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TABLE OF COLLUME 3

6 FESTIVE FROCKS

And All That Rocks

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BY KATY DANOS

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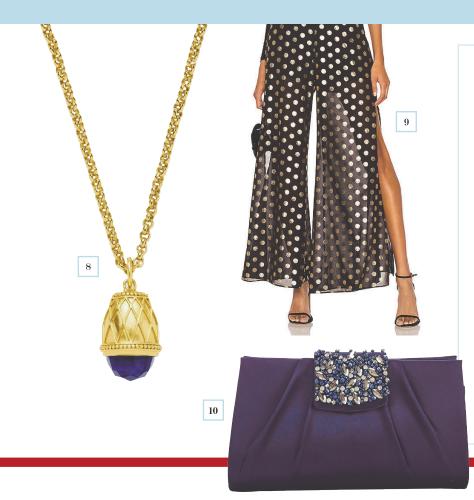
oliday parties are your time to dazzle. From crushed velvet cocktail dresses to pants with pizzazz, it's all about shining bright this season. Holiday staples include faux fur, metallic sheen and embellished shoes and accessories. And jewelry? It never gets more festive, flirty and fabulous than ringing in the new year. 7

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6

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16

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8

TASTES OF THE SEASON MAKE YOUR HOLIDAYS FLAVORFUL



BY KATY DANOS | PHOTOS BY MICHAEL DUNLAP

he ultimate luxury during the holiday season is to have more time to spend with family and friends. Chef Jeremy Coco gives a personal twist to a Christmas feast by featuring Sweet Tea Brined Cornish Game Hens with Cranberry Apple Chutney. The appetizer is Sage Scented Brown Butter Sautéed Potato Gnocchi in a Roasted Butternut Puree. The Pomegranate & Brie Salad is made with soft butter lettuce, breaded creamy herbed brie, candied pecans, grape tomatoes and pomegranate seeds with a creamy pomegranate red wine vinaigrette. Bacon Jam Glazed Brussels Sprouts and Au Gratin Sweet Potatoes round out the meal with Pumpkin Crème Brûlée as the finale. "The sweetness of the chutney and sweet tea brine paired with the richness of the potatoes and the fattiness of the bacon jam on the Brussels sprouts all play well together giving you a well-rounded 'bite' each time," says Coco. Coco, owner of Chef Jeremy Coco Culinary Service and a huge believer in families sitting together for a meal at least once a day, encourages that with a meal delivery service. Hand -selected ingredients for this holiday extravaganza were provided by Winn-Dixie. For more information about Chef Coco, visit chefjeremycoco.com.

AU GRATIN SWEET POTATOES YIELDS 4 – 5 SERVINGS

2 cups shredded Colby Jack cheese

1 tbs cornstarch

To taste pepper

As needed pan spray

2 cups mini marshmallows

To taste salt

Ingredients:

- 1 lb. Sweet potatoes, peeled, & sliced 1/4 inch thick
- 1 cup heavy cream
- 2 tbs unsalted butter
- 1/4 cup shallot, peeled and diced

peeled and diced

1/4 cup small Vidalia onion,

Instructions

- 1. Preheat oven to 375 degrees
- 2. In a heavy bottomed saucepot, melt butter
- 3. Add shallots and onions and sauté until translucent
- 4. Add heavy cream to pot and bring to a boil
- 5. Once boiling, remove from heat and stir in sweet potatoes, cornstarch and shredded cheese
- 6. Add salt and pepper to your desired taste
- 7. Spray an 8 x 8 cake pan with pan spray
- 8. Pour mixture into pan and wrap tightly with aluminum foil
- 9. Place in the oven and bake for $1 1 \frac{1}{2}$ hours
- 10. After initial baking time, remove all aluminum foil and place back into the oven for an additional 10 – 15 minutes (the mixture should be set and not liquidy)
- 11. Remove dish from oven and top with marshmallows
- 12. Set oven to broil and return dish to the oven
- 13. Toast marshmallows (place pan on bottom rack and watch carefully as to not burn the marshmallows)
- 14. Once the marshmallows are toasted, remove from oven and serve





