ANDY THIBODEAUX
Eunice Superette & Slaughter House, Inc. – Eunice, LA

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Date: February 17, 2009
Location: Eunice Superette & Slaughter House, Inc. break room
Interviewer: Mary Beth Lasseter
Length: 35 minutes
Project: Boudin Trail

[Begin Andy Thibodeaux Interview]

00:00:03

Mary Beth Lasseter: Hello; today is Tuesday, February 17, 2009 and this is Mary Beth Lasseter of the Southern Foodways Alliance. I'm here doing interviews as part of the Southern Boudin Trail, and if you could sir, please introduce yourself?

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Andy Thibodeaux: Andy Thibodeaux and I work at Eunice Superette Slaughterhouse. And I've been here about 11 years.

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MBL: Can you tell me a little bit about the slaughterhouse?

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AT: Well we--most of--butcher most of our animals to where all our meats are fresh. We butcher our own hogs for when we make our boudin, cracklings and stuff. And we have a big line of sausage and tasso and fresh meats available all the time.

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MBL: Who works here? How did they get this operation?

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AT: It's probably about 25 to 30 hired employees on a--on a busy--you know sometimes when it's slow they have a few--a little less, but the busy season about 25 to 30 and we have men, women. I mean they've just been doing this for a long time; some just starting. You got to train them but that's like anything else.

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MBL: Tell me a little bit about your background. How did you come to work here?

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AT: My grandfather had a slaughterhouse and he passed away and the family took it over and they sold it someone outside the family and he wasn't a good manager and he had big ideas and none of his ideas worked. And this--it come up over here he was looking for a meat-cutter. And I come and talked to Randall which was the owner, and about a week later I come to work for him and that's kind of how I--I came.

00:01:45

MBL: Can you tell me a little bit about your grandfather, his name and where he grew up and--and--and the slaughterhouse that he used to run?

00:01:52

AT: Okay; his name was Forest Fonteneau and we lived in Branch which is about 19 miles from Eunice and he was a farmer and he'd farm and he had four children. My mother was his oldest child and she worked on the side of him 'cause his only son he had was his baby so the three girls had to work like me and like young men. They farmed and he worked at his slaughterhouse

part-time and he got to where he would--he'd come home and he had people--he always had animals. He raised cattle; he raised a few hogs and chickens. And he learned the butcher business while working at these other places and he just--when people would come to buy watermelon and cantaloupes that he planted well he'd sell them a calf or a hog and he'd kind of--would butcher them at home. And--and he built a little slaughterhouse in the country and he worked--he had that place for about--I'd say about 10 years 'til he built a bigger one on the--on the highway where it's easy access and he's--he's probably--he was in the slaughter business probably about 35 years--40 years. And when I got big enough to where I could help him, my dad and uncles and cousins and all worked with him and I believe I was 10 or 12. I started--I'd go on Saturday mornings and help dad you know. He'd cut the meat and I'd carry the boxes out and the bags for the--the ladies and stuff, and the men, the older--the older people that would come by. And I just started watching him and I started boning out and I used--started using a knife about 12 and I was 14 when I started using a big meat saw. They turned me loose and I cut a sheep and boy I thought I was something then. I kind of gradually built up after that and then I started learning how to make the sausage and smoked sausage and the boudin and everything that goes along with it.

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MBL: Were y'all butchering animals that you raised or were you getting them from other people?

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AT: Both--grandpa when he--he kind of retired a little bit but he still raised cattle and he raised sheep and stuff and he'd raise them up to where they was big enough and we'd slaughter them.

And he'd make a couple of stockyards--he'd make sales and buy hogs and cattle and stuff to where we'd have the cattle and the--the pigs to butcher to supply the beef and the pork for these customers.

00:04:23

MBL: And your grandfather learned it by practice you described. What was his educational background? Did he go to school?

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AT: He went to school up until I believe the stories--he's about the fifth grade and he--the same thing; his father was a farmer and stuff and he stayed home to--they cleared--where we're living at it's 40 acres and him and my great-grandfather cleared it all out by hand with axes and dynamite to blow the roots out of the ground and stuff, so it's--he had lots of work. They built their own houses and stuff. They sold the cypress trees and they had a little sawmill and they'd haul them by horses and mules to the sawmill and they'd make the boards and stuff. And they'd go and that's how the--the two old houses that they built are still standing today. Yes; ma'am.

