3rd Bourbon Street Extravaganza presented by Napoleon's, Irish - New Orleans photos: Andy Denmark, Rip Novick-Delain, Napoleon's, Irish

Official Southern Decadence Grand Marshals Drag Show @ The Golden Lantern - New Orleans photos: Miss Dee, Andy Denmark

Ambush Paparazzi
cookin' w/autie dee ...from M-24

1 tablespoon ground turmeric
1 quart water
1 cup sugar
2 cups sugar
2 (3 inch) sticks cinnamon
1 (1 inch) piece fresh ginger
1 tablespoon mustard seeds
2 cups firmly packed brown sugar
Put cucumbers in a large bowl, and sprinkle with salt. Cover and let stand 3 hours. Combine three cups vinegar, 1 quart water and turmeric in Dutch oven; bring to a boil, and pour over cucumbers. Cover and let stand 10 minutes; drain and rinse well. Place mixture in a container. Stir together salt and three teaspoons mustard seeds and brown sugar and vinegar in a Dutch oven; cool in the refrigerator for four hours. Drain and pat dry. Combine first five ingredients in a large Dutch oven, cover with ice mix thoroughly and refrigerate for three hours. Drain. Combine the sugar and the remaining ingredients; pour over cucumber mixture. Heat just until boiling. Pack hot cucumber mixture into hot jars, filling to ½ inch from the top. Remove air bubbles and wipe jar rims. Cover at once with metal lids and screw on bands. Process in boiling water bath for ten minutes. Yield: seven pints.

CHOW CHOW

2 cups chopped cabbage
2 cups peeled chopped cucumber
2 cups chopped onions
2 cups peeled, chopped green tomatos
1 cup chopped green pepper
1 cup chopped sweet red pepper
1 ½ cups salt
2 quarts water

Add cooked vegetables to cabbage mixture and onion are tender. Stirring occasionally, cook for ten minutes. Pack vegetables and hot liquid into hot jars, filling to ½ inch from the top. Place 1 cinnamon stick at once with metal lids and screw on bands. Process in boiling water bath for fifteen minutes. Yield 7 (12 ounce) jars.
clubs & krewes ...from Main-20

haven’t heard of any. I hope all the visitors had a good time; it did look as if they were enjoying themselves.

I do have a request of those that came to visit. When you get home tell your family, friends, coworkers and anyone else that New Orleans is back ready to show all a good time. We still have an economy that relies on tourism and need all the first hand reports from folks like you to give us a hand.

All is not over though. The Crescent City Outlaws are preparing to host their annual run Jail Break 7 September 28 – 30. Outlaws’ President Kevin tells me they are “expecting folks from as far north as Minnesota, west as Texas and clubs from Atlanta, Nashville, Iowa, Chicago and North Carolina.”

The Outlaws have events scheduled all weekend including a tour of the Aquarium and dinner/banquet Five Happiness. Cocktail parties will be sponsored by visiting clubs all weekend as well.

Not only will this be the 7th Jailbreak, but the Outlaws will also be hosting the fall meeting of the Mid America Conference of Clubs, an organization representing clubs from all over the central part of the USA.

More information and registration for Jailbreak 7 can be found on the Outlaws website: www.crescentcityoutlaws.org.