

# THE CLASSIFIEDS

★ ALWAYS A BEST SELLER ★

## TASTEFOOD

WHEN A KITCHEN MISTAKE BECOMES A CLASSIC DESSERT

by Lynda Balslev

A tarte Tatin is an upside-down caramelized fruit tart, traditionally made with apples, yet also a lovely way to showcase other seasonal fruit, such as pears in the fall and stone fruit in the summer. It's a rustic and unfussy dessert, notably shellacked in caramel — and in my case, it is irregular, uneven and all the more charming for that.

Named for the Tatin sisters — who "invented" the upside-down tart purportedly by accident in Lamotte-Beuvron, France, in 1898 — the tarte Tatin is all about embracing your kitchen mistakes. Legend has it that one of the sisters, due to fatigue or distraction, somehow omitted the pastry in an apple tart, thereby adding it on top of the fruit in an attempt to salvage the dessert. Wouldn't it be nice if all of our kitchen disasters yielded such successful results?

I make a simple sour cream pastry, which creates a crumbly, cookie-like crust. As the tart bakes in the oven, the caramel from the fruit filling will bubble up in spots through the crust. Fear not: The crust will continue to bake, and when the tart is finished and cooling, the wayward caramel will harden and coat the crust like a candied apple. How can anyone resist this?

### Apple Tarte Tatin

Active time: 45 minutes

Total time: 1 hour and 15 minutes; chilling time: 2 hours (for the dough)

Yield: 8 to 10 servings

### Sour cream dough:

1 1/2 cups all-purpose flour  
3 tablespoons sugar  
1/2 teaspoon salt  
3/4 cup chilled unsalted butter, cut into cubes  
1/3 cup full-fat sour cream

### Apple Filling:

1/2 cup salted butter, room temperature, cut in 4 pieces  
3/4 cup plus 1 tablespoon sugar  
6 large Granny Smith apples, peeled, cored and halved  
1 egg, beaten to blend, for glaze

Prepare the dough: Combine the flour, sugar and salt in the bowl of food processor and pulse to blend. Add the butter and pulse until the butter is pea-sized. Add the sour cream and pulse until moist clumps form.

Gather the dough into a ball, and then flatten and wrap in plastic. Refrigerate for 2 hours.

Prepare the tart: Place the butter (for the filling) in the bottom of a large oven-proof skillet with sloping sides. Sprinkle the 3/4 cup sugar evenly over the butter and pan. Cook over medium heat until the butter melts, the sugar is partially dissolved, and the mixture is bubbling, about 2 minutes.

Arrange the apples closely together, cut-side up, in a circular pattern in the skillet. Cut the remaining apples into quarters to fill in the spaces. Sprinkle 1 tablespoon sugar evenly over the fruit. Increase the heat to medium-high and cook until a thick amber-colored syrup forms, turning the skillet to ensure even cooking, about 25 minutes.

While the fruit is cooking, preheat the oven to 425 degrees. Roll out the pastry on parchment paper to a round shape slightly larger than the skillet. Slide the paper onto a baking sheet and place in the refrigerator until the syrup is ready.

When the syrup is ready, remove the skillet from the heat and lay the pastry over the fruit (work quickly because it will begin to melt from the heat of the pan). Cut 3 to 4 slits in the pastry and brush the pastry with some of the egg glaze.

Transfer the skillet to the oven and bake until the tart is deep golden brown and firm when tapped, about 25 minutes. Remove the tart from the oven and cool on a rack 1 minute.

Cut around the edge of skillet with a metal spatula to loosen the pastry. Place a large plate over the skillet and, using oven mitts, invert the tart onto the plate. Don't worry if any of the apples are dislodged or stuck in the pan. Simply remove with the spatula and spread on top of tart. Scrape any remaining caramel from the pan and spread over the tart as needed. Cool the tart before serving. Serve slightly warm or at room temperature with whipped cream.

