



Cajun Country Ramble 2011 SFA Field Trip

Underwritten by Anson Mills

Thursday, June 23

Early afternoon Exploring on your own

5:00 p.m. **Registration**
Calcasieu
930 Tchoupitoulas Street
(upstairs from Cochon)

6:30 p.m. **Cajun Country on the New Orleans Table**

A Conversation with Donald Link

Link Restaurant Group
Moderated by Amy Evans Streeter

A Conversation with Paul Prudhomme

SFA Founder
Moderated by Brett Anderson

**Dinner, courtesy of Stephen Stryjewski,
winner 2011 James Beard Award Best Chef: South**

Friday, June 24

8:30 a.m. **Ramble to Cajun Country**

Pile in your car and head toward the Mowata Store (29017 Crowley Eunice Highway, Eunice, LA). Take LA 90, which will track along the western edge of the Atchafalaya Swamp. Expect this drive to take about three hours, a little more if you want to stop for cracklins or boudin. Check our Southern Boudin Trail for possibilities.
www.southernboudintrail.com

12:30 p.m.

Boudin Lunch at the Mowata Store

A Conversation with Bubba Frey

Proprietor of the Mowata Store

Moderated by Sara Roahen,

SFA Board VP and author of *Gumbo Tales*

Read about Bubba here:

<http://www.southernboudinrail.com/frey>

Mowata Store

29017 Crowley Eunice Highway

Eunice

2:00 p.m.

Cajun or Creole, Who Owns Gumbo?

Marcelle Bienvenu, coauthor of *Stir the Pot: The History of Cajun Cuisine*, will explore the obvious and subtle differences between various Cajun and Creole takes on Louisiana's signature dish.

3:00 p.m.

Rice: From the Farm, to the Mill, to the Kitchen

Falcon Rice Mill

Mona Falcon Trahan and Randy Falcon

Evelyn and Edward Falcon got into the rice business in 1942, and opened the mill in 1950. Their children, Mona and Randy, now oversee one of the state's only family operated commercial mills.

Crowley

Cajun Grain

Kurt and Karen Unkel

The Unkels plant, grow, and mill lovely brown jasmine rice that is a mixture of jasmine and wild red rice.

Kinder

Rice Cookery

Marcelle Bienvenu

Marcelle, one of the state's great raconteurs, and author of *Who's Your Mama, Are You Catholic, and Can You Make a Roux?* will tell tales of life in the rice belt and teach you how to make one of the most treacherous rice dishes, rice pudding.

Mowata

We'll split into 3 groups. One will head to the field, one to the mill, and one to the kitchen. Air-conditioned buses will provide transport. The kitchen group will hunker down at the Mowata Store with Marcelle.

5:00 pm

Hotel Check In

Holiday Inn Express
1800 Hwy 190 West
(337) 546-2466
Eunice

7:00 p.m.

Crawfish Feed

Anthony Arceneaux

No one, and we mean no one, boils crawfish more expertly than Anthony Arceneaux. Hawk's crawfish are bigger, sweeter, and better seasoned than all the others.

Brett Anderson has the story:

blog.nola.com/brettanderson/2008/03/hawks_the_chez_panisse_of_b_oil.html

Hawk's

**Buses will leave the Holiday Inn Express at 6:45 pm for Hawk's and return when supper is over. LISTEN TO US: Ride the bus. No one finds Hawk's on their first try.*

Saturday, June 25

8:00 a.m.

Boudin, Cane, and Biscuits

Justin and Margaret Girouard

The Girouards, veterans of Stella! in New Orleans, do their work at the French Press in Lafayette. But today, they'll showcase their best in a Eunice parking lot. To get a bead on their work, read Rien Fertel's electronic dispatch, which we will blast this Monday.

Holiday Inn Express porte-cochere (irony intentional)

9:00 a.m. **Music In the Morning**

Fred's Lounge

The music starts at 8:00 a.m. every Saturday. The bar opens soon after. The only posted rules at Fred's, are "No substitute musicians!" And "No standing on the jukebox!" Fred's is tiny. Only 15 guests can make this trip.

*420 6th St., Mamou
337-478-5411*

Savoy Music Center

The jam session starts at 9:00 a.m. every Saturday morning. All (with the exception of triangle players) are welcome to join. You can play, listen to the music, or purchase a handmade instrument. The Savoy Family Band, lead by Marc and Ann Savoy along with their children, Joel and Wilson, is kind of a big deal.

