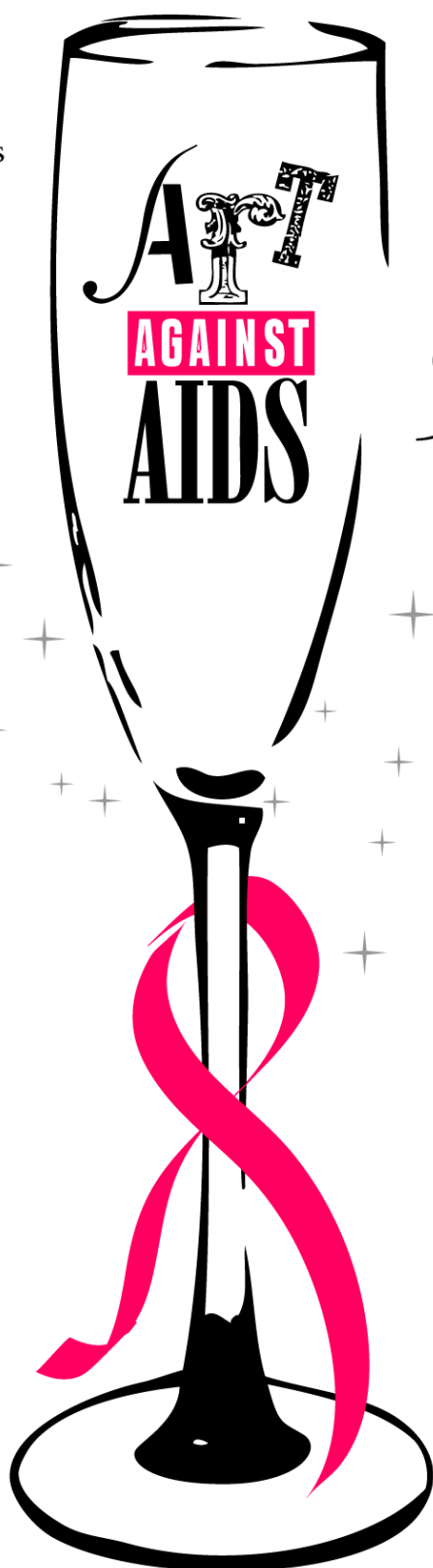




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cookin' with AUNTIE dee

by Donnie Jay
E-mail: aunt_dee@hotmail.com
Photo©GrahamStudioOne.COM

More Than One Way To Cook Your Goose

So you want your goose cooked, or is it someone else's goose you want to cook. Well no matter, today I am going to share with you several recipes that prove there is more than one way to cook a goose. To start with you have to find a goose to cook, rather than traipse around the countryside looking for a goose farm, if such a thing exists in our environs or not I have no idea. I think you would do better to go to one of the better food stores, although I have it from a very good source, that some Wal-Mart's do carry them. Who'd a thunk it? Well anyway here goes the goose.

The first recipe is one my family has used for many years, yes we have been known to be goosed a time or two. The second I learned while working at Andrew Jaegers, from whom I simply don't re-

member and the third I came upon from a lovely old German woman I worked with in Nashville some time ago. Which ever you decide to use I'm sure you'll enjoy being goosed at dinner as much as I have.

Please note, goose is all dark meat like duck and is very rich. A ten pound goose will feed about 10 people as there is a lot of fat the drains off while cooking it and is reduced quite a bit in size as it cooks.

CHRISTMAS GOOSE

- 1 (10 pound) Goose
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 medium apple, peeled and quartered
- 1 navel orange, peeled and quartered
- 1 medium onion. Peeled and quartered
- 1 lemon, peeled and quartered

Clean the goose and remove neck and giblets from the cavities. Rinse well and pat dry. Sprinkle with salt and pepper. Place the apple, orange, onion and lemon in cavity. Place goose breast side up on a rack in a large roasting pan. Prick skin well with fork. Pour water into pan. Roast. Uncovered at 350 degrees for three hours or until a meat thermometer reads 185 degrees F. If necessary, drain fat from pan as it accumulates. Cover goose with foil and allow to stand at least 20 minutes before carving. Discard fruit and onion.

CRISPY ROASTED GOOSE

This recipe requires at least a day, but preferably two of advance preparation, but the results are worth the extra effort.

