



FIVE OF THE PAST six weeks have been devoted to Louis Armstrong. What was intended as a one-article statement pointing up the incredible fact that Louis has been recording successfully for more than forty years and is currently the performer on the best-selling "pop" single recording in the world ("Hello, Dolly"), has grown into a full fledged series on the man.

Armstrong defies summation. He has been our best ambassador during the last three decades, musical and otherwise (in my humble estimation), to the world at large. His golden trumpet, individual vocal style, flashing smile and pervasive personality have made more people happy than all the panaceas marketed to date.

My intention was to give you an insight to the in-person personality and to the man (both the same) as seen through my own eyes, utilizing little personal stories and reminiscences which are not to be found anywhere in the mountains of printed paper already devoted to the doings of the indomitable, indefatigable, extremely simple soul that is Satchmo. I hope that I have succeeded in reaching you.

Here as promised is Louis Armstrong's own recipe for Red Beans and Rice, New Orleans style, exactly as presented to this bearded one back in the mid 1950's together with a packet, preserved intact, of Swiss Kriss. (See the third article in the series anent the meeting of Al Hirt, Dan Levy, Louie and myself at the Roxy Theatre).

**CREOLE RED BEANS (KIDNEY) AND RICE**  
By Louis and Lucille Armstrong

- (Use 2 qt. pot with cover).
- One lb. Kidney Beans
- One half lb. Salt Pork (Strip of lean, strip of fat) (Slab Bacon may be used if preferred)
- One small can of tomato sauce (If desired)
- 6 small Ham Hocks or one smoked Pork Butt.
- 2 onions diced
- 1/4 Green (Bell) pepper
- 5 tiny or 2 medium Dried peppers
- One clove Garlic - chopped
- Salt to taste

**PREPARATION**  
Wash beans thoroughly, then soak over night in cold water. Be sure to cover beans. To cook, pour water off beans, add fresh water to cover. Add salt pork or bacon, let come to a boil over full flame in covered pot. Turn flame down to slightly higher than low and let cook one and one-half hours. Add diced onions, bell pepper, garlic, dried peppers and salt. Cook three hours.

**SATCHMO'S FAMOUS RECIPE REVEALED**

Add tomato sauce, cook one and one-half hours more, adding water whenever necessary. Beans and meat should always be just covered with water (juice), never dry. This serves 6 or more persons.

To prepare with Ham Hocks or Pork Butts: Wash meat, add water to cover and let come to a boil in covered pot over medium flame. Cook one and one-half hours. Then add beans (pour water off), add rest of ingredients to meat. Cook four and one-half hours. Add water when necessary.

**SUGGESTIONS**

For non pork eaters, chicken fat may be used instead of salt pork. Corned beef or beef tongue may be used instead of ham hocks or butts.

**RICE**

2 cups white rice      One teaspoon of salt  
2 cups water      One pot with cover  
Wash rice thoroughly, have water and salt come to a boil. Add rice to boiling water. Cook until rice swells and water is almost evaporated. Cover and turn flame down low. Cook until rice is grainy. To insure grainy rice, always use one and one-half cups water to one cup of rice

**FORMER WEST VEGAN SEEKS ALTADENA POST**

Paul C. Smith, popularly known as "Smitty" during his three year residence in Las Vegas, has filed for a council seat in the proposed City of Altadena, California. Smith should be remembered by Las Vegans as resident manager of Cadillac Arms in 1957-58. He also was associated with the original administrative staff of the Moulin Rouge during its five-month run as an integrated hotel-casino, between May October 1955. Smitty organized the service staff of the casino, and served as secretary to the maitre d'hotel.

Returning to California in 1958, he reactivated his real estate brokerage in the unincorporated town of Altadena, which is surrounded on three sides by Pasadena.

In a statement to the VOICE, Smith said, "After studying the feasibility of incorporating Altadena, I am convinced that the quiet suburban atmosphere that most of us enjoy in Altadena can

best be perpetuated by incorporation." He was firm in his conviction that "This can be done without imposing any additional taxes."

"According to the 1960 U. S. Census, Altadena ranks 14th in median family income, outranking such California cities as Santa Monica, Pasadena, and Laguna Beach. This indicates a climate of high intelligence", Smith said. "Altadena is a stable community of many cultures and backgrounds, that can easily be an inspiration and a model for living true to the noble American ideals of representative government and brotherhood. To this end, should I be elected, I am dedicated", Smith concluded.

... "To serve"  
On dinner plate -- Rice then beans, either over rice or beside rice as preferred. ....  
Twenty minutes later -- Bisma Rex and Swiss Kriss.

**MATZOH BALLS for CHICKEN SOUP**  
4 eggs      4 tablespoons of chicken fat  
4 tablespoons of water      1 cup of Matzoa Meal  
Pepper and salt to taste

**Instructions:**  
After mixing ingredients, place in refrigerator for one hour, then shape into balls and drop into boiling hot water.

In addition to the above recipe, Louis gave me his own special set of instructions on "How to lose weight," The Satchmo Way. Anyone interested can send a self-addressed stamped envelope to J. P. D., c/o The VOICE, 812 West Bonanza Road, Las Vegas, Nev. and I will be happy to send you a copy of the three pages of instructions as dictated by the one, and only Louis Armstrong.

Next week, we will tell the "story of a song" covering the writing, publishing, recording and publicizing aspects. Later!

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