

**SLEMCO**

# POWER

NOVEMBER/DECEMBER 2018

## SWEET TREATS

**Favorite Desserts in Acadiana**  
PAGE 4

The Official Publication of the Southwest  
Louisiana Electric Membership Corporation

3420 NE Evangeline Thruway  
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Lafayette, Louisiana 70509  
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www.slemco.com

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Cover Photo by Peter Piazza.



# TakeNote

## SLEMCO EMPLOYEES HONORED FOR 814 YEARS OF SERVICE

**T**hirty-Eight SLEMCO employees were honored recently for over 800 years of service to the SLEMCO membership. (Lucky Account Number 2052640515)

Retiring employees included Frank Albrecht, Jr of Port Barre, overhead operations superintendent with 39 years of service; Terri Benoit of Carencro, personnel representative with 34 years of service; Madeline Fontenot of Carencro, warehouse data entry clerk with 29 years of service; Charles Guardia of Carencro, operations supervisor with 19 years of service; Dina Guardia of Carencro, assistant meter reader supervisor with 31 years of service; Paula LeJeune of Carencro, office services clerk with 35 years of service; Robert Mitchell of Lafayette, economic development specialist with 31 years of service; Kenneth Venable of Church Point, underground crew foreman with 32 years of service and Floyd Wiltz of Lafayette, mechanic shop purchasing clerk with 29 years of service.

Celebrating 30 years of service each were Kevin J. Benoit of Branch, line foreman; Paul Guidry of Abbeville, line foreman; Michael Hebert of Carencro, substation foreman; and Shane Theriot of Breaux Bridge, meter reader. (Lucky Account Number 1037835203)

Three employees celebrated their 25th anniversary with the company. They included Joseph David Simon, Jr. of Gueydan, board president; Gary David of Youngsville, underground crew foreman; and Mona Stout of Opelousas, customer service representative.

Twenty year award recipients included Daniel Dearman of Carencro, serviceman; Katherine Domingue of Lafayette, CFO and assistant general manager; Jo Ellen Dufrene of Lafayette, customer service representative; Sheila Ledet of Lafayette, customer service representative; Marty Leonard of Kaplan, lineman class A; Lita Mills of Cecilia, customer services supervisor; Joshua Reaux of Lafayette, dispatcher; Jackie Spaetgens of Rayne, lineman class A; and Daniel Trahan of Breaux Bridge, senior dispatcher.

Six employees marked fifteen years each with SLEMCO.

(Lucky Account Number 1215170000)

They included Shawn Bowser of Lafayette, meter reader; Casey Carter of Carencro, meter reader; Shane Dugas of Lafayette, assistant

operations superintendent; Brandi Hardy of Arnaudville, customer services

supervisor; Brandon Hebert of Arnaudville, lineman class A; and Barry Letchworth of Lafayette, underground crew foreman.

Seven employees marked ten years each with the company. (Lucky Account Number 1305719000) They included Bryan "Buck" Leonards, Jr. of Crowley, board secretary-treasurer; Kyle Bernard of Rayne, substation foreman; Jonathan Clements of Youngsville, lineman class B; Ryan Cormier of Kaplan, lineman apprentice; Chuck Gibson III of Gueydan, serviceman; Hollis McGrew of Church Point, service dispatcher supervisor; and Brandon Meche of Youngsville, director of operations. ●



## 2019 SLEMCO HOLIDAYS

All SLEMCO offices will be closed for holidays on the following dates:

**JANUARY 1** - New Years Day

**MARCH 5** - Mardi Gras

**APRIL 19** - Good Friday

**MAY 27** - Memorial Day

**JULY 4** - Independence Day

**SEPTEMBER 2** - Labor Day

**NOVEMBER 28 & 29** - Thanksgiving

**DECEMBER 24** - Christmas Eve

**DECEMBER 25** - Christmas Day

**JANUARY 1, 2020** - New Years Day

# LUCKY NUMBER WINNERS

Only one SLEMCO member called in to claim their \$50 prize after finding their SLEMCO account number hidden inside the September/October issue of SLEMCO Power. Floyd Lapointe of Kaplan found his account number and claimed his prize.

