

PALMETTO PAL'S PAPER

'Our community connecting YOU to Palmetto Island State Park'

PALMETTO ISLAND STAYS OPEN

We want everyone to know that the park is open to **day-use visitors** each day from 8 am to 5 pm with free admission. You can still come out and picnic, fish, walk the trails, or just enjoy Nature. The splash-pad and the playgrounds are closed at this time. If you have questions about the status of the park please call the park directly at 337-893-3930

Stir the Pot seafood cook-off & festival

Due to the stringent guidelines now being set forth by the Governor's office and the Center for Disease control, and following other organizations' leads, we have regrettably decided to cancel the 2020 Stir the Pot which was scheduled for April 18, 2020 at Palmetto Island State Park. We did not make this deci-

sion lightly. The safety of all guests and volunteers is of the utmost importance. We have no plans to reschedule the 2020 Stir the Pot. We will hopefully see you **April 10, 2021!** Campsite cancellations should be handled through Louisiana State Parks' reservation system (877-226-7652). **The customer must state that the cancellation is due to the corona virus.** Also, this process will take 30-45 days, so please be patient. For everyone that has already donated to the event, sponsored or registered as a cook off team, you will be contacted within the next few days. Please stay safe.

MESSAGE FROM FRIENDS OF PALMETTO

With the cancelling of our Annual Membership Meeting (March) and Stir the Pot (April), Friends of Palmetto has no upcoming events scheduled until the BBQ Plate Lunch sale in September. We'd like you to know that we have **tentatively** rescheduled our **Annual Membership Meeting for May 26.** If things settle with the virus and we feel like it's safe to hold the meeting, we'll notify you again by

mail. After considering the situation, we've decided to suspend the printing of this newsletter until the park is fully open and we are able to resume our regular activities. If you have access to the internet, please send your email address to info@friendsofpalmetto.org, so we can continue to keep in touch with you electronically. If you have not renewed your 2020 membership, this will be the last printed 2020 newsletter you will receive. If you have any questions about Friends of Palmetto, call 366-2183. We hope that you and your family will remain safe from the coronavirus and enjoy a Happy Easter. We look forward to seeing you at Palmetto Island State Park soon.



Only current members without an e-mail address will receive a copy of this newsletter by mail. Thank you! Please feel free to share.



P.O. Box 33, Perry, LA 70575

Please Mail To:



MESSAGE FROM LATANIER & LDOS

They want every one to know that they are in their thoughts and prayers at this troubling time. Latanier Cookers' does not have a scheduled Dutch Oven gathering for April and May. The Louisiana Dutch Oven Society's state Dutch oven gathering is still scheduled for May. Both organizations are closely monitoring the Coronavirus outbreak and will post updated schedules or further cancellations as soon as possible. For questions about the gatherings call Latanier Cookers at 337-298-3098 and LA Dutch Oven Society at 337-501-1535.



SEAFOOD MAC AND CHEESE submitted by Shannon Neveaux

2 cups of dry Macaroni, cooked and drained
 8 oz. Shrimp, peeled and deveined
 4 Tablespoons Butter
 1 Spring Onion, finely chopped
 8 oz. block Sharp White Cheddar Cheese
 ¼ cup Panko Bread Crumbs

6 oz. Claw Crab Meat
 8 oz. Sour Cream
 2 Tablespoons Flour
 1 can Evaporated Milk
 4 oz. block Mozzarella Cheese
 Salt, Black Pepper, to taste

Preheat oven to 350°. Place macaroni in a large mixing bowl. Add sour cream, mix well, until noodles are coated. Add crab meat, stir well. Add green onion. Set Aside. Grate white cheddar cheese and mozzarella cheese separately. Set aside. Melt the butter in a med skillet. Add shrimp. Turn and stir shrimp until lightly done. Remove shrimp from pan. Chop slightly when cooled. Add to macaroni mixture. Add onions to skillet, sauté until tender. Sprinkle flour over onions and mix well. Let cook and brown for about one minute. Slowly add the milk, stirring constantly until mixture begins to thicken. Gradually add Cheddar. Stir constantly until melted. Pour cheese mix over macaroni/seafood mix. Stir well. Add salt and pepper to taste. Place the mix into a well-buttered baking dish. Sprinkle top mozzarella. Sprinkle bread crumbs on top of the mozzarella. Can sprinkle lightly with Paprika, to add color. Bake at 350° for 20-25 minutes, or until lightly browned on top. Serve warm and Enjoy! **NOTE:** Substitute your favorite seafood. If you like your mac and cheese a little creamier, add another half cup of milk when adding the evaporated milk.

Meeting, Greeting, Cooking & Eating

Gathering on the 2nd Saturday of each month at Palmetto Island State Park



337-893-2470 or 337-298-3098
 cmeaux337@yahoo.com

