

# PALMETTO PAL'S PAPER

*'Our community connecting YOU to Palmetto Island State Park'*

## BEST CRACKLIN COOKING DEMO EVER!

I remember how this event started 7 years ago. In conversation one day, I commented to Danny Meaux that I really wanted to do something 'cultural' for our campers and out of town visitors in the winter months. He quickly replied that we should cook cracklins. After less than 2 more minutes conversation, we had put the event's concept together and I was on a new mission. That year we had 4 cracklin cooks and 150 people in attendance. We were over the moon with enthusiasm because people were so happy that we were keeping this Cajun tradition alive. If you have been to anyone of these demos over the past 7 years, there is no denying that the event has grown. This year was our biggest. The weather couldn't have been better. Everyone seemed happy and I saw A LOT of smiling faces. The music was perfect. I'm still getting compliments on Mr. Earl Seaux, Mr. Murphy Guilbeaux, Mrs. Kim Verret and Friends, The Envies. We had 20 different cracklin cooks! They prepared about 600lbs of cracklins for our over 800 guests. They also shared other treats like, corn fritters, fried string beans, pork rinds, carrot fritters and fried apples. We were blessed with over 20 different Dutch Oven cooks from Latanier Cookers. As always, the desserts were 'devine'! We also recruited 4 other cooks who helped us provide tasty treats like fried smoked sausage, chicken wings, beignets, sweet potatoes and grilled boudin. I'd like to Thank a 'few' people who helped to make this event possible and keep it 'free'...Fred Villian in loving memory of Ruth, Broussard Brothers, Omega Protein, Robies Food Center, Richard's Meat Market, ExxonMobil Foundation, Latanier Cookers, Meaux Brothers, Henry Volunteer Fire Department, Chef Ted Bourque, the raffle item donors and our Volunteers. But most of all, I'd like to Thank You, for spending the day with us. Your enjoyment of this event helps keep us motivated to continue our mission. Friends of Palmetto Island does this for all the people who love and support Palmetto Island State Park.

Cracklin Demo



Palmetto Island  
State Park  
2021

Saturday,  
February 27

Friends of Palmetto Island publishes this electronic newsletter on the 1st of each month. To receive a copy please e-mail [info@friendsofpalmetto.org](mailto:info@friendsofpalmetto.org)  
To 'un-subscribe' e-mail the above. **Only current members without an e-mail address will receive a copy of this newsletter by mail.** Thank you!

Please feel free to share.

## EAGLE SCOUT PROJECT

Eagle Scout candidate Terrence Dequire has been hard at work to raise the money for a new rope climbing playground at Palmetto Island State Park. He is selling 20 oz insulated Swamp Gear cups to raise money for the project. Cups sell for \$23. They come in a variety of colors and are etched with Palmetto Island State Park on them. Email Terrence for questions or orders at [TerrenceKaneDecuire@gmail.com](mailto:TerrenceKaneDecuire@gmail.com). He has raised \$3,942 so far. The Rotary Club has pledged to share some of the proceeds from their Comedy Central fundraiser that is held in March. Terrence will be at "Stir the Pot" on April 18th selling hamburgers, hotdogs and nachos. DONATIONS ARE WELCOME!

**Stir the Pot**  
seafood cook-off & festival

**Volunteers  
Needed**

**April 18**

Call 337-366-2183

Find out how you can help.

## LATANIER COOKERS' D.O.G. 'CHOW'

*We couldn't resist sharing this recipe for the season of Lent.*

*If you who don't eat meat on Fridays, this could be an easy way to feed the family.*

### CAJUN CRAWFISH CORNBREAD submitted by Ronnie Young

2 cups yellow corn meal	3 eggs, slightly beaten
1-14 oz can cream style corn	1-14 oz can fiesta corn (drained)
1 1/2 cups grated cheddar cheese ( <i>I use mild</i> )	1 1/2 cups grated white cheese
3 tsp baking powder	1 tsp salt
1/2 tsp baking soda	1 small can diced jalapeno peppers
1 cup bell pepper, chopped fine	1 onion, chopped fine
1 cup green onions, medium chopped	1/2 cup cooking oil
1 cup whole milk	1 pound crawfish tails with fat
1/2 tbsp Cajun season ( <i>opt</i> )	

Sauté onions and bell peppers in butter. Cook until onions are transparent. Add Jalapeno peppers for warm up. In a separate bowl, mix all other ingredients except crawfish and green onions. Add sautéed ingredients to mix. Mix well. Stir in crawfish. Add to pre-warmed Dutch oven (*I used a 10 inch*). Bake at 350° for 35 - 45 min. I recommend coals on bottom of pot and half as many on top. Check for doneness with a toothpick. When satisfied, remove coals from bottom and place on lid. Let this go until you get good color top. Remove from heat and spread green onions on top of Cornbread. Replace lid and let rest. Bon Appetite!

### 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



### Upcoming Events

March 14 - Latanier Cookers  
Dutch Oven Gathering

March 31 - Annual Membership  
Meeting  
At Vermilion Parish Library - 6 p.m.

April 18 - Stir the Pot  
10th Anniversary  
Seafood and Wildgame Cook-off  
10 a.m. - 5 p.m.