The remaining customers who weren't as lucky included Paul Leger of Crowley, Amber Richard of Carencro, Craig Trahan of Erath, Estelle Babineaux of Opelousas, William Findley of Lafayette, Brenda Duke of Breaux Bridge, Carmen Miller of Gueydan, Paul Guidry, Breaux Bridge and Keith Cahain of Rayne.

We've hidden ten more SLEMCO account numbers in this issue. Look now to see if yours is one of them. If you find your account number, call Michelle Courvelle at 337-896-2504. Once she verifies that you're a winner, she'll credit your SLEMCO account for \$50.



## CALL BEFORE YOU DIG TO PROTECT YOUR UTILITIES

Before you dig that new flowerbed or install the accompanying sprinkler system, call LA One Call to ensure that no water, sewer, phone, fiber optic, power lines or underground cables are just below the surface.

Not only could you be saving your life—as in the case of pressurized gas lines or underground electric lines—you will be following Louisiana law. Failure to comply with this law can result in civil penalties of up to \$25,000.

Since 1988, the law requires anyone who will be digging or excavating to contact LA One Call by dialing 811 or 1-800-272-3020 at least 48 hours (excluding weekends and holidays) before digging is scheduled to begin.

The program used to be called "DOTTIE" (Dial One Time To Inform Everyone). You may be more familiar with that name, but the service and the requirements are still the same.

Once you call in to report your plans,

LA One Call will use a computerized mapping system and notify potential utilities or pipeline owners that you will be working near their services. (Lucky Account Number 3431184000) Those companies will come and mark their lines and equipment so you can avoid damage to their equipment or danger to yourself.

LA One Call recommends that you mark your proposed excavation area with white paint, flags or stakes so that utility representatives will know exactly where to search for potential lines or pipelines.

SLEMCO is a member of LA One Call. Since not all utilities are members, it is important to check the Louisiana Secretary of State's website under Other Services for a list of utilities that have opted out of the program. (Lucky Account Number 4500920001)

To get those companies to mark their services in your area, you'll need to contact them directly.



For more information, visit <http://www.laonecall.com> or <http://www.sos.louisiana.gov/tabid/669/Default.aspx>.

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I certify that all information furnished on this form is true and complete. I understand that anyone who furnishes false or misleading information on this form or who omits material or information requested on the form may be subject to criminal sanctions (including fines and imprisonment) and/or civil sanctions (including civil penalties).		



# A LITTLE SOMETHING SWEET

By Dixie Poche' | Photos by Peter Piazza

**W**hy are memories so tied to food? During Louisiana summers while grownups sat on the front porch visiting, the kids lined up to turn the hand crank of the ice cream maker waiting for scoops of creamy vanilla ice cream loaded with cherries. (4514804200) Whether it's a fancy doberge cake with shiny glaze over six tiers served for Christmas or a first bite into homemade cinnamon rolls to start off the New Year, I always say "Eat dessert first!" Our "Sugar State" is famous for its sweet treats. Here are just a few of the many venues worth visiting:

**POUPART BAKERY, LAFAYETTE** In the early 1960s, Lafayette welcomed Francois Poupart a former Parisian pastry chef. In opening a patisserie (pastry shop) and boulangerie (bakery), he brought in the best of the old country cuisine. Poupart creates glitzy French specialties like fruit tarts, éclairs, macarons, chocolate ganache, and Chantilly cake topped with a berry mix. But their specialty is the original French king cake or galette de rois. (Lucky Account Number 4504423900) This golden delight has a layer of thick homemade almond cream similar to marzipan sandwiched between two round layers of light, flaky pastry. Poupart's offers this original king cake in honor of the celebration of Epiphany called "Festival of the King," a custom since the 14th century.