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Photo by Lynda Balslev for TasteFood

## PUBLIC NOTICE

### PUBLIC NOTICE

NOTICE IS HEREBY GIVEN that the St. Mary Parish Board of Adjustments will hold a **PUBLIC HEARING on MONDAY, December 3, 2018 AT 5:45 P.M.** in the Parish Council Meeting Room, Fifth Floor Courthouse, Franklin, Louisiana, for the following purposes:

Andrew Kovac Sr. for a Side Yard Setback Variance to deviate from the required 25 ft. to five (5) ft. in an Agricultural (AG) Zoned District located at 745 Victoria Riverside Rd., Patterson, LA; Sec. 29/22 T15/16S R12E; Parcel Id# 2954284016.00-2.83 ac por No. 2 Curtis tract situated in Sec. 29 T15S R12E lying east of Victoria Riverside Rd. Acq. 367 329776, Parcel Id# 2984321171.00-16 ac por No. 2 Curtis tract situated Sec. 22 T16S R12E Acq. 367 329776, and Parcel Id# 2954284038.00-1.55 ac por No. 2 Curtis tract situated in Sec. 29 T15S R12E lying west of Victoria Riverside Rd. Acq. 367 329776.

All persons are invited to this meeting to submit their approval or objections to the above VARIANCE REQUEST. St. Mary Parish Board of Adjustments  
Rodney Olander, Chairman  
Adv. Nov. 3, 20, & 27, 2018

## PUBLIC NOTICE

### St. Mary Parish Fire Protection District #7 Business Meeting - Central Station October 2, 2018

Meeting was called to order at 6:15 pm by Myron Bourque.

Members present:

- Alvin Lodrigue
- Myron Bourque
- Robert Wilkerson
- Christina Landry - Office Manager

Members absent:

- Ronald Rock
- Guest Present: Kevin Kinslow, employee
- Mike Gautreaux, employee
- Eric Hofsummer, Chief
- Members from BVVFD (Leo Landry and Nancy

Kinslow)

Approval of minutes from September meetings. Motion by Robert to accept the minutes. Motion 2nd by Alvin. All in favor.

Treasurer report by Christina:

- Reviewed paid bills & outstanding bills.
- Received a letter that Mr. Galen Guillot is resigning from the board.

Chief Eric's report:

- Discarding intergovernmental agreement due to changes with the parish
- Present budget for fiscal year - Christina stated she would like to see the board wait to adopt it until we receive the year end financials from Herbert Adams.
- Hydrant testing scheduled in May - more convenient for the water company at this time.
- Updated paperwork to keep antennas where they currently are.

Kevin Kinslow report:

- Nafeco delivered another pallet of foam - worked with the company and got it straight
- Medical bags are on trucks
- Requisition presented for purchase of glucometers & 02 sensors from Walmart

Motion by Robert to purchase as written on req. - Motion 2nd by Alvin - All in favor - Kevin will purchase

Requisition presented for purchase of tourniquets

Motion by Alvin to purchase as written on req. - Motion 2nd by Robert - All in favor - Kevin will purchase

AED's are in service

PM & pump testing - getting quotes for a few repairs/maintenance

41 not holding air & electrical short - considered emergency repair - Christina suggest since it wasn't done yet to make a motion for repairs.

Motion by Alvin to perform emergency repairs, 2nd by Robert, All in favor.

Old Business: None

New Business: Open the floor for any new business: None

Motion by Robert to adjourn.

Motion 2nd by Alvin. All in favor.

Meeting adjourned at 6:39 pm.

Adv. Nov. 13, 2018

## PUBLIC NOTICE

October 2, 2018  
Patterson, Louisiana

The Board of Commissioners of the Wax Lake East Drainage District met this day at 6:00 p.m. at the Patterson Civic Center building in Patterson, Louisiana, with the following members present:

Chairman: William Hidalgo, Jr.

Vice-Chairman: Steven Clements

Board Members: Jeffery LaGrange, Arvin Alleman, Barry Broussard,

Absent: Lee Feltermann, Wayne Cantrell

Also present were Peter Vandenaardweg, Merlin Giroir, Mr. Joel Miller of Miller Engineers, and Mr. Billy Picou, Jr.

Motion was made by Barry Broussard to dispense with the reading of the minutes of the last board meeting and to accept them as written; seconded by Jeffery LaGrange and approved by all.

Mr. Joel Miller then addressed the board. He stated the report on the Bid Proposal for improving the Drainage Ditch at Hedgerow Sub. is about 95% complete. Should have for next meeting.

Also, regarding the Patterson High School Drainage Problem, Mr. Miller had presented the board a Project Estimate for these improvements and the board had tabled this at last meeting. After discussion, motion was made by Jeffery LaGrange to authorize Miller Engineers to proceed with the Surveying and Right-of-Way Acquisitions on the project at cost of \$9,500.00; seconded by Barry Broussard and approved by all.

