



# Seasons of Louisiana with Dianne Cage

Hello KATHY SCHENDLE...Oh my Buddha! The Delta Blue Rice Grits are incredible! Feed the body. Feed the Soul! ANN HART, it is hard to believe you are a Great Grandmother! How exciting. The best gifts from God are surprises... What a beautiful baby! Hello PAT & DR. RONNIE WOODS... Always a treat to see old friends looking so good! Happy New year NERISSA & JOHNNY BRYANT, old neighbors are the best. KATHY & SCOTT HART I am really enjoying my book "The Cartiers" ... lot's of fabulous history, almost finished, will return soon. Thank you for sharing!

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Let it snow, let it snow... how beautiful was that! What I love about the deep south, we get to enjoy a magical winter wonderland one day and the next day we can enjoy lovely warm sunshine and blue skies. I hope many of you got to enjoy the darling tiny snowmen on the Louisville Bridge. They were the cutest things ever! They were on both sides of the bridge. I am told a homeless man from the Louisville Bridge area, named Sandy, spent all morning making these tiny snowmen. You know how hard it is to make just one without your hands freezing off. This man spent hours making over 50 tiny snowmen by hand Monday morning. There is a campaign by LINDSEY BRADDOCK to get him a gift of appreciation for making our day happy! Thank you to RACHEL BRODE HUBER for sharing the snowman pictures on the bridge for many to enjoy. We need more of this in our community and social media feeds. This old world needs more of 'Sandy the Snow Man.'

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Exciting news: "BUTTER BAKERY" will be opening in a wonderful new location on Tower Drive. Holyfield Construction as in JOE HOLYFIELD, husband of LINDA HOLYFIELD, is weaving magic for this fabulous new bakery moving to a second location in North Monroe. The new/remodeled building is a Holyfield fantasy, that only he can do! So exciting for our community!

P.S.... A new patient came in to see Dr. Cage at St. Francis, middle aged man, very nice, visiting. Mike asked him what he did. He said he had retired, but went back to work managing some of Joe Holyfield's properties and he was the nicest man he had ever worked for!

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A special dinner with special friends and colleagues. LESLIE & DR. PAUL MURPHY invited our group of Urologists over for a Duck Gumbo Supper this past holiday season. Their home was like walking into a holiday Christmas card that was warm and inviting. We had a ball telling fun stories and tall tales of duck hunting. The best Gumbo — I mean really good!!!! I think he beat me and mine is as close to the late and great Dr. Jack Tom Jackson as one can get! The desserts were like something from Balthazar Bakery in New York... delicious and guess what, from our very own BUTTER BAKERY here in Monroe. They were as pretty as they were good! Having a fine time, DR. BRAD JOHNSON, GAIL & DR. LEE HUMBLE.

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I know I'm getting old. Things are just not the same in so many ways. I used to love to cook a big pretty Beef Tongue, Lingua de Ressa, and then smoke it. I marinated it in my homemade French dressing with lots of finely chopped green onions, parsley & finely chopped fresh garlic. So good! I was boiling my tongue with lots of fresh seasonings. I will not say who but someone walked in my kitchen and said something smells so good, took the top off the big pot, looked in and said, "Oh my, are you cooking a snake!" After, every time I checked the boiling tongue, I saw a big ugly snake. I had to get Mike to peel the tuff old casing off, trim it and smoke it for me. It was perfect and pretty to serve; I just can't do it anymore.

I'm confused... Nancy Pelosi criticizes the National Guard for being called to Portland during the violent protest and riots and thanks them for being in Washington this past week. They needed to be at both places, but what is the difference? I think I will just quit watching the news!

Feed the birds! Our favorite is the Cardinal. A Cardinal is a representative of a loved one who has passed away. When you see one, it means they are visiting you. They usually show up when you need them or miss them. They always make an appearance during times of celebration as well as despair to let you know they will always be with you. I don't know who thought this up but I believe every word!

Get your shot, stay calm, trust in the Lord, be kind to all and I look forward to the next time!

*Dianne*

## WILD DUCKS WITH GREENS N TURNIPS

If you do not know how to care for your game, as in shooting, cleaning and freezing properly, just skip this section because your don't have a chance in preparing something wonderful and special! Birds, or any game, should not be kept over a year. Enjoy while it is nice and fresh!

Ingredients:

- 1 wild ducks
- 1 bunch mustard greens
- 1 bunch turnip greens
- 1 pound turnips
- 6 strips of bacon
- Sweet potato
- Sugar
- Salt and Pepper

Instructions: Wash greens well, peel and slice turnips. In a big Dutch oven, layer up

greens, turnips, cubes of bacon, salt, pepper and a sprinkle of sugar — repeat layers until the pot is full. Salt and pepper ducks well, inside and out. Stuff cavity with a whole turnip or sweet potato. Place ducks on top of greens, sprinkle with about two tablespoons of sugar. Cover each duck with a strip of bacon. Add about 1 cup and a half of water. Cover and bake about 250 degrees 3 1/2 hours. Check to make sure you have plenty of liquid. Serve with sweet potatoes and hot cornbread.

At the duck camp, we would fix this the night before the big hunt. Early the next morning as we would leave for the duck blind, we would put this in a slow oven and it was just right when we came in from the morning hunt.



ABOVE: Dr. Lee Humble, Dr. Brad Johnson, Dr. Mike Cage and Dr. Paul Murphy.



RIGHT: Leslie Murphy and Gail Humble serving up the gumbo.



LEFT: Dr. Cage keeping the Cage family supplied with plenty of Mallards.

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