SATURDAY OCTOBER 28
12 noon--Festival opening and performance by Navy "Rock Band."
2 p.m.--Model Airplane Show by Tri-Parish Radio Control Airplane Club.
4.45 p.m.--Cooking judging.
6 p.m.--Performance by Justin Wilson.
8 p.m.--Square dancing by the Everland Squares and the Dixie Land Swingiers.

SUNDAY, OCTOBER 29
10 a.m.--Horse Show.
10 a.m.--Volleyball tournament by the St. John Ladies Volleyball League.
10 a.m.--Sky diving.
1 p.m.--Eating contests.
5 p.m.--Entertainment by local bands.
6 p.m.--Announcement of and presentation of trophies to winners of the cooking contests.

LaPlace Dragway
October 28-29
HERE’S HOW IT ALL STARTED

A Festival Is Founded

Nobody is sure what the outcome will be but everybody can be assured of one thing. The smell will be magnificent. For those amateur cooks who are entering their favorite recipes in the 1972 Andouille Festival must have at least 10 pounds of andouille in their five gallon quantity dishes. Ten pounds multiplied by the number of chefs entered in the cook-off makes for a lot of great smelling.

The inaugurators of the festival—the LaPlace Volunteer Fire Department, headed by Chief Frank Fagot—claim there just wasn’t enough time to get some of the entertainment they promise for next year. However they did manage to get a most appropriate entertainer for the festival. Justin Wilson, the Cajun wit, and author of Justin Wilson’s Cook Book (which includes a good chicken-andouille gumbo recipe) will be front and center with his cracked English drollery on Saturday, October 28.

The cook-off and Wilson, as well as a square dance exhibition, are some of the highlights of the Andouille Festival, which has been in the planning stages since May.

How did the fire department found a festival. According to Warren “Smoky” Montz, president of the LaPlace Andouille Festival Association, the whys and hows are more certain than the hows. The two purposes of the festival, according to Montz, are “to make money for the fire department and to promote the town of LaPlace.”

The whole thing started, as nearly as anyone can remember, two or three years ago, when Mentor “Sleepy” Landry wrote a Letter to the Editor which was published in L’OBSERVATEUR. He said in the letter he thought an andouille festival would be a good idea for the area. The idea didn’t catch on right away, and it wasn’t until the editor of the paper began to push it that the festival idea got off the ground.

Somebody actually got up one night at a fire department meeting and made a motion. Then a resolution was passed, and suddenly LaPlace had a festival. It also had the LaPlace Andouille Festival, Inc., a corporation set up to protect the interests of the fire department.

This turned out to be a good idea, because before long the idea was escalating and everybody wanted a piece of the action. In fact things were going so well for the festival that it wasn’t long before the site was changed from the Riverlands Shopping Center to the LaPlace Dragway. This was done not only to accommodate expected crowds on a surfaced area, but because the Dragway has excellent accommodations, such as rest rooms and concession stands.

One of the booths at the festival will sell andouille. This andouille will be a representative sampling of local manufacturers in order to offer a good variety of festival-goers.

Smoky Montz, reports that after a slow start “everything is going great—guns,” and predicts that if the weather is good 2000 pounds (that’s one ton) of andouille will be consumed (sold and eaten, both) at the Andouille Festival—and that is his conservative estimate.

The whole thing promises to really be something.
AN ACCOUNT WITH US

IS LIKE

ANDOUILLE

IN GUMBO

Very INTEREST-ing

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Home of SUPERLOAN
The early settlers, from necessity, wasted no part of anything they produced. Life was much too difficult and demanding for that. First there was the long voyage from the homeland—a Germany ravaged by the Seven Years' War, a France where people were already beginning to grow restless. The first German-French and Swiss colonists brought to this country all they could—trees, machinery, their families and their skills.

They were to need it all and more, in a land fed and too often over-powered by a monster of a river that left no comparison with the rivers of the lands they had left.