**OLD CASTILLO HOTEL, ST. MARTINVILLE** Perhaps it was kismet when Louisiana native Peggy Hulin considered buying the Old Castillo Hotel, which began life in 1829 as steamboat captain Edmond Castillo's luxurious inn for steamboat travelers along the Bayou Teche in St. Martinville. When steamboat travel gave way to railroads, the hotel was sold to the Sisters of Mercy who operated it for over 100 years, as a convent and boarding school for girls. As part of the local charm of the three-storied bed and breakfast, innkeeper Peggy Hulin prepares "pain perdu," French for "lost bread" for her guests using an old family recipe. Slices of homemade bread are dipped into a mix of sugar, eggs and vanilla, then lightly fried. It's called "lost bread" as a frugal way not to waste or "lose" the stale bread while also preparing a delightful breakfast or dessert.



Poupart Bakery,  
Lafayette





Victor's Cafeteria,  
New Iberia



**VICTOR'S CAFETERIA – NEW IBERIA** With a setting reminiscent of earlier times, Victor's Cafeteria attracts visitors to the charming downtown of New Iberia, recognized as the land of hot sauce, rice and sugarcane. This amusing spot in a diner-style setting is where the locals gather for breakfast and lunch. The original flooring, tin square ceiling and skylight lend an old-time allure. On display is memorabilia about Dave Robicheaux, the fictional detective from New Iberian author James Lee Burke's popular books. One of Victor's signature homemade sweets is a generous wedge of coconut custard pie.

sweet dough pies, stuffed with fillings such as sweet potato, peach, fig, and pumpkin. Then it's "Love at First Bite," when the crimped treats are enjoyed straight out the oven.

**YAM COUNTRY PIES – OPELOUSAS** The city of Opelousas, founded in 1720, has been known for its agricultural cultivation, leading up to its distinction as Yam Capital of the World. The yam or sweet potato – now popular as a healthy option, can be prepared candied, as fries, medallions or in a soufflé – and has been enjoyed in Louisiana from the time French settlers established Opelousas as a trading post. It's in this setting that Yam Country Pies prepares heavenly pies in a former 1930s country store located in the historic district of Opelousas. After winning several "blue ribbons" in Grand Coteau's

**BABE'S SNOWBALLS – ST. MARTINVILLE** Snowballs or snow cones? What better way to celebrate Louisiana's summertime meltdown than with a chilly treat. Aficionados recognize that snow cones are made with crunchy, crushed ice, while snowballs are the refined prima donna of fluffy shaved ice. Both are soaked in colorful sugar syrups. Located on the main drag in historic St. Martinville, Babe's has served snowballs since 1949 in a building as colorful as the rainbow snowballs that are served. (Lucky Account Number 4504435101) The eye-catching metal snowball sculpture hanging above the stand was built by owner Ed "Babe" Robertson when he was eight years old as supervised by his grandfather. Babe's first paycheck was 15 cents, which he used to buy a movie ticket.

Sweet Dough Pie Festival contest, retired school librarian Patricia Hertzock began baking hand-sized

*Dixie Poche' adapted this article from her book, "Louisiana Sweets: King Cakes, Bread Pudding and Sweet Dough Pie," which delves into the history of Louisiana's culinary delights such as the Mardi Gras king cake, flaming Bananas Foster, and Cajun Country's pain perdu and praline with recipes included. Available online at [www.arcadiapublishing.com](http://www.arcadiapublishing.com) and [www.amazon.com](http://www.amazon.com) and through local bookstores. The author may be contacted at [dixie.poche@gmail.com](mailto:dixie.poche@gmail.com).* ●



Yam Country Pies,  
Opelousas



YOU ARE WHAT YOU WEAR. SO TREAT YOUR CLOTHES TO A BEAUTIFUL SPACE.



**1**  
**FITTED WARDROBE**  
Create a haven for all your accessories with sophisticated built-ins. Drawers, adjustable shelves and angled shoe shelves allow easy access. Add an outlet to charge your phone where you drop your wallet, handbag and keys. (Lucky Account Number 3245325208)

**2**  
**FEMININE | MASCULINE**  
Separate dressing rooms are luxuries, so personalize them! For her, a chandelier, skirted bench and marble-topped drawers with glass pulls add femininity. For him, simpler lighting plus dark-stained cherry doors add elegance for his work wardrobe's enclosed storage.

