

GOLLOTT'S SEAFOOD RECEIPES

GOLLOTT'S CAJUN BOILED SHRIMP

(these are for beer drinkers)

- | | |
|------------------------------------|-----------------------|
| 5 lbs. Gollott's Shrimp in shell | 1 can Beer (optional) |
| 2 Tbs. Liquid Shrimp or Crab Boil | Juice of one Lemon |
| 1 Tbs. Ground Red Pepper (Cayenne) | 1 small Onion |
| | 1 Tb. Garlic Powder |
| | 1/2 box Table Salt |

Bring all seasonings, except salt, to hard boil in enough water to cover Shrimp in shell. Drop in Shrimp. When Shrimp come to a hard boil, add salt, stir well. Boil hard one minute. Turn off heat, cover pot and let stand eight minutes. Drain Shrimp. Serve hot or cold.

GOLLOTT'S RASCALS ON HORSEBACK

Wrap raw Oysters in raw bacon—sprinkle with parmesan cheese, parsley and paprika. Broil till bacon is crisp—serve hot.

SEAFOOD GUMBO — GOLLOTT STYLE

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|-------------------------------|-------------------------------|
| 2 lbs. Gollott's Shrimp | 2 large Onions, chopped |
| 1 lb. Gollott's Crabmeat | 2 heaping Tbs. Bacon Fat |
| 2 Tbs. Oil | 1 can Tomatoes |
| 2 Tbs. all-purpose Flour | 2 quarts Water, boiling slow |
| 3 cups Okra, cut small pieces | 3 pods Garlic, cut (optional) |
| 1 large Sweet Pepper, chopped | Cayenne pepper (optional) |
| | Salt to taste |

Make a roux by heating 2 Tbs. of oil till hot, add flour and stir till dark brown. Take one cup of water from the boiling 2 quarts of water, add to flour mixture. When well blended, add back to boiling water. Heat 2 heaping Tbs. bacon fat, fry cut okra in fat till slime is removed. Add onions and sweet pepper to okra and cook until tender. Smash tomatoes and add tomatoes and garlic to okra, onion, pepper mixture. Fry about 5 minutes, add mixture to roux and water. Peel and wash Shrimp. Pick through crabmeat for any remaining shell. Add seafood to other ingredients. Salt and pepper to taste. Simmer Gumbo for one and one-half hours. Serve hot over cooked rice.

BROILED FLOUNDER

Score fish—baste in sauce of butter, lemon, garlic, salt and pepper. Broil, basting in sauce until fish is tender and flaky.

LINDA GOLLOTT'S SPECIAL OYSTER STEW

- | | |
|-------------------------------|-----------------|
| 12 oz. Gollott's Oysters | 1 pint Milk |
| 2 Tbs. Butter | 3/4 Tspn. Salt |
| 1 medium White Onion, chopped | 1 Tspn. Parsley |
| | Paprika |

Melt butter—saute onion in butter. Add milk and bring almost to boiling. Add Oysters, turn down heat, add salt and parsley, simmer until Oysters are firm. Garnish with paprika. Serve with crackers.

ARNY & LINDA'S HONEYMOON AU GRATIN

- | | |
|---|------------------------------|
| 1 lb. Gollott's Lump or White Crabmeat | 2 cups grated Cheddar cheese |
| 1 2 1/2 oz. jar sliced or fancy Mushrooms | 4 Tbs. Butter |
| 2 slices American cheese | 4 Tbs. all-purpose Flour |
| | 1 Tbs. Salt |
| | 2 cups Milk |

Melt butter over low heat; add flour and salt; stir until well blended. Remove from heat, gradually stir in milk and return to heat, cook, stirring constantly until thick and smooth. Pour over mushrooms and Crabmeat in a casserole dish. Top with grated cheddar cheese. Bake in 450° oven until cheese is melted.

TRY CRABMEAT SALAD

Add Crabmeat to your favorite salad dressing or to chopped boiled eggs and mayonnaise.

