

# POWER

## *My, Oh Pie!*

NINE DECADES OF COMFORT FOOD  
AT LEA'S IN LECOMPTE

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## TAKE NOTE

# SLEMCO HONORS EMPLOYEE MILESTONES



**CONGRATULATIONS TO ALL 37 SERVICE AWARD RECIPIENTS FOR 2022.  
TOGETHER, THEY SHARED A COMBINED TOTAL OF 764 YEARS OF SERVICE.**

Seven employees retired this year. Retirees included Everette Dionne of New Iberia, senior meter shop technician with 27 years of service; Lisa Hebert of Breaux Bridge, member services specialist with 36 years of service; Michael Hebert of Carencro, senior substation foreman, with 34 years of service; Phyllis McVay of Youngsville, accountant with 14 years of service; Brian Primeaux of Youngsville, substation superintendent with 37 years of service; Christopher Smith of Lafayette, senior IT specialist with 31 years of service; and Jody Soileau of Lafayette, business development specialist with 40 years of service.

Senior Engineering Supervisor Glenn Angelle of Breaux Bridge marked 50 years of service with the company.

Warehouse Clerk Guy Scrantz of Breaux Bridge celebrated 40 years of service. *Lucky Number: 4515660000.*

Underground Superintendent Rob Domingue of Church Point celebrated 30 years of service.

Twenty-five year award recipients included Tonya Chenier of Sunset, member services supervisor; Jason Hebert of Egan, right-of-way tree trimmer foreman; and Jim Laque of New Iberia, director of engineering and strategic planning.

Celebrating 20 years each with SLEMCO were Luke Bourgeois of Church Point, assistant overhead superintendent;

Ross Duplantis of Lafayette, underground crew foreman; Howard Hughes of Youngsville, systems engineer; and Toby Roger of Carencro, material management supervisor.

Fifteen employees celebrated 15 years of service each. They included Brian Blome of Abbeville, meter reader; Corey Bordelon of Duson, senior field engineer; Chuck Briolo of Kaplan, lineman class A; Josh Brou of Breaux Bridge, serviceman; Petrina Dourousseau of Opelousas, engineering administrative assistant; Heidi Ellender of Breaux Bridge, accountant; Lashonda Flugence of Lafayette, member services specialist; Lacy Fontenot of Church Point, payroll specialist; Jason Guidry of St. Martinville, meter shop technician; Tyler Melancon of Lafayette, serviceman; Keelan Rose of Opelousas, dispatcher III; Marcus Thibodeaux of Washington, lineman class A; Erika Thompson of Opelousas, member services representative; and Josh Vallaire of Sunset, ROW assistant supervisor.

Ten-year award recipients included Jamie Broussard of Carencro, engineering information technician; Nick Broussard of Abbeville, lineman class A; Charlie Grimmett of Port Barre, field utility person; Trey Harbour of Port Barre, lineman class B; Megan Laper of Carencro, assistant service supervisor; and Brennan Stelly of Port Barre, underground crewman apprentice. *Lucky Number: 4501669209.* ☎

## SLEMCO Holidays-2023

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

**JANUARY 2** – New Year's Day Observed

**FEBRUARY 21** – Mardi Gras

**APRIL 7** – Good Friday

**MAY 29** – Memorial Day

**JULY 4** – Independence Day

**SEPTEMBER 4** – Labor Day

**NOVEMBER 23 & 24** – Thanksgiving

**DECEMBER 25** – Christmas Eve Observed

**DECEMBER 26** – Christmas Day Observed

**JANUARY 1, 2024** New Year's Day



# Gary Soileau

*Dedicated to serving our communities*

**PUBLIC SERVICE HAS BEEN A WAY OF LIFE** for SLEMCO St. Landry Parish Board Member Gary Soileau of Krotz Springs. “Before joining SLEMCO’s board, I was mayor of Krotz Springs for 22 years and an alderman for ten years before that,” he says with pride. “I also served the town as port director for the Port of Krotz Springs for 30 years.”