- 1 (10 pound) fresh goose
- 1 ½ cups wild rice
- 5 cups cold water
- 1 tablespoon butter
- 1 onion, chopped
- 2 ½ cup sliced fresh shitake mushrooms
- 1 egg
- 1 teaspoon poultry seasoning
- Salt and pepper to taste
- 2/3 cup dry sherry
- 2 cups giblet gravy

Carefully prick the goose on all sides with a skewer, being careful not to prick the flesh. Fill a pot large enough to hold the goose 2/3rd full of water and bring to a boil. Submerge the goose neck side down for about a minute or until goose bumps arise on the skins surface. Turn goose tail side down and repeat. Remove goose from pot and drain. Place breast side up on a rack in a large roasting pan and refrigerate for 24-48 hours. Cook the rice the night before roasting the goose: place the rice in a pot with 5 cups water, and bring to a boil. Reduce heat to low, cover and cook 45 minutes. Refrigerate overnight.

Day of cooking, heat oven to 350 degrees. Place the giblets and neck in a pan with two cups water and bring to a boil, reduce heat and simmer till reduced by half. Strain, reserving the broth. Chop giblets fine and return to the broth, save to make gravy. Melt butter in a skillet over medium heat and sauté onion till tender. Mix in cooked rice, mushrooms and egg. Season mixture with poultry seasoning, salt and pepper. Sprinkle the goose inside and out with salt and pepper. Fill goose cavities with the rice stuffing, seal with kitchen twine. Place goose breast side down on the rack in the roasting pan. Roast goose for 1 ½ hours in the preheated oven. Do not open door during this time. Remove bird from the oven, and use a baster to remove the fat from the bottom of the pan. Turn the goose on it's back in the roasting pan and continue roasting for one hour more or until meat thermometer reads 180 degrees. Remove the goose from the oven to a larger roasting pan. Increase oven temperature to 400 degrees. Return goose to the oven for 15 minutes more to crisp skin further and brown the bird. Take out and allow to sit uncovered before removing stuffing. To make gravy, place original roasting pan over to burners. Mix in 2/3 cup dry sherry, and scrape the pan with a wooden spoon. Combine these drippings with the giblet broth to make a gravy.

ROAST GOOSE WITH APPLE-RAISIN STUFFING

- 1 (10 pound) domestic goose
- 1 cup chopped celery
- 1 cup chopped onion
- 2 tablespoons butter
- 4 cups chopped, peeled apples
- 2 cups raisins
- 8 cups day old bread, cubed
- 2 tablespoons sugar
- 1 teaspoon salt
- 2 eggs
- 1 cup apple cider

Preheat oven to 350 degrees. Rinse goose, pat dry. Sprinkle inside and out with salt. Prick skin well: set aside. In a skillet, sauté the celery and onion in the butter till opaque, transfer to a large bowl. Add the apples, raisins, bread, sugar and salt. In a small bowl beat eggs and cider. Pour over bread mixture and toss lightly. Stuff into the cavities of the goose and secure. Place on a rack, breast side up in a large roasting pan. Bake uncovered in a preheated oven until a meat thermometer reads 185 degrees. Remove from oven and allow to set 30 minutes. Remove dressing and carve, meat.

As noted at the beginning, a ten pound goose should serve ten people when finished, so plan accordingly.

Here are a few side dishes that go well with roasted goose.

WILTED SPINACH

- 1 cup virgin olive oil
- ½ cup balsamic vinegar
- 1 tablespoon lemon juice
- ¼ cup minced garlic
- 5 pinches sea salt
- ½ teaspoon black pepper
- 1 ½ pounds baby spinach, cleaned
- 1/3 cup pine nuts

In a bowl mix together olive oil, balsamic vinegar, lemon juice, garlic, salt, and pepper. In a medium skillet bring the mixture to a boil, reduce heat to simmer, stir in the spinach. Shut off heat and stir just until wilted. Serve warm.

ROASTED VEGETABLES

- 3 medium leeks (about two pounds)
 - 1 pound carrots, scrapped and cut into two inch pieces
 - 2 pounds new potatoes, quartered
 - ¼ cup olive oil
 - 1 clove garlic, chopped
 - ½ teaspoon salt
 - ½ teaspoon pepper
- Remove roots, tough outer leaves, and tops from leeks, leaving about 4 inches of dark leaves. Wash thoroughly. Cut into 1 inch slices. Place leeks, carrots and potatoes in a greased baking dish. Combine olive oil and remaining three ingredients. Drizzle over the vegetables, stir gently. Roast at 450 degrees on the bottom rack of the oven for forty-five minutes or until vegetables are tender.

This year why not consider having a goose for you Christmas Eve get together? Be a little daring and do something different. Next issue as promised I will be doing wonderful desserts for the holiday season, until then have a great time in the kitchen or any other room in the house, just remember play it safe.