At first there must have been terror at living so absolutely even with the force, that was the Mississippi. The agents who had swept Europe looking for emigrants—John Law's men and the French, who wanted people to settle their New World properties—had led them to expect something else.

Not knowing that to people looking for a chance, just the promise of their own land and the freedom to work it is enough, the Germans went about it as the most outrageous lies. They told of gold, pearls, furs, a beautiful green park-like land, where children could frolic and growups live amid splendor.

Then the first German settlers were dumped ashore and, for those who managed to survive the voyages, truth dawned. Reality was sand, unwelcoming rainy skies, mosquitoes, strange insects and sickness. It was foreign-tongued people and a dream that died when John Law's Mississippi venture failed.

Still there was plenty of land to go around. Especially for those who would attempt farming. The French had declared such a thing impossible, but the Germans would cast knowing eyes on the land and know differently.

So although a great river was rushing by at their feet and the land was so level there would be no place to run when the spring floods and the terrible hurricane winds came, the shrewd Germans saw the real riches in Louisiana. Here was rich dirt into which to put the seeds brought from their homes. Here they could grow vegetables as fine as any in the world. For them, nothing mattered if the price they would pay! this would be the price they would pay!

Food as they once knew it would become practically unknown. The animals that swam in the river and paddled through the swamps were food. Finally, a few cows and hogs were brought over, and those that survived the voyages were parceled out to the colonists.

It was nearly a crime to eat a cow. They were for giving milk and increasing their numbers. As pigs and chickens multiplied more rapidly, they were the first to become, if not abundant, at least available.

The Germans and French were again able to practice some of their native skills. "La Boucherie," as the Germans soon would learn to call it from their French neighbors, was the killing of the hogs and making of products from the meat.

When the first cold snap of the difficult Louisiana winter came it was cool enough for la boucherie, and a familiar stir went up and down the river through the little white houses and shops. This was another of the good times, nomatter how much work it meant.

The hog meant boudin (blood sausage), saucisses (sausages), fromage cochon (hogshead cheese)—but most importantly—la andouillette.

Solar andouillette, and even smaller ones, tied into "hands," were called andouillettes. Nowadays no distinction is made.

In earlier days the ingredients were certainly much different. Many of those used them would be most unappetizing now. For the old settlers had to use every bit of meat they had; they could not quibble about what it was. It would not have occurred to them to do so anyway.

"The Scraps" were used—the fatty pieces that couldn't be used anywhere else, the tripe, or stomach linings of the hogs, and even the casings or intestines, which would be first boiled and chopped before being mixed with the other meat for stuffing as andouillette.

Now, commercialism has come to the German Coast, as it has everywhere else that andouillette is made. People who, in their youth, called the gumbo andouille made with tripe and intestines added the "good andouille," realize that such ingredients are unacceptable to modern stomachs.

New big machines chop up the fresh pork—many useprime Boston butts only—it is put into a plastic tub, the seasonings added, and all is well-mixed. Just as in the old days, one job—that of scraping the small intestines to a gossamer-thinness—is still done by hand. Still, casings, or middlings, can also be bought separately from another supplier.

When the meat is ready the casings are put onto the spout of an odd-looking machine which has a large pan on the top for the meat chunks, and the machine automatically fills the casings. The andouillette are then looped or tied to rafter in a smoke house, the wood is set to smoking, sugar is thrown onto the fire, and the four or five hour—or even longer—processing begins.

As the wonderful smell drifts lazily upward. Andouillette is again making on the German Coast.

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Best wishes to the
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on their first
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Andouille in France

In an article by Waverly Root, author of "The Food of Italy" and "The Food of France," published in New York Herald Tribune, November 17, 1971, andouille is claimed as "one of the most famous and oldest sausages of France. Dating back to at least the 12th century, the name derives from the Latin "anducere," which means "to introduce." In the case of andouille, this means the sausage ingredients are introduced into the casing, or intestine.

