

HENRY ALFRED
Gautreaux's Cajun Meats – Duson, LA

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Location: Geautreaux's Cajun Meats
Interviewer: Mary Beth Lasseter
Length: 31 minutes
Project: Boudin Trail

[Begin Henry Alfred Interview]

00:00:01

Mary Beth Lasseter: All right; today is Tuesday, February 17, 2009 and I'm here at Gautreaux's Cajun Meats. Could you please introduce yourself for me?

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Henry Alfred: My name is Henry Alfred from Carencro, Louisiana. I was born June 30, 1973.

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MBL: Can you tell me a little bit about where we are and what you do here?

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HA: Right now we're in Duson, Louisiana; it's a little town right outside of Lafayette. And you know it's a little town; they don't have much people--about 500--600 people that live here maybe and you know--and that's about it and close to the interstate and easy to get to.

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MBL: Can you tell me a little bit about the store, the history of it and what you do here?

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HA: Well the store been here about 10 years now and my buddy and--and--a friend of mine, his name is Gary Gautreaux, who owns this place, his dad built this store and the truck stop and the casino. And you know one day you know we were just fooling around and said man, you know I

want to make boudin and crackling. I said you know it's just something we just come up and we decided to do it and we come up with a little recipe. Picked up a recipe here and there from different people and we put it together. We tried this and tried different recipes and no, this one ain't working and then we mixed a few things together and we found the one we liked and a lot of people around here liked it. And--and it's not too pepper; it's you know it's just right for what the older people around here that can eat it and a lot of young kids too.

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MBL: Can you tell me what ingredients go into boudin and where do you get your ingredients?

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HA: Well the ingredients, we have boneless pork, liver, onion, the white onion, the green onions and it's salt, pepper, MSG, and red pepper. They got two different types of pepper, the red pepper and the black pepper. And we get all that stuff--the mean it comes from Prejean's Meat Market. It's a wholesale meat place out here in Carencro and the green onion--the green onions; we get it from Champagne's right here in Duson and the seasoning blend that we get, the seasoning, the salt and stuff is a little place called Cargill's Butcher Supply out here in Opelousas, Louisiana. And that's where we get all our stuff from and we go to make it. And our casing, it also comes from Prejean's and you know that stuff that we put the meat in and grind it up and cook the rice and the rice comes--. And also I forgot about the rice; it comes from Hank's Warehouse in Rayne, Louisiana.

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MBL: So y'all use Louisiana rice?

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HA: Yes; pretty much Louisiana rice all the way through--Louisiana through and through.

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MBL: Can you tell me a little bit--describe a day when you make boudin. What's the schedule like and what steps do you take?

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HA: Well the schedule is mostly like a--like on Tuesdays, about in the afternoon time, sometime early in the mornings it all depends how we're selling you know. Like certain days of the week we sell a certain amount of boudin and like on Tuesdays I make you know anywhere from 150 to 200 pounds every Tuesday and on--and on Thursdays I make enough--about 100--150 and I come back on Friday and make enough for the weekend. That way it can last through and that we can sell. We pack it; we freeze it so he can have it for the weekend, so--. I'll be here; sometimes on the weekend I'm not here. I'm--I'm most of the time on the road.

00:03:32

MBL: Can you tell me a little bit about how long it takes to make boudin and what are the steps?

00:03:37

HA: Well to cook the meat it takes about two hours to cook the meat and you take about 60 pounds of the boneless pork meat and you cook it. It takes about two hours and to cook it--the

rice takes about 15 to 20 minutes per pot. It takes two pots of rice, about 120 cups of rice for-- they combine with two pots, cook that and you make it, and all the process of making it, it takes me about 30 minutes to make about 200 pounds of boudin. And I have a hydraulic machine, a boudin stuffer that we bought; it does a lot you know. It's a lot faster like that--better than the hand crank that I used to have when we first started.

00:04:19

MBL: Tell me a little bit about how you first started with boudin. How did you learn to do this and was it a family tradition?