**3**  
**SHALLOW STORAGE**  
With a limited closet footprint, it's so important to organize. Vertical drawer towers hold sweaters, pajamas and underclothes. But rob a mere three inches from the side of the drawers and create space to hang scarves and belts for her and ties and belts for him.

**4**  
**COMPARTMENTALIZE**  
Hang rods at the right height for your clothes: double hanging for him, staggered hanging for her. Vanity organizes makeup and hair accessories for morning use. Baskets minimize clutter for folded items, while a shelf below the ceiling holds occasional-use items.

Text: Anne Darrah | Photos: Catherine Guidry | Designer: Lisa Bourque Design

Photo © Curtis Darrah 2018

Photo © Curtis Darrah 2018

These recipes come from **Louisiana Sweets: King Cakes, Bread Pudding & Sweet Dough Pie**, by *Dixie Poché*, available from [www.arcadiapublishing.com](http://www.arcadiapublishing.com) for \$21.99 plus shipping and handling.

## Bananas Foster

COURTESY OF BRENNAN'S, NEW ORLEANS

- 1 oz. butter
- 1/2 cup light brown sugar
- 1/4 tsp. cinnamon
- 1 1/2 oz. banana liqueur
- 1/2 banana per guest
- 1 1/2 oz. aged rum
- Ice cream

Combine butter, sugar and cinnamon in a flambé pan. As the butter melts under medium heat, add the banana liqueur and stir to combine. As the sauce starts to cook, add the peeled bananas to the pan. Cook until the bananas begin to soften, about one to two minutes. Tilt back the pan to slightly heat the far edge. Once hot, carefully add the rum and tilt the pan toward the flame to ignite the rum. Stir the sauce to ensure that all of the alcohol cooks out. Serve cooked bananas over ice cream and top with the sauce in the pan. Yield: 2 to 4 servings

## Mulate's Homemade Bread Pudding

COURTESY OF MULATE'S RESTAURANT, NEW ORLEANS

- 6 eggs
- 1 tsp. vanilla
- 2 cups whole milk
- 2 cups half-and-half
- 1 cup sugar
- 6 hamburger buns
- 1/2 cup raisins

Preheat oven to 350°. In a large bowl, whip eggs, and then add vanilla, milk and half-and-half. Mix well. Add sugar and mix well. Grease a 9x13-inch pan. Break hamburger buns into pieces and place in greased pan. Sprinkle raisins evenly throughout the bun pieces. Pour egg mixture over buns. Using your fingers, make sure that all bun pieces are soaked with the mixture. Bake for approximately 45 minutes. If you prefer a firmer texture, chill for

about 2 hours, then reheat for serving.

- 1/2 cup half-and-half (or heavy cream)
- 1/2 cup rum

Melt butter. Add sugar and cook on medium heat for 3 minutes. Add half-and-half and rum and cook for 5 more minutes or until slightly thickened. Serve warm over bread pudding. Yield: 8 to 10 servings

## Cocoons

COURTESY OF MARY ROGERS THIBEAUX, LAFAYETTE

- 1/2 cup real butter, room temperature
- 1/4 cup confectioners sugar
- 1/4 tsp. vanilla
- 1 1/4 cups flour
- 3/4 cup finely chopped pecans

Cream butter, sugar and vanilla together. Mix flour and pecans into creamed mixture. Shape into cocoons, crescents or balls. Bake in a 325° oven for 20 minutes. While still warm, sprinkle or roll in additional powdered sugar. Yield: 3 1/2 dozen

## Ponchatoula Strawberry Pie

COURTESY OF LOUISIANA TRAVEL.COM

- 1 quart fresh Ponchatoula strawberries
- 1 (9 inch) pie shell, baked
- 1 cup white sugar plus 1/2 tbsp. reserved for whipped cream
- 3 tbsp. cornstarch
- 3/4 cup water
- 1/2 cup heavy whipping cream
- 1/4 tsp. vanilla extract