He fondly recalls phone calls from constituents at all hours and working with the elders of the community to improve their quality of life. Programs and activities he started through the Krotz Springs Town Council are still ongoing and widely popular with seniors in the area.

“Public Service is big for me,” says Gary. “I like people and I enjoy helping people. And when you serve the public, you definitely have to like people.”

As mayor, he worked often with SLEMCO on projects that brought him into contact with our employees. He was able to learn what we did for the communities we serve and how dedicated our employees are.

Being a member of SLEMCO’s board has allowed Soileau to continue that service to others. “Actually serving our customers and making sure that the reliable electric service we’ve come to expect is maintained is key,” he explains.

*“It’s a pleasure to serve a well-run organization that insists on well-trained employees, who work hard to keep power flowing for customers. Being ranked #7 in the nation is not an accident.”*

It takes planning, dedication and flexibility. *Lucky Number: 4500997300.*

“The power industry has evolved, says Gary. “SLEMCO has had to adapt to supply issues like availability and cost. We’ve also had to adapt to power supply issues like federal regulations on fossil fuel use for generation of power. As board



Photo by Mary Laurent

members, we make certain the company remains agile and flexible enough to meet every challenge that comes up.”

Gary and his wife, Kathy, are both retired and enjoy spending lots of quality time with their grandchildren. ☺



## LUCKY NUMBER WINNERS!

**T**here were no SLEMCO members who called in to claim their \$100 prize after reading the September/October issue of SLEMCO Power. Those missing out are **Anne Speyrer** of Washington, **David Sonnier Jr.** of Iota, **Kaleb Soileau** of Opelousas, **Richard Doss** of Egan, **Adelaida Guerra Media** of Lafayette, **Christopher Sons** of Duson, **Patrick Greene** of Youngsville, **Dylan Rodriguez** of Youngsville, **Paul Lawson** of Ville Platte and **Darlene St. Romain** of Morrow. *Lucky Number: 4517882001.*

We’ve hidden 10 more SLEMCO account numbers in this issue of the magazine. Look to see if you find your SLEMCO account number. If you do, call Michelle Courville at (337) 896-2504. Once she verifies you as a winner, she’ll credit \$100 to your SLEMCO account. ☺

**WINNERS RECEIVE \$100 CREDITS!**



## Quick Tips for Heating your Home

Heating your home uses more energy and costs more money than any other system in your home—typically making up about 50-60% of your utility bill. *Lucky Number: 1116029812.*

No matter what kind of heating system you have in your house, you can save money and increase your comfort by properly maintaining and upgrading your equipment.

### SET YOUR PROGRAMMABLE THERMOSTAT

Set as low as is comfortable in the winter and lower the setpoint when you’re sleeping or away from home. DOE recommends 68° or lower.

### CLEAN OR REPLACE FILTERS

Check once a month or as recommended.

### UPRIGHT HEATERS

Make sure they’re not blocked by furniture, carpeting or drapes.



**EXHAUST FANS** Turn off kitchen, bath and other exhaust fans within 20 minutes after you are done cooking or bathing. When replacing exhaust fans, consider installing high-efficiency, low-noise models.



### DRAPERIES AND SHADES

During winter, keep the draperies and shades on your south-facing windows open during the day to allow the sunlight to enter your home and closed at night to reduce the chill you may feel from cold windows.



Source: Energy Saver (<https://www.energy.gov/energysaver/home-heating-systems>)

# 94 Years OF PIE AND SANDWICHES

NOW ON ITS FIFTH GENERATION  
OF CUSTOMERS, LEA'S IN LECOMPTÉ  
REMAINS A FAVORITE LUNCH SPOT FOR  
LOCALS AND THOSE JUST PASSING THROUGH

**A** S A CHILD HELPING HER GRANDMOTHER roll out pie shells and filling water glasses, Amy Traylor viewed the family restaurant as an extension of her home. She was left in charge of Lea's at 15 when her mother had to take her grandfather to have his hip replaced, and she worked there after college until deciding to go to graduate school when she was 28 years old.