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HA: Yeah; well I grew up on a pig farm. I was raised on a pig farm and my grandfather from Amandville, Louisiana. I was a little boy like every holiday with my grandfather and would go out there around Christmas time and we'd kill a pig and we'd go to like you know my grandma and them would have a big old foot tub. We'd cook the meat; boil it in there, take the pig head and make hog-head cheese with it. And I learned and you know we used--we made boudin with a cow horn. We--my grandpa had a cow in the pasture and we'd go and pull--pull the horn off and cut the tip off and we'd stuff the boudin like that by hand and the boudin intestines, they call it the casing, we'd take the intestine from the pig. And my grandma would sit there with a foot tub and wash it out; clean it, piece-by-piece and we'll stuff our boudin with that. And I was a little boy like four and five years old; I wanted to do that so you know my grandpa would always tell me next year--next year. No, no, no; pop I want to do it. But I was always the water boy you know. I'd take the pot and boil the water and keep it hot to keep the casing clean and stuff like that and--. I want to tell one day my grandpa said boy, you want to make boudin? I said yes--yes,

sir; I'll make boudin. And I was like five--four, five, six years old. And I started making boudin and taking my finger and you just push it by hand and take all the rice and meat. We had to mix it by hand, you know. It was so hot that's why we had to let it cool off for about two or three hours and let it make it. And I got to learn how to make it; as I grew up you know every year I was making it then you know and my--it got to the point where my grandpa, he couldn't do it no more. So my dad, he grew up working at a slaughterhouse all his years at Kirk Martin's Slaughterhouse in Carencro and I went up there and I used to go to Mr. Kirk and I said man I want to work for you and make boudin. And he always just said well you're too young you know. And I was like man I'm not too young; I want to work. I want to make--I know how to make boudin.

00:06:12

Then you know one day he called me and said you want to work and make boudin? He put me packing; I had to start from the bottom. He said well you know you're not old enough to work with the equipment that we have 'cause you know--'cause of different--different rules. So I started packing it and one day I got--the time come when I got old enough. I started making boudin and I've been making boudin since I was about like 13--14 years old and now I'm 35. And that's--that's about it for that--with the boudin.

00:06:41

MBL: All right; can you tell me a little bit more about your grandparents? Where did they grow up and what was their background?

00:06:48

HA: Well my grandfather's name was Willis Alexander; he was from Amaudville, Louisiana and my grandmother's name was Earline Alexander from Amaudville, Louisiana. You know they both--they're just like me; they both grew up on a pig farm and they started off like that you know. That's all they ever learned how to do. And we raised--they raised their own crop; they raised their own feed like chicken and stuff like that. That's all we had to eat. You know my-- every time we wanted to eat my grandpa would say we have to go kill a chicken in the yard, catch it you know and pluck the feathers. Y'all want to eat tonight? Or we'd eat like cush-cush and milk, you know stuff like that, you know cornbread; you cook it and stuff and you know my grandpa you know he was very hard on me, you know. You know he's a rough old man; I'll tell him like man I say man I need to get away from you. But you know I learned from it and it made me a better person.

00:07:38

MBL: Did you grow up at your grandparents' house or just nearby so you could visit frequently?

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HA: Oh we would--like every--you know we lived next door to them. And I was constantly frequently over there every day feeding the chickens, feeding the ducks, feeding the horses, feeding the cows, and the pigs, and you know and I'd-- Grandpa always would follow me--you know boy don't do this when you grow up. No pop; I want to work on a farm. And then he still said you know--and that was it; you know I learned from him. Everything I learned--a lot from my grandpa and--and my grandma, you know they taught me a lot growing up and you know grandpa taught me how to respect people and stuff like that.

00:08:14

MBL: Can you tell me a little bit about their family and your family, how many children did they have and how many siblings do you have?

00:08:22

HA: Well I have one, I have three girls and a boy and my mom and them they were like I think six girls and--and a whole, you know a bunch of other little nieces and nephews. I don't know exactly how much they had--grandkids and stuff like that but we're a big family. You know the Alfred family from Louisiana is a big family. They combine on my dad's side; you know there were 83 grandkids combined. That's a lot of kids--big family from my mom and my daddy's side, altogether there were 83 grandkids. And that's very big.

