

Wins Karaoke Idol



EMILY NEPERMAN, STAFFPHOTOGRAPHER

First place winner Smriti Shrestha sings "You're Still the One" by Shania Twain at the Mustang Karaoke Idol competition on Wednesday Oct. 7 in the Conference Center. Trina Dammann came in second place and Markeyda Smith came in third place.

personality. I'm not a very loud person," Shrestha said.

Her final performance after being announced winner was "The First Cut" by Sheryl Crow.

Trina Dammann was announced second place runner up and Markeyda Smith was in third place.

Country was a dominant genre that evening, which was noted by Loft after the performance by Smith. He said that country is good, but it's nice to mix up the songs a bit, which happened shortly thereafter.

Jim Radloff, a Southwest Minnesota State University graduate, returned this year with his rendition of Weird Al Yankovic's rap spoof "White and Nerdy." When he reached the line "I got my name on my under wear," he promptly whipped out a pair of

white briefs and threw them onto the stage.

The judges were at a loss for words. Frost described the performance as "freaky, but in the good way." Loft said it was a great song choice and a great performance.

The evening was more than just singing. Co-hosts Kevin Andrews and Tegan Gullikson had audience members do several on the side competitions, such as the "Flashing" game. Contestants had to pick a character and strike a pose. Travis Christians won with his flash pose of Chuck Noms.

Mustang Karaoke Idol was part of SMSU's Homecoming 2009 and was sponsored by the Foundation.

Behind the Scenes with a Chef

By Amanda Paine
Photo Editor
smsuspur@gmail.com



"Boy you missed a party, you should have been there." drawled Chef Emile with his Louisiana accent.

Guest Chef Emile Laurent Stieffel III worked behind the scenes to prepare Cajun and Creole food for Southwest Minnesota State University's Mardi Gras Homecoming Week.

During Chef Emile's visit, he was a guest speaker in many of the culinology and hospitality classes. The culinology and hospitality students worked side by side with him prepping food for the University Gala, the Mardi Gras Tailgate and other events.

During Friday prep, a number of students worked with Chef Emile cooking and preparing food for the Gala. It is not always about precision, but passion in Chef Emile's kitchen. He goes by taste and not a specific recipe. If he said, "add a teaspoon" of Louisiana Hot Sauce to the Remoulade Sauce, dashes were added, not measured, until it tasted good.

BBQ Shrimp, served at the Tailgate, is one of Chef Emile's favorite recipes to make. "Why," he smiles, because "it's easy to make and it's good."

Chef Emile uses very little

salt in his recipes. Instead, he likes to use herbs and spices to make dishes flavorful. His pan-fried Softshell Crawfish relies on the cayenne pepper for seasoning, not added salt. He made sure the students taste tested to see if the Crawfish was "too hot." His all time favorite ingredient is fresh whole thyme—"it likes me, I like it."

Chef Emile served one final meal on Sunday for a select number of guests, an N'awlins Style Brunch, as a thank you. Guests were treated to Charbroiled Oysters flavored with his BBQ Shrimp sauce, a bit of seasoning, and Parmesan cheese melted on top, along with Griyards and Grits, Choudan, Etoufee, Cajun Shrimp and Alligator Sausage.

Chef Emile owns a catering company, Aurora Catering, in New Orleans: Louisiana. He does a number of different events from donation to non-profit. He also competes in contests, such as the Louisiana Tailgate and BBQ Festival where he won the first place in all three competitions in 2009.

Check out Chef Emile's website at <http://www.customcatering.net>. He features a number of his recipes, even ones from the University Gala and the Mardi Gras Tailgate.



Fundraising and Food

couples received the highest bid that night. Other items that stood out that night were Chef

ers. The main course included New Orleans-Style Italian Salad, Turkey and Andouille Gumbo,