

COMPLIMENTARY

Ascension

MAGAZINE

NOVEMBER 2022, VOL. 20 ISSUE 11

Christmas

GIFT BOOK



LAYNE'S
JEWELRY & DESIGN

SEE PAGE 24

*You bring the Dessert.
I'll bring the Turkey from Frank's!*



**Taking Orders
Now for Fried Turkeys**

You can also order Cornbread Dressing, Green Bean Casserole and Sweet Potato Crunch.

*View the entire menu at:
franksrestaurantla.com*



We Cater and Deliver or Order and Pick Up

Open 7 Days a Week • 225.673.8876 • Airline Hwy • Prairieville

Publisher / Editor

Mike Strong

Associate Editor

Thumper

Sales Manager

Dottie Godbery

Staff Photographers

Robin Stevens

Jimmy Dunkley

Distribution Manager

Michael Strong

Contributing Writers

Bill Delaune

Linda Melancon

Bully

Goosie Guice

Orhan McMillan

Kellie Seymour

Tanya Stilley

Jimmy Dunkley

Patti Mouton

Jamie Lavigne

Mariah Simoneaux

Ashley Parrott

Brandi LeBlanc

Camille Brady

James 'Stump' Marchand

For Advertising

Information Please call:

225-622-1324

E-Mail Comments

to Stronggraphics1@cox.net

www.ascensionmagazine.net

Note: Features in this publication labeled

"advertorial"

are paid for editorials.

All Rights Reserved.

Opinions expressed are not

necessarily those of the

publisher, editor or staff of

18386 Little Prairie Rd.
Prairieville, LA 70769

Table of Contents

DUKE & DUTCHESS 4

GONZALES GARDEN CLUB 10

SWEET EYES W/ TANYA.....12

LAYNE'S JEWELRY.....24

BILL DELAUNE..... 32

THOUGHTS FROM BULLY.....34

JAMMIN' WITH GOOSIE..... 36

SPORTSMAN LEAGUE..... 38

SNO'S RECIPE..... 45



On the Cover: Layne's Jewelry ... See Page 24

Feeling Sick, We have a convenient location in Ascension Walk-ins Welcome.

Providing Treatment For

- Allergies
- Animal Bites
- Back Pain
- Colds
- Cough
- COVID-19
- Cuts & Scrapes
- Diarrhea
- Ear Pain
- Eye Swelling/Irritation
- Fever
- Flu
- Headaches
- Heartburn
- Indigestion
- Mild Asthma
- Nasal Congestion
- Nausea
- Rashes
- Sinus