Theriot Again Sets Boucherie

State Comptroller Roy R. Theriot of Abbeville has issued invitations to his annual "dejeuners de boucherie Acadien," an Avadian hog butchery breakfast.

The event will be held in the Caribbean Room of the Bellefonte Motel in Baton Rouge at 3 a.m. Jan. 12, 1965. The menu will consist of pain de mais (cornbread), couche - couche (a roasted corn meal cereal), sirop de cannes (cane syrup), graisons (pig skin cracklings), du lait (milk), fromage de tete de cochon (hogshead cheese), du boudin (a seasoned sausage), saucisses fumees (smoked sausage), patates douces frites (fried sweet potatoes), and du cafe (coffee).

Comptroller Theriot said he hosts these butchery breakfasts to perpetuate the French-Acadian cuisine as world renowned and most palatable.

"The fine cooking of the French-Acadian people, together with their unexcelled hospitality, endear them to all who come in contact with them," he said. (R. B.)