OUR BEST HURRY AND GET OUT OF THE KITCHEN QUICKLY ...COMPANY IS ON THE WAY BOILED SHRIMP AND POTATOES

(Medium Seasoning)

- | | |
|--|-----------------------------|
| 5 lbs. Gollott's Shrimp in shell | Juice of one Lemon |
| 1 1/2 Tbs. Liquid Crab and Shrimp Boil | 1 small Onion |
| 1 Tbs. Red Pepper (Cayenne) | 1 Tbs. Garlic Powder |
| | 1/2 box Table Salt |
| | 3 lbs. medium-size Potatoes |
- Bring crab boil, pepper, lemon juice, onion, and garlic powder to hard boil in enough water to cover potatoes and shrimp. Drop in potatoes. Boil until not quite cooked. (Potatoes can be pierced with a fork and the center should be a little hard.) When potatoes reach this stage, drop in shrimp in shell. When shrimp and potatoes come back to boil, add salt. Boil hard one minute. Turn off heat, cover pot and soak 8 to 10 minutes. Drain shrimp and potatoes. If company is there—serve hot; if not, serve cold. Can be served cold if company is not ready to eat also.

CRABMEAT STUFFING

(for crab burgers, stuffed shrimp, sweet peppers, stuffed flounder, stuffed lobster)

- | | |
|--|------------------------------|
| 1 lb. Gollott's Crabmeat (white or claw) | 1 large pod Garlic |
| 1/3 cup chopped Celery | 1 Egg |
| 1/3 cup chopped Green Pepper | 1/3 cup chopped Parsley |
| 1 cup chopped Onion | 1/3 cup melted Butter or Oil |
| | 1 loaf stale French Bread |
- Grate stale French bread and soften with just enough ice water to make it stick together. Drain Crabmeat, remove any remaining shell. Saute onion, celery, green pepper, and garlic in fat until tender. Combine bread crumbs, egg, parsley, salt and pepper and add to cooked vegetables. Add Crabmeat to mixture and mix thoroughly.

EASY MARINATED COCKTAIL CLAWS

Splash with Italian Dressing and salt, marinate at least two hours.

GOLLOTT'S BRAND SHRIMP TEMPURA

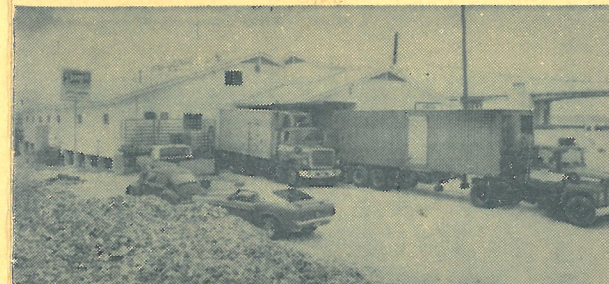
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|------------------------------|------------------------------|
| 2 small Eggs (or 1 large) | 1/2 tspn. Paprika |
| 1 cup Milk | 3 lbs. Gollott Brand Shrimp, |
| 1 1/8 cups all-purpose Flour | peeled, deveined and |
| 1 tspn. Salt | fantailed |
| 2 tspns. Baking Powder | Oil |
| 1 tspn. Sugar | |
- Beat eggs in small mixing bowl; stir in milk. Add flour, salt, sugar and paprika. Beat until well blended. Add baking powder and mix well. Dip Shrimp in batter and fry in hot oil until golden brown, turning once.

GOLLOTT'S OYSTER COCKTAIL

Marinate raw Oysters in a dash of olive oil, a splash of Italian dressing, a dash of hot sauce, a few raw onion rings, and sliced green stuffed olives, squeeze on a little lemon juice. Serve in a champagne glass.

GRANDMA GOLLOTT'S SOUTHERN FRIED OYSTERS

- | | |
|---------------------------|------------------------------|
| 3/4 cup yellow Cornmeal | Gollott's Brand 12 oz. Fresh |
| 1/3 cup all-purpose Flour | Frozen Oysters |
| 1/2 teaspoon Salt | |
- Thaw Oysters in bag (about 20 minutes). Pour in colander and strain. Mix meal, flour and salt. Roll each Oyster separately in mixture. Fry in deep fat on medium-high temperature till Oysters float and are crisp.