SWEET TEA BRINED CORNISH GAME HEN

YIELD: 2 SERVINGS - WHOLE HEN OR 4 SERVINGS - HALF HEN

Ingredients:

2 each Cornish game hens

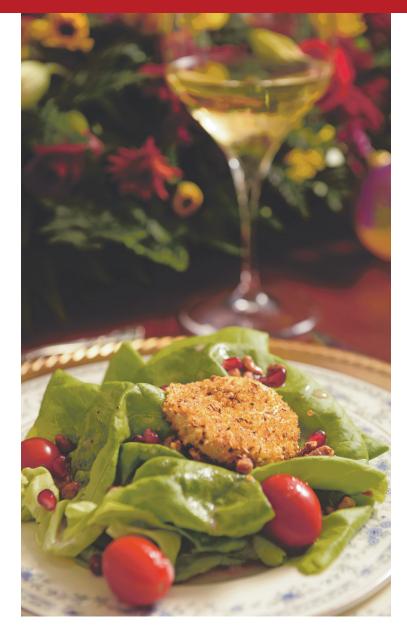
4 oz sugar 2 oz salt 2 each Community Coffee tea bags, family size 1 each lemon, cut in half 1 qt water 1 onion cut in half 2 celery stalks cut in half 1 carrot cut into slices

Procedure for Brine:

- 1. Place water into a large pot and bring to a boil
- 2. Once boiling, remove from heat and place tea bags in (steep for 5 minutes)
- 3. Remove bags from liquid and stir in sugar and salt
- 4. Squeeze the lemon into the brine mixture
- 5. Allow to cool completely (be patient. . . do not add ice as it will dilute the flavor)
- 6. Place game hens into a deep container
- 7. Pour sweet tea brine over hens (make sure they are completely covered with brine)
- 8. If hens float up, place a plate on top of them to keep them submerged
- 9. Brine hens in the refrigerator for 24 hours

Procedure for Cooking:

- 1. Preheat oven to 375 degrees
- 2. Remove hens from brine and pat dry
- 3. Stuff each cavity with onion, celery, and carrot
- 4. Place the hens on an oven safe baking pan
- 5. Bake in the oven 20-30 minutes until the internal temperature of the hens reaches 165 degrees
- 6. Remove from oven and allow to rest for 5 minutes
- 7. At this point, remove the onion, carrot, and celery and fill with your favorite warm stuffing (I prefer smoked boudin removed from the casing)
- 8. Serve while warm







In today's fast-paced, social media overloaded world, it's nice to 'unplug' for a moment with my family and just enjoy one another's company. _ Chef Coco

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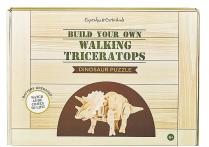


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POPSICLES



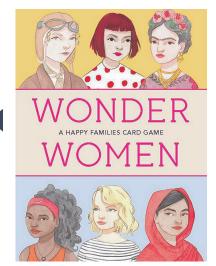
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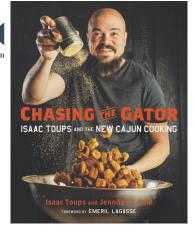
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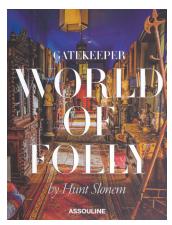
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20 HOLIDAY 18 GIFT GUIDE 7 THE LOVE OF THE LOVE OF LOUISIANA





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FOR THE HOLIDAYS BY KATY DANOS | PHOTOS BY JOSHUA BRASTED

Holiday decorating and trimming the tree can go hand and hand with your signature style. It's a matter of ramping up what is already there as you make each room ready for the season. Whether you go for the classic Christmas colors or a unique palette all your own, you can add decorative touches that celebrate your family's personality. For a vintage vibe, fuchsia can be used on a spare faux nobilis fir tree and on a bar cart dressed with bottle brush trees. Old fashioned touches like bird ornaments, unusual shaped baubles and retro lights bring a collected look to the decor. Instead of a traditional tree skirt have your favorite interior designer create a custom table topper and hunt for handmade stockings in boutiques and antique shops.