Her mother, Ann, moved home to run the restaurant in 1974 and has been carrying on her parents' tradition since. Amy may be back in Lecompté (after living in Baton Rouge and North Carolina) to help her mom with staffing and other things, but Ann Johnson is still the face of Lea's.

The family business started as a gas station in 1928 in nearby Cheneyville. Amy's grandfather Lea Johnson was 32 years old and got tired of the long, hot hours, so he decided to sell popcorn and ham sandwiches with a cold glass of milk to his customers instead. Amy's grandmother, "Miss Georgie," came along that same year. She was just 17 years old and needed a job to support her mother and siblings. Georgie would make a pie a day using recipes from her mother and offer a slice with the ham sandwich.

What started as a business relationship grew into a romance, and Lea and Georgie were married in 1939.

"They stayed in Cheneyville until they moved here in 1951," says Amy. "It's just grown from the ham sandwich and the one pie a day." *Lucky Number: 4516163101.*

Today, Lea's in Lecompté serves ten different types of pie—from coconut to lemon meringue, chocolate, pecan and apple. The ham sandwich, a combination of sliced and ground home-baked ham with mayonnaise, lettuce, tomato and pickle, is still on the menu, along with a daily plate lunch. Amy's brother, Toby, operates Lea's in Monroe, which serves hamburgers and fries and breakfast all day, in addition to pie and sandwiches.

Amy has no idea how many sandwiches Lea's sell in a day. "We're on our fifth generation of customers, and if they love it, they love it," she says. "Everything really evolved around the sandwich and the slice of pie."

The family does have a recipe book, but Amy says



story by ERIN BASS

even she doesn't know the pie recipe. "When my mom was young, the ladies who made the pies, they would just measure it out. They never used a measuring cup or anything," she says.

Lea's pies are divided up into two categories: cream and fruit. One pie maker handles the meringues, one rolls shells and a third makes all the fruit fillings. "They come in at 6 a.m. every day, and they make them until they're finished with their list for the day," Amy says. That amounts to anywhere from 30-50 pies depending on the day.

Lea's five generations of customers don't like change. That's why the pies have remained consistent for more than 90 years. When the interstate was built, the family considered moving the restaurant to a piece of land closer to the exit, but "we didn't want it to lose its authenticity," Amy says. "A lot of people that have never heard of us say they get off the interstate because they see the sign."

People have no problem driving two miles off the interstate to stop at Lea's for lunch or an afternoon slice or pie and cup of coffee. In fact, all of the state's governors starting with Huey Long Jr. have stopped in at one point or another.

There are only two billboards for Lea's on I-49 between Lafayette and Alexandria, so most customers know the way as if they're family. There's a couple from Arkansas that always stops to eat with their nine children and then the local regulars who have their name on a chair.

These "regulars" and staff members who are the daughters and sisters of

some of the restaurant's early piemakers make up the lore that surrounds Lea's. "It's just a lot of history," says Amy as she looks at old photos spread across a round table with a chair with her name on it.

Some of those stories include tales of the times Bonnie and Clyde got gas at the Cheneyville

Thanksgiving Day 1989. She traveled with her grandparents to California for the appearance and sat in the audience. "Johnny kept him on longer than he was supposed to because he thought he was a character, which he was," she says. "They flew us in, put us up in a hotel, sent a limo to pick us up and sent somebody over ahead of time to kind of coach my grandfather. You couldn't coach my grandfather on anything. He was going to do what he wanted to."

Lea's turns 94 this year, and Amy says the family would like to keep the tradition going at least until the 100-year-mark. "I don't know what the future looks like, I can't speculate," she says, "but we want to keep it going as long as we can. It amazes me and fascinates me that we're 94 years old and really just two generations. To me, that is incredible in the restaurant business. People that come in here, they still talk about my grandfather coming around the table. He remembered everyone's name, and we still try to make it like you're going home to grandmother's house to eat." *Lucky Number: 4504605402.*



Famous ham sandwich (top). Lea and Georgie Johnson, January 1971. Lea Johnson in the kitchen.

location. "They were regular customers, and my grandmother said that she did not realize who they were until they were gunned down and it was in the newspapers that they were bank robbers," recalls Amy.

