LOUISIANA PRODUCTS were served -- and promoted -- at the Acadian "boucherie breackfast" hosted by State Comptroller Roy Thibodaux Monday in Baton Rouge when some 200 guests, including state and parish officials and educators, were served sweet potatoes, cornbread, boudin (rice dressing), cane syrup, milk and "lou gratin" bog crackings. From left are: Agricultural Commissioner Dave Peerce, currently promoting the use of Louisiana-grown products; Yumiko Queen Dragge, who helped prepare and serve the sweet potatoes; ULL Dean of Agriculture T. J. Ardeneaux; Joe Ardeneaux, executive director of the Louisiana Sweet Potato Commission; ULL President Joel L. Fletcher; Eben Marks of New York City, termed the largest buyer of Louisiana sweet; Police Chief Sidney Caster of Baton Rouge, representing the pre-eminently important industry; St. Landry Parish Assessor Lennie Savoy, Dr. Clyde Boudreaux, head of the animal industry department of ULL, and Dr. Helen Phillips of ULL, past king of the Louisiana Cotton Festival. -- Staff Photo

Story Behind 'Instant Yams'

"Chronological" Steps Related by Horticulturist

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General Horticulturist

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The idea of developing the sweet potato flake originated during World War II, when we were dehydrating sweet potatoes for the armed services. Glenn Overton of the Crawford Mchinery Corporation at Donaldsonville, Louisiana, visited me in 1942 and again in 1956, at which time we discussed in detail the possibility of dehydrating a flake from the sweet potato, and I sent him a bundle of potatoes upon his return to Michigan. He and I felt that we could make a much better product than had been made during the war, and we were correct. The sample of flakes that he sent me was a beautiful product.

The next step of having this work done in Louisiana was then up to me, and shortly after receiving the flakes from Mr. Overton, we held a meeting in New Orleans at the Southern Utilization Research and Development Division with representatives from the Eastern Regional Laboratory at Philadelphia. The group at Philadelphia had been working on the sweet potato flake and had just released this product.

I asked Dr. Fiedler, director of the New Orleans laboratory, to obtain the small lab-hydrator transferred to New Orleans, and the staff here, working through Dr. Vernon H. Montgomery, Dr. H. J. Doehnel and James Spalding, started the work on the sweet potato flake with sweet potatoes that we furnished them from our Sweet Potato Research Center at Clark.

The preliminary tests were so gratifying that we realized that this product should be investigated on a larger scale, with the help of the Louisiana Sweet Potato Advertising Commission and the Louisiana Sweet Potato Growers' Association, I approached Sen. Allen J. Blenders of Louisiana, Chairman of the Senate Agriculture Committee, and Congresswoman John C. Whitman of Mississippi, chairman of the House Agricultural Appropriations Committee, and asked them to back an appropriation of $10,000 for the laboratory at New Orleans in order to step up the work on the sweet potato flake. We were able to get this appropriation to build a larger pilot plant and to acquire additional personnel.

When we felt that the product had been perfected, we called in the collaborators from various sweet potato producing states. Many of them were very enthusiastic and returned to their respective states and started programs of their own.

Two plants will be in operation in Louisiana this season -- one by the Prineville Canning Company at St. Francisville and one by Conrett Packing Company at Ville Platte. Two plants are now operating in South Carolina.

All who are familiar with the flake believe that it is one of the finest products ever dehydrated. It analyses around 40 to 50 per cent sugar. In addition to its being rich in carbohydrates, many minerals and vitamins, it should be emphasized that it is particularly rich in vitamin A. Even though some is lost in the process of making flakes, this..."
EVANGELINE AND ST. LANDRY Parishes were well represented at the Acadian-style breakfast at the Bellemont Hotel, Baton Rouge, honored Monday by Ray Theriot, state commissioner. A group of Marquis and Ville Platte members forming the Accadian music playing the triangle is Landry Landreneau, both of Mora, and the baker in the picture is Evangeline Partie's of Bunkie. Standing from left are Paul Tate and Robert Reed of Montie John Manuel, native of Chankoupet who is purchasing property

ULE: Dr. J.W. Brouillette of LSU French professor; Tichier, the bus; J.V. Fontenot, St. Landry Parish district attorney; Rep. Steve Dupou, St. Landry Parish; Douglas Powers, custodian of voting machines; Al Savoy, chairman of St. Landry Parish democratic committee; Mike Halphen, St. Landry Parish voting machine custodian. The annual event drew some 300 persons, including state and parish officials and educators from throughout the state. — Staff Photo