Pilgrims’ life. They’re the first thing to ask about.

Inside the cottage, a man sat at a long table, his wife stood behind, bearing a basket of freshly baked bread. The Pilgrims spent their time making bread, weaving cloth, and caring for livestock.

Inside the Pilgrim’s cottage, the living history restoration of the Pilgrim’s first settlement, a tiny village of thatched-roof houses, garden plots, berry bushes, sheep and goats, and — most important — people.

Down in the cellar, a woman is seated on a bench, reading from a book. She is one of the many women who worked in the home, raising children, cooking meals, and tending to the garden. The Pilgrims lived in a communal society, where everyone had a role to play.

To learn more about the Pilgrims, visit the Pilgrim’s cottage, located on Pilgrim Hill Road, in the Heart of Harrogate, England. This cottage was produced with the town’s mineral waters.
bars. It's $4 for a draft beer if you leave a quarter tip.

The singer is back, just in time for the next verse.

That woman is poison, that woman is a saint, that woman is P-O-I-S-O-N

Morning on the streets

The next morning, Rasheed Akbar plays his saxophone by a lamppost near the world-famous Cafe Du Monde, where they serve coffee so strong they say you can slice it and serve it in slabs, and beignets: pieces of fried dough covered with powdered sugar that turn to concrete in your stomach shortly into the digestive process. But you eat them anyway. And you order them the next time you're here.

The cafe sells beignet mix to make at home, and locals warn that the only place the doughnuts aren't fattening is at the cafe itself, where the grease is hot and the doughnuts in just a few minutes after being cooked.

Meanwhile, Akbar plays an unlikely medley of Jesus Loves Me, Sweet Caroline, Over the Rainbow, and Chattanooga Choo-Choo.

He refused to say how much he makes as a street musician, but says he's been doing it for 17 years. "That's too personal," he said of the question.

"That loves me," he says. "Isn't that enough?"

Across Jackson Square another musician beats out tribal strains on a congo drum. He's been playing here for years, but he says he's anywhere from nothing to $10 a day playing drums there. "It's a good living. Been here for 20 years, may be for 20 more."

He says all this without missing a beat, singing and nodding as you leave a tip.

French Quarter

A Lucky Dog hot dog stand punctuates many street corners in the French Quarter. The vendors all agree the best hot dogs are served here. They're happy to sell you a hot dog, give you directions or point out vacant cab and even hail one for you.

**Etouffee, jambalaya Cajun favorites**

Two staples of Cajun cuisine are etouffee and jambalaya. Here is an example of each. The ingredients can change depending on what's available. The recipes are from family and friends.

**Crawfish Etouffee**

- 3 stick butter
- 1 cup chopped white onion
- 4 cloves garlic
- 3 chopped celery
- 3/4 cup chopped bell pepper
- 3 cups chopped green onions
- 1/2 large clove minced garlic
- 3/4 cup chopped tomatoes, cored, peeled and chopped
- 3/4 cup fish stock
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- Healthy dash of cayenne pepper
- 2 tablespoons Tabasco sauce (to taste)
- 1/2 cup chopped green onion
- 1/2 cup chopped fresh parsley

In a large skillet, heat oil and brown all sides of meat. Add fish stock, fish sauce, pepper, and spices. Cover and simmer, covered, for 10 minutes. Add crawfish tails and stir gently. Cover and simmer for 15 minutes. Stir occasionally. Serve over hot rice. Garnish with green onion.

**Uncle Louis' Pork Jambalaya**

- 2 tablespoons cooking oil
- 2 pounds pork backbone
- 1 cup uncooked rice
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 1/4 cup chopped green pepper
- Healthy dash of cayenne pepper
- 1 teaspoon salt (more to taste)
- 1/2 cup chopped green onion
- 1/2 cup Tabasco sauce

Heat oil in skillet over medium heat. Add onions, peppers, celery, and cayenne pepper. Cook until tender, about 10 minutes. Add pork backbone, rice, and spices. Cook for 10 minutes. Add salt to taste. Add chopped green onions and Tabasco sauce. Cover and simmer for 20 minutes or until meat is tender.

Remove meat. Mix liquid remaining in skillet. Add any more than 2 cups of water to make cups of liquid. Pour liquid, rice, and meat in skillet with spices, onion, and parsley. Let mixture come to a boil. Cover and simmer for 20 minutes or until rice has absorbed all liquid.

