Authorities recovered two bodies Monday from the Intracoastal Canal in Port Allen who may be the suspects in a second-degree kidnapping in Lafayette, West Baton Rouge Parish Sheriff Mike Cazes said. The bodies were recovered in the same area deputies were searching Sunday for two men wanted in the kidnapping, Cazes said.

**The Advocate**

**CRIME BLOTTER**

**Louisiana**

**8-foot alligator reaches front porch of home**

**NRT-TV report**

A Broussard family had a surprise visitor to their home this weekend: an 8-foot alligator making its way onto their front porch of home and was able to wrangle it.

**A Breaux Bridge family had a surprise visitor to their home this weekend: an 8-foot alligator making its way onto a residence on Belle Drive near St. Martin Hospital on Sunday. Wildlife agents were called out to the residence about 3 p.m. Monday and the second about 7 p.m., Cazes said.

Earlier on Monday, the Lafayette Police Department issued an arrest warrant for Lawrence Michael Handley, 49, on counts of second-degree kidnapping and attempted second-degree kidnapping and violation of a protective order. Cpl. Karl Ratcliff, spokesman for the Lafayette Police Department, said in a news release that Handley is suspected of forcibly removing the woman from her residence in Lafayette about 2:30 p.m. Sunday. Ratcliff said authorities believe that the incident stemmed from an ongoing dispute between Handley and the victim.

**15-year-old arrested in fatal shooting of teen**

A 15-year-old boy was arrested in the fatal shooting of a 14-year-old boy Sunday and has been booked on a count of second-degree murder, Lafayette police said, adding that the victim and suspect were acquaintances.

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**Main Story**

The Acadiana Advocate offers a photographic look at how some of the products produced in Acadiana came to be. We're checking out food, musical equipment and other goods that reflect the uniqueness of our culture.

**Send the Maoris some spices!**

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For instance, here's a story I've never heard before, from Basil Hendry, of Baton Rouge:

"I watched a "kaolis" (as they are called in Maori) thrive in the lakes of ancient volcanoes. They're trapped in wire cages into a geothermal hot spring for 20 seconds, then brought up and dropped (similar to our crab traps) because of the great water, then brought up and dropped into a geothermal hot spring for 20 seconds.

"Cans and cases are done separately in another tank for just a few seconds."

"But my reasoning, "Pit. 1. They're bigger than ours. 2. Better prices."

**Speaking Arkansas**

Kenny Blanchard says, "Some 40 years ago, before they were calling the plant in Donaldsville a lot of the employees there." 

"The first time I called a simple water hine and I was nearly laughed out of the plant."

"The other word that made the 'fugly' laugh was when I pronounced the word 'fugly' in 'fugly'."

"One of the guys immediately corrected me—and pronounced it 'fugly'."

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**MADE IN ACADIANA**

The Advocate Advocate offers a photographic look at how some of the products produced in Acadiana came to be. We're checking out food, musical equipment and other goods that reflect the uniqueness of our culture.

**BBQ EVERY SUNDAY**

In the late 1950’s, Clement and Eunice Hebert opened Hebert’s Slaughter House and Meat Market on La. 338 just northeast of Abbeville. The business thrives today, offering specialty meat products processed in-house and butchering and packaging for farmers and 4-H’ers.

Locals, as well as out-of-state visitors, stop in frequently to try the south Louisiana-famous red boudin, also known as blood boudin or boudin rouge. It’s just like the white boudin, filled in pig blood, giving it a deep red color.

Bonnie Cheramie, who has been working at the business for more than 25 years, said she makes about 1,200 links of boudin each week.

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**LINKED IN**

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