Allons A Baton Rouge
For Breakfast Deluxe

Anybody can eat ham and eggs for breakfast, but it takes a dyed-in-the-wool descendant of the Acadians to really enjoy a morning repast consisting of the following delicacies:

Fromage de tete de cochon; Boudin; Couche-Couche; Gratons; Sirop de canne; Pain de mais; Saucisses fumees; Patates; douces frites; all of which is to be washed down with Lait and Cafe. (See translation below).

This is the bill of fare for next Monday morning when the sixth annual Dejeuner De Boucherie Acadien is served in the Bellmeont motel in Baton Rouge. It will be an Acadian hog butchery breakfast strictly typical of the Acadian people of Louisiana. Originally begun by State Comptroller Roy Theriot of Abbeville, the gustatory affair has evolved into a semi-political event that attracts luminaries from every social stratum in the state.

This year the two honored guests will be Bona Arsenault, secretary of the province of Quebec and Acadian historian, and Louis J. Robichaux, premier of the province of New Brunswick.

The breakfast will be dedicated to the memory of Louise Olivier, who was well-known throughout the state for her work in preserving Acadian culture.

Other persons on the program will be Gov. John J. McKeithen; Paul C. Tate, Mamou attorney and Acadian folklore expert; Woody Dumas, Baton Rouge mayor; the Most Rev. Robert E. Tracy, bishop of the diocese of Baton Rouge; Mayor John Olivier of Sunset; Dr. Rousseau Van Voorhies, president of the Boswell Institute of New Orleans; Dr. James Bezu, president of Athenae Louisianais, New Orleans; the Rev. Hugh Baker, Baton Rouge; and Dr. Brendan F. Brown, chancellor of the Boswell Institute and professor of law, Loyola University.

Scores of invitations have been sent to other dignitaries, including state officials.

In his invitation to the Advertiser, Van Voorhies, a former Lafayette resident, notes, “Is this not the Acadian millennium? Consider this a special invitation, but bring your own Alka-Seltzer.”

This last admonition will be disregarded by Southwest Louisiana Acadians, whose cuisine is world-renowned and who thrive on such things as boudin, gratons, etc.

A translation of the menu may be considered desirable for those to whom the French names sound too formidable for less than a cast-iron stomach:

Fromage de tete de cochon: hogshead cheese.

Boudin: casing stuffed with rice, ground meat, liver, onion tops, salt, pepper and other condiments. (Comes in white and red).

Couche-Couche: A grits-like concoction of cornmeal.

Gratons: cracklins (The genuine pork skins, fat and all)

Sirop de canne: cane syrup.

Pain de mais: cornbread.

Saucisses fumées: smoked sausage.

Patates douces frites: fried sweet potatoes.

Lait, Cafe: milk, coffee.