00:09:05

MBL: Do y'all get together and have reunions or cook together ever?

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HA: Pretty much like on every holiday we all get together. We go to different houses and we meet; sometimes you know the family is so big we put together a thing at a park, you know like a park around here. We get--like a family reunion like every four to five years--we have a family reunion. So we get to meet cousins and stuff like that and I still have cousins in--I never met before and I don't even know who they are you know. That's how big the family is. And the types of stuff that I do it's hard for me to get away. It's hard you know and I work two different places. It's very hard.

00:09:41

MBL: Tell me a little bit about both of your jobs. What--what do you do besides make the boudin here?

00:09:46

HA: Well in my spare time I love horses. I train racehorses on my spare time for a living and that's my passion and that's my joy. That's where I spend most of my time--with my horses. I get up at about 3:30--4 o'clock every morning. I come over here check out the boudin and cracklings and then I head out to the barn and check on my horses. Between like a couple of friends of mine we have like eight, nine horses in training. I do all the work. I train them and make sure they're eating right and check out their vitamins and stuff like that. If they're eating--if they don't eat, they train and I have an exercise rider. He's out there every day and he tells me well the horse is you know--the horse is not doing right; he's not doing this you know. I have to call the vet and check--it's hard. It constantly is a headache every day. A lot of people don't understand that and think it's easy but I say man no; it's not. It's very hard and it's a headache.

[Laughs]

00:10:37

MBL: Now do you own the horses or do you care for them for people who own them and do you race them?

00:10:40

HA: Yes; I own one. And I train horses for--for some people in the public and you know it's--a couple of other horses, you know we--for most of the time we train for a bunch of friends you know, a bunch of guys, buddies--. You know get away from out of the house and on our spare time; it gives us something to do. As fans we go to the racetrack and we race them out here in Evangeline, Delta, Louisiana Downs, Fairgrounds, Sam Houston, Lone Star, Hot Springs, Arkansas, Aqueduct up in New York; we go to Churchill Downs sometimes. It all depends on what type of races fit the horses that we have to find. And we have certain level horses that run in Great Estate Races that we can go run in--in certain levels. You know it's--it's pretty tough; you know we just--it's hard about the racehorse. I mean you have to pick certain horses out of certain races you know and compete at a certain level and it's you know it's very complicated and it's very hard 'cause some horses you know today they'll perform at a level up and next--you know next time they're performing at--they perform down you know and it's--it's constantly frequently trying to figure these horses out 'cause they can't talk. A lot of people say man they can't talk; how you can tell when something is wrong with the horses? Like me I've been around for a long time, and you know constantly you have to look and you have to tell the movement by what they eat and how much they're eating in the morning and how much they're eating in the afternoon. And you know they have gum, you know check and flip the lips over and you check the gum for the saliva, if they're dehydrated or if they're not dehydrated.

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MBL: How did you get into the--the horse-training business? Did that go back to learning things from your grandfather on the farm or--?

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HA: Well I used to go with my grandfather and my dad. They used to bring me to the bush track over at Acadiana Downs out here in Louisiana and you know that's another thing like man, you know growing up as a little kid, I used to watch my daddy and them do--race horses. I said man I want to do that. I want to try to train horses and race horses, but you can see I got too big. So in order to be a jockey you have to weigh like 110, about 115 pounds is about the most they can weigh. And I said well you know one day I want to train horses too and I grew up you know watching training horses; they used to go to the old racetrack, Acadiana Downs. We used to go to Evangeline Downs out there in Carencro. And you know and it was always a thing that I wanted to do is that you know hopefully one day--whatever you know works--if the boudin don't work or the horses don't work I want to train racehorses. And it's just that what happened; they both worked. We're doing good at the horses and we're training you know--making boudin. And you know and I tell you, you know I started off working with horses for Calvin Cormier; he's right here in Scott, Louisiana. I started off with him cleaning stalls and mucking stalls and stuff like that--cleaning the feed buckets. And then I said nah; you know I don't want to do this no more. I want to train horses. And you know Mr. Calvin said well you're too young; you know you--it's hard and a lot to learn. So he said well you're--you're going to learn one day. When you're going to get old enough you're going to see what we're trying to tell you. And then it got to a point you know where I started learning. I moved up. And then I met this guy Mr. Don Cormier; he said well, you can come work for me. I'll put you in a certain spot so I--you know I left. Eventually I left; I got older and Mr. Don Cormier is closer to my house and it's a lot easier for me to get to work. And you know and I said man I want to learn how to ride and you know he taught me how to ride horses. He taught me almost pretty much everything I know about

