

GOLLOTT'S SEAFOOD RECIPES

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	1 Small Onion
(Cayenne)	1 Tbs. Garlic Powder
5 Tbs. Salt	

Bring all seasoning, 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 pit 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

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.

ARMY GOLLOTT'S SPECIAL OYSTER STEW

10 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.

GOLLOTT'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.

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	1 Tbs. Garlic Powder
(Cayenne)	5 Tbs. 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 a 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.

TRY CRABMEAT SALAD

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

CRABMEAT STUFFING

(for crab burger, 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

2 small Eggs (or 1 large)	1/2 tspn. Paprika
1 cup Milk	3 lbs. Gollott Brand Shrimp, peeled, deveined and fantailed
1 1/8 cups all-purpose Flour	
2 tspn. 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.

GRANDMA GOLLOTT'S SOUTHERN FRIED OYSTERS

3/4 cup yellow Cornmeal	Gollott's Brand 10 oz. Fresh Frozen Oysters
1/3 cup all-purpose Flour	
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 . . . Well-Stocked MARKET

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

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

•SOFT SHELL CRABS• STUFFED

Crab - Shrimp - Flounder - Jalapeno Peppers

OYSTERS

10 OZ. - Gallons - 1/2 Gallons

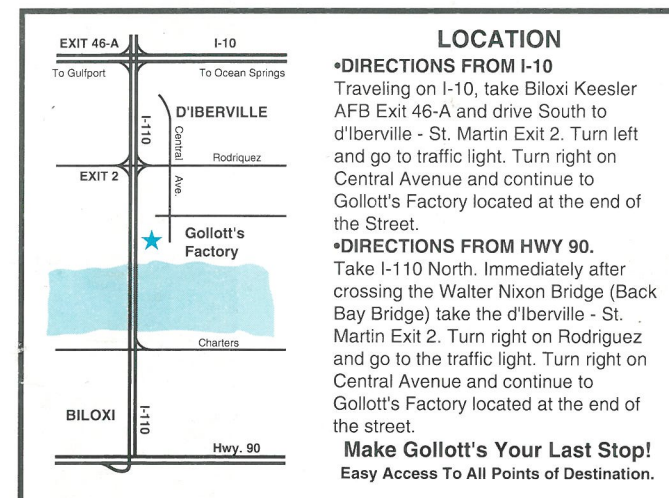
SCALLOPS • FROG LEGS

FISH

Fresh - Frozen - Whole - Filet

Trout - Flounder - Red Snapper - Mullet - Red Fish
Mackerel - Catfish - Others

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



LOCATION

•DIRECTIONS FROM I-10

Traveling on I-10, take Biloxi Keesler AFB Exit 46-A and drive South to d'Iberville - St. Martin Exit 2. Turn left and go to traffic light. Turn right on Central Avenue and continue to Gollott's Factory located at the end of the Street.

•DIRECTIONS FROM HWY 90.

Take I-110 North. Immediately after crossing the Walter Nixon Bridge (Back Bay Bridge) take the d'Iberville - St. Martin Exit 2. Turn right on Rodriguez and go to the traffic light. Turn right on Central Avenue and continue to Gollott's Factory located at the end of the street.

