

SEASONS OF LOUISIANA

with *Dianne Cage*
January: *The Ouachita Citizen way*



"When the red red Robin comes bo-bo-bobbing along.... La la la...." We love feeding the birds, Robins, Red Birds, Blue Jays, Juncos, Doves, Pigeons, Mocking Birds!

Good morning, good morning to LOU JONES, DONNA PAYNE, ADELE RANSOM, CINDY PRICE, CAROL PARSONS, LEE PIERSON, BEVERLY JARRELL, DEBBIE CLICK, SANDRA HART, GEORGIA STREET, DEBBIE EDGERTON, NANCY KAY PETERS, ANN LEDOUX, LILLIAN GENTRY, JAYNE SMITH GREEN, PAULA NAPPER, PAULEN LUTTGEHARN, KIM REED, CHRISTY STIDHAM, LYNN and BILL HODGE, MITZI and DONNIE GATES and all their children... ABIGAIL, EMILY, DON III, ADAM, ANDREW, AMY, DON JR., DARREN, DAVID HENRY, KENNEDY, LEE, ANDREE, DALE, BRADFORD, PEYTON. What a wonderful family! As the old saying goes... "the more the merrier!"

Guess what? I have been wanting chickens for as long as I can remember. I guess it goes back to when I was a child, my grandmother lived on Park Avenue, across from the golf course. She had a chicken house and we had fresh eggs for the world. On Sunday, the yard man would get a fat hen and then ring his neck, gut, pluck, dip in a big black pot of boiling water... cut up, salt, pepper, flour..drop in a big hot black iron skillet of smoking lard and the best fried chicken you have ever had! Mike Cage has a way of not saying anything but I know he means "NO WAY! it ain't going to happen! One sunny winter day I was riding my bicycle around the Garden District and did a double take on what I thought I had seen. I rode around the block to see for certain what I knew: six beautiful fat chickens pecking, strutting, scratching in rich black dirt. I'm in heaven, I'm in heaven! Just about every day, I would slowly ride by to check on the chickens. Mike and I were heading to church one beautiful Sunday morning and turned down Downey Lane... the chickens were performing to perfection, doing what chickens do best! I checked with the city and all is good, just no rooster! I have named my girls: Gertie, Bertha, Hilda, Stella, Hazel, Pearl and Minnie. Cluck, cluck, cluck!

I have been gathering ideas for my little chicken house... maybe a gas Bevolo lantern, an old slate roof, Ruff Cedar. I've been meandering in and around Antique Alley, finding many treasures, and one day this darling group of three girls appeared. I had to ask ... BRITTNEY BUTCHER, TAYLOR RICHELLS and CAITLIN MORGAN... They had motored over from Shreveport and were dressed in Japanese street fashion. They said this was their hobby and they ordered all their attire from Japan. They were so cute and they were having a grand time! I had a darling picture of them but somehow, I lost it. If you ever see them wandering around, you will know! Last night I was trying to decide how I would describe this group of girls and it came to me ... they look like the Madam Alexander Story Book Dolls: Betsy Ross, Little Red Riding Hood and Cinderella!

Last week or so about 25 big white Pelicans visited the Twin Cities. I saw as they landed on Bayou DeSiard, it was an amazing sight that my 9-year-old granddaughter Georgia Snellings caught on her camera. Maybe 45 years ago, I was living on Phillips Lake and a big group of Brown Pelicans landed on the lake and stayed for three days. It was so exciting and made the front page of the News Star World.

Our very own hometown DOUG PEDERSON of ULM and who coached in this area, the Kansas City Chief offensive coordinator, and the player for the Eagles. In 1999, he started nine games as quarterback. But now he is the head coach of the Philadelphia Eagles! Last year Mike and I along with DEANIE and TOM BAKER... flew to Kansas City for a Giants game and



Pelicans on Bayou DeSiard and new chickens in the Garden District

Benny Butler sent me this delicious recipe for bacon jam!

Bacon Jam

Prep: 1 hour • Total Time: 1 hour 20 mins • Yield: Makes about 2 3/4 cups

Ingredients

- 1 1/2 pounds sliced bacon, cut crosswise into 1-inch pieces
- 2 cups finely chopped shallots (from 3 large or 8 small shallots)
- 4 small cloves garlic, chopped (about 1 tablespoon)
- 1 teaspoon chili powder
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground mustard
- 1/2 cup bourbon
- 1/4 cup maple syrup
- 1/3 cup sherry vinegar
- 1/3 cup packed light-brown sugar

Directions

Spread half of bacon in a single layer in a large skillet and cook over medium heat, stirring frequently, until browned, 20 to 23 minutes. Transfer to paper towels to drain. Remove fat; clean pan. Repeat with remaining bacon, reserving browned bits and 1 tablespoon fat in pan.

Add shallots and garlic to pan and cook over medium heat, stirring, until translucent, about 5 minutes. Add chili powder, ginger, and mustard and cook, stirring, 1 minute. Increase heat to high; add bourbon and maple syrup. Bring to a boil, scraping up browned bits. Add vinegar and brown sugar and return to a boil. Add reserved bacon; reduce heat to low. Simmer, stirring occasionally, until liquid reduces to a thick glaze, about 10 minutes.

Transfer mixture to a food processor and pulse until it has the consistency of a chunky jam. Refrigerate in an airtight container at least 1 hour and up to 4 weeks. www.marthastewart.com

were guest of Nicole and BARRY RUBIN. Doug Pederson's mother, father and family sat in front of us. Like old home week!

Time to say goodbye to GAIL STRAUSS BUNCH, BARRY BARRINGER, DR. ROBERT WOOD, ROBERTINE COBB, CLARISE JOHN. What fine old friends and they will be missed. As the old saying goes, "Happy memories last forever! Love and all God's blessing for their families.

New kid on the block, THE BEEF JERKY OUTLET. It is on the corner of Louisville and Lamy Lane, right by Raising Canes. It is fun to shop there and everything is delicious. Thank a serviceman or servicewoman for their service by free direct shipping to them. Buy from the Beef Jerky Outlet and they will ship for free to your service member!

Mark your calendars for this year's SPRING MARKET from March 18-20. This is going to be the best one of all! We will keep you posted!

Happy New Year from the Twin Cities Art Foundation and The Masur Museum! What a great year they have planned. I am especially looking forward to July Nov. 5, 2016. KELLI SCOTT KELLY. SAVANNA THOMAS, the stunning model in Delta Style, is the granddaughter of SARAH THOMAS with the Ouachita Citizen. She sure is a beautiful young lady! I know her family is proud of her!

THE KITCHEN MASALA... delicious! trykitchenmasala@gmail.com. They provide dinner and lunch options for Monday and Wednesday. Take it from me and I love Indian food. It is really good!

This was the cryptoquote: "We are all here on earth to help others; What on earth the others are here for, I don't know." I think I agree!

I think Monroe looks better than ever. Thank you MAYOR JAMIE MAYO!

Do not forget to brush your teeth and floss, floss, floss. Look forward to the next time!

Dianne

The Ouachita Council on Aging and *The Ouachita Citizen* would like to thank Calvert Crossing Golf Club for sponsoring the delivery of newspapers to area Meals on Wheels recipients. *Thank you for your generosity!*



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