racehorses today--it's because of him. And my--and the guy that I work for right now is Mr. Gary Gautreaux.

00:14:16

MBL: You seem to have had a lot of jobs. How old were you when you were doing these things and--and did you go to school around here? What's that background like?

00:14:24

HA: Most of the stuff that I did was after school, like when I'd get off the bus. The bus would drop me at--at the place where I worked at, Mr. Donald Cormier's house; the bus would drop me in the front of his house. I started off over there. The bus would drop me there and you know--and sometimes when I had to go to work at Mr. Kirk Martin's at the slaughterhouse the bus would drop me there. You know I'd just rotate you know whatever--some days Mr. Don would need me; some days he wouldn't and some days Mr. Kirk would need me and some days he wouldn't. The days--I just rotated; you know they both worked together with me and gave me a chance to do what I liked best--is to make boudin and cracklings and train racehorses.

00:14:59

MBL: At what age did you start making boudin for a living? Was--was that during the after school time or--?

00:15:11

HA: It was the after school time; I was about 13 years old. I started making boudin for a living. That's when the bus--you know I'd get off of school and Mr. Kirk--I'd work like two hours a

day, like from 3:00 to 5:00 making boudin and you know I was making only like \$75-bucks a week. It don't sound much but back then it was a lot of money and I was happy to do it and from then I started making it and as soon as I got out of high school I started doing that a little bit more and more and more.

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MBL: Can you tell me what makes your boudin different? Why are so many people from around here coming to get it?

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HA: Well we have a lot of meat. Some people make boudin and it's too--they put too much rice. The way I do it, I put a lot of meat and it makes it chunkier and people like around here in Louisiana, people like meat. And if you don't have too much meat they'll complain about it you know and it's meat--that's all they want is the meat and the flavor and the green onions. And that's all it is--the meat; I add a little bit more meat than probably people would add to the boudin.

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MBL: Can you tell me a little bit about who your customers are and where they're coming from to get your product?

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HA: Well we--basically most of our customers--it's in this area, a lot of people from here in town in Duson. We get a lot of people from the State of Texas and Mississippi and Florida.

00:16:32

MBL: We had a little pause there and I should mention that you're the only person on staff today. So I as I do this interview you're also waiting the front counter. So you're a man who's triple-tasking today.

00:16:43

HA: Doing a little bit of everything.

00:16:45

MBL: Can you tell me--we were talking a little bit about your customers and I've noticed today that you seem to know a lot of them by name; a lot of them are running into the kitchen to talk to you. Tell me about that relationship with your customers.

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HA: Well a lot of the customers you know I grew up with a lot of these people around here and a lot of people know us and the Gautreaux family around here that owns this place, they're a big family and they're well known around here in Rayne, Louisiana, Duson and it's pretty much worldwide. They're a well known family. And you know the customers you know--everybody around here likes us. We get along very well; we're friendly with everybody. We have a lot of the older people that come here. We joke around and we pick on them you know. They like stuff like that. And you know it's--it's you know as long as you can keep your customers happy and keep them smiling every day and put that smile on their face, well then they always come back.

00:17:33

MBL: Can you tell me a little bit about this building? You mentioned that there was a café here but could you describe it for people who are listening to the tape and can't see it?

