

SATW Freelance Council Post Press Trip
Cajun Immersion Tour:
Lafayette | Iberia | Jeff Davis | St. Landry | St. Martin | Vermilion
February 10-12, 2016

Wednesday, Feb. 10

9:00 a.m. Depart from the Golden Nugget Lake Charles check out desk. You will be met by Kelly Strenge from the Lafayette Convention, cell: 337-804-2632. Attire for the day: casual with comfortable shoes.

9:30 a.m. **Louisiana Spirits Distillery**
Bayou Rum is handmade in the largest privately-owned rum distillery in the USA, utilizing traditional methods with state-of-the-art technology. The beautiful facility offers distillery tours, rum tasting bar and an incomparable gift shop experience.
Louisiana Spirits Distillery | 20909 S. Frontage Rd. | Lacassine | 337-588-5800
www.bayourum.com



10:30 a.m. **Gator Chateau (Alligator House)**
Interact with live alligators and learn about them! The Gator Chateau is home to rescued, orphaned baby alligators as well as mature alligators. We foster the gators until they are able to be released back into their natural habitat.
Louisiana Oil & Gas Park | 100 Rue de l'Acadie | Jennings | 337-821-5521, 800-264-5521
www.jeffdavis.org



11:30 a.m. **Lunch at Regatta LA Seafood & Steakhouse**
Located on the edge of the beautiful Lake Arthur, Regatta is accessible by boat for captains and crew alike! Fresh seafood, steak, pasta and traditional Cajun fare!
Regatta | 508 Hawkeye Ave. | Lake Arthur | 337-774-1504
www.regattarestaurantla.com



12:45 p.m. Depart Lake Arthur for Abbeville via the **Cajun Corridor Scenic Byway**.
The communities of Delcambre, Erath, Abbeville, Kaplan and Gueydan are linked by the Cajun Corridor that crosses the parish along Hwy. 14. As you take a relaxing drive along the byway, you'll see quaint towns, cattle, rice and sugarcane farms, waterfowl, tree lined bayous, museums, locally-owned eating establishments and much more.



1:45 p.m. **Walking Tour of Downtown Abbeville**
Abbeville was founded in 1843 and named after the founder's hometown in France. Here you'll find Cajun and traditional food in the area's 22-plus restaurants. Take a stroll and visit the quaint town square, which includes the 100-year-old St. Mary Magdalen Church and adjacent cemetery and the historic Vermilion Parish Courthouse.



3:00 p.m. **Sam Guarino Blacksmith Shop Museum and Annex**
The blacksmith shop, c. 1912, was owned by Italian immigrant Sam Guarino and was still in operation until Dec. 31, 2003. The Guarino family donated the building and all equipment to the City of Abbeville, which has spent the last few years converting it into a blacksmith museum. Every part of the museum, including the dirt floor, was moved a few blocks from its original location to the new location on State Street. The Annex features exhibits on Guarino, blacksmithing, Sicilian immigrants and a video.
Sam Guarino Blacksmith Shop Museum | 304 S State St. | Abbeville | 337-893-8550



4:15 p.m. Depart for Lafayette

5:00 p.m. Check into hotel.

6:45 p.m. Depart hotel for dinner: Attire: casual.

7:00 p.m.

Dinner: Randol's Restaurant & Cajun Dancehall

The spirit of Randol's, owned and operated by Frank Randol for more than 40 years, is deeply rooted in the values and traditions of Cajun culture. Randol's serves the freshest seafood delivered daily from the Gulf of Mexico. They raise their own crawfish and crabs and grow their own fresh herbs. Wear your dancing shoes because Randol's features live Cajun or Zydeco music nightly. Randol's Restaurant | 1320 Kaliste Saloom Rd. | Lafayette | 337-981-7080
www.randols.com



Thursday, Feb. 11

8:15 a.m.

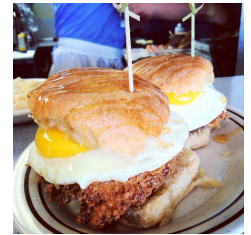
Depart hotel. Attire for the day: casual, comfortable shoes. You will want to dress appropriately for the weather, especially the swamp tour.

8:30 a.m.

Breakfast: Rusted Rooster

Rusted Rooster serves up breakfast and lunch dishes. Try The Coullion (Bootsie's buttermilk biscuit with a hand-battered fried chicken breast topped with homemade pecan-praline glaze). Yum, y'all!

Rusted Rooster | 105 St. Landry | Lafayette | 337-534-4135
www.facebook.com/RustedRoosterLafayette



10:00 a.m.

Airboat Tour with Atchafalaya Basin Landing

See the natural beauty and pristine surroundings that we are lucky enough to call home. You'll be brought into the depths of the Atchafalaya Basin to places not accessible by any other type of boat. View the beauty of the moss-filled cypress forest, the primitive habitat of wild alligators and a glimpse into the life Cajuns have led for hundreds of years.