MODERN PLANT — FEDERALLY INSPECTED

Certified and Inspected By:
Mississippi State Board of Health
FDA (Food and Drug Administration)
Keesler AFB, Mississippi

Packers of Seafood of All Kinds! SHRIMP

Fresh - Frozen - Whole - Headless - Peeled
CRABS

Live or Boiled
CRABMEAT

Fresh or Frozen

Claw Meat - Special White - Lump Meat - Cocktail Claws
KING CRAB LEGS • SOFT SHELL CRABS
STUFFED

Crab - Shrimp - Flounder - Sweet Peppers
OYSTERS

In Shell - 12 oz. - Gallons - 1/2 Gallons
LOBSTERS

Tail or Whole
SCALLOPS • FROG LEGS
FISH

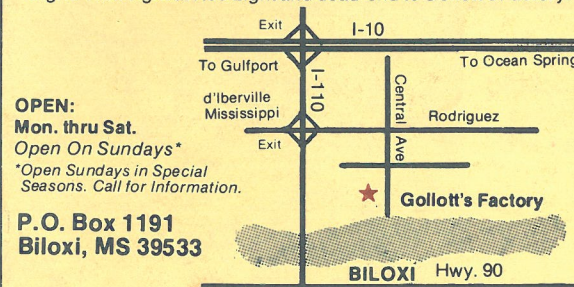
Fresh - Frozen - Whole - Fillet
Trout - Flounder - Red Snapper - Mullet - Red Fish
Mackerel - Catfish - Others

All Foods of the Sea ... Take Some Home!

LOCATION

DIRECTION FROM I-10: Traveling on I-10, take Biloxi and Keesler A.F.B. Exit to the first exit. Turn left on Rodriguez St. going east to Central Ave., turn right on Central to Gollott's Factory located on the north side of Biloxi Bay on the water.

DIRECTIONS FROM BILOXI: Turn north off Highway 90 in Biloxi following I-110 signs in vicinity of Buena Vista Hotel and Baricev's Restaurant. Follow I-110 signs across new Biloxi Walter Nixon Bridge. Take the first exit off the bridge to Red Light. Take right at Red Light and dead-end to Gollott's Factory.



OPEN:
Mon. thru Sat.
Open On Sundays*

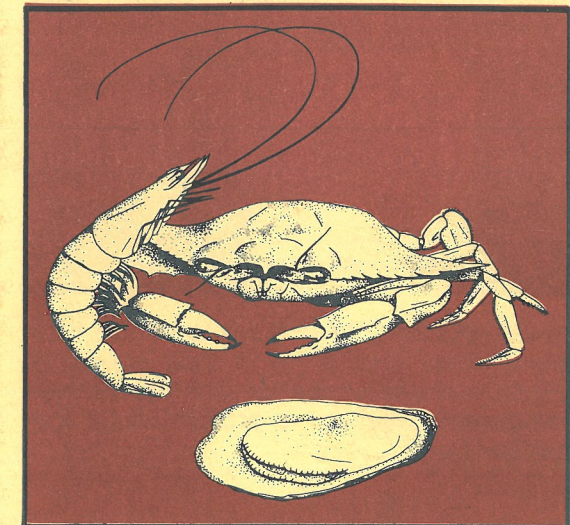
*Open Sundays in Special Seasons. Call for Information.

P.O. Box 1191
Biloxi, MS 39533

Make Gollott's Your Last Stop!
Easy Access To All Points Of Destination.

C.F. GOLLOTT and SON SEAFOOD, Inc.

WHOLESALE AND RETAIL



Packers of

• SHRIMP • OYSTERS
• CRABMEAT • FISH
. Since 1932

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Professionally Ice-Packed Free
Travelers - Ice holds up to 60 Hours
Ice Chests Available

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Retail



Linda and Arny Gollott invite you to their plant. They take pride in their choice of seafood and offer special attention to their customers. Seafood is professionally ice-packed free.

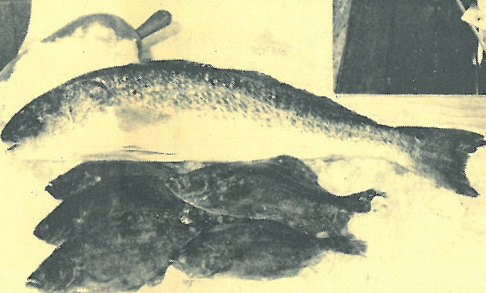


Boiling Crabs
Cajun style.