00:17:42

HA: Well this building here was built you know with the truck stop and it was a café, the old Miss Mamie's Café in Duson. And you know a buddy of mine, his father owned this place and he probably--he thought it would be best, we'd get more customers that come through here and give us a better clientele to you know come in here, putting gas, and while they're getting gas they'd get boudin and cracklings and they'd spend a little bit more money and--and it worked out pretty good. You know and a lot of people come here and it's world--you know everybody knows this store--Chevron in Duson and Miss Mamie's Casino. And you know everybody comes here and it's very noticeable; they come here and get something to eat and they go back in the casino and they gamble.

00:18:23

MBL: Do you see that people in Louisiana might stop and grab a link of boudin in the same way that people elsewhere might run in a jiffy store and--and buy a bag of chips? Is--is it that kind of thing and why do you think boudin is so popular in this area?

00:18:39

HA: Well the people around here in Louisiana, they're coming here; they're coming here 4:30--5 o'clock in the morning. They're grabbing a link of boudin and that's their breakfast. They'll eat that for breakfast and then you can tell the people from out of State. When they come here, they

grab there chips and they'll get breakfast. They get like biscuits and stuff. A lot of times I say y'all from--all y'all from Louisiana? They tell me no; well you know I can tell. But the people that's around here they're born and raised on boudin and they'll come here. They'll eat boudin all day long--lunch, breakfast, dinner--it doesn't matter. They'll eat it all day long but the people from out of State they'll come mid--they come about midday, mid afternoon and just come in here and just start buying boudin. That's how you can tell the--the people that's from here and that's people from around here that stays out of State.

00:19:25

MBL: How do you eat your boudin?

00:19:28

HA: How do I eat it? Well you know sometimes I break the link in half you know and I--I eat it up. I make boudin sandwiches and put it between slices of bread. I take it out of the casing and call it a boudin sandwich. Or we roll it up and we roll it up into balls and we put it in batter and we drop it in the fryer and we call it boudin balls. And that's how we eat it most of the time but me--my favorite way of eating it is like take it--take the boudin out of the casing, the rice and the meat out of the casing and put it between two slices of bread and make me a boudin sandwich. Sometimes I eat it for supper. And you know the people around here love that too; you'd be surprised--and crackers. You take a saltine cracker, take the boudin out of the casing and you just eat it just like you're using the cracker as a spoon.

00:20:10

MBL: Do you put anything on it like mustard or just plain?

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HA: No, no; just plain old bread and--white bread and boudin meat and that's it and go to eat it. Grab a Coke and sit down and watch horseracing on TV. That's pretty much--that's all I do all day and all night long.

00:20:25

MBL: Can you tell me a little bit about your family background? Your dad--you said your dad worked in a slaughterhouse; are y'all Cajun? Do you consider yourselves Creole? Cajun?

00:20:42

HA: Well my dad, he worked at a slaughterhouse all his life. He'd been working there since he was like 13 years old and they call it Creole Cajun. And you know my daddy and them, they cook you know like different types of food like gumbo and okra and this other thing we call it cowboy stew. It's all the intestines of a cow like the guts, the heart, the liver, the tripe; they call it *cayette*--that's how you say it in French. And the white liver is the lung of a cow, and the brain of a cow, the tongue of a cow--put that in the cowboy stew and the oxtail is a cow tail--we call it an oxtail. We boil it up and we put it--cook and put all this stuff together in one big pot and that's how you call it a cowboy stew. And that's what you call a--Cajun Creole cooking.

00:21:33

MBL: Are you doing that at home for your family or are y'all selling that to the public?

00:21:37

HA: No; we do it at home for our family. You know--you know we get together around certain holidays--Christmas, New Year's and stuff and we always cook a big old pot of cowboy stew or at the barn with the racehorses, you know if the guys want to eat you know during the winter--it's a winter type food. It's almost made like a gumbo type deal, like a stew. And we cook it in the winter; some--most of the time it's in the wintertime.