She still has the letter from "The Tonight Show" confirming her grandfather's invitation to appear on TV

### 10 different types of pie

PECAN  
APPLE  
PEACH  
BUMBLEBERRY  
CHERRY  
COCONUT MERINGUE  
CHOCOLATE MERINGUE  
LEMON MERINGUE  
BANANA MERINGUE  
PUMPKIN\*

\*seasonal November through December

*Order pies in advance to ensure you get the kind you want, especially during holiday season.*



For now, Amy lives in the potting shed of her grandparents' house next to her mom in the big house on the edge of town. She's in the restaurant overseeing things most days and never gets tired of eating a slice of chocolate pie (her favorite flavor) or a Lea's ham sandwich.

The restaurant did shut down for almost two months due to COVID-19 but has been going strong otherwise. Amy has no interest in taking it over from mom, who still does all the food ordering and inventory check each week.

"It's hers, and it's going to be hers as long as she is willing and able," says Amy. "My grandparents started it, and my mom has been here except for 13 years out of her entire life. She's the boss, and I'm happy with that." 🍕

### LEA'S LUNCHROOM

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- Date and time the work is scheduled to begin.
- Parish and City in which the excavation will take place.
- Specification location/address or description of the worksite.
- Nearest intersecting roadway to the work site.
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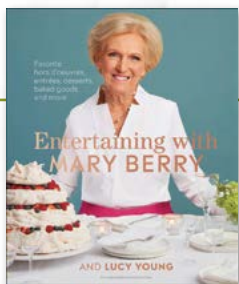
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- **WAIT 2 FULL BUSINESS DAYS FOR THE SITE TO BE MARKED**
- **RESPECT THE MARKS**
- **DIG WITH CARE**

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PS Form 3526, July 2014



# let's get COOKING

Wow your holiday guests with these delicious appetizers and desserts by renowned chef and baker Mary Berry in her book, *Entertaining with Mary Berry*, available for \$19.29 on Amazon or at bookstores.

## Sausage and Apple Phyllo Rolls

*Serves 80. These are tiny and delicious. You can make them larger, reducing the quantity.*

- 1 lb. fresh pork sausage
- 1 small Granny Smith apple, peeled, cored and coarsely ground
- 1 tbsp. coarse mustard
- 1 tbsp. freshly chopped sage (from the produce section)
- Salt and ground black pepper to taste
- 10 sheets phyllo pastry dough (each sheet 18 x 25 cm), thawed
- ¼ cup butter, melted

Cut the sausage from the casing and put it, with the apple, mustard and sage into a bowl, season with salt and pepper and mix well.

Divide mixture into 10, then roll each portion into the diameter of a breakfast sausage and as long as a sheet of phyllo. Brush one sheet of phyllo with melted butter. Place the long sausage on one side of phyllo and roll it up. Repeat with the remaining phyllo and sausage. Chill in the fridge for 30 minutes.

To serve, preheat oven to 400°. Slice each long roll into eight small rolls cut diagonally. Arrange on two cookie sheets lined with parchment paper. Brush with melted butter. Bake for 10-12 minutes or until golden and crisp. Serves hot or warm.

**NOTE:** Phyllo dough bakes quickly; keep your eye on them.

## Crispy Bacon and Quail Egg Tartlets

*Serves 24. Quail eggs can be bought at many farmers markets.*

- 2 large eggs
- 12 quail eggs
- 2 tbsp. mayonnaise

- Dash of Tabasco
- 2 bsp. chives, chopped
- Salt and black pepper, to taste
- 4 slices bacon
- 24 store-bought mini pastry shells
- Celery salt for finishing

Put large eggs in a saucepan. Cover with cold water, bring to a boil for 5 minutes. Add the quail eggs and boil for another 3 minutes. Drain and cover with cold water. Peel as soon as they are cool enough to handle (for easier peeling.)

Mix together mayonnaise, Tabasco and half the chives into a bowl with some salt and pepper. Quarter the large eggs, add to the mayonnaise and mash with a fork. Cut the quail eggs in half and set aside.