In France, everybody seems to be accepting credit for "discovering" andouille. Root said that as nearly as he can figure, Normandy must have the honor of being the innovator, but he also points out that "a process so natural as pig-sticking time as making sausage of the tribe may very well have developed more or less simultaneously in a number of different places."

Certainly the most trusted French recipes are typically French. Basically most begin with marinating the casings in white wine, mixed with thyme, basil and garlic for five or six hours. Then tripe and other parts of the pig's stomach are cut into thin strips, mixed with a little lard, seasoned with salt, pepper and garlic—and any other spices—the hotshest available.

In France, especially on farms, where the peasants still make the best andouille, it is often eaten fresh. It is poached lightly in a narrow vessel in a mixture of half water and half milk, along with parsley, scallions, thyme, basil, garlic, salt and pepper.

Those andouilles to be kept for later use or to be sold are either smoked (as they are here) or cooked enough to be eaten without requiring further cooking. Root reports that the name andouille has been extended to sausages of similar appearance, but their very names reveal they are not of the accepted pork tripe stuffing. These are "andouille de bœuf, andouille de gibier and andouille de volaille—or beef, game (especially wild boar) and poultry, respectively.

Andouille de campagne is smaller in size, with pork added to the tripe, and is eaten either hot or cold. Andouille de Careme, Lenten andouille, is made of fish, a far cry from the real thing. Andouille en boudruche is stuffed into beef or horse intestines. Andouille truffée is, of course, andouille with truffles...

The author includes in his article the recipes from three places in France which he obviously accepts as the French andouille capital.

In Vire, Normandy, which has the most widespread reputation for andouille, the peasants naturally make the best. However, Vire mass-produced andouille runs a close second in excellence. It is made from strips of pork tripe and calf stomach lining in equal proportions, seasoned and stuffed into the large intestines of the hog. This is usually but not always smoked over a mixture of oak and beech wood.

Every year, Val d'Ajol in Lorraine, near the German border, has its own Andouille Festival the third Monday of February. Its shops loudly proclaim their product throughout the year, though.

Val d'Ajol claims it first served an andouille to Rabelais (who wrote about andouille in the 16th century) sometime between 1546 or 1547, when he visited nearby Metz. It was most likely on one of those times when the broad social satire and humor of the French author—and himself—were in disfavor in France.

In Val d'Ajol andouille, the pork tripe is finely chopped, marinated in wine, poached lightly and seasoned with caraway and stuffed into any of three sizes of pork intestine. There is the andouille of normal size, a gaudeyau (or andouille) or the giant-sized bœuf; calo. You will probably eat this andouille in its home territory hot and served with large beans.

The other place singled out by Waverly Root is Guéthary-Sur-Scoff, Brittany, a small place where visitors ate and raved about the andouille. Guéthary claims its secret is the River Scoff, which is still pollution-free. The pork casings are scraped and then washed in the fine waters of that river, then are steeped in a pickling fluid, the formal for which is a well-kept local secret.

After the casings are stuffed the andouilles are split, partially cooked over a wood fire, then smoked slowly for 20 days. This andouille is best eaten cold, and has many imitators.

No place in Europe can prove origin of the sausage called andouille. It has been around so long its beginnings are sunk deep into the past. Every place it is made has a wonderful recipe and usually a secret. One could spend one's lifetime traveling the world over sampling "the original recipe"—and never got bored.
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Why Andouille?

OR WHY WOULD PEOPLE DEDICATE
A FESTIVAL TO A SAUSAGE?

Why Andouille? It isn't easy to spell or pronounce. In fact it isn't even easy to eat, if you have a delicate stomach. Yet it really is not surprising that andouille was chosen as the single-and now shining-star of its own festival.

In Colonial days the recipe for andouille made the trip to Louisiana safely tucked away in the memories of the new colonists. Being a smoked product that kept well, it is safe to assume that quite a few andouilles also made the trip with those first Europeans.

Andouille today is as nearly a product of this area as anything to be found—a true representative of the nationalities that the first settled here.

When it got to this country it retained its foreign flavor, just as the generation of people who brought it over were to keep their homeland accents. And andouille, just as they did, change as time went on.

