'Couche-Couche' on Menu for Acadians' Breakfast

(BATON ROUGE, La. — The consul general of France may be accustomed to breakfasting on truffles and crepe suzettes, but Monday he will eat "couche-couche" and "boudin," the traditional breakfast foods of the Louisiana Acadians.

Jean-Jacques Peyronnet, consul general of France based at New Orleans, will be the keynote speaker at the "Dejeuner de Boucherie Acadien" to be held here at the Bellemont Motel, according to Roy Theriot, state comptroller, the host for the event.

The breakfast menu features the traditional foods of an old-time Acadian hog butchering: "pain de mais" (cornbread), "couche-couche" (fried cornmeal mush), "sirop de canne" (cane syrup), "gratons" (pork skin cracklins), "lait" (milk), "fromage de tête de cochon" (hog's head cheese), "boudin" (rice dressing stuffed into hog casings), "saucisses fumees" (smoked sausage), "patates douces frites" (fried yams) and "cafe" (coffee).

The annual event is expected to attract Cajuns and non-Cajuns from all areas of the state, with a predominance of political figures.

This 13th annual breakfast will be dedicated to Dean Thomas Arceneaux of the College of Agriculture, University of Southwestern Louisiana. The dedication to Dean Arceneaux will be given by Judge Allen M. Babineaux of the 15th Judicial District, Lafayette.

Baton Rouge Mayor Woody Dumas will welcome the guests. The invocation will be by Father A. J. LeBlanc, pastor of St. Mary Catholic Church of New Roads. Acadian folk music will be provided by "Happy Fats" LeBlanc and his band of Lafayette.

Theriot will emcee the affair and recognize special guests, including this year's royalty, Gladney Manuel of Eunice and Mary Alice Fontenot of Lafayette.)