**SIX WAYS TO SPEND THE WEEKEND**

Outlaw Travis was a nuclear war-weary assignment for the R&D team. He was a crucial member of the team, but his presence was often a source of tension among the other members. His passion for the field of defense and his expertise in the field of nuclear weapons were well-known, but his unconventional methods and his often controversial views on the role of the military in society frequently clashed with the views of the other members. Despite these challenges, Travis remained a valued member of the team and was respected for his dedication to his work and his unwavering commitment to the team's goals. He was a complex and enigmatic figure, but his impact on the team and the field of defense could not be denied. His legacy as a nuclear war-weary assignment for the R&D team would endure for many years to come.
Tales
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down here doing this," he said.
This man of modest means proudly wears a gold crab with a jewel in it around his neck. The jewel looks like a small diamond — "it may be one; I don't know about anything jewels," he says. It was a gift from one of his satisfied customers, a local jeweler, and one of the few rewards he will get for his labors besides food on the table and Social Security checks now becoming, "if I make it.

Next month, depending on what trout quotas the state doles out, he'll go trout fishing. "But I hope it don't get too cold," he says. "The older he gets, the worse your blood gets."

But then there's the May season," says, and his voice picks up upoptio said, "That's when he and one of his two sons — both in their late 20s — take boats out at night looking for shrimp they call "brownies."

They leave at 5 or 6 p.m. "How long we stay out, it all depends," Lopez says, "depending on the weather, we'll stay out all night. We make a nice work."

Like Lopez, nearly everyone who lives in this bayou "unless they get hurt or something like that," Lopez says plaintively, "then they got to go in and look for a job."

Making a living
Zam is another Louisiana native who never went past seventh grade in school.

She lives in Kramer, a little town of 600 where "we have a lot of children. Zam, short for Azemaria, started cleaning houses after school when she was 8 years old for 25 cents a day to help put food on her family's table.

Once she quit school, she earned the grand wage of $1 a day cleaning houses for a family who paid $20, a family living in the flooded town of Loreauville. Zam worked until she was 18 years old.

"I didn't know what I was going to do," she said of her childhood. "We were just like everyone else we knew. We passed our classes and made good grades, but we never thought about college and what Klubertin had in store for us.

The ones that did go to high school, they went on to college and found good jobs. They all had good educations."

All day long, all week long, alligator

It's easy to immerse yourself in Cajun culture. Just grab your partner and head to a local dance hall.

Alligator hunters bring their kill to Edwin, who uses every part of the animal. They cut off the jaw and tail and package it for culinary and pelts for shoes and shoes. They cut off the feet and sell the fish. They cut off the feet and sell the fish.

"If I'm in a tough break and start to feel threatened by the client, I'll just take this alligator meat out of my pocket and start picking his meat off with my teeth," one hunter joked.

Edwin even employs a man to put black marbles in the alligator's eyes to keep customers happy. He fires alarm courses to sharpen their skills. A fire that burned at his uncle's house in that remote location within three minutes with oxygen and a stretcher to whisk the uncle to a hospital emergency room.

That was two months ago.

The old man is getting around today with the help of an aluminum walker — something his doctors told him he never expected to see."

Raising alligators

Edwin Tregille depends on hunting for his living. He is 27 years old. Jean Klubertin raised them on their 23-acre alligator and turtle farm just north of New Orleans.

As the family's industry expands into its fourth generation, it has become just another ordinary facet of life. Daughter Janet, 23, said, "When I was growing up, I thought everybody had alligators in their backyards."

Although the Klubertins never forget for a minute that alligators are an always wild animals, some of their clients say they are fairly docile.

"Take Jumper."

The 15-foot alligator is always first in line at feeding time. He has his usual fare of nutria. Since the Klubertins opened their farm to tourists in 1984, Jumper has added one more tale to their tourists' delight.

"Son Bruce loves to build the suspense," said. "We had some people on a tour, and I was inside the fence, and we'd get nutria rowing to the alligators," he says matter-of-factly. "I was walking by this hole Jumper had dug in the bank. He jumped out of the water, bit my arm and pulled me back with him."

"Bruce enjoys the tourists' caps, says, "and I have to keep them away."

He punched the alligator in the nose a couple of times, screaming all the while, and finally Jumper let go.

A collective sigh of relief from the other side of the fence where the tourists are.

And, sometimes they get out. "They dig like hogs, they climb like cats — the only thing they don't do is fly, and that surprises me," Harvey says. "I'm just thinking it's like big dogs," he assures tourists.

"If they get loose, we just go out and bring them back." The Klubertins believe their farm — home to 7,000 alligators and 25,000 turtles — is in the reptiles' best interest by helping preserve the species. Protection and what Klubertin had alligators in their backyards.

Although the Klubertins never forget for a minute that alligators are always wild animals, some of their clients say they are fairly docile.

They sell alligators for their hides and meat.

Some of the turtles are also for sale. The others find their way into pet stores outside the United States. And Harvey and Jean have discovered another sideline they enjoy a much as they are excelling at — talking to the many people who come by to see their operation.

Louisiana highs

But then, the Klubertins are different from folks in just about every part of Louisiana. Each touting the biggest and the best of something. There's the strawberries capital of the world in Ponchatoula — and they say the antiques capitol of the world as well.

