Secrets of a master baker

By SHARON LITWIN

LAFAYETTE. — There are bakeries and there are bakeries, and then there is Poupart’s. Customers from all over Louisiana and from other states come here to buy the fresh-baked bread and pastries that are not generally sold in New Orleans. Once a month or so I will go to Poupart’s, in spite of the fact that it’s a two and a half hour trip by car. But, once here, customers are rarely disappointed.

 Francois Poupart and his wife Louise are a cheerful and easygoing couple who came to Lafayette from France in 1962. Francois, who came from Perpignan, a southern city close to the Spanish border, was hired as pastry chef by a Lafayette restaurant.

 In 1963, Poupart decided to open his own bakery. He made only a wide selection of French pastries gantly decorated cakes. “Once a month or so I will go to Poupart’s, in spite of the fact that it’s a two and a half hour trip by car. But, once here, customers are rarely disappointed.”

 Poupart describeS the difference between the French bread be...