You can contact me at this publication or via e-mail at auntie_dee@hotmail.com. Any questions, just drop me a line and I will do my best to get you a quick response.



the big diva

by Marsha & Rip Naquin-Delain
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E-mail: info@ambushmag.com

Who Will Reign as King Cake Queen in 2007?

The rumor mill is churning trying to figure out just who will reign as King Cake Queen XIV of Gay Mardi Gras in 2007. We've decided to throw a twist into the mix, and for first time, have not informed the chosen one of her selection. We will announce the new queen and the 2007 theme at the **Ambush** holiday bash. As many of you know, the King Cake Queen is chosen from the invited balcony guests for the Official Gay Mardi Gras Bead Toss from the previous year's festivities. The only qualification is to be the individual exhibiting the most enthusiasm and expertise in bead toss techniques. The hard part is for us as Co-Captains of the Krewe of Queenateenas to judge which individual fits the bill. The new King Cake Queen will have her "official" portrait done by renowned photographer Larry Graham of **GrahamStudioOne.COM**.

The King Cake Queen Royalty Club includes KCQ II & KCQ Emeritus: Jewel of the Nile, Jay A. Loomis/1995; KCQ III: The Rainbow Queen, the late Smurf Murphy/1996; KCQ IV: Pearl of the Sea, Reba Douglas/1997; KCQ V: The She Devil, Elizabeth Simms/1998; KCQ VI: The Czarina, the late Christine Cheridon/1999; KCQ VII: Sex Goddess, Stephanie Williams/2000; KCQ VIII: The Peacock Queen, Phyllis Denmark/2001; KCQ IX: The Freedom Queen, Lisa Beaumann/2002; KCQ X: The Voodoo Queen, Teryl-Lynn Foxx/2003; KCQ XII: The Amazon Queen, Savanna DeLorean/2005; and KCQ XIII: The Diamond Queen, Raven Kennedy/2006.

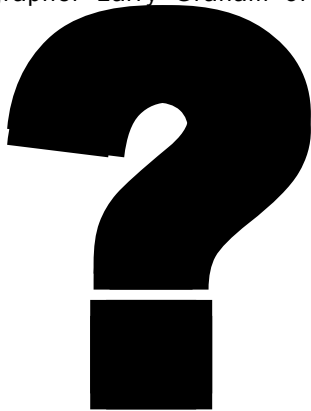
It all began in 1987 when a group of some 400 guests joined us for our first bead toss. Our new home at 828 Bourbon Street sported one of the largest balconies in the French Quarter. With such a prime location in the gay district of Bourbon, the event was a hit.

The following year, we limited guests to 50, thus enabling revelers greater access and movement on the balcony. The group was dubbed the Krewe of Queenateenas by Jay Ann Loomis, a close friend of ours, making us co-captains of the revelers. The balcony was converted and decorated into what is now known as the Queenateenas Balcony Float #69.

In following years, the balcony has taken on its own themes of Carnival. As a joke in 1994, we chose the King Cake Queen [KCQ] to lead the festivities Carnival Day. Again, this was a hit, beginning a new tradition for the Queenateenas.

The King Cake Queen [KCQ] of Gay Mardi Gras is announced each December. The new queen is introduced to society three weeks before Carnival at the KCQ Coronation Bash. The King Cake Queen leads the Official Gay Mardi Gras Bead Toss on Mardi Gras, each year at 2pm.

The 20th Official Gay Mardi Gras Bead Toss is set for Tues., Feb. 20 hosted at **Ambush** Headquarters, 828 Bourbon Street.