Atchafalaya Basin Landing | 1377 Henderson Levee Rd. | Henderson | 337-228-7880
www.basinlanding.com



12:30 p.m.

NuNu Arts & Culture Collective

Located within the former Singleton Hardware Store, arts and social activity combine to celebrate a living French culture. Home to the Music of Acadiana stage, Deux Bayous (emerging artists) Gallery, Steeple Vue (contemporary art) Gallery, Frederick l'Ecole des Arts educational outreach program, the Jacques Arnaud French Studies Collective, the George Marks Studio, Nu Gifts handmade products, and the Blue Velvet Encore (clothing) Collection.

NuNu Arts & Culture Collective | 1510 Bayou Courtableau Hwy. | Arnaudville | 337-453-3307
www.nunucollective.org



1:30 p.m.

Lunch: Little Big Cup

Spend time with locals on the banks of Bayou Fuselier at Arnaudville's premiere café. Enjoy a relaxing, contemporary atmosphere with downhome Cajun and Creole cooking. The Little Big Cup | 149 Fuselier St. | Arnaudville | 337-754-7147

www.littlebigcup.com



2:45 p.m.

Bayou Teche Brewery

Started in a converted old rail car near the banks of the Bayou Teche, Bayou Teche Brewing is crafting innovative ales true to the brewer's original intent – beers that complement the unique foods and lifestyles of South Louisiana. All beers are named in Cajun French in an effort to help preserve and promote our native language.

Bayou Teche Brewery | 1106 Bushville Hwy. | Arnaudville | 337-754-5122
www.bayoutechebrewing.com



4:00 p.m. Depart for the hotel.
6:45 p.m. Depart hotel for dinner. Attire: dressy casual.

7:00 p.m. **Dinner: Jolie's Louisiana Bistro**
With a focus on Louisiana's fresh, local, seasonal cuisine and its own spin on New Orleans Creole Classics, Jolie's Louisiana Bistro is a standout amongst Lafayette restaurants. Added points of interest are the 35 canvases by world famous artist George Rodrigue, which depict Cajun life as it was in the early and mid-20th century. Rodrigue is known worldwide for his iconic Blue Dog artworks.
Jolie's Louisiana Bistro | 507 W. Pinhook Rd. | Lafayette | 337-504-2382
www.jolieslouisianabistro.com



Friday, Feb. 12

7:15 a.m. Depart hotel. Attire for the day: casual, comfortable walking shoes.

7:30 a.m. **Breakfast: The French Press**
The French Press is a casual dining restaurant hailed as one of SAVEUR Magazine's Top 100 Inspiring Places and Things to Eat (Jan/Feb 2013) and rated as one of Urban Spoon's Top Breakfast Restaurants in the country (2013). The French Press serves inventive versions of traditional Cajun and American cuisine with a focus on fresh, high quality ingredients and rich flavors. James Beard nominated, Chef Justin Girouard puts his own forward-thinking spin on each dish, resulting in food that is both modern and comforting.
The French Press | 214 E Vermilion St. | Lafayette | 337-233-9449
www.thefrenchpresslafayette.com



9:00 a.m. **Jean Lafitte National Historical Park and Preserve Acadian Cultural Center**
The Acadian Cultural Center tells stories of the origins, migration, settlement, and contemporary culture of the Acadians (Cajuns) and other area groups. *The Cajun Way: Echoes of Acadia* is a 35-minute film that shares the history of the Acadian people from their deportation from Nova Scotia in Canada to their settlement in Louisiana.
Jean Lafitte Acadian Cultural Center | 501 Fisher Rd. | Lafayette | 337-232-0789
www.nps.gov/Jela



10:00 a.m. **Vermilionville Living History Museum & Folklife Park**
Vermilionville invites you to step back in time with a leisure walk through its historic village. Walkways connect each of the buildings and travel through picturesque moss draped oak and cypress trees along the Bayou Vermilion. Vermilionville contains a number of original fully restored structures dating from 1765 through 1890, as well as recreations of other buildings of this period. Artisans provide demonstrations on a variety of essential crafts performed by the early Acadians and Creoles.
Vermilionville | 300 Fisher Rd. | Lafayette | 337-233-4077 | www.vermilionville.org



11:15 a.m. Depart Vermilionville.

Noon **The New.....TABASCO® Experience!**
Stop 1: Visitors Center Welcome Center
The Center will display artifacts pertaining to McIlhenny Company, the McIlhenny family and its world-famous products. The new Visitors Center will also emphasize TABASCO®'s relationship with the environment, from coastal protection to using every part of a tabasco pepper.



Stop 2: Greenhouse
TABASCO® will scale down the pepper-growing experience so that everyone can readily enjoy it. A video explaining the peppers' journey from delicate seedlings to ripened pods to ground mash will greet visitors as they enter the greenhouse. Visitors will also see actual pepper seedlings and mature plants year-round in this tropical greenhouse.