Mr. Vandenaardweg then gave his report: Possum Bayou Station: Station is operational

Berwick Pump Station: Station is operational

Stripper Pump Station: Station is operational

Digging work: Mr. Vandenaardweg stated he was upset to report of the sinking of the marsh buggy; will salvage it, repair it, and go back to work.

The new larger dredge is much more efficient. The weather has put some projects on hold.

Mr. Vandenaardweg also explained to the board the advantage of installing magnetos on all engines at the Berwick Station and would like to do this on one of the engines to see the results. After discussion, board asked Mr. Vandenaardweg to get three (3) prices of the cost to do this on one engine and report back to the board before any decision can be made.

Merlin Giroir gave his report of ditch cleaning and spraying done in the month of September. Mr. Billy Picou, Jr. is also doing some spraying for the board.

Todd Subdivision Drainage Problems: Mr. Vandenaardweg stated work is being done to improve drainage issues for Todd Trailer Park. Also, still working on drainage problems in Todd Subdivision.

Radiators for Berwick Station: Project still on hold due to heat and the Hurricane Season.

Secretary then went over the required Louisiana Compliance Questionnaire. Motion was made by Jeffery LaGrange to accept as presented; seconded by Steven Clements and approved by all.

Treasurer's report and bills of the previous month were examined by the board. Motion was made by Barry Broussard to accept the Treasurer's Report and to pay all outstanding bills as approved by the board; seconded by Steven Clements and approved by all.

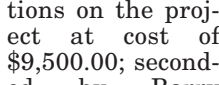
There being no further business to discuss, motion was made by Jeffery LaGrange to adjourn; seconded by Arvin Alleman and approved by all.

William Hidalgo, Jr.  
Chairman

Barbara Vinning  
Secretary  
Adv. Nov. 13, 2018

## Special Notices

In compliance with Article 962, as passed by the 1992 Louisiana State Legislature, I am required to advertise the following:



I, DANIEL ANDREW SCULLY JR., have been convicted of 14:80 CARNAL KNOWLEDGE OF A JUVENILE on May 01, 1997

My Address is 618 Belanger St. Morgan City, LA 70380

Daniel Andrew Scully Jr. Nov. 12, 2018 Nov. 13, 2018

## Help Wanted General

Cajun Country Now Hiring Bartenders & Waitresses 985/518-1513

## Business Rentals

EPIC Companies, LLC formerly TETRA Offshore Services, an energy service provider located in Houma, LA, is now hiring Experienced Derrick Barge Personnel:

- Structural Welders
- Riggers
- Mechanics
- Crane Operators
- Electricians/Electronic Techs
- Cook (must be proficient in cooking for Malaysian & Thai personnel)

Apply online at: epiccompanies.com EOE, AAE, M/F Employer

## Business Rentals

FOR SALE OR RENT: 11 Acres, Fab building & office Call 985/384-8200

Office/Warehouse for Lease: 5,000 sq. ft. \$2,500/mo. 8405 Hwy. 182 E Available 1/2/18 Call 985-384-8200

Storage yards for rent \$400/mo. Call 985-384-8200

Warehouses for Rent: 1,000 sq. ft. - \$350/mo. 1,500 sq. ft. - \$500/mo. 3,200 sq. ft. - \$1,000/mo. Call 985-384-8200

Services Offered

Services Offered

## CENTRAL BOAT RENTALS, INC.

Boat/Barge Repairs  
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985-384-8200

## Help Wanted General

## Help Wanted General

## Candy Fleet, L.L. C.

Is Now taking applications for 100 Ton Captains Crew Boat Deckhands and Engineers

Applications are available through our website: [www.candyfleet.com](http://www.candyfleet.com) OR Apply in person at: 1207 Front St. Morgan City, LA 70380

## Candy Fleet, L.L. C.

Is now accepting applications for Mechanics and Mechanic Helpers

Must have knowledge of Cummins and Caterpillar marine engines. Please contact Steve Marcrum at [steve@candyfleet.com](mailto:steve@candyfleet.com)

Candy Fleet, L.L. C. 1207 Front St. Morgan City, LA 70380

## MAJOR EQUIPMENT & REMEDIATION

Immediate Openings for EXPERIENCED Personnel in the Following Positions:

SCAFFOLD BUILDER

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OFFSHORE RIGGER

YARD HAND

APPLY IN PERSON: 137 STUART RD, AMELIA, LA SEND RESUME: P.O. BOX 3616 MORGAN CITY, LA 70381 or [info@majorequip.net](mailto:info@majorequip.net)

TO PLACE AN AD Call 384-8370 The Daily Review