00:05:12

MBL: Now when were they building those houses? What time period are we talking about?

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AT: Oh let's see; grandpa come back from World War II, I think in 1940--the 1940s and it's--when he left, my mother was born and my aunt was born while he was gone and he had just--got

finished with his house, so 19--I'd say 1938 to 1942. It took him a little time to--to get his house and stuff built.

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MBL: Now is your family originally from this area?

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AT: Yes, ma'am; we sure are. Well from this particular area, we're--we live in a little community called Branch but we've been there shew--we've--I've been there going on 26 or 27 years now and my mother was raised there. And when she married my father we moved to town and when my great-grandfather died we--mama got the house so we moved back to the country. But my grandfather was born and raised there and the original Fonteneau(s) they're all from the Branch area, yeah--surrounding areas, Church Point but most of them is in Branch.

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MBL: And does the family consider themselves Cajun?

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AT: Oh yeah very much, very much; it's still to this day that we get together and make a boucherie or something like that. Oh yeah; well we--we'll get us a hog or something at the stockyard and put it on corn for a couple of days--couple of weeks and one Sunday we'll get together--cousins and I and my uncle, and we kill him and we clean him up and we make our sausage and bone him out. And we'll bring it here and have it--the pork chops and the steaks cut.

We'll ice it down on ice and we make our own sausage and stuff, just something to kind of relive what we--grandpa and them started way back when.

00:07:06

MBL: Since you work and you do that sort of seven days a week and then you do that for fun with your family are there other people in your family that--I'm not asking this question well; are there other people in your family that do the sorts of same things that--that work in the butcher or the slaughter business and then also do the--the cooking and the prepping on the side?

00:07:27

AT: I had brothers that--that worked with me until they got started but I got one brother that he'd help with me and grandpa and--and dad and my uncles but he went--he didn't like it, so he went to school. He's a school teacher. And I got another brother that was working here but he got married and moved to California. So it's just me and my uncle that's still in the business.

00:07:52

MBL: Can you describe to me a traditional boucherie in your family, the daily schedule of what y'all do?

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AT: We get up in the morning and drink coffee and we walk to the barn and we pick out the--the pig, the--the biggest one usually. And we kill him and we--before we kill him we have water--boil some water to where we can scratch the hair off of it, and once we kill him we'll take all the hair off and open him up and take his insides out. And then we'll bone out what we want

to make sausage. We'll take the skin off, cut that up and make cracklings off to the side while the sausage is being made and put in the smokehouse. And that's--

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MBL: Do people have set jobs in this task or--?

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AT: Usually it's just me and my uncle that does it now. And we pretty much--we both know how to do it, so if I don't feel like doing a certain thing he'll do it or vice-versa so we kind of swap it out; yeah.

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MBL: Tell me a little bit if you will since we're here on the Boudin Trail about boudin--what you know about it and how you make it?

00:09:05

AT: Well it's kind of pork and rice product. We--lots of people like it; there's about 100 different kinds of ways you can make it. Everybody has their own family recipe; everybody does it a little different but I mean it's basically rice and pork and liver and then you've got your onions and your green onions and I know--from babies to 80-year old people, they all love it. I mean on Saturday mornings you can come here for about 9 o'clock you see all ages of people that comes to get it for breakfast, you know. Then we open at 12:00 and then you hit 11 o'clock they start getting up from the night before, hung over; they got to have a little grease in their

stomach so they come get some boudin and fix them up so they can go out Saturday night. And everybody loves it.

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MBL: Is there a certain time of day when it's best eating or certain time of year when it's more popular?

00:10:03

AT: Most of the time during the fall time and the wintertime where it's cooler 'cause it's cold and nothing better than a good link of hot boudin to warm you up you know like coffee. When it gets hot it's kind of--it swells you up you know especially somebody that works outside 'cause of the pork and the liver in it and the rice. It's kind of a rich product, so I mean it's--we still--there's still people that makes it all year-long but it's--it kind of slows down a little bit during the--the summertime. But probably eight months out of the year it's--from fall and winter and spring is the best time. The summer kind of slows down; it's too hot. A lot of people slow down eating pork during the summertime.

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MBL: You mentioned hot boudin; do you mean spicy or do you mean temperature wise?

00:10:54

AT: Temperature wise--temperature wise or ready to eat, yeah; that's--

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MBL: Do you make spicy boudin?