Stop 3: Mash Warehouse

Visitors will see the barrel restoration process, which involves scraping charred wood out of the former whiskey barrels. As often as possible TABASCO®'s master cooper — one of only a handful in the U.S. — will explain his craft and demonstrate barrel restoration. When he is unavailable, a life-sized projection will fill in and guide visitors through the barrel “recoopering” process. Visitors will get to look into the warehouse and see the 1000's barrels stacked for the aging process.

Stop 4: Processing

Here pepper mash and vinegar are stirred together in 2,000-gallon vats to produce the finished product. You can view the process up close and smell the pungent sauce. Visitors will be able to look out over the vats and see them being stirred. Then a video will explain how it happens and what our highly trained workers look for during the process. The current processing warehouse will undergo extensive renovation to include a second-story observation deck. This deck will afford guests a bird’s-eye view of the processing floor.

Stop 5: Bottling Line

Each machine will be labeled and its purpose explained. The production line viewing hall will also feature TABASCO® labels in many different languages. This stop will retain some elements of the current factory tour, like the 3D topographical map of Avery Island, as well as many new items such as family-related memorabilia, old advertisements, social media kiosks and fun photo-booth-style picture stations.

Stops 6 & 7: TABASCO Country Store & TABASCO Restaurant

A Creole-cottage cafeteria-style restaurant will offer palate-pleasing south Louisiana favorites like crawfish étouffée, gumbo, jambalaya, corn maque choux, and boudin, as well as chili, nachos, hot dogs, and a “Messy Mac” (pulled chicken spiked with TABASCO® SWEET & Spicy sauce). Each dish will incorporate a different sauce, providing guests with new ideas for using TABASCO® sauce in every meal.

McIlhenny Company TABASCO® | Hwy. 329, Factory Rd. | Avery island | 337-373-6132

www.tabasco.com

1:55 p.m. Depart TABASCO®.

2:15 p.m. KONRIKO® Company Store/Conrad Rice Mill

The Conrad Rice Mill, the oldest rice mill in America, is on the National Register of Historic Places. See a slide presentation on the history of the Acadians and tour the mill. The store features a selection of KONRIKO® products and other local food products, arts and crafts.

KONRIKO® Company Store/Conrad Rice Mill | 307 Ann St. | New Iberia | 800-551-3245

www.conradricemill.com



3:15 p.m. Shadows on the Teche Plantation

Built for a wealthy sugar planter in 1834, the Shadows-on-the-Teche was home to four generations before becoming a National Trust Historic Site. Live oaks draped with Spanish moss cast shadows on the house, gardens and Bayou Teche. Family letters and furnishings present an authentic picture of life in the 19th and 20th century.

Shadows on the Teche | 317 E Main St. | New Iberia | 337-369-6446 | www.shadowsontheteche.org



4:45 p.m. Depart for hotel.

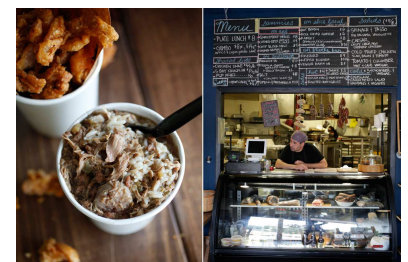
7:15 p.m. Depart hotel for dinner. Attire: casual with appropriate outerwear if needed (Blue Moon is an outdoor music venue).

7:30 p.m. Dinner: Bread & Circus Provisions

There’s a culinary evolution happening in Lafayette and Chef Manny Augello of Bread & Circus Provisions is at the forefront. Chef loves experimenting with old styles of cooking using seasonal ingredients. He is self-described as an obsessed chef and charcutier, culinary activist, representative of the new garde, madly devoted to food and culture and a kitchen junkie.

Bread & Circus Provisions | 258 Bendel Rd. | Lafayette | 337-408-3930

www.bandcprovisions.com



9:00 p.m.

Blue Moon Saloon

One of America's premier venues for roots music from around the world. This world famous honky tonk is a home-grown place where all kinds are welcome. It is a place where world travelers and locals alike come to dance, drink a few and thank their lucky stars they have the good fortune to spend an evening together in Lafayette.

Blue Moon Saloon | 215 E Convent St. | Lafayette | 337-234-2422

www.bluemoonpresents.com



Saturday, Feb. 13

Depart Lafayette. Note: Return flights should leave from Lafayette Regional Airport (LFT).

Early departures may have breakfast at the hotel. Breakfast and activities can be planned for those with later departures. The Lafayette Farmers & Artisans Market at the Horse Farm takes place from 8 a.m.-noon every Saturday (www.marketatthehorsefarm.com).



Your Hosts

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Vermilion Parish Tourist Commission

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Itinerary Subject to Change