Some folks sing:

"Row, row row your boat — gently down the stream;"

"Merrily, merrily, merrily, merrily — life is but a dream!"

Other folks sing:

"Roux, roux, roux your food gently down the hatch;"

"Marilee, Marilee, Marilee, Marilee — this is a delight!"

What is roux? Well, the "other folks" believe it's a MUST when cooking.

Certain of the "other folks" believe there's potentially a nationwide market for it. That's why they've started making and packaging it for sale in supermarkets.

This unusual plant — said to be the only one of its kind in the world — is located at Ville Platte. It's operated by Lee Israel, president of I-Ron Pot Roux, Inc. Other officers include Donald Mageux, vice president, and Dr. Harvey Poret, secretary-treasurer.

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From hopper into mixer the roux is spiced with special formula ingredients then conveyed into a fine-screen sifter, right.

Lee Israel inspects finished roux as it drops from sifter into tub.
Iron pot, center background by Wilmer Guidry, starts roux-making process, passes it to oblong tank cooler between Dr. Harvey Poret, right, and Donald Mayeux. Press, left, removes most of the fat or oil.

Next, chopper leaves roux in fine flour form.