Minutes

Regular Monthly Meeting

December 6, 2011

City Hall, 1314 Main St., Patterson, Louisiana

7:00 PM – Larry Mendoza made a motion to stop receiving bids on advertised surplus items, seconded by Joe Russo III, and all voted, “Aye”.

7:00 PM – A PUBLIC HEARING was held to hear any and all public comments on the proposed ordinance amending section 14-50 of the Code of Ordinances as it pertains to parking on public streets. It is proposed that no parking be allowed on public street rights-of-way. There are four sections of the Code that may apply: Traffic Ordinance, Zoning Ordinance, Floodplain Management Ordinance, and Subdivision Ordinance.

Also a PUBLIC HEARING was held to hear any and all public comments on the proposed ordinance amend the “Uses Permitted” provisions of Section 4.104 of the Zoning Ordinance. The amendment proposes that trailer parks in B-Business zones shall follow the same minimum standards of design as any mobile home park (i.e. minimum of one acre of land to establish a mobile home park).

Also a PUBLIC HEARING was held to hear any and all public comments on the proposed ordinance adding a supplement as it pertains to Recreational Vehicles where permitted. The proposed amendment would restrict all recreational vehicles from being used as a residence, and forbid connection to utilities except for limited maintenance, and only to be occupied while within RV Campgrounds.

Larry Mendoza made a motion that the public hearings be closed, seconded by John Rentrop, and all voted, “Aye”.

Regular Meeting:

The invocation was offered by Larry Mendoza.

The Pledge of Allegiance was led by Joe Russo III.

Larry Mendoza made a motion to table the proposed ordinances and amendments proposed in the public hearings until more information can be gathered, seconded by John Rentrop, and all voted, “Aye”

Claire Sawyer made a motion to open bids on the advertised surplus equipment, seconded by John Rentrop, and all voted, “Aye”.

Larry Mendoza made a motion that the bids be taken under advisement and authorize the mayor to sell the items to the highest bidders provided they meet the criteria established in the ad, seconded by Joe Russo III, and all voted, “Aye”.

There being no further business to come before the Mayor and Council, Claire Sawyer made a motion, seconded by Larry Mendoza that the meeting be adjourned, and all voted, “Aye”.

Respectfully Submitted,

Pamela Washington, City Clerk

BEAZELL'S BOUDIN  
  
2 1/2 lbs Pork Butt  
1/2 lb Fresh Pork liver, rinse well  
1 Large Onion, chopped  
3 Garlic Cloves, chopped  
1 Bundle of Fresh Thyme, tied  
Beazell's Cajun Seasoning  
6 Cups cooked Rice  
1 Cup Green Onions, thinly sliced  
1 Cup Parsley, finely chopped  
Hog Casings or Sausage Casings  
  
Cut the pork and liver into 2 inch pieces and place in a Dutch Oven, along with the onion, garlic and thyme. Cover with cold water by 2 inches. Season the water well with Beazell's Cajun Seasoning. Bring to a boil then lower the heat to a simmer, skim off any scum that rises to the surface. Simmer for about 1 hour or until the meat is very tender. Remove the thyme, then strain the solids from the broth, reserve some of the broth.  
  
Run the cooked meat and vegetables, while they are still hot, through a meat grinder or you could chop this by hand.  
  
Combine the cooked rice with the ground meat mixture, green onions, and parsley. Mix thoroughly and season to taste with Beazell's Cajun Seasoning. Add some of the reserved cooking liquid to make sure that the finished product is very moist, bearing in mind that the rice will absorb much of the liquid as it sits. Spread the mixture on a sheet pan and allow to cool.BEAZELL'S BOUDIN  
  
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