00:11:02

AT: No; well we make this one kind over here 'cause we got so much other stuff going on at one time to where we just make the one kind. I mean for special orders if someone wants some you know a little bit hotter or a little less seasoning we can accommodate you know and try to help everybody out 'cause a lot of people can't take--can't have--like the older people can't take the pepper or some diets they can't have too much salt, so we kind of--as much as you can to help the customers out.

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MBL: Can you tell me a little bit about how you like to eat boudin?

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AT: I like to eat it before they stuff it in the casing, once they grind they pork and mix the rice and you put a little juice in it you know to--to--with the seasonings, kind of like a rice dressing. That's how I like it. When you put it in the casing it's too much--too much trouble to fight with the casing. I just like to put it in a bowl and eat it with a spoon like a jambalaya or a rice dressing type dish.

00:12:00

MBL: How did the tradition come about or do you know of them putting the ingredients in the casing 'cause that seems like a very difficult extra step?

00:12:09

AT: Um, I don't know exactly how it got started. But it--I know it was a way--'cause you have your--your steaks, your roasts, your chops. It was a way to use the meat that--that wasn't used kind of like whatever you had left over from when you made your sausage and a lot of the olden days a lot of the men folk they liked to eat the heart and the liver but a lot of the ladies didn't care for that. So they kind of--I heard stories, but I think it's--it's a way to use the--the parts that you didn't have no primal use for--your primal cuts to where you--you cook--you know you cook it and then you mix your rice and your seasonings up and your onion and then stuff it in the casing. And I know a lot of the older people when they kill a hog they keep some blood and they mix blood into the--into it and make what they call a red boudin--blood boudin. And you can't hardly make it no more with--with all the regulations and stuff. But the old people would use it like that--that way they use everything; the used everything but the squeal when they kill a hog.

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MBL: The blood boudin is that--is it a flavor enhancer or is it for appearance?

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AT: Uh both; it's kind of a flavor enhancer and it--it--it turns it red. I mean most boudin(s) are either white or dark brown in color. But it--blood boudin makes it turn red kind of like a smoked sausage and then it--it kind of enhances the flavor on it.

00:13:42

MBL: Is that something y'all would do when you had the family boucherie(s) or no?

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AT: Yeah; we'd--I made some a couple of times. My mother before she passed away loved it and whenever she wanted it I mean that's what I'd do to make her happy you know.

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MBL: Tell me a little bit about your mother.

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AT: Oh she was something else there. She--I believe she was--she worked with grandpa 'til she was--I think she was 27 when she got married and her--her grandmother had both legs cut off due to diabetes. So she would work with grandpa in the fields and take care of the animals and work at the slaughterhouse and stuff and she'd come home and take care of her grandmother and grandfather, you know at night and sleep there and stuff, so she was a good person. She always was worried about taking care of somebody; always made sure you had something to eat. I mean any--anybody that would come; y'all hungry? We always had animals. We had--I had not seen some kin--people come home for Texas on a Saturday afternoon and get back from church I had to go clean some--some roosters, so she'd make a big pot of gumbo. So it's--oh my grandparents was like that too; everybody was always welcome.

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MBL: What kinds of foods did y'all enjoy at your family gatherings?

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AT: Oh barbeque mostly--lots of barbeque, sausage, but being in the--the meat business all my life and grandpa and everybody, we loved to cook fish--fish or shrimp or wild game. We loved--we loved to deer hunt and stuff, so it's mostly--if we had a choice between meat and fish we'd--we'd eat the fish. But we'd eat a lot of meat too; we're not--we're not prejudice. We eat just about anything we can put our hands on.

00:15:28

MBL: The pork boudin I understand is the most popular but can you tell me about other kinds of boudin that are made?

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AT: Well that's all we make here is pork but there's different places that make crawfish, they make alligator boudin, shrimp boudin, just about any--any kind of--of boudin. I heard of somebody making fish boudin or something but that's just--no. But the pork--the crawfish boudin is pretty good if you can find a good place that makes it, but a lot of--a lot of people mix it--it's kind of like the pork; everybody has their own recipe. And a lot of recipes calls for strictly hog heads in it you know for the meat part but it makes it too greasy and too--too mushy I find 'cause when you cook it, the hog head is kind of fat. And then when you cook it and it--the meat cooks down too much and then once you grind it it's--it's--there's no consistency to it and that's--that's my preference, you know. I like one that's--well we use--we use good meat and fresh meat and you don't cook it quite as long; that when you--once you grind it it's going to get tender in the grinder to where it holds together with your rice and it doesn't turn to mush you know.

