

SEASONS OF LOUISIANA

with Dianne Cage
March: The Ouachita Citizen way



"Rain Rain, go away, Come again another day, Little Johnny wants to Play" ... The Real Mother Goose.

Noah's Ark, from Genesis 6-9... "As the world got older, people became very bad. God found one good man, Noah. God said, "I will keep you and your family safe. I'm going to make the world better for you to live in." You must build a big boat and put your family and two animals of every kind inside of it." Noah obeyed God. It rained for forty days and forty nights. The whole earth was covered with water. When the flood water dried up, Noah stepped outside the ark. The world had been bathed cleaned. Noah saw a beautiful rainbow. "This rainbow means I will never flood the world again," promised God. Noah was happy in his safe, new world.

Someone sent me a cartoon of Noah loading the Ark. He was telling some of the passengers they could only have one carry on! The more things change the more they stay the same, as the old saying goes!

Luke 6:47-49...Someone who comes to me, hears my words and acts on them...is like a man building a house, who dug deeply and laid the foundation on rock; when a flood arose, the river burst against that house but could not shake it, because it had been well built...

New kid on the block: **HOME HARDWARE CENTER** right here on N. 18th St. in Monroe, next to Brookshire's. I feel like I am in Dallas, Texas. Upscale! You feel like you have walked into Cheers! Everyone knows your name!! This is definitely on my list for three or four times a week!

Happy Saint Patrick's Day!!! The Luck of the Irish. Let's cook Corned Beef and Carrots Horseradish!

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Stay dry. Trust in the Lord and I look forward to the next time! The beautiful "Day Lilies" will blooming soon!

Dianne

CORNEB BEEF

- 3 to 4 pounds corned beef brisket or round**
- 1 onion, quartered**
- 2 ribs celery and tops**
- 1 bay leaf**
- 1 teaspoon Lawry's seasoning salt**
- 4 whole cloves**
- 1 carrot**
- 1 teaspoon brown sugar**
- 1 teaspoon cracked pepper**

Cover meat with cold water and seasonings. Bring to a boil, reduce heat and simmer about 3 hours or until meat is tender. Test. When fork easily pierces as with a baked potato, the meat is done. Overcooking dries meat and prevents you from slicing well. For a boiled dinner, remove meat, and boil cabbage, new potatoes, carrots and such in the beef stock. After boiling, the brisket may also be rubbed with mustard and brown sugar and baked in the oven about 30 minutes at 350 degrees or until glazed.

CARROTS HORSERADISH

- 1½ pounds carrots**
- 2 cups mayonnaise (can use light)**
- 2½ heaping Tablespoons horseradish**
- 1½ teaspoons Worcestershire sauce**
- 1½ teaspoons lemon juice**
- Salt and pepper to taste**
- ¾ cup carrot water**
- 6 or 8 Saltine crackers, crushed**
- Little butter**
- Paprika**
- Parsley**

Peel carrots and cook just until tender. Drain and reserve a little of the water. Cut carrots into sticks about the size of your little finger. Line them in a big, greased Pyrex dish - two or three rows, single layer. Mix next six ingredients and spread over carrots. Top with crushed crackers. Dot with butter, sprinkle with Paprika and parsley. Bake at 350 degrees about 25 to 30 minutes. The first time I had this was at Pat Wolff's. It is just wonderful and pretty on your plate and so different! I love to serve it with a roast beef or lamb. Everyone has a fit over it and you can make this the day ahead...so easy!



TOP PHOTO: Mike Cage, Buddy Brown and Raymond White.

MIDDLE PHOTO: Lauren Steadman, Raymond White and Doug Daniels.

BOTTOM PHOTO: Wyche Ashcraft with his newly purchased owl, joined by Raymond White and Ron Cupples at the new Home Hardware Center.



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Cody
 - 150 pounds



Mattie
 -149 pounds

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