April 28  
Friends of Palmetto Board Meeting  
At Vermilion Parish Library - 6 p.m.

### Stir the Pot

### 10th Anniversary

“Louisiana Seafood Cook-off and Festival”

**April 18, 2020**

10 a.m. - 5 p.m.

Special 10th Anniversary  
admission price of \$5.00 a  
person, kids 10 and under  
Free

**D.J. Mike Darby**

**Cajun Company Band**

Cook-Off forms can be  
found on Friends of Pal-  
metto's website.

For more information  
call 337-366-2183

Friends of Palmetto will be showing  
our support for the

**7th annual**

**Don Dugas Memorial**

**Fur, Fin & Feather Cook Off.**

Proceeds for this event will be to bene-  
fit the Henry Volunteer Fire Depart-  
ment.

We will be cooking  
a batch of cracklins and sweet potatoes  
for tasting.

Be sure to come by and tell us hello!



**MARCH 7, 2020**

**ACROSS FROM DON'S BOAT LANDING - HENRY, LA.**

**JUDGING TIME: 11:00 AM**

**SERVING TIME: 11:30 AM**

**LIVE AUCTION: 2:00 PM**

**ALL DAY 50/50 RAFFLE**

**DOOR PRIZES ALL DAY**

**SILENT AUCTION ITEMS AVAILABLE**

**LIVE MUSIC 4:00 PM - 10:00 PM**

**WITH CLIFFORD BERNARD**

**FOLLOWED BY BEAU YOUNG BAND**

(NO GLASS CONTAINERS ALLOWED)  
(NO ICE CHEST ALLOWED)



For Further Information Please Call:  
Ryan Kirkconnell (337) 319-8774



## Project Updates:

### Improved Campsites

There are now 8 campsites that have **full sewer hookups** at Palmetto, with 9 more in the works.

Friends funded this project and partnered with the state in getting this accomplished. Our hope is to have all the camper spots done eventually. Reserve America has these sites listed as "Premium" sites. Friends of Palmetto, would like to thank all the people that support our organization. It's because of your kind donations that we are able to fund projects of this magnitude.



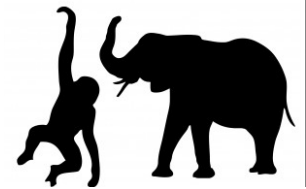
### 'By-pass' Trail Created

Park volunteers James Menard and Curtis Luquette worked with staff and others to create a 'by-pass' trail along higher ground so that campers can reach the primitive camp sites when the water level at the pond is high.

**Thank you** to all that were involved in the project.



**The Krewe of Palmetto** would like to thank everyone who came out to celebrate the **Mardi Gras Golf Cart Parade**. Good weather and fun people made this year a huge success. The official count of decorated golf carts was 41. That is amazing!! The campground was sold out and many people came just to spend the day with us. The cart decorations are even bigger and better!! Congratulations to this years King Cake IV and Queen Moon Pie IV, Brian Landry and Norma Young. Wig Contest winner was Lana Menard and her puppie Opie.



The 2021 date has been set for February 13. Campsite reservations are now open. One year to get your costumes and golf cart 'floats' ready to go "Deep in the woods. Bring out the Animal in you"

*Become part of our future...*

**Friends of  
Palmetto Island State Park, Inc.**



**Board of Directors' seats  
available March 31, 2020**

Next Board Meetings - **March 31**  
Vermilion Parish Library, Abbeville, 6 p.m.  
Call 337-366-2183 or [info@friendsofpalmetto.org](mailto:info@friendsofpalmetto.org)  
for more information.



P.O. Box 33, Perry, LA 70575



Please Mail To:

**Gulf Coast Golf Carts**  
**Sales & Rental**



*Free delivery with two day rental.  
 (Call for details)*

Bus: (337) 522-4210  
 2810 Veterans Memorial Dr.  
 Abbeville, LA 70510

**Don Derouen**  
 Owner/Operator

*Thank You!*

**ExxonMobil**  
**Foundation**

We appreciate the donation you gifted Friends in exchange for 40 hours of volunteer work performed by an ExxonMobil retiree at Palmetto Island State Park.

**Park Hours of Operation:**

**Gates** are open 6am-9pm (Sun-Thurs) and 6am-10pm (Fri & Sat). **Entrance station** is open: 8am-5pm (Sun-Thur) 8am-10pm (Fri & Sat). All park sites close at 10pm on Friday, Saturday and days preceding holidays. **Entrance Fees:** \$3 per person; Free for Seniors (62 and older) and children age 3 and under. **Canoe** rentals are \$25 per day or \$7 per hour. The **Splashpad** is open all year. **Golf cart** entry fees are \$10 per day or \$100 for annual pass (*proof of insurance is required*). Palmetto Island State Park has **96 camp sites**, **6 cabins**, **4 pavilions**, **4 primitive backpack sites**, **1 primitive group site** and a **meeting room** to rent. **Reservations** for overnight accommodations at Palmetto Island State Park can be made [online](http://www.lastateparks.com) or through the Call Center at 877.226.7652. For more information about the Park, visit [www.lastateparks.com](http://www.lastateparks.com), call 888.677.0094 toll free or 337.893.3930 locally.