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
• CRAWFISH	

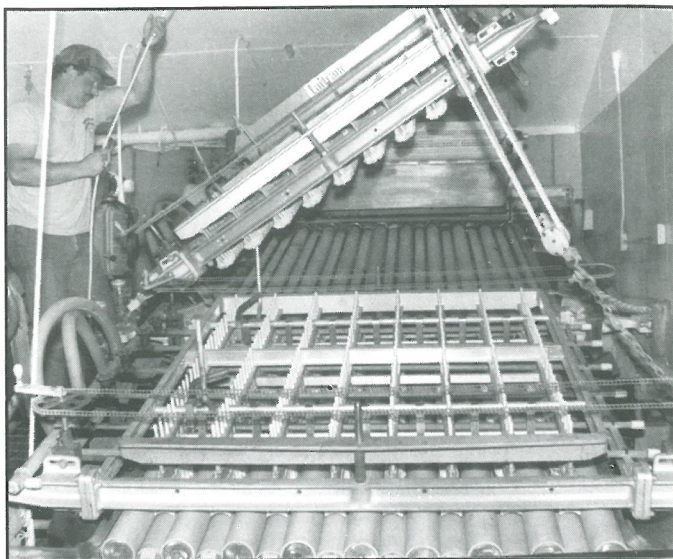
. . . SINCE 1932

Take Some Home or...
We Ship Directly to Your Door!
SEAFOOD
Professionally Ice-Packed Free
Travelers - Ice holds up to 60 Hours
Ice Chests Available

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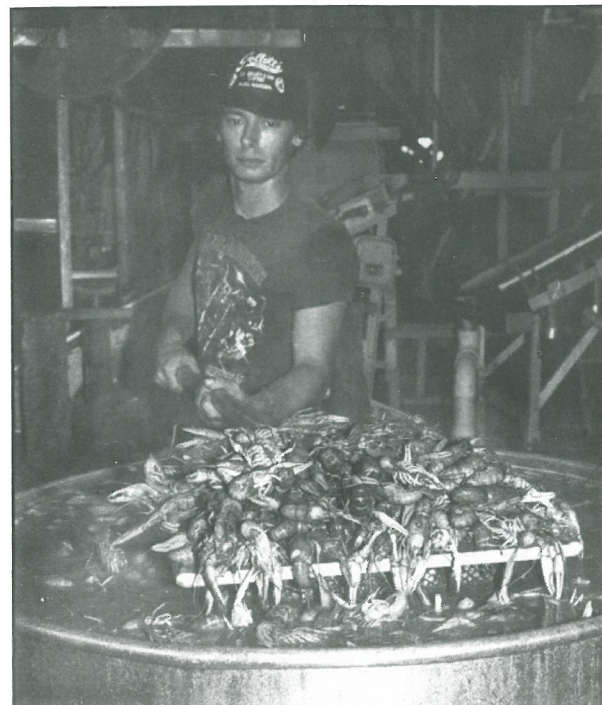
(601) 392-2747
Retail



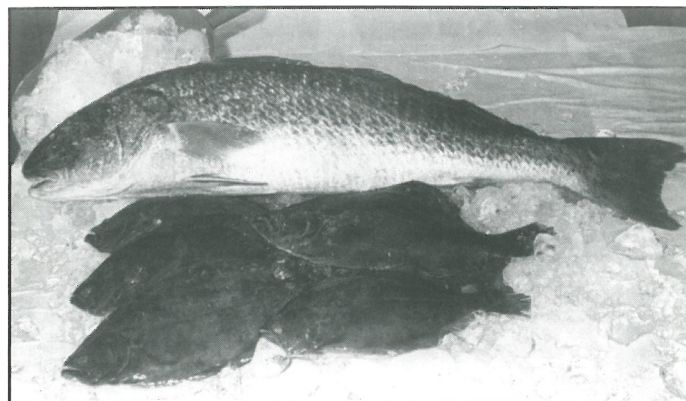
Gollott's Seafood Factory houses state-of-the art shrimp processing machinery, used to process thousands of pounds of shrimp daily (during season). After thorough cleaning and packing, the seafood is ready for shipping locally and nationwide, or for purchase at the plant.

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. We are continuously up grading our plant with new equipment and improved processing methods.



Boiling Crawfish - Cajun style!



**FISH -Fresh -Frozen
-Whole Filet**

**We ship directly
to Your Door!**

**Choice fresh shrimp
caught daily.**



**CRABS -Boiled -Stuffed -Crabmeat
-Cocktail Claws**



**OYSTERS -ready for packing
10 oz. - 1/2 gallon - gallons**



**Oysters packed professionally for stores
all over the United States.**

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 tip 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. Oysters vary in size depending on the time of the year and the conditions of the water in which they live. Gollott Brand is the best to buy.
11. Crabmeat, in order to be picked from the shell, has to be cooked. This product can be eaten right from its container.
12. 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.
13. 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.