



# Seasons of Louisiana with Dianne Cage

“This is my Father’s world and to my listening ears all nature sings and round me rings the music of the spheres. This is my Father’s world why should my heart be sad... The Lord is King, let the heavens ring... God Reins, let the earth be glad... This is my Father’s World.” I love that old hymn... it kind of makes me sad with all the unhappiness of this old world. But again all the beauty and love of Christ... it all blends together with trust and obey, because there is no other way — according to another old beloved hymn!

This time of year, glorious Fall! The trees are like old ladies dressing in red, trying to be young, or something kind of like that. The older I get, I try to remember, not to try to be too cute. It ain’t going to work — ease on into old age gracefully! Paula Lane said this and it is so true: if you are over 50 be sure and tease the back of your hair and make sure the bald spot is not showing. No flat hair head in back!! Get your mirror out and check... yes, I am talking about you!

In my memory, this happens to be one of the most magnificent falls ever in the deep south! Flying in, mid-afternoon, from Atlanta I could hardly believe we were over North Louisiana. The fall colors reminded me of the upper East Coast, Williamsburg, etc. Thinking back, ours is even prettier with the mix of the green pine trees and Live Oaks. Growing up, way back then, we did not have the Tallow Trees, Bradford Trees and the different varieties of Maples. Take a ride down Forsythe Avenue and turn on to Lexington, on the left is a row of Bradford Pears that is truly breathtaking. I know there is a real dislike for Bradford Trees. If you ride down River Oaks Drive, you will know why, but guess what, there is a new variety that grows in a cone shape. It is really lovely and does not have all the bad genes of the first ones in our area! As soon as I remember the name of it I will let you know... Does anyone out there know? If so please let me know... I’ll bake you a cake!

LEE LEDBETTER of New Orleans spoke to the Monroe Garden Club this early November and you did not want it to be over! He was wonderful and so much fun to listen to! Lee grew up in Monroe, the son of Helen & Dr. Roy Ledbetter, brother of Woodie, Dr. John Ledbetter and beautiful wife, Dee. Lee has one of the most successful architect firms in the country and has just published an amazing coffee table book of his works and the stories behind his success, “The Place of Art.” A truly beautiful book, it would make a marvelous Christmas present that would be enjoyed by all!

The Potpourri Book Club met at our house this week. The weather and fall trees were something fairy tails are written about... a truly beautiful fall day, gentle whirling winds of fresh falling leaves. KATHY HART gave the very best review of “The Giving Tree.” Kathy, being a retired school teacher, just knows how to do! Her reports are perfect in every way. She leaves you with wanting more. Kathy and several of us were visiting about the like of a handwritten “Thank You” note these days. What can we do to not lose this old fashion treasure? It is so pleasing to get a really good handwritten note. We need to work on this. I have saved so many of my precious notes and enjoy re-reading them at special quiet times in this fast old world we are living in.

If you are thinking about a Cruise anywhere in this world, be sure and check out VIKING. First class all the way! We are maybe looking for a cruise down the Nile River next. We flew to Amsterdam where we met up with our friends the Cudds. Two days touring. Sites included the Anne Frank House — it will bring you to your knees. Then on to the fabulous Van Gogh & Rijks museums. We then cruised down the Rhine River to Kinderdijk, Cologne, Rudesheim, Heidelberg, Strasbourg, and ending in Basel, Switzerland. Wheeee! After that it was on to London for several days, then home again home again jiggy jig. I was so proud of my beautiful daughter-in-law, JANELLE SNELLINGS... she covered for me, at the last minute, with *The Ouachita Citizen*. I am not jealous, but I think she out did me! She wrote a great column! Could she be better than me? Fathers, Fathers!!!

I served this “Chafing Dish of Seafood” at the book club all the old gals and young girls went crazy over it... I did add 1 cup of finely chopped green onions, tops & bottoms, and ½ cup finely chopped fresh parsley & about ½ pound of fresh medium shrimp cut into pieces.... but follow the recipe exactly as is and add my extras...

Happy Thanksgiving to all and I will look forward to the next time!

Dianne



ABOVE: Potpourri Book Club — Lillian Gentry, president, with Kathy Patrick and Jane Sartor.



ABOVE: Cindy Price and Lee Ledbetter signing books at the Monroe Garden Club. LEFT: Beautiful Nancy Bancroft shopping for Thanksgiving — a true hunter-gatherer.



LEFT: Lynn Hodge enjoying the Potpourri Book Club.



ABOVE: Dr. and Mrs. Cage (right) cruise down the Rhine River with old friends, Carol and Bob Cudd.



LEFT: Beautiful old castle on the Rhine.

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### CHAFING DISH OF SEAFOOD

- 2 cans cream of mushroom soup
  - 1 can cream of shrimp soup
  - 2 8-ounce package cream cheese
  - 3 cans small shrimp, drained and rinsed
  - 2 cans water chestnuts, sliced
  - 1 pound lump crabmeat
  - 3 8-ounce cans mushrooms, drained
  - 1 teaspoon Tabasco
  - 2 teaspoons dry mustard
  - 2 teaspoons curry powder
  - 4 Tablespoons Worcestershire
  - Salt and cayenne to taste
- Suggested additions mentioned in column: 1 cup of finely chopped green onions, tops & bottoms, ½ cup finely chopped fresh parsley and about ½ pound of fresh medium shrimp cut into pieces

Directions:  
Heat soups; stir in cheese until melted. Add remaining ingredients. Serve hot in a chafing dish with Melba rounds. Better made a day ahead —flavors can mingle. This is also wonderful served over rice or pasta for lunch. Serve with a good crispy salad and hot French bread with lots of sweet butter!