Fresh, boiled
Crawfish



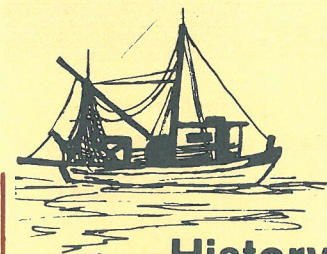
CRABS - Boiled - Stuffed
Crabmeat - Cocktail Claws



FISH
Fresh - Frozen
Whole Fillet



Oysters pinto professionally for
stores all over the United States



History of Gollott's Seafood

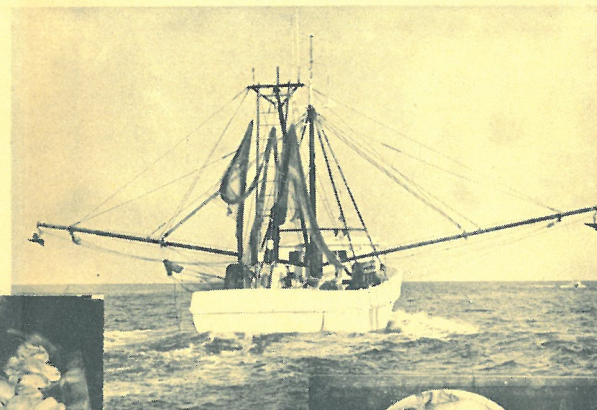
C. F. Gollott began working in seafood with his father. In 1932 he branched off on his own. In 1942, a new modern building was built, replacing the original building. In 1947 the new facility had to be rebuilt after being half-demolished by the 1947 Hurricane. In 1965 Hurricane Betsy took her fury in half-demolishing it again. In 1969, Hurricane Camille left nothing. Gollott's new, modern factory was officially opened in 1971.



Shucking
Oysters
is an art.



Oysters - ready for packing
12 oz. - 1/2 gallon - gallons - or in shells



Choice fresh
shrimp caught
daily.



SEAFOOD HINTS

1. To remove head of shrimp—hold shrimp at first joint behind head with thumb and index finger and squeeze.
2. To peel shrimp—raw or cooked, start at legs under shrimp and peel shell around.
3. To devein shrimp—with sharp knife, cut the headed and peeled shrimp on top side, gently slide straight down back, wash out vein.
4. To "Butterfly" shrimp—when deveining shrimp, cut almost through top side to beginning of last section of shrimp. This opens and flattens shrimp, giving a "Butterfly" effect.
5. To "Fantail" shrimp—when peeling shrimp, leave last section of shell and tail intact.
6. To freeze shrimp—freeze raw shrimp, head off - shell on, in rigid container. Cover shrimp completely in ice water, so that they freeze in a solid block of ice.
7. Shrimp are as versatile as beef or chicken in cooking. One need not be a gourmet cook to turn out delicious shrimp dishes.
8. Oysters are shucked and marketed year round. They are delicious in flavor every month of the year. The old wives' tale of oysters being good in months with the letter "R" only, dates back to the days before refrigeration.
9. Oysters may be frozen if completely covered with water. They should not be frozen in the glass containers they are sometimes packed in fresh. The expansion of the frozen liquid around the oysters will cause the glass to break. Zip-lock plastic bags are useful containers for freezing oysters.
10. For the customer who loves raw oysters—yes, they can be eaten raw right from the jar. For those who are afraid to try a raw oyster—try one, you will be surprised; it is not slimy, but very refreshing to one's taste.
11. Oysters vary in size depending on the time of the year and the conditions of the waters in which they live. Gollott Brand is the best to buy.
12. Crabmeat, in order to be picked from the shell, has to be cooked. This product can be eaten right from its container.
13. Crabmeat contains enough water to be frozen in its natural state. It should be drained and picked through for any remaining shell after thawing. Crabmeat can be frozen in its own container as long as it is not glass and, of course, airtight.
14. All seafood has an odor. But there is a big difference in a fresh product and one that is bad. Buy Gollott Brand Seafood for the very freshest and most delicious seafood.