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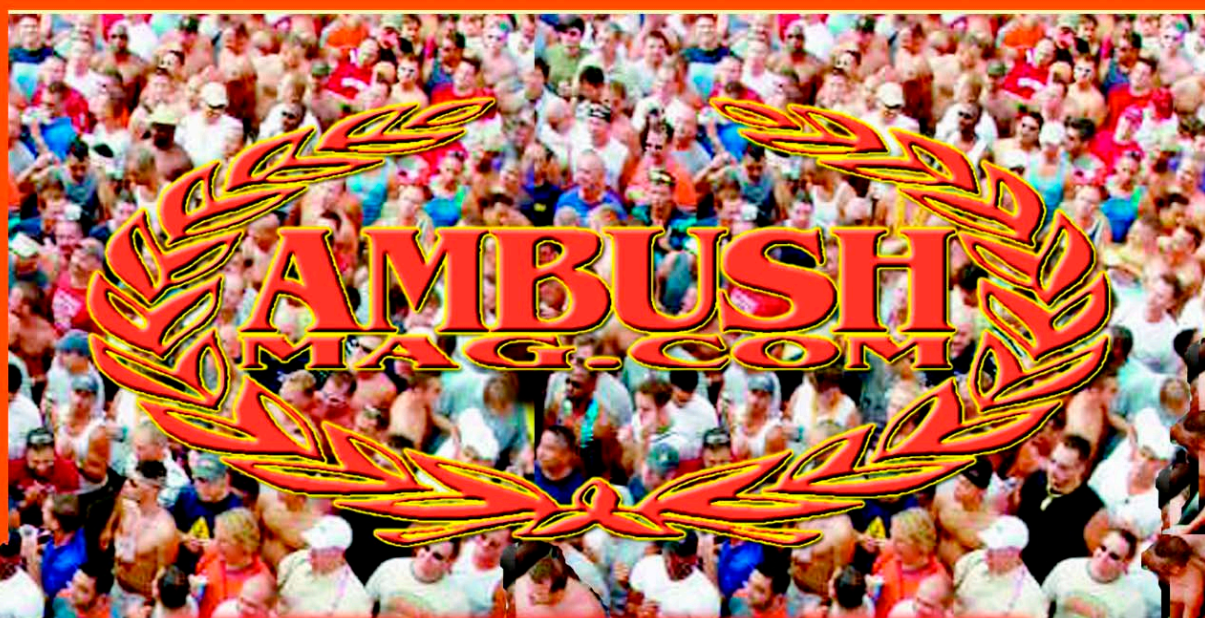
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King Cake Queen XIV



- HOTELS
- FLIGHTS
- EVENTS

King Cake Queen Announcement
Sun., Dec. 10th
(by invitation only)

14th King Cake Queen Coronation
Sun., Feb. 4th
(by invitation only)

GayMardiGras.COM



**Zoo Revue Hostess Rusty LaRoux
Big Daddy's**



Zoo Revue's Ava Sinclair/Big Daddy's



Zoo Revue's Regina Adams/Big Daddy's



**Zoo Revue's Sandy "Star" Phillips
Big Daddy's**



**Zoo Revue's Princesse Stephaney
Big Daddy's**



**Marcy Marcell, Golden Lantern's
Godfrey, John, Golden Lantern's Jim &
Eva "The Diva" Las Vegas
Marcy's B-day Blowout at Starlight**



**Emcee Miss Eloy
& Boom Boom Laverne
Marcy's B-day Blowout at Starlight**



**TT Thompson
Marcy's B-day Blowout at Starlight**



**Double Play's Stephen
& Petunias' Hoyle
Marcy's B-day Blowout at Starlight**



**Sandy "Star" Phillips, Marcy Marcell,
Princesse Stephaney & Starr Daniels
Marcy's B-day Blowout at Starlight**



**Melissa Marques
Marcy's B-day Blowout at Starlight**



**4 Seasons bartender Chuck & GM Brad
Marcy's B-day Blowout at Starlight**



**Keno & Marcy
Marcy's B-day Blowout at Starlight**



**Steve pops the question to Marcy
Marcy's B-day Blowout at Starlight**



**Ambush's Rip & Marsha flank
the happy couple, Steve & Marcy
Marcy's B-day Blowout at Starlight**



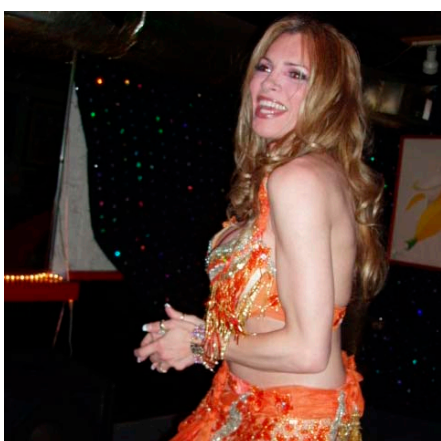
**Rikki Redd
Golden Lantern's Divas "R" Us**



**Klorocks Bleachman
Golden Lantern's Divas "R" Us**



**Entertainer of the Year Donnie Jay
Golden Lantern's Divas "R" Us**



**Tampa Girl Amy DeMilo pops into
Starlight By The Park**



**Eva "The Diva" Las Vegas' homecoming
performance at Starlight**



Zoo REVUE, MARCY'S B-day, Divas "R" Us, Starlight REVUE ~ NEW ORLEANS ...photos: Rip NAQUIN-DElain