Fry bacon in a nonstick frying pan until crisp. Drain on paper towels. Set aside.

Spoon the egg mayonnaise mixture into the pastry shells and place a half quail egg on top. Cut the bacon into pieces. Arrange a piece next to the quail egg. Sprinkle with a pinch of celery salt, garnish with the remaining chives and serve at once.

## Individual Tiramisus

*Serves 12. Serve this in tumblers, wine, martini or champagne glasses for a festival feel.*

- 1 tbsp. instant coffee granules
- 1 ¼ cup boiling water
- 6 tbsp. Bailey's Irish Cream (or brandy)
- 4 eggs
- 1 ¼ cup fine sugar
- 2 ½ cups heavy whipping cream
- 16 oz. full-fat mascarpone cheese (softened)
- 6 small sponge cake cups
- 2 ½ oz. semi-sweet chocolate, coarsely grated

Combine coffee granules and boiling water in a jug or large mug and stir to dissolve. Allow to cool slightly, then stir in the Bailey's.

Break eggs into a mixing bowl, add sugar and beat with a mixer until pale, thick and frothy and the whisk leaves a trail on the surface when lifted.

Whip the cream till just lightly whipped and holding its shape. Put the mascarpone into a bowl, stir in 2 tbsp. of the whipped cream and mix with a spatula. Gently fold in the rest of the whipped cream, followed by the egg mixture, taking care not to knock out any of the air.

Cut sponge cakes in half horizontally, then in half diagonally. Push a piece into the bottom of each tumbler or glass, drizzle over half the coffee mixture, then spoon over half the cream mixture. Repeat to give another layer of sponge, coffee and cream. Finish with a sprinkling of grated chocolate. Cover and chill in the fridge for a minimum of 4 hours.

## Chocolate Truffle Cheesecake

*Serves 12. In this recipe, the crust is put on top of the cake last, and then the cake is turned upside down before cutting.*

- 7.05 oz. dark chocolate (Note: the better the chocolate, the better the taste)
- 2 eggs, separated
- ½ cup fine sugar
- 6 oz. full-fat cream cheese, softened (It's the holidays.)
- ½ tsp. vanilla extract
- ½ cup heavy whipping cream, lightly whipped
- 6 oz. chocolate graham crackers, crushed
- ½ cup butter, melted



Break chocolate into small pieces into a bowl. Set the bowl over a small saucepan of hot water on low heat and stir until melted. Take care not to allow the chocolate to get too hot, or it will become too thick.

Put egg yolks and sugar into a large bowl and beat with a mixer until light and thick and a trail is left when the whisks are lifted from the bowl.

Mix the softened cream cheese and vanilla in a bowl, then stir in the melted chocolate. Carefully add the whisked egg yolks and sugar mixture. Then gently fold in the whipped cream.

Whisk egg whites with a hand mixer until like clouds. Fold a spoonful of egg whites into the chocolate mixture with a spatula. With a spatula, cut down the middle and fold (do not stir) until no whites are visible. Add the rest of the egg white and fold in until smooth.

Spoon into a springform pan, lined with plastic wrap, and level the top. Transfer to the fridge for 1 hour or until set.

Mix graham crackers and butter until combined. Carefully press on top of the cheesecake in an even layer. Return to the fridge for a minimum of 6 hours. To serve, turn the cheesecake upside down onto a board or platter and cut into 12 wedges. Dust with cocoa powder.

**NOTE:** Cake can be made two days ahead and can be frozen for 3 months.



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

## A CAJUN & CREOLE

# CHRISTMAS

EXPERIENCE A WINTER WONDERLAND THIS HOLIDAY SEASON IN ACADIANA

### LAFAYETTE PARISH

#### DEC 1-31/ LAFAYETTE/ MERRY & BRIGHT

**DOWNTOWN.** A month-long celebration Downtown complete with window displays, Christmas tree extravaganza, holiday decorations, and photo opportunities. More info at [DowntownLafayette.org](http://DowntownLafayette.org).