A sausage that could be called andouille can be eaten in the homes of both Germans and French in practically any area where they settled to this day. So it was something made by both, although most assuredly differently-seasoned.

In Louisiana the Germans and French were to live in close proximity with each other. In this immediate area of the state the Germans by far outnumbered the French, and still do today. As the Germans have always been renowned sausage-makers, the fact that they settled here certainly did not hurt the evolution of andouille as it is now.

Living cheek by jowl, the new settlers of several nationalities (there were Swiss, English and Canadians too), each tried out their own recipes. Then, in the camaraderie of this new land, sent samples on to their neighbors.

In this country were new woods to try, new herbs and spices. Many times old trusted recipes simply had to be changed because the correct ingredients just were not available. As often as not the new seasonings became the preferred ones.

Tastes changed as subtly as the people themselves. Sons inherited recipes from their fathers, and were given new ideas from their wives, who might be of another nationality.

There was no good community pot into which all ingredients were dumped—no communal smokehouse where the different kinds of wood were regulated. Andouille, and its specialized making, became as varied as the people who intermarried and formed this new state.

So it is today. One fine product that has evolved along with its makers over the years—a cherished part of family life, its recipes jealously guarded and defended. People here can point with pride to andouille, and this pride is justified by the product's excellence. It is part of the "great melting pot" of America, and very especially an integral part of South Louisiana and its people. If it could speak it would do so in the local parlance—in unique English richly flavored with German, French, Acadian and Spanish accents.

Now andouille, this "of the people" sausage, has its chance to prove it is as good around here claims—just about the best good eating to be found anywhere.

Best Wishes

For a Successful Festival

L'OBSERVATEUR
File' Makes the Gumbo Good

AND ANDOUILLE MAKES IT GREAT

Chicken andouille gumbo usually has three main ingredients and another which is lesser quantity is just as important. The three are, of course, chicken, andouille and oysters. The other, file', is such an indispensible part of the dish that many people call all gumbo simply “file' gumbo.”

Vegetables used in gumbos are what is on hand and in season—onions, parsley, shallots, celery, bell peppers, even little hot green peppers. These “seasonings,” as they are called, are not indispensible as one or even two omitted can be left out completely. Or mushrooms can be used in their place. Even the white, plastic-looking tree-mushrooms can be used in a gumbo. In fact nearly any type of seafood can be used instead—crab meat, shrimp, crawfish.

Yet no cook worth the title would even think of building a gumbo without file'! Or andouille.

File' was here when the first settlers arrived, but the French, as seems to be their way, gave it its present name. The word “fill’” in French means “to run thick andropy,” and too much file' in soup or gumbo will have that effect.

The Indians had long used the product. It is the powdered, gray-green leaf of the sassafras tree. These trees have grown wild in South Louisiana for centuries. The Indians used the root for medicinal purposes, flavoring, and a drink, and made the leaves into a powder for thickening and seasoning their food.

Early in the Colonial period of the state, when conditions were hard to come by, the Indians learned the commercial value of their file', and sold it in the market place in New Orleans.

Nowadays it is still a good way for a person to earn a few extra dollars. For its making is work, and though many people have a tree, making file' is often regarded as “too much trouble.”

Sometimes after August 15 the leaves—which sometimes grow in three different shapes on one stem—are harvested. They are tied into clusters, or twigs, and hung in a secure shed to dry. Several weeks later they are taken down and ground. The Indians used a hollowed log and rock, or wooden pestle for this. These days people use either much the same method, or a hand-cranked machine.

After grinding, the file' is sifted through ordinary flour sifters to remove any impurities or stems. Then it is put into a glass container. New glass bottles, anything small enough to hold a year’s supply. As “just a pinch” of file' goes a long way, not much is needed to last quite some time.

Very few people would think of making a presentable gumbo without their sprinkle of the very fine—bought from “the country”—file'. How many modern kitchens in the cities have a treasured place for an old soft drink bottle full of file', the powder is not known. But it is certain their numbers are large.