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MBL: Are you still able to use hog heads in boudin with the regulations today or--?

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AT: Oh yeah; you still could. We sell a lot of heads. We don't use heads over here with ours but we got orders for hog heads 10 months out of the year you know for--the--the old-time country people. That's what--that's what they were raised making their boudin with the hog heads and that's what they want to make it you know--. So but I don't--I don't like it with the heads; it's just too--too mushy.

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MBL: When you slaughter one pig as you did with your family boucherie, how much boudin are you able to make from that one animal given everything else that you're going to chop out for steaks and--?

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AT: Well if your hog--let's say you kill a 200-pound hog and keep your chops and your steaks, your roasts, and what not, we--we use--we keep one shoulder to mix with the head and the--the shanks and you'll probably end up with about 50--60 pounds once you put your rice and your onions and stuff with it.

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MBL: How much boudin by contrast do y'all sell here at the Superette and Slaughterhouse on a weekly basis or a monthly basis or whatever you know the stat for?

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AT: During--during the holidays from Thanksgiving to Easter we'll probably sell 3,000 pounds a week. During the summertime when it slows down we'll sell 1,200 to 1,500 pounds a week--easy.

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MBL: And y'all are making the boudin here at the slaughterhouse or in a separate facility? How do y'all do that?

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AT: Well we make it here. We've got a room built in the back where--where our cookers are. We cook our meat and then we just come to the next room. We've got our grinders and our pots where we mix it and stir it and we've got another room where we stuff it. I mean it's all within a few feet from each other but it's off to the back to where we're making it back there that you know nothing gets crossed up and it's just the people that makes it that's back there doing that. But it's made here.

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MBL: We found in some of our interviews that slaughterhouses are--are fewer and further between. But in Louisiana, there seems to be more of them than in other places. Can you talk a little bit about why that is decreasing?

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AT: A lot of--a lot of it is the regulations, the FDA, the USDA, the Inspectors that we have now they're cracking down on the small mom and pop plants you know, of old. These big--big slaughter plants a lot of times when they--when the USDA puts regulations in--well when they built the new plant they was built according to the regulations. A lot of these smaller plants which is slaughterhouses I would call them--plants was open before they put the regulations in. Well once you get in a rut you know and start making--doing something a certain way and some slaughterhouses have been there for years and years and years and get a little run down, business is not quite what it should be, it's just kind of hard with everything going on in the--for the little mom and pop people to--to keep up on their plants. And the price of cattle and everything is going up; livestock has gone up a lot and it's so much competition. Every store you go to they each got--used to back in the day they had the slaughterhouse. Well he'd--he'd kill a calf for the store down the road and he'd make the sausage for them. Well now every store that you go to most of the time they've got their own brand of boudin, their own brand of sausage and it's--it's just lots of competition, you know. Somebody--you don't have to drive to the slaughterhouse to get your meat; you can go across the road to a Piggly Wiggly or something and get what you need. So I believe that's what it is.

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MBL: What do you see for the future of traditional foods like boudin? Do you see a strong future? Are--are younger kids eating it, enjoying it, learning to make it?

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AT: The future on eating it is good; I mean there's a lot of people that love--that loves it and they're going to eat it. But the future in--in--if you know grandparents and parents is passing it

down, the home recipes it would be in good shape. But it's hard to find somebody to--to work these days in this line of business 'cause I mean you--you make a living but you don't get rich doing it. And younger kids is going to school more and they're getting higher paying jobs to where they don't have--they can work less hours and make the same amount of money as working longer hours you know. And it's just--I really don't know; it--it don't look good for--like the slaughterhouse or something like that. I mean you've got big, big places that--that makes it but it--it--they don't have the--it's more commercialized you know. It's not like down home like raising up--being raised up in making it and making it. And when--when I make it I make sure it's kind of like back when I'd make it with my grandfather you know. If it's not that good well I'm going to add a little bit of salt or a little bit of more pepper or something to make it right. But these big places they just got a certain way; they just throw that stuff in it and they make it and--and it goes to the vacuum-pack and they vacuum-pack it and they put it on trucks and send it to the stores--it's gone you know. And just that's what I think it's going to be.

00:22:16

MBL: Can you tell me a little bit about your family? Do you have children and are you teaching them these traditional foods?

