

CONGRESS OF NEUROLOGICAL SURGEONS



COUNTRY STORE
BY JACK MEYERS

NEW ORLEANS MARDI GRAS BANQUET
FAIRMONT HOTEL

OCTOBER 28, 1976

Honored Guest

DR. LYLE FRENCH,
Minneapolis, Minnesota

President: Robert G. Ojemann, Boston, Massachusetts

President-Elect: Bruce F. Sorensen, Salt Lake City, Utah

Vice-President: James L. Story, San Antonio, Texas

Secretary: David L. Kelly, Winston-Salem, North Carolina

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Annual Meeting Chairman: Robert H. Wilkins,
Pittsburgh, Pennsylvania

Annual Scientific Chairman: George Ojemann,
Seattle, Washington

President Women's Auxiliary: Mrs. Robert G. Ojemann,
Boston, Massachusetts

Local Arrangements: Dr. and Mrs. David G. Kline

Menu

A selection of dishes that made New Orleans cuisine famous.

CRAWFISH BISQUE: A thick rich soup. The crawfish is related to the lobster, grows to about six inches in length and is found in both deep and shallow waters and stocked ponds. The tail contains the meat. Louisiana is the "Crawfish Capital of the World".

CEASER SALAD — NEW ORLEANS STYLE: The distinctive flavor is due to the addition of the locally made Creole Mustard which contains spicier and darker mustard seeds than are used in ordinary mustard.

FILET MIGNON: Beef cattle furnishes the largest portion of Louisiana's cash farm income.

LOUISIANA CRAB: Crabs are extremely plentiful and are caught in Lake Pontchartrain as well as the bayous around New Orleans.

LOUISIANA YAMS ROLLED IN PECANS: The sweet potato is the leading horticultural crop and the state has become famous for its "Louisiana Yams". Pecans are a basic part of the state's agricultural economy.