The other ingredient of a good gumbo for which there just isn’t an adequate substitution is andouille. Many times smoked or country sausage is used instead, but there simply is something missing.

For one thing, andouille does not lose that wonderful smoked flavor into the gumbo broth as does smoked sausage. The gumbo will be delicious, of course, but the meat of the sausage may taste rather sweet—or even, horror of horrors—almost tasteless. It is only andouille which can be trusted to taste as good after no matter how much cooking as it would taste eaten uncooked.

So never substitute the two items file' and andouille. Unless you just don’t care how people regard your cooking.

Best Wishes for a Successful Andouille Festival

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La Andouille

When the residents of the German Coast of Louisiana (St. Charles and St. John the Baptist Parishes) speak of andouille, they usually mention first of all that it is "made just around here." And "just around here" stretches not much farther than St. James Parish, upriver from St. John the Baptist.

Their pride in the product is more than understandable and justified at first bite. La andouille, the spicy, rich, wonderful local sausage, is nothing short of marvelous. Like many other products of this, the second permanent settlement in Louisiana—the LaBranches, Vicknairs, Triches, Fabre's and Romeos—of this, the second permanent settlement in Louisian, is again in origin with a French name.

Calling andouille by its English translation can take some of the romance right out of it—nevertheless nothing can touch the flavor. After all, where is the thrill in eating chitterlings? Nothing can touch the flavor. After all, where is the thrill in eating chitterlings?—even though andouille, and that difference in preferences is reflected in the andouilles of the area—each producer still jealously proclaiming theirs the best andouille. Much of the flavor was and is gained subtly from the choice of wood used to smoke it. In the old days the larger was called chitterlings, any cooked intestine product used as food; and the smaller andouilles. Nowadays there is no distinction made, usually.

And while the andouille was smoking—process of some five or six hours—what of those ingredients which might bring a shaver to a delicate stomach? In the old days, when times were harder, there was no part of any hog wasted. Those old Germans used everything except the hooves. and sometimes they suspected that Pappa had utilized that in his fiddle. In that warm seasonings were added. In the German Coast, a people whose ancestors saved the city of New Orleans during several famines—and prospered doing it—long ago saw the value of their wonderful andouille. So a better-quality of meat is now used, it is all government inspected, and the making is more streamlined.

One old lady, who still remembers the old days, speaks with relish of the andouille which she once helped her mother make, and of the one which had tripe and casings added. "That was the one we put back just for making gumbo," she reminisces. "Mais, they don't make la andouille like that no more. Dat was the GOOD andouille!"

She is one of those employed yearly to practice her art of making andouille, and there are many who will argue with her that this andouille can't be superior to anything ever made before.

Nowadays big machines chop up the fresh pork, it is put into a plastic tub, where the seasonings—salt, pepper and garlic—are added and well-mixed. Just as in the old days one job—that scraping scrupulously the small intestines—is done by hand.

When the meat is ready the casings are put onto the spout of an odd-looking machine with a pan on the top, and the machine automatically fills the casings. The andouilles are then looped or tied to ratters, and the wood set to smoking.

The workers can then sit back and fan themselves and talk, and finally sniff appreciatively. La andouille is again being made on the German Coast.
EDITOR'S NOTE: The following article was written by the late HERMAN DEUSCH, who was as well known as a connoisseur of fine food as he was as a writer for the New Orleans States-Item. In which his daily column appeared for many years.

Autumn Ode

At the moment my mouth-watering interest in the sugar harvest centers on andouille, the only pork product which is smoked with sugar cane, and with the aromatic fumes that rise when new syrup is sprinkled upon the glowing coals of the smoke-house floor.

Andouille is to sausage what plutonium is to the table of elements, or the keystone is to arch. It is tops; and yet, as far as I know, it is made only in the perique tobacco country which runs roughly from LaPlace to Convent, along the river.