**DEC 2-23/ LAFAYETTE/ NOËL ACADIEN AU VILLAGE.** 5:30 pm - 9 pm. \$10 at the gate; \$8 in advance. Festival fundraiser with half a million lights, displays, food, entertainment and holiday shopping. [AcadianVillage.org](http://AcadianVillage.org).

**DEC 3/ SCOTT/ CHRISTMAS AT WEST VILLAGE.** 1001 Apollo Rd. Free. 4 pm - 7 pm. A magical evening in West Village. You and loved ones will enjoy live entertainment, Christmas shopping from local pop-up shops, kids activities, pictures with Santa and more. [LafayetteTravel.com](http://LafayetteTravel.com).

**DEC 3/ LAFAYETTE/ JINGLE BELL MARKET.** Hilliard Art Museum. 10 am - 5 pm. Free. Shop at the market, snacks and hot chocolate, family photo opportunities, Christmas movies, creative gifts. Meet Lafayette Ballet Theater characters from The Nutcracker. [HilliardMuseum.org](http://HilliardMuseum.org).

**DEC 3/ LAFAYETTE/ LIGHTING OF THE TREE CONCERT.** Parc International. 5 pm - 9 pm. Free. Kick-off the holiday season amidst a winter wonderland experience. Lighting of the Downtown Christmas tree followed by live music. [DowntownLafayette.org](http://DowntownLafayette.org).

**DEC 3/ CARENCRO COUNTRY CHRISTMAS.** Carencro Community Center. 9 am - 3 pm. Family-oriented traditional event, choirs, arts and crafts, and food. Santa pictures will start at 10 am. Judging of homes and businesses for holiday decor. Bins will be available for clothing donations. [Carencro.org](http://Carencro.org).

**DEC 3/ BROUSSARD/ NOËL À BROUSSARD.** Downtown. 3 pm - 7 pm. Christmas parade begins at the corner of Morgan Ave. and Albertson Parkway and will head up Morgan St., take a right onto Main St. and end at Arceneaux Park. After the parade join us in front of Broussard City Hall for Reindeer Games, Face Painting and balloon artistry, Papa Noel's Market, and The Annual Lighting of the City Christmas Tree at 6:30 pm. [BroussardChamber.net](http://BroussardChamber.net).

#### DEC 4/ LAFAYETTE/ CHRISTMAS CARNIVAL.

Parc International. 5 pm - 9 pm. Free. Face painting, pony rides, fun jumps. [DowntownLafayette.org](http://DowntownLafayette.org).

#### DEC 4/ LAFAYETTE/ SONIC CHRISTMAS

**PARADE.** Downtown, Jefferson Street. 1pm. Free. The Sonic Christmas Parade is making a comeback as we officially welcome Santa to Lafayette. Parade will begin on Jefferson Street, passing through Downtown on to the Oil Center. [DowntownLafayette.org](http://DowntownLafayette.org).

#### DEC 8/ LAFAYETTE/ CANDLELIGHT

**CHRISTMAS.** Parc International. 6 pm - 7 pm. Free. Scriptures, carols, hymns. [DowntownLafayette.org](http://DowntownLafayette.org).

#### DEC 9/ LAFAYETTE/ CAROLING IN THE

**PARC.** Parc International. 5 pm - 9 pm. Free. Live Music. [DowntownLafayette.org](http://DowntownLafayette.org).

#### DEC 10/ LAFAYETTE/ MOVIES IN THE PARC.

Parc International. 3:30 pm - 7:30 pm. The final event of Downtown Lafayette's Merry & Bright Holiday Series, Movies in the Parc featuring *The Polar Express*. There will also be children's activities, popcorn, hot chocolate and more. Movie will begin at 5:30 pm. [DowntownLafayette.org](http://DowntownLafayette.org).

#### DEC 10/ LAFAYETTE/ HOLIDAY ART

**MARKET AT ARTWALK.** Downtown. 4 pm - 8 pm. Over 30 local vendors with one-of-a-kind artworks and crafts, perfect for gifting. Along Polk Street near the Vermilion parking garage. Live music! [DowntownLafayette.org](http://DowntownLafayette.org).