Arrange half of strawberries in baked pie shell. Mash remaining berries and combine with sugar in a medium saucepan, then, over medium heat, bring to a boil, stirring frequently. In a small bowl, whisk together cornstarch and water. Gradually stir cornstarch mixture into boiling strawberry mixture. Reduce heat and simmer until thick, about 10 minutes, stirring occasionally. Pour mixture over berries in the pie shell. Chill for at least two hours. Beat whipping cream in a small bowl with 1/2 tbsp. of sugar and vanilla until peaks form. Spread over top of chilled pie. Cut and serve.

## Ginger Crisps

COURTESY OF STEEN'S 100% PURE CANE SYRUP, ABBEVILLE, LOUISIANA

- 3/4 cup shortening
- 3/4 cup sugar
- 1/2 cup Steen's Pure Cane Syrup
- 1 egg
- 1 1/2 tsp. baking soda
- 1 tsp. cinnamon
- 1/2 tsp ginger
- 1/4 tsp. salt
- 2 1/4 cups all-purpose flour, sifted
- 1/8 tsp. ground cloves

Cream together shortening and sugar until light and fluffy. Add syrup and egg; mix well. Sift in remaining ingredients, mix thoroughly. Place in freezer 1 hour or chill in refrigerator 2 hours. Form into approximately 1-inch balls; roll in granulated sugar. Bake on greased baking sheets at 375° for 10 to 12 minutes. Yield: 4 dozen cookies

## Fig Preserve Cake

COURTESY OF KREWE CHIC-A-LA-PIE

- 2 tbsp. sugar
- 1 egg
- 1 tsp. vanilla
- 1/2 tsp. baking soda
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1/2 tsp. salt
- 1 tsp. baking powder
- 1 pint mashed figs
- 1 cup plus 3 tbsp. flour
- 1/2 cup cooking oil

In a bowl, add sugar and egg, mix well. Add vanilla, baking soda, cinnamon, nutmeg, salt, baking powder and figs, mashing well. Add flour and oil and stir until well blended. Preheat oven to 300°. Pour batter into a lightly greased round cake or loaf pan and bake until well browned (about 30 minutes). Cake is done when a toothpick inserted in center of cake comes out clean. Cool before serving.

For extra copies of these recipes or to e-mail a copy to a friend, visit [SLEMCO](http://SLEMCO) Power magazine online at [www.slemco.com](http://www.slemco.com).

# A Cajun & Creole Christmas

## A GUIDE TO HOLIDAY EVENTS IN ACADIANA

For a complete listing of area Christmas activities, contact the Lafayette Convention & Visitors Commission at 337-232-3737, 800-345-1958, or visit [www.lafayettetravel.com](http://www.lafayettetravel.com).

### LAFAYETTE PARISH

**COUNTRY CHRISTMAS NOV 18, Sugar Mill Pond Town Center, Youngsville. 1–3 p.m. 337-856-2323 [SugarMillPond.com](http://SugarMillPond.com)** • Ring in the holiday season with free photos with Santa, train rides, fun jumps, live music, arts and crafts and roasted marshmallows.

**DOWNTOWN ALIVE! OFFICIAL LIGHTING OF THE CITY TREE NOV 21, Parc Sans Souci, 201 E. Vermillion St., Lafayette. 5:30–8:30 p.m. Free. 337-291-5566 [DowntownLafayette.org](http://DowntownLafayette.org)** • Join the Pine Leaf Boys for a special Thanksgiving Eve holiday celebration at Downtown Alive! where Mayor-President Joel Robideaux will light the official city Christmas tree!

**SAFARI OF LIGHTS NOV 23–24, 30, DEC 7–30, Zoo of Acadiana, Broussard. 5–9 p.m. 3 years old and above \$7. 337-837-4325 [zoosiana.com](http://zoosiana.com)** • Stroll the zoo at night as Christmas music fills the air. View still and animated lighted animal figurines, North Pole Express Train ride, hot cocoa or hot cappuccino.