I was in distinguished company when first introduced to andouille, Sinclair Lewis was occupying a quiet apartment on Nashville Avenue that winter while he put the finishing touches on the novel of the stage, Bethel Meridyday.

Driving from Baton Rouge, he and I halted at Roussel's for refreshment and Mrs. Roussel brought us a few slices of andouille which, she assured us, had been delivered only that morning. She suggested that thereafter we sample her andouille gumbo. Both these encounters were memorable experiences.

I am no authority on sausage, but according to Mrs. Roussel - who is the sole ingredient is pure, lean fresh pork cut into cubes. These are seasoned highly with a mixture of salt, crushed dry Louisiana hot pepper pods, and finely minced garlic. The meat-and-spice melange is placed in the ice box overnight, or for a full 24 hours, to let the savors penetrate, after which the seasoned cubes are stuffed by hand into sausage casings - the larger, the better.

The sausages are immediately hung in the smoke house, and smoked slowly for about a day. "But," writes Mrs. Roussel in response to my request for details, "instead of using hickory or other wood for curing meats, this andouille is smoked with smoldering sugar cane stalks and all during the day a little cane syrup is thrown on the coals. The aroma is right out of this world. The andouille can be eaten as soon as it is cured. Very often we cut wheels and serve it just as salami is served. Anyway, that is why andouille is usually made during the boucherie period and during the sugar cane harvest months. I can testify to the fact that andouille can be eaten as is; also that bits of it, braided, make marvelous cocktail snacks, like chorizo. But I can also testify that it reaches its highest destiny when associated with oysters and chicken into a gumbo a la Roussel's. That is why I asked Mrs. Roussel for her recipe, which follows:

"Ingredients: One large hen, half a pound of andouille, 3heaping tablespoons flour (plain), 3 tablespoons cooking oil or shortening, 1 large onion cut fine, half a medium bell pepper cut fine, 1 stalk celery cut fine, 1 dozen oysters and their liquor, 2 quarts boiling water, 6 sprigs parsley cut fine, and 6 pods of garlic, also cut very fine.

"Directions": Clean and cut up chicken as for any other use. Season with salt and Louisiana ground red pepper to taste. Cut andouille into half-inch wheels. Put cooking oil into a Dutch oven or deep pot, and when warm, add flour and make a roux.

"When this has acquired a reddish-brown color, add the chicken and andouille, and let fry for about half an hour, being careful to stir often to prevent sticking or burning. Add onion, pepper, celery and garlic, and put the lid on. Let simmer until onions are well wilted. Stir often. Add oyster liquor and boiling water. Let boil until chicken is ready to serve. When ready to serve, heat to a boil, and add two tablespoons file. Serve with or without rice. This is a meal in itself and is usually served with your favorite green salad."

Having tasted this robust nectar, I should like to add first, second, and third endorsements, with a panegyric of praise for mid-October, which brings the sugar harvest and makes it possible to add canecaskets and syrup to the smoke house coals and produce that pride of the perique parishes - Autumn's andouille.

Best Wishes for a Very Successful Festival ....

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L'OBSERVATEUR, OCTOBER 26, 1972 Page 11

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Lousteau Auto Sales, Inc.
Suggestions for Using Andouille

All recipes given here are for several people because the people who cook them often have large families. Do not despair, though. They taste just as good made in smaller quantities—or keep deliciously for next day.

CHICKEN-ANDOUILLE GUMBO LA ROSINA

(from the Justin Wilson Cookbook)

In one of her few dishes that isn't prepared "au vin," the old master of Acadian cookery steps down from the microphone and shows everybody how it's done.

1 large stewing chicken
1 lb. andouille-sliced in ½ inch slices
6 large white or yellow onions, chopped
1 small bunch green onions, cut fine
1 small bell pepper, chopped
1 tablespoon chopped celery
1 tablespoon finely chopped parsley
1 clove garlic, chopped
salt, black pepper and red cayenne pepper

¾ cup all-purpose flour (for roux)
1 cup cooking oil
6 cups hot water

Cut up chicken, wash and season with salt and pepper. Heat one cup oil in heavy skillet and fry chicken until brown. Remove chicken and put aside. Pour remaining oil into large heavy pot, for making roux.