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AT: Oh yes; I got two daughters, one 19 and one 14. They love to eat it but they--they got no--I'm teaching them how to cook and they--they know how to cook traditional stuff but as far as for the making it, they got no interest in it. I mean when I make sausage or--or boudin or something they'll come but they don't--they don't stay long and I don't--I don't make them.

They always--they'd rather go play softball or basketball for--at school or something, so--. I guess I should but I don't.

00:22:57

MBL: You described this business as being hard work. Can you tell me or describe to me a typical day for you?

00:23:05

AT: Well I live 30 minutes from here so I get up at 5:00 and leave the house at 5:30. We get here about 6:00--five after 6:00 and drink a cup of coffee. And on a day we make boudin we put the boudin meat cooking; we boil it for an hour. We pull it out and we grind it and we put the onions, our green onions with it, and then Miss Melinda is cooking the rice, so we get all that--all our stuff together; we start mixing it and once we get through mixing we might make 1,100 or 1,200 pounds that one morning. And then we go and start cutting; I got orders for calves and hogs to cut and wrap and freeze and that way customers can come pick it up. Or if we don't have nothing to cut and wrap I'll help them up front wait on customers and cut special orders and stuff like that 'til about 4:30. Then we start cleaning up and we leave at about 5:00.

00:24:02

Then in the wintertime we got our regular work to do; we got our boudin to do and we handle deer processing so we--after 5 o'clock when we close the front when there's no customers, then we start taking deer meat out and we start processing deer, so we'll stay here 'til about 7:30--8 o'clock for about three nights a week. And the other two nights, well we just cheat and go home a little early when we can get away. But that's typically a day.

00:24:34

MBL: And is--is that a typical day for all of the 30 butchers that you have on staff?

00:24:38

AT: About half of them, the day is like that; the other half they--sometimes they finish at 12:00. Sometimes they finish at 3:00; it depends.

00:24:51

MBL: Going back to your family roots from the area; you said you considered yourself Cajun. Tell me a little bit about the French language in the area and in your family.

00:25:04

AT: Well when I was coming up my grandmother on my dad's side lived with us. My grandfather had died before I was born and she could talk no English. So I believe I was seven when she passed away and she would talk to me in French and I can--I can remember talking back to her. And my parents would--they'd tell me stories how she'd tell me to do different things around the house. I'd do it you know; and we--my parents both talked French. My older aunts and uncles would all talk French. But when my grandmother passed away mom and dad would--they'd talk French but when they didn't want the kids to know what they was talking about--when they had business to talk about or family business, well they'd talk French. And--and after my grandma, *Mom-Mom Alice* died I kind of lost it, but I kind of--growing up I always did have--all my friends, always did get along with older people. And I had older friends and a lot of those would talk French. And I'd catch words here and there. And I had a lot of uncles on daddy's side that still to this day don't talk very much English. So when I go visit I can kind of

catch a few words here and there to where--but we still got a lot of French-speaking people around here.

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We got--they're--they're teaching French in the--in the schools and stuff, so my daughter, the youngest one, she's--she's taking it. She--she can understand when--when somebody is talking to her enough to get by but not enough to--like I really would like you know to where you could sit down and enjoy stories that the old people would tell you to kind of let--let the stories live on you know when they would pass away.

00:26:47

MBL: Do some of the customers here at the store speak French? I noticed you--in the few minutes I was here this afternoon, you had an older clientele.

00:26:56

AT: Yeah; oh yeah. There's--there's quite a few of the--the older people that come that talk French. And we've got a couple of fellows that works here that--that still speaks with them, so they like to come in and--and you know they can talk enough English to get by to tell you, the younger guys that's waiting on them, but the older fellow still likes to talk French with his customers--with--they like their French language so they still like to talk the French. The--I guess it's in their--their heritage you know; yeah.

00:27:29

MBL: Can you tell me a little bit about the heritage of the community where you grew up? What--what is it like today and what was it like when you grew up there?

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AT: Basically the same thing. We lived--we grew up in the country. Everybody got--got a horse or a few head of cattle or sheep or something, lots of rice fields, crawfish ponds, bean fields, woods all around us--or the place I'm from. And it's pretty much the same thing. They've got some of the--some of the kids my age that graduated that kind of moved off but the majority of us just stayed home, I mean stayed around and took up family businesses and stuff like that.

00:28:09

MBL: Is there a lot of agriculture in this area?