00:21:58

MBL: Do you think these traditional foods are still strong around this area or do you see the traditions fading a bit?

00:22:06

HA: Oh no; everything you know the tradition of boudin and cracklings--it's very strong around here, you know. And the people around here, they--they got to eat boudin and cracklings every day or some--I guess some of them they'll go crazy. You know a lot of people--I mean there's not a day goes by that people don't stop here and eat boudin and cracklings. And I tell you what and like it's very hard for me you know and I have to eat it every day. That's just the taste to make sure you know--it's--it's rough. It's hard and a lot of people they have to eat it. It's like the bag of chips; you can't eat one. *[Laughs]*

00:22:35

MBL: Who in your family really promoted the food traditions? Was it your grandmother cooking or your grandfather cooking or did different people in your family do different foods?

00:22:51

HA: It's just people--different people in my family cooking different food, you know.

Everybody in my family they're all great cooks and I learned how to cook different things from everybody you know like--like cowboy stew, the stuff like that I learned that from my dad. The gumbo I learned it from my grandma. And like the crawfish etouffée I learned it from my uncles. And a lot like--you know a lot of other stuff like stuffed tongue, stuffed beef tongue; you cook all that--I learned that from my mom and you know like stuffed pig tongue, I learned it from my grandma, you know. Everybody in my family cooks different--is very--cooks different things. And you know that's how I learned. I pretty much can cook it all but I just learned from watching them.

00:23:28

MBL: Now do your children, are they old enough to learn to cook yet and are you teaching them these traditions?

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HA: No, not yet; you know they got--my little girls she's nine--I got my nine year-old. She tries to cook; she--she be(s) with my mama all the time. My mama cooks for a living and you know she learns, trying to watch her grandma cook. She'll tell me dad, I can do this. And I said no; it's too--I don't want her around the stove just yet. But she tries; you know my mama lets her try; put her on the chair and bring the chair close to the stove and just let her stir the pot. And she enjoys it like she's cooking. The food is already cooked but she thinks she's cooking--she calls me dad; I'm cooking food at mama's. You coming to eat? I come--I go over there and eat. And she's all excited like she cooked the food.

00:24:07

MBL: You said your mama cooks for a living. Where does she cook and--and--?

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HA: She cooks at Lunchbox. The Lunchbox is a place on Moss Street in Lafayette, Louisiana. It's a little place that sells daily plate lunches every day--hamburgers, plate lunches and different types of po' boys and--and other things like that you know. They sell different things. Mama is a very good cook; she cooks for years at Joey's on Bertrand, Lunchbox, I mean Ton's Drive-In in Broussard, Louisiana and she--she was a cook all--pretty much all over and then sometimes with some of her friends you know they have parties and they invite her to go cook the food and she cooks pretty good. And everybody enjoys it.

00:24:46

MBL: It sounds like food traditions, farming, and cooking are a big part of your family?

00:24:52

HA: Yeah; that's it--that's all it is to it 'cause every time we get together that's all we do is cook, sit down and have a good time. We play cards and you know tell a lot of jokes and make everybody laugh and have fun and drink a few beers.

00:25:05

MBL: Can you tell me a little bit about the French language around here? You've used a few French words. Do you speak it?

00:25:11

HA: A few French--a few you know; everybody--a lot of the older people around here learned how to speak French and you know that's how I learned. I'm not--you know I know how to speak a little bit. I watched my grandma and grandpa, you know I grew up--my grandpa he-- that's all he ever spoke was French. He--he didn't know a word--English word at all, you know. You know he's an American you know he just grew up speaking French, you know and that's how I learned how to talk French you know. He would tell me something in French you know and I was like--my grandma would repeat it to me in English. But I would always try to come back and say it in French. And he would say no, no, no; it was hard for me to understand what he was saying 'cause I didn't know. But you know I was at a very--I was like five years old or six years old speaking French in school and some of my teachers was like where did he learn this from? And I was like my grandma and grandpa, but my grandpa that's all he ever spoke was English--I mean French; I'm sorry--French. And you know people were like how did he learn this French. And I would sit down there by the older people and listen to them talk French and when they would laugh I would laugh. I didn't know what they were talking about. I said well if they're laughing I'll be laughing; it was funny you know and I would enjoy it. And that's why I learned how to speak French and that's about it.