GET THE LOOK

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LOUISIANA NURSERY CLEGG'S NURSERY D'S GARDEN CENTER RED ONION HARB'S OASIS

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SHRIMP PAINTING

LISA PAPA Thibodaux Artist lisamurals@yahoo.com The perfect for layering into vignettes and local nurseries are great for finding local flora and fauna. Just remember- you dont have to have all the sleigh bells and whistles at once. The fun is in the collecting what will soon become family treasures.







20 ADORE · HOLIDAY 2018









ADORNAMENTS DRESSING YOUR TREE IN STYLE

rnament collections that tell the story of family roots and local traditions are always the most sentimental. Hunting for glittery baubles that celebrate carnival, the Louisiana lifestyle and our favorite football team is part of the fun! Dress your tree in style with tree trimmings that are meaningful.





ADORE · HOLIDAY 2018 23

WRAPPED UP Style inspiration for artful wrap

BY KATY DANOS | PHOTOS BY JOSHUA BRASTED, JAMES GAFFNEY AND MICHAEL DUNLAP

Presentation matters and a beautifully wrapped gift, complete with personal touches, plays a starring role in the joy of holiday giving. Thoughtfully choosing that perfect little something for a friend or family member and carefully enclosing it in tissue and paper so it can't be immediately seen, amps up the anticipation factor for the recipient. It makes it special. The suspense and surprise element is part of the fun. Whether your gift is simply wrapped in brown paper and tied with twine, or bedazzled with fancy paper and glittery ribbons, it's that extra step that creates a memorable impression.



This suite of festive presents features classic Christmas colors. A mix of patterns, textures and ribbon creates excitement that is almost too pretty to unwrap! Vietri Old Saint Nick paper, whipstitch and organza ribbon and little add-on ornaments are signature touches definitely meant to be treasured.

BOXES BY AMIEE ROWE, THE LEMON TREE GIFTS AND PAPER

Gift Bags are perfect for hostess gifts and those odd shaped gifts that defy boxes. The trick is to use lots of festive tissue for a burst of excitement. Pretty gift tags and hand delivery makes these all the more personal and special.



GIFT BAGS BY DEBBIE COOK, SANCTUARY HOME AND GIFTS



For a more masculine wrap, marble paper, handsome plaids and nods to local flora and fauna is the way to go. Feathers, acorns, and pine cones can be tied to packages and a glue-gun can be your holiday best friend.

BOXES BY RON CARRIER The uptown acorn mbellishments- now that's the really fun part. Inventive ways to tie ribbon, attach gift cards and affix clever finishing touches are unlimited. A natural look using raffia, fresh sprigs, or pine cones is always a favorite. Candy canes, small ornaments, elegant wired satin, or organza ribbon is traditional and classic.





When I graduated from Tulane University in 1985, I beelined for Manhattan. Having spent my childhood in Thibodaux, an idyllic small town, and my college years in New Orleans, I loved all things steeped in history and tradition. It was going to be hard to top, but New York City seemed like a logical next step. The world was my oyster and I wanted to live the life of a creative. I convinced my parents that this was my "graduate" school. Maybe I wasn't going to leave with a lot of money, but I was planning on earning my PhD in all things stylish and creative. My Tulanian friend Bryan Batt was heading to the Big Apple too and I was able to see him on Broadway in play after play.



PROMOTIONAL PICTURES OF ICONIC RIDES THROUGH THE DECADES.

Fast forward to the millenium. With aging parents and the inevitable desire to be near loved ones, we both longed for a chance to spend more time in New Orleans-this time as adults. Short visits turned into longer visits until there was no denying-we wanted to be home. Bryan and I found ourselves working together on many projects once we were back, but the idea that kept tugging at our hearts was the story of Pontchartrain Beach, the beloved amusement park founded by his grandfather in 1928. With the New Orleans tricentennial fast approaching, we took the plunge and started the journey of recapturing this unique place and time in American history.