#### DEC 10 & 11/ LAFAYETTE/ THE

**NUTCRACKER.** Heymann Performing Arts Center. [LafayetteBalletTheatre.org](http://LafayetteBalletTheatre.org).

#### DEC 16-18/ LAFAYETTE/ CHRISTMAS IN THE

**PARK.** Moncus Park. Live music under festive, twinkling lights. Community Christmas caroling, local food vendors and photos with Santa Clause. For more details and times visit [MoncusPark.org](http://MoncusPark.org).

### ST. MARTIN PARISH

#### NOV 27 - BREAUX BRIDGE CHRISTMAS

**PARADE.** Downtown Main St. 2 pm. Floats, live entertainment and caroling. Parade lineup is at 601 W. Bridge St. near Armory Hall, then East on Bridge St. across the renovated Bridge, then left on Rees St. ending in Parc Hardy.

#### DEC 10 / BREAUX BRIDGE CHRISTMAS

**ARTWALK IN PARIS.** 4 pm - 8 pm. Stroll downtown for an open-air market under festive street lights. Shops, galleries and restaurants will stay open late, while local artists showcase one-of-a-kind gifts and art. [BreauxBridgeLA.net](http://BreauxBridgeLA.net).

#### DEC 10 / ST. MARTINVILLE/ ST. LUCY

**FESTIVAL OF LIGHTS.** St. Martin de Tours Catholic Church. 4 pm. St. Lucy, the patron saint of vision and light. Christmas activities, music and food. Once the sky is dark, the lighting of the tree, church and church grounds begins.

### IBERIA PARISH

#### DEC 10 / DELCAMBRE/ CHRISTMAS BOAT

**PARADE.** Delcambre Docks. 411 S. Richard St. 6 pm - 9 pm. Fun for the whole family as you watch lighted boats of all sizes cruise Bayou Carlin while listening to Christmas music. [IberiaTravel.com](http://IberiaTravel.com).

#### DEC 10 / NEW IBERIA/ CHRISTMAS PARADE.

Historic Downtown, Main Street 6 pm - 8 pm. Street parade followed by a boat parade and fireworks on Bayou Teche. 100,000+ lights have been installed along the parade route, which runs from Torrido Village to Jefferson St. [IberiaTravel.com](http://IberiaTravel.com).

#### DEC 11 / DELCAMBRE/ MAIN STREET

**CHRISTMAS PARADE.** Main St., Delcambre. 2 pm - 4 pm. Main Street Parade with Santa Claus, marching bands and dance groups. [IberiaTravel.com](http://IberiaTravel.com).

### ST. LANDRY PARISH

#### Nov 26 / OPELOUSAS/ LIGHTING OF

**THE OAKS.** Courthouse Square, 118 S Court St. 3:30 pm - 6:30 pm. Santa Claus will also be on site for holiday photos. Other activities include a petting zoo, storytelling, and a choral performance by the Our Lady Queen of Angels Church Choir. Attendees can also stroll around the square to view public art and visit food and craft vendors. [CajunTravel.com](http://CajunTravel.com).

#### Dec 1-3/ GRAND COTEAU/ CHRISTMAS AT

**COTEAU** Academy of the Sacred Heart offers a little Christmas cheer, holiday shopping and amazing local cuisine. Holiday Market, offering antiques, estate jewelry, Christmas accessories and more. Live auction and live music. [CajunTravel.com](http://CajunTravel.com).

### VERMILION PARISH

#### DEC 1/ ABBEVILLE/ ANNUAL CHRISTMAS

**STROLL.** Downtown historic district 5:30 pm - 8 pm. Free. Shopping and dining. Santa Claus, music, white lights. [MostCajun.com](http://MostCajun.com).

For a complete listing of area Christmas activities, contact the Lafayette Convention & Visitors Commission at 337-232-3737, 800-346-1958, or visit [www.lafayettettravel.com](http://www.lafayettettravel.com).  
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