00:26:20

MBL: Are your grandparents still living?

00:26:23

HA: I have one of my grandparents left; it's my grandpa. It's Willis Alexander; he's the only one that's still living. He is 96 years old right now and then him--he's doing--he's in a nursing home. He's doing very well.

00:26:37

MBL: And do you speak French with him when you visit now?

00:26:40

HA: A little bit; I try. I try to speak a little French with him you know. He has the Alzheimer's you know; he can't remember too much but he tries.

00:26:49

MBL: Do you see the French traditions being passed down to your children or--or how are--how is the language being sustained?

00:26:59

HA: Well my girls they try you know. I got to--my nine year old and my four year old, they try to speak French they learned from my dad. And my dad is--they're around my dad and my dad will speak French to them and they'll--you know just a little French. The tradition is going to be very strong you know with the kids that's coming up. They got a lot of young kids today that want to learn how to speak French and like my girls, you know they want to learn and you know my dad is always trying to teach them, my mom is always talking to them in French you know and different--and you know little words that they can probably catch onto it very fast. The French tradition--tradition around here is very strong and it's going to be strong for a long time.

00:27:35

MBL: In addition to the French language there seems to be a--a tradition of specialty meat stores and that goes along with what we were saying earlier that a lot of people eat the traditional foods. Can you tell me about maybe what stores are in the area and--and what kinds of things they offer and the things that you offer here?

00:27:59

HA: Like us over here at Gautreaux's Cajun Meats we offer the boudin, the crackling, stuffed pork chops, the rib-eyes, the stuffed mini-roasts, the stuffed quail, frog legs, alligator legs, alligator patties, the alligator sausage, the filé(s) and other specialty meat items. And up here down the road is *Lajeis* Meat Market. They pretty much offer the same thing like we do like boudin, stuffed rabbit, and stuffed quail and they have also another store that's further up the road right here is Don's Specialty Meats. And we all specialize in the same thing like boudin, crackling, stuffed meat, you know roasts and tongue and quails and hog-head cheese and stuff like that. Everybody pretty much around here--all stores pretty much around here specialize in about the same thing. [*Phone Rings*]

00:28:49

MBL: Is your boudin always a pork boudin or do you do other types of boudin during different times of the year?

00:28:55

HA: It's always pork; most of the time during the Lenten season we--we try the crawfish boudin. Some people like on Fridays during Lent they won't eat the crawfish--they won't eat the pork but they'll eat the crawfish boudin.

00:29:08

MBL: Can you tell me a little more about that?

00:29:08

HA: Well the crawfish boudin is a crawfish tail. We pretty much cook it in a crawfish etouffée and we cook the rice and we go ahead and stuff it in the casing, the same type of casing that we're stuffing in the boudin--it's pretty much almost the same thing. And you know the crawfish you know we just go ahead; it's tails--it's crawfish tails and it's pretty much the same recipe almost--pretty much.

00:29:29

MBL: Are your customers buying these foods hot to eat in the store or are they taking them home and preparing them themselves?

00:29:36

HA: Most of the time they buy it hot ready to eat. The only time we sell it you know cold and like cold boudin--the people from out of State. They'll call and make orders; we'll have to pack it and put it in the freezer for them to go out and bring it home. And when they get home they pretty much prepare it themselves but--but most of the time--most of the time it's mostly people right here and they come out here to eat--pretty much get it to eat and they eat it here.

00:30:01

MBL: All right; as we wrap up this interview is there anything I haven't asked you that you would like to share with me or--final thoughts?

00:30:13

HA: No; I think we pretty much covered everything. And that's about it; everything we did we talked about--was pretty much everything we do over here every day.

00:30:23

MBL: Well thank you for sharing your time with me.

00:30:26

[End Henry Alfred Interview]