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Through social media and local newspapers, we asked people to send us their memories and memorabilia. The response was overwhelming. Our book Pontchartrain Beach, A Family Affair is filled with personal stories, rare photographs and universal themes that harken back to this magical place.

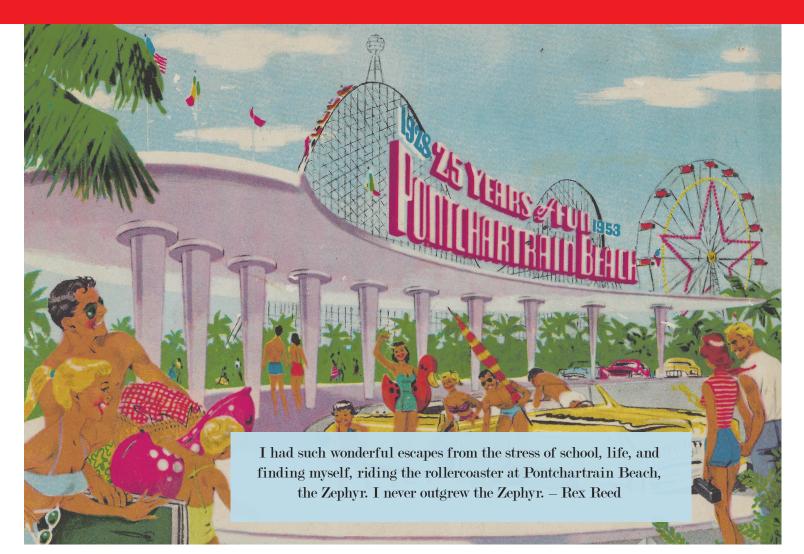
A BATON ROUGE FAMILY AT THE BEACH. (LEFT TO RIGHT) GENIE KENNON Fleishel, her mom suzanne and sister, melanie.





BOB KENNON HOLDING TODDLER, SUZANNE, AS HER SISTERS LOOK ON, 1970'S.

Through interviews with former employees, performers and celebrities, we've been able to bring the Beach back to life and the charming stories by Harry's five grandchildren are sure to delight!







Katy Danos, born in Baton Rouge and raised in Thibodaux, is the editor of Adore. Actor Bryan Batt is the grandson of Pontchartrain Beach founder, Harry Batt, Sr. Together they present this collection of personal essays and photographs, many from Baton Rouge fans of the amusement park. For a feel-good read this season, enjoy a walk down memory lane!

The book is available at Cottonwood Books. cottonwoodbooksbatonrouge.com

MAKIN' COOKIES

LOCAL TASTEMAKERS SHARE THEIR FAVORITE TREATS

PHOTOS BY MICHAEL DUNLAP

LEMON MELTING MOMENTS

MARY MALONE ARCENEAUX, GREENWELL SPRINGS, LA



RASPBERRY SUGAR DELIGHTS

CHIP COULTER, BATON ROUGE, LA



Ingredients:

- 1 cup butter at room temperature
- * 1/3 cup confectioners sugar
- 3/4 cup of corn starch
- 1 cup all purpose flour

For the Frosting:

- 2 Tbsp butter at room temperature
- 1 cup confectioners sugar
- Zest of one lemon
- * 3 to 4 tsps fresh lemon juice

Instructions:

- 1. Set oven at 350
- 2. Blend together butter, sugar, cornstarch and flour until everything is well incorporated. Cover with plastic wrap and chill 15 minutes.
- 3. Using a small spoon or scoop, form small heaps or balls of dough and set on ungreased cookie sheet which you can line with parchment paper or a silpat mat. I put the dough into a pastry bag and squeeze out small discs of dough.
- 4. Bake 12-15 minutes until the bottoms are just starting to turn brown. Allow them to cool on the cookie sheet, then transfer them carefully to a cooling rack. The cookies are very delicate, so use a very thin spatula to move them.
- 5. Let them cool completely before frosting.
- 6. Make the frosting by mixing the butter, sugar, zest and enough lemon juice to make a smooth consistency.
- 7. Either frost using a small spoon to put a dollop of icing in center or put frosting into decorator bag and squeeze out onto cookies.
- 8. Depending on cookie size you make, approximate yield will be between 2 to 6 dozen cookies.