00:28:11

AT: Oh yeah; agriculture is probably I'd say 50-percent of the--the work and stuff around in this area. You know with all the businesses, 50 to 65-percent is all agriculture.

00:28:27

MBL: And so the slaughterhouse then gets its animals from local farmers?

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AT: Oh yeah; we buy some from local farmers. We buy some from the local stockyards and stuff; oh yeah we sure do--kind of help everybody 'cause you got to kind of help the--the people that--that comes--that brings stuff for us to butcher for them and a lot of the local farmers come and buy stuff when they don't have no--nothing ready to butcher that's too small or something. They'll buy a little meat and hold them up until their calf or their hog is ready to be butchered.

00:28:59

MBL: Going back to this idea of using foods that are found locally and our talk about boudin, can you tell me a little bit about the ingredients that you're putting in the boudin? Are you using Louisiana rice for example?

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AT: Oh yeah; all our rice comes from the--the local rice mill in Crowley. We buy probably three pallets of rice a month with them. We use pork shoulder. We use the--the liver--mostly the liver. All our green onions--about half of the green onions we use is grown right down the road from Mr. Lucian; we--we got to buy our white onions from a dealer, but our green onions is all local. Our rice is from local farmers that have their rice mill at the Crowley Rice Mill. And the pork, we buy all our pork around here, like at the stockyards and stuff and we butcher our own hogs. And we use that to--to make our boudin; that way everything is freshly--or the--the product going into it is fresh to keep a fresh boudin.

00:30:09

MBL: And are your customers buying it hot to eat on the spot or cold to take home?

00:30:14

AT: About 75-percent of them buy them hot on the spot and ready to eat. The other 25-percent they'll buy it cold to take home later or--or we also sell it frozen. A lot of--during the holidays and Mardi Gras and certain stuff--certain days like that when family comes in for Mother's Day for example it's a lot of people that comes in for the weekend, before they leave, they'll come

and buy a couple--two or three boxes--five-pound boxes to take home with them frozen; that way--that way when they get home they still have a taste of Louisiana.

00:30:56

MBL: We'll pause it and let you get a glass of water. All right; we're back from a sip of water and I just had really one last question which was to ask you to tell me about boudin, something that maybe I haven't asked you or maybe something about your family traditions that you'd want to share or--or your thoughts on why these--why this food in particular is so important to this area and so culturally relevant?

00:31:26

AT: I believe why it's so important to the area is because through the many years that people(s) been making it--these home recipes, it's kind of like a--a tradition that they pass down from generation to generation how to make it. And it's--I think this is kind of like a--a Christmas tradition or something; it--you know a--a dad can teach his son how to butcher the hog and how to make it and then that son can in turn--can pass it down to his kids and kind of keep the tradition alive. And I think that's--I don't know; that's--.

00:32:22

MBL: Let me ask you very quickly about your family recipe which you said your grandfather had made it. Is that something that you have written down somewhere or is it something that you create from memory and taste?

00:32:32

AT: From memory and taste, kind of a little bit--little dash--we--the recipe is the same you know. We use 20 pounds of pork, we use 10 pounds of liver; we boil it, and the seasoning after it's boiled, we take it out and we--we'll cook the rice and we'll season the rice with our seasoning and mix it up good and then we'll taste it. We need a little bit more pepper, a little bit more salt, and--but if you drink too much beer it ends up kind of hot 'cause it's never hot enough when you're drinking beer. I learned that by experience. **[*Laughs*]** But it--it's mostly it's like cooking anything; you done--done it so much that it's kind of in memory and you just can look at it and tell well that's not going to be right or it needs a little bit more onions or not enough green onions or something--just by sight and just to practice doing it all the time.

00:33:28

MBL: Well thank you very much for sharing your story and your time with me today.

00:33:31

AT: You're welcome.

00:33:34

MBL: And then right before we wrap up I'll just get you to make a statement that we can put on the Intro; so if you would just introduce yourself and give us your birth date and where you were born.

00:33:41

AT: Okay; my name is Andy Thibodeaux. My birthday is November 20, 1969 and I was born in Rayne but I was raised in Branch, a little small farming community. And I--I really think that the

tradition of making boudin and home butchers is a good thing; it'll teach a--parents can teach their children how to--to pass down the tradition and the tradition alive.

00:34:18

MBL: Thank you.

00:34:20

[End Andy Thibodeaux Interview]