*4413 Hwy. 190, Eunice
337-457-9563*

**A 15-passenger van will leave for Fred's at 9:00 a.m. For those who want to travel on your own, Savoy Music Center is just a few miles from the hotel. It's easily accessible by car. Melissa will be in the parking lot, directing traffic to the Savoy so as not to overwhelm. If you play an instrument, bring it along. The Savoy jam is open to any and all.*

11:00 a.m. **Morning in the Crawfish Field**

A conversation with the West brothers led by Jim Gossen. The West's run one of the oldest commercial crawfish operations in the state. They will talk about the history of their farm and current state of the industry with Jim Gossen who has forgotten more about fish and the fishing industry than you are ever likely to know.

**Buses depart Holiday Inn Express at 11:00 a.m. and will not return until after lunch.*

12:30 p.m.

Smothered Lunch

Featuring smothered rabbit, smothered okra, smothered cabbage, and rice smothered in gravy. We recommend elastic waistbands.

Featuring David Billeaud (T-Coon's), Brenda Placide (Brenda's), and Madonna Broussard (Laura's 2). Hear about their work and their lives by way of our Acadiana Lunch house Project.

<http://southernfoodways.org/documentary/oh/acadiana/index.shtml>

The Art and Practice of Smothering

Pableaux Johnson

Pableaux is a writer, photographer, iPad wrangler, and devotee of smothering. He will talk you through the caramelizing and gravy making necessary for a good smother.

Acadiana Lunch House Project

Rien Fertel and Sara Roahen

Rien, a doctoral candidate at Tulane University, and Sara Roahen, documented Cajun Country places that are part diner and part meat-and-three. You might call this soul food, or you might call it country cooking. Here in Acadiana, this style of cooking and eating is called, simply, lunch.

Le Village

121 Seale Lane, Eunice

**Buses will take guests back to the
Holiday Inn Express after lunch.*

4:00 p.m.

Cracklin Demonstration

Bubba Frey

Prairie Acadian Cultural Center Kitchen

4:30 p.m.

Cajun Foodways

Gerald Patout is a librarian, an archivist, and a collector of Cajun cookbooks. He'll employ his extensive cache to navigate the Cajun path through Louisiana foodways.

Boudin Exhibit Debut

The Southern Foodways Alliance's latest documentary project, a traveling exhibit, profiles the ubiquitous and beloved Cajun fast food. Boudin: The Traveling Exhibit will open to the public on June 28, 2011, at the Prairie Acadian Cultural Center in Eunice, Louisiana, and will remain there for approximately three weeks. We get a sneak preview.

Prairie Acadian Cultural Center Presentation Room

5:15 p.m.

Cracklin Buffet

Boudin and cracklins go together like the Captain and Tenille. SFA's Boudin Trail oral historians put their heads together and came up with their unscientific (yet compelling) tasting of the best cracklins in the area.

Prairie Acadian Cultural Center Courtyard

6:00 p.m.

Les Rendezvous des Cajuns Radio Show

Featuring Jambalaya Cajun Band Jamey Bearb, Fiddler

*Liberty Theater
200 Park Ave.*

7:45 p.m.

Ruby's Rice Dressing Supper

Dot Vidrine grew up eating at Ruby's. Now Dot, along with her son, Dwayne, and his partner, Curt Fontenot own and run the place. Look forward to pork loin stuffed with local sausage, rice dressing, coleslaw, okra, and bread pudding. To drink, beers from homegrown fave LA 31.

*Ruby's
221 W. Walnut Ave.*

** The Acadian Cultural Center, Liberty Theater, and Ruby's are in the heart of downtown Eunice, a mile from the hotel. Most will walk rather than taking the 15-passenger shuttle that will leave the Holiday Inn Express parking lot at 3:45 p.m. and return at evening's end.*

10:00 p.m.

Save the Last Dance for SFA

Slim's Y-Ki-Ki

Open since 1947, Slim's is the place to get your late night zydeco on. We don't expect everyone to make the trek, for there are bars of interest in downtown Eunice, but if you want to dance, we'll haul you.

8410 Hwy 182, north of town

Opelousous (No need to dial ahead, they don't often answer the phone.)

Sunday, June 26

Early Morning

Stop by the hotel lobby and pick up your complimentary travel mug. Fill it with Royal Cup's Cajun Country brew. Then, hit the road for your own ramble.