Ingredients:

- [•] Use your favorite sugar cookie recipe or Betty Crocker Sugar Cookie mix.
- Bonne Raspberry Preserves
- Powered sugar
- Sweet SugarBelle red and green color spritz
- Wilton red and green sugar

Instructions:

- 1. Preheat oven to 350 degrees
- 2. Prepare the cookie mix/recipe according to instructions.
- 3. Drop dough by rounded teaspoonfuls 2 inches apart on ungreased cookie sheet.
- 4. Make a small indentation in the raw cookie dough (about 1/4 down) and add enough raspberry preserves to fill the indentation.
- 5. Bake at 350 degrees until the edges of the cookies start to turn a tan color, about 8 minutes.
- 6. Allow cookies to cool completely.
- Once cooled, variously dust with powdered sugar, Sweet Sugarbelle red and green coloring spritz, and Wilton red and green sugar.



WHITE CHOCOLATE CHIP PECAN CRANBERRY COOKIES

CHEF MICHAEL LOUPE, NOTTOWAY PLANTATION

Ingredients:

- '3/4 cup raw sugar (save)
 3/4 cup light brown
- sugar (packed)1 cup-butter at room
- temperature
- 1 tsp- Vanilla Extract
- 2- Eggs (save)
- 2 1/4 cups all-purpose flour
- 1 tsp baking soda
- $1/2 \operatorname{tsp} \operatorname{salt}$
- 1 1/4 cups coarse chopped pecans
- 1 1/2 2 cups -dry cranberries
- 2 cups white chocolate chips

Instructions:

- 1. Preheat oven to 350
- 2. In separate mixer bowl or bowl by hand, mix sugars, butter, vanilla and eggs (last) on medium speed with paddle attachment or heavy whisk (if by hand) until mixed well, approximately 1 1/2 - 2 minutes.
- 3. Mix flour, baking soda and salt in separate bowl. Fold into wet mixture. Do not over mix.
- 4. Combine white chocolate chips, pecans, and cranberries in separate bowl. Fold in last until evenly mixed. Let mixture rest for 10 minutes.
- 5. Portion using ice cream spring disher scoop #12 or 2 oz balls on ungreased cookie sheet.
- 6. With fork, push down balls of dough 1/4 inch. Do not flatten to 1/4 inch.
- 7. Bake at 325-350 depending on oven for 7-10 minutes or until done (light tan in color)
- 8. Let cool to room temperature. Yields 24-26 cookies.





Nottoway PLANTATION · RESORT

CHRISTMAS EVENTS

Christmas Bonfire Festival Friday, December 7

Bonfires, Food, Music, Choirs, Carolers, Dancers, Vendors,Tree Lighting Ceremony, Fireworks & SANTA! Buy tickets online & avoid the long lines! \$5 per car.

Christmas Marketplace Days December 4, 16 & 18

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Christmas Eve Buffet

Monday, December 24

Delicious traditional favorites plus southern Louisiana's best cuisine.





Tickets & reservations: www.nottoway.com | 225-545-2730

STOCKING STUFFERS STUFFERS

BY KATY DANOS

et's face it...big presents under the tree may be the main attraction, but it's the stuffed stockings that make Christmas morning memorable. Smaller in size and often dollars, stocking stuffers are always big on thought. Clever trinkets and special whatnots tell family members exactly how well you know them. Bring on the laughs and the wonder; everything about stocking stuffers is fun.









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Exclusive VAHAN Trunk Show Friday, December 7 10:00 AM to 6:00 PM Come meet Natalie DerCalousdian and see the latest VAHAN designs.

5



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