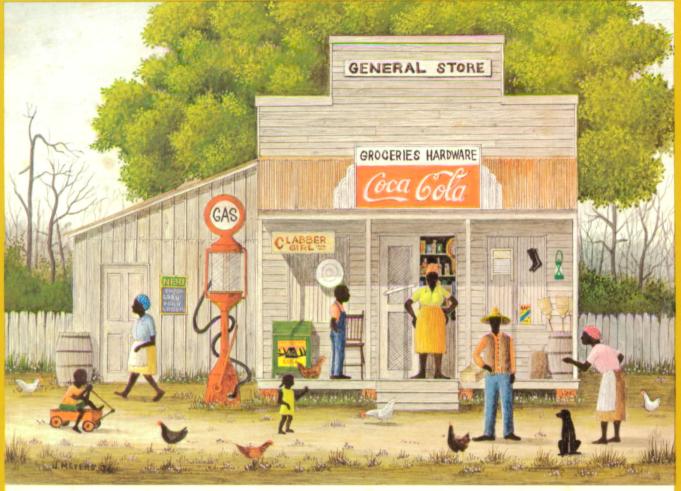
CONGRESS OF NEUROLOGICAL SURGEONS



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

Treasurer: J. Fletcher Lee, San Antonio, Texas

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.

The pecan is one of the few important cultivated plants that originated in the United States.

MIRLITON STUFFED WITH SHRIMP: The mirliton is a locally grown vegetable resembling a pale green squash and is called a vegetable pear.

Louisiana is a leader in commercial fishing with a yearly catch of about \$85 million. The yearly catch of shrimp is 95 million pounds.

FRENCH ROLLS: A local generic name for the New Orleans version of French bread.

STRAWBERRY BOMBE FLAMBÉ: Commercial shipments of Louisiana strawberries began over 100 years ago and is today a major economic role in S.E. Louisiana Parishes. The strawberry belongs to the rose family and was originally called "strewberry" because when growing the berries appear to be "strewn" over the ground.

COFFEE: Traditional New Orleans coffee is a rich and very strong dark roasted blend of many different beans mixed with roasted ground chicory root.

WINE: Rosé D'Anjou De Cabernet

Entertainment

New Orleans Mardi Gras Ball Music for Dancing by The Frankie Mann Orchestra

Mardi Gras

"Mardi Gras" is but one day: Shrove Tuesday. "Carnival" is the entire period of balls and parades and officially opens with the first ball, twelve days after Christmas and ends on Shrove Tuesday — the day before Lent. Today, Mardi Gras and Carnival are spoken of interchangeably. The first parade and ball began about 1838 and acquired their origin from France.

Carnival is a season of unsurpassed spectacular pageantry that society takes very seriously and tourists stream in to enjoy and is veiled in mystery by secret societies called Krewes. Membership in old-line Krewes are closed affairs with seldom more than 200 members and in some cases a membership is willed to a son or relative. Most Krewes are for men but several are for women. Some Krewes present balls, some parades and still others have both.

To see a ball, one must be sent an invitation, however, everyone can line the streets to watch the parades and shout, "Hey, Mister, throw me something" and try to catch trinkets, beads and the treasured doubloons.

The very name "New Orleans" brings to mind a Mardi Gras pageant moving through the streets, crowds of masqueraders, strutting horses, marching bands, great decorated floats glowing with color, glittering with gold leaf, illuminated by flaring torches carried by strutting flambeau carriers. Mardi Gras is the embodiment of joy, laughter and fun.