**NOËL EN BROUSSARD NOV 28, City Hall, Broussard. 5:30–8 p.m. 337-837-6001** • Join the city of Broussard for the lighting of their 25-foot Christmas tree.

**CHRISTMAS IN SCOTT DEC 5, La Maison de Begnaud St. Aubin Park, Scott. 5–8 p.m. 337-269-5155 [CityOfScott.org](http://CityOfScott.org)** • Farmer's Market, official lighting of the Christmas tree and a visit/photo op with Santa Claus.

**NOËL ACADIEN AU VILLAGE NOV 30–DEC 23, Acadian Village, Lafayette. 5:30–9 p.m. \$10 at the gate. \$8 in advance 337-981-2364 [AcadianVillage.org](http://AcadianVillage.org)** • Half a million lights, displays, food, entertainment and holiday shopping.

**CHRISTMAS AT THE ALEXANDRE MOUTON HOUSE DEC 1–31, 1122 Lafayette St., Lafayette. Tues.–Sat. 10 a.m.–4 p.m. \$5 Adults. \$3 Seniors. \$2 Students. 337-234-2208** • The Alexandre Mouton House will be decorated for Christmas with period decorations.

**FESTIVAL OF LIGHT NOV 30, Oil Center, Lafayette. 5–9 p.m. 337-232-1267 [TheOilCenter.com](http://TheOilCenter.com)** • Celebrate with the lighting of the colossal Santa, sleigh and reindeer. Enjoy music, food, fun, and shopping! Santa will be on hand to take pictures. Behold the living Nativity and enjoy an outdoor snow yard.

**SONIC DRIVE-IN CHRISTMAS PARADE DEC 2, Downtown to the Oil Center, Lafayette. 1 p.m. Free. 337-988-5301** • 20 floats, marching bands and the official arrival of Santa Claus to Lafayette.

**LIVING BETHLEHEM DEC 7–9, Sugar Mill Pond Town Center, 120 Waterview Rd., Youngsville. 7–8 p.m. Free. 337-856-2323 [SugarMillPond.com](http://SugarMillPond.com)** • Live nativity drama, features a cast of children, live animals and a children's choir.

**CITY OF BROUSSARD CHRISTMAS PARADE DEC 9, Begins at the intersection of S. Morgan down Albertsons Pkwy. 1 p.m. 337-837-6681**

**LESSONS AND CAROLS DEC 9, St. John Cathedral, 914 St. John Street, Lafayette. 7:30 p.m. Free. 337-232-1322, [SaintJohnCathedral.org](http://SaintJohnCathedral.org)** • Traditional candlelight service of readings and choral music.

**CARENCRO COUNTRY CHRISTMAS DEC 1, 9 a.m. – 3 p.m., Carencro Community Center, 5115 N. University Ave., Free. 337-896-6686, 337-280-9570** • Choirs, singers, arts & crafts, food booths and at 10 a.m. pictures with Santa. And on Nov. 30, 6–9 p.m. enjoy the lighting of the Christmas tree at City Hall with caroling, cookies & hot chocolate.

**OLD-TIME CHRISTMAS AT VERMILIONVILLE DEC 12–23, 300 Fisher Rd., Lafayette. 10 a.m.–4 p.m. daily. (Family Day: Dec. 17) Regular admission \$10 adults. \$8 seniors. \$6 students and children 6 & under enter free. 337-233-4077 [Vermilionville.org](http://Vermilionville.org)** • Meet Papa Noël, learn how to make wax candles, sing along to Christmas carols, watch popcorn stringing and even get a taste of apple cider!

**NEW YEAR'S NOON CARNIVAL & COUNTDOWN DEC 31, Children's Museum of Acadiana, Lafayette. 10 a.m.–2 p.m. 337-232-8500, [ChildrensMuseumOfAcadiana.com](http://ChildrensMuseumOfAcadiana.com)** • Ring in the New Year at the stroke of 12 Noon with fun for the whole family.

