

BEAU BAYOU PUBLISHING COMPANY RELEASES *JAMBALAYA, CRAWFISH PIE, FILE GUMBO*

Beau Bayou Publishing Company of Lafayette, Louisiana, publishers of the best selling ***Cajun Cuisine***, announces the publication and release of a new title ***Jambalaya, Crawfish Pie, File Gumbo***.

The author, Todd-Michael St. Pierre of Baton Rouge, Louisiana writes for major cooking magazines including "Cooking Light" Magazine and several others where he has served in recipe development and in other roles. The title features seven different recipes for gumbo, a delicious recipe for Mardi Gras King Cake and unique dishes like Zydeco Chicken and Pasta St. Pierre.

The cookbook also features five different recipes for Jambalaya and three for Crawfish Pie. The title also includes unique and excellent recipes with unique names like Carencro Meat Pie, Frog Legs Sauce Piquant, Mambo Oyster Dressing, MiMi's Red Snapper, Jazzy Crawfish Bisque, White Bean Creole Soup, Belle Rose Stuffed Mirlitons, Cheramie's Marinated Crabs, Zulu Crab and Corn Bisque, Fleur de Lis Chicken, St. Landry Shrimp Boulettes, Crowley Crawfish Soup, Smuff-a-cated Quail, Calcasieu Rabbit Stew, General Lafayette Crawfish Puffs, Iberville Fried Squirrel, Coush-Coush, Oysters in Pig's Clothing, Sonnier's Pain Perdu and much more!

Mr. St. Pierre is also a most accomplished poet and lyricist having studied creative writing for many years. The title is laced with poems about Louisiana culture, cuisine and Mr. St. Pierre's personal life experiences. These poems have titles including: Raised on Gumbo, My Pirogue, Houseboat, Invitation, Simple Truth, The Fais Dodo, Easy Street, This Nun I Know, Heritage, History-Mystery, Children Beware, Papa Noel and ending with a delightful poem entitled Cajun Rap that mentions many of Louisiana's unique places and features.

Mr. St. Pierre is also a successful children's author. This picture book, "The Louisiana State Bird Beauty Pageant" is a favorite among children and adults. It is a story about how a brown pelican named Monique was chosen as the Louisiana State Bird, not because of her physical beauty but because she was beautiful inside and was possessed of so much character. The heart warming story has made Mr. St. Pierre much in demand for storytelling at schools, libraries and festivals in all 64 parishes of Louisiana.

As Keith Grant, a book reviewer in Chapel Hill, North Carolina said of ***Jambalaya, Crawfish Pie File Gumbo***:

"The variety of dishes in this collection are so easy to follow that even the cooking challenged will not find them difficult to prepare. Louisiana style food at it's finest."

Mr. St. Pierre of Baton Rouge, Louisiana may be reached at www.Ameliastreet.com or by mail at P.O. Box 66475, Baton Rouge, Louisiana 70896 or by phone at 225/346-8811.

Beau Bayou Publishing is also the publisher of the best selling title ***Cajun Cuisine***, which has sold over 200,000 copies through approximately 30 printings.

Cajun Cuisine is a compilation of traditional, authentic Cajun recipes written by some of Cajun country's best cooks and screened for authenticity by four career Cajun home economists, including the late Marie Louise Comeaux Manuel, former director emeritus of the School of Home Economics at the then University of Southwestern Louisiana.

Cajun Cuisine contains a superb article by Mrs. Comeaux-Manuel on the origins and component elements of Cajun cooking and is singularly the most scholarly article on the subject written by the foremost authority on this subject. Mrs. Comeaux-Manuel, herself a Cajun who grew up in a Cajun environment near Youngsville, Louisiana and who researched, wrote and taught about Cajun food her entire life was a principal advisor in the production of the book. W. Thomas Angers, a Lafayette, Louisiana attorney, author and publisher compiled the book. He is a member of a second-generation publishing family and is the son of the late Robert J. Angers, Jr., former President of the Louisiana Press Association and the International Conference of Weekly Editors. The senior Mr. Angers was nominated for the Pulitzer Prize during his career. Robert J. Angers, Jr. was also a consultant on the book.

Cajun Cuisine contains major sections on gumbos, soups and bisques, wild game, jambalayas, dressings and casseroles, seafood, breads and cereals, salads and vegetables, beef and pork, poultry, desserts and ends with a section entitled "Roux, Rice and Lagniappe". W. Thomas Angers may be reached at tomangers@aol.com, P.O. Box 53089, Lafayette, Louisiana 70505 or at telephone number 337/769-1272.

Both titles are available at Barnes and Noble, B. Dalton, Borders, Walden's, Books A Million, Hastings and bookstores everywhere as well at Amazon.com and other online book sources. For further information including photos of either book or review copies or to arrange interviews with either party, please contact W. Thomas Angers at the above addresses and phone number. Please forward copies or tear sheets of any published materials concerning these titles to the above address.