After roux is made, lower heat and add all chopped ingredients, except green onions, garlic and parsley. Cover and simmer until onions are clear, stirring occasionally.

Add sliced andouille and chicken to roux mixture, cover and let simmer about one-half hour. Stir often during this process. Keep heat low through this point.

Add water, garlic, parsley and green onions. You may increase heat until mixture begins to boil. Now lower heat to simmer, cover and cook 1½ to 2 hours. Add remaining ingredients, cover again and simmer gently for about 15 more minutes. Do not overcook oysters. They should be curling at the edges to taste best. Serve over steaming rice and-or with potato salad, just as you would eat it locally.

POPCORN SALAD

The only complaint about gumbo? Believe it or not, people claim it doesn't stick to the ribs. Just like Chinese food, they serve this dish to guests who "didn't like andouille" and made believers of them all.

Preheat oven to 450 degrees. Boil links of andouille until nice and tender. Cool a bit, then cut lengthwise once. Cut into pieces about six inches long. Place in shallow baking pan, cover with barbecue sauce and bake about 15 minutes.

Serve as meat dish, on sandwiches or cut into toothpick-size pieces for a party. If you're a barbecue "purist," just slip the andouille onto your grill after boiling. Don't cut up first though. And do-o-o yourself a favor—use the small lean andouille for this recipe.

RED BEANS AND RICE

Louisiana is already famous for its red beans and rice with ham, but after you eat them this way you aren't likely to go back to using any other meat.

1 pound red beans, well-washed
3 pound small-link andouille, cut into ½ inch chunks
1 large onion, chopped
1 small bell pepper, chopped
2 stalks celery, with some leaves, chopped
1 tablespoon parsley, minced
2 shallots, chopped and green separated from white
1 clove garlic, minced
½ teaspoon basil
1 teaspoon rosemary leaves, broken up fine
1 tablespoon Worcestershire sauce (thin, brown kind)

Red or black pepper and salt to taste

Enough water to cover beans well

Boil beans or use cooked beans. Add all ingredients, cover and simmer over low heat until beans are tender and beginning to fall apart. Add salt and pepper to taste. Serve over rice or French bread and tossed salad.

Also good made with hot sausage or ham chunks, or a mixture of them.

BARBECUED ANDOUILLE

Something new and different from Marilyn Villaret, who served this dish to guests who "didn't like andouille" and made believers of them all.

Preheat oven to 450 degrees. Boil links of andouille until nice and tender. Cool a bit, then cut lengthwise once. Cut into pieces about six inches long. Place in shallow baking pan, cover with barbecue sauce and bake about 15 minutes.

Serve as meat dish, on sandwiches or cut into toothpick-size pieces for a party. If you're a barbecue "purist," just slip the andouille onto your grill after boiling. Don't cut up first though. And do-o-o yourself a favor—use the small lean andouille for this recipe.

Andouille Festival

Louisiana is already famous for its red beans and rice with ham, but after you eat them this way you aren't likely to go back to using any other meat.

1 pound red beans, well-washed
3 pound small-link andouille, cut into ½ inch chunks
1 large onion, chopped
1 small bell pepper, chopped
2 stalks celery, with some leaves, chopped
1 tablespoon parsley, minced
2 shallots, chopped and green separated from white
1 clove garlic, minced
½ teaspoon basil
1 teaspoon rosemary leaves, broken up fine
1 tablespoon Worcestershire sauce (thin, brown kind)

Red or black pepper and salt to taste

Enough water to cover beans well

Boil beans or use cooked beans. Add all ingredients, cover and simmer over low heat until beans are tender and beginning to fall apart. Add salt and pepper to taste. Serve over rice or French bread and tossed salad.

Also good made with hot sausage or ham chunks, or a mixture of them.

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