### ST. LANDRY PARISH

**GRAND NOËL NOV 24, Downtown Grand Coteau. 4–8 p.m. 337-945-4314, [CajunTravel.com](http://CajunTravel.com)** • Christmas shopping in historical Grand Coteau with refreshments. Blessing of the life-size nativity scene. Carriage rides, live music, food and photos with Santa.

**ANNUAL LIGHTING OF THE VILLAGE DEC 7, 828 E. Landry St., Opelousas. 5–8:30 p.m. Free. 800-424-5442 [CityOfOpelousas.com](http://CityOfOpelousas.com)** • Children's activities, Christmas carols and a visit from Papa Noël!

**CHRISTMAS CHOIR CONCERT DEC 7, St. John's Episcopal Church, 308 Church St., Washington. 337-826-7337 [CajunTravel.com](http://CajunTravel.com)** Christmas cheer from one of the few early music ensembles in Louisiana, the Baton Rouge Early Vocal Ensemble.

**EUNICE COMMUNITY CONCERT BAND & CHOIR CHRISTMAS CONCERT DEC 13–14, 7 p.m., Liberty Center for the Performing Arts, 200 Park Ave., Eunice. 337-457-1776 [ecbc.org](http://ecbc.org) 337-457-1776**

**CHILDREN'S CHRISTMAS PARADE DEC 13, 800-424-5442 [CityOfOpelousas.com](http://CityOfOpelousas.com)** • Christmas themed floats, marching bands, costumed characters and, of course, Santa Claus! The parade begins at 6 p.m. at St. Landry Catholic Church on Union and Main Street, rolls through downtown Opelousas and ends on Creswell Lane.

### ST. MARTIN PARISH

**BREAUX BRIDGE OFFICIAL LIGHTING OF THE CHRISTMAS TREE. FARMERS MERCHANTS BANK & TRUST NOV 23, 100 S Main St, Breaux Bridge. 4 p.m. [BreauxBridgeLA.net](http://BreauxBridgeLA.net)** • Official lighting of the Christmas Tree. Performances by Braz Huval School of Music, Yvette Landry and Friends and local dance teams.

**BREAUX BRIDGE CHRISTMAS PARADE NOV 25, Downtown Main Street. 2 p.m. Info: Bayou Teche Visitors Center 337-332-8500** • Floats, live entertainment and caroling. Starts at the Armory Hall on Bridge Street, turning on Rees Street and ending on Refinery Road.

**SUPPER ON THE SQUARE DEC 15, St. Martin de Tours Church Square, St. Martinville. 337-394-2235 [StMartinville.org/Festivals.html](http://StMartinville.org/Festivals.html)** • Stroll the historic square and enjoy Cajun and creole food.

**ST MARTIN DE TOURS LIGHTING OF THE SQUARE DEC 9, St. Martin de Tours Church Square, St. Martinville. 337-394-2235 [StMartinville.org/Festivals.html](http://StMartinville.org/Festivals.html)**

### ACADIA PARISH

**CHRISTMAS IN CROWLEY DEC 5, Historic Downtown, Parkerson Ave., Crowley. 6–8 p.m. 337-783-0824 ext. 301. <https://members.crowleychamber.com/events/details/christmas-in-crowley-aholiday-affair-3231>** • Over 200,000 animated holiday lights synchronized to music. Tune your radio to 93.3 FM and listen to the lights!

**CROWLEY CHRISTMAS PARADE DEC 4, Historic Downtown, Parkerson Ave., Crowley 6 p.m. 337-783-0824 Vermilion Parish**

### VERMILION PARISH

**ABBEVILLE'S ANNUAL CHRISTMAS STROLL DEC 6, Downtown Abbeville. 5:30–8 p.m. Free. 337-898-4110 [MostCajun.com](http://MostCajun.com)** • Holiday shopping, festivities and more. ●