Go to Covington, a bedroom community on the north side of Lake Ponchartrain, and you'll hear that it's got the largest selection of antiques anywhere in the South. Covington is the home of the late novelist Walker Percy.

Antiques aside, St. Tammany Parish does have a much more charming side. Come to the French Quarter if you want to see a 200-year-old Cotton Patch or any fish with its free soda jerks and it will come to you.

On the far side of the bayou, the other is a place called Mardi Gras, which is really spent on ice cream swirled into the green purple and gold colors of the day.

From the majestic float parades in New Orleans to the rural horseback parades in communities that scarcely constitute a dot on a Louisiana map, the holiday is as unique to the state as its residents.

Many consider the old Cajun man, a trapper in Abbeville, one of the dying breed who has grown up on the bayou and manages to make a living. The alligators from its slow-moving waters.

He grew up accustomed to shrubs of swamp mosquitoes. His family — like most others — went to bed each night to escape the squids of the blood-sucking insects that lights attracted. He has been told there's nothing from the invention of the first automobile to the first man on the moon.

Someone asked him one day what he thought he was doing for the greatest modern-day invention.

"Well," he said thoughtfully, looking at the reflection of the bayou and scratching the stubble on his chin, "the greatest modern invention — would have to be the screen."
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Restaurants

Jack Bay. Mr. Jack and Mrs. Jack on Woodway and 10.5.

Dishes. On Santa Fe, N.M.

"It's great being here to go and look at night and the mountain views. We could stay and see on them. What a beautiful place!"

Detours is a weekly column on travel finds, tips, and views. Readers can write to Detours. Editor, 1500 W. Houston, 77002, Houston, Tex.

Postcards

Each week Chronicle Travelers like to sample the great dining experiences.

"Being in the restaurant business, we like to enjoy the great dining experiences." - JUDY WILLIAMSON

Population of alligators has grown

But for the effort of conservationists, Chicago. Bears could have been a species of alligators due to limited hunting seasons. Alligators in the Texas and Florida populations have grown in recent years. Alligators were once hunted, but are now protected. Mike Dittko, owner of Attain Restoration, says San Antonio is the best city for gator hunting. Alligators are a delicacy in South America. Texas state hunting laws allow for a limited number of alligators to be hunted each year. Once hunted, alligators are transported to South America for consumption. - JUDY WILLIAMSON
Grab a gator and eat it

By JUDY WILLIAMSON
Houston Chronicle Travel Editor

Add to the list of training strategies for the Houston Oilers team a high-protein, low-fat diet of alligator meat as a way to get fit in time for the game.

It worked for the Chicago Bears.

They ordered 250 pounds of alligator meat from a Louisiana shipper for a protein-fueling frenzy before winning the 1986 Super Bowl.

Chicago Bears spokesman Ken Vadalosseri said alligator found its way on the team's dinner trays of times for several years.

Replied Buddy Fresia, a population control expert for the Environmental Protection Agency, "Yeah, Mike. Ditka loves that alligator meat."

Nutritionists are learning to love that alligator, too, because of its high-protein, low-fat mix. The meat is a great source of protein. According to reports, the Louisiana State Cooperative Extension Service and Louisiana State University.

In 1982, 2.2 percent of our meat was alligator meat. Now, we're up to 1.2 percent. Increased demand for alligator meat has increased the price.

The fat content for gator meat is 1 percent from 1.5 percent, compared to 25 percent for chicken, 30 percent for beef and 8 percent for chicken.

The taste reminds some people of chicken, but with the texture of pork. However, the drawback to gator meat is that it is more difficult to eat than pork.

Take tiny bites, or you'll be sorry.

If you'd like to try the following recipe, you can order small quantities from Sportsman Corner Seafood, (504) 879-4173, in Houma, La. Use alligator meat instead of chicken for a change.

The first recipe is from the Louisiana Cooperative Extension Service. Houma, La., chef Joe Arabie provided the second recipe, which I've tried at home.

**Italian Fried Alligator**

1 pound alligator meat
1/2 cup Parmesan cheese
1/4 cup chopped Italian bread crumbs
1 cup cooking oil, for frying

Cut alligator meat into thin, finger framework. Dip meat in Parmesan cheese and bread crumbs and put in a paper sack. Add a portion of the meat and shake until the meat is well coated. Fry until golden brown. Makes appetizer servings.

**Fried Alligator Bits**

1 12-ounce can of beer
1/4 cup flour
2 teaspoon seasoned salt
1/4 teaspoon cayenne pepper
1 pound alligator meat, cut into tiny bits
Oil for frying

Combine beer, flour, salt and pepper to make a batter. Coat alligator meat with batter and dredge in corn meal. Fry in hot oil, turning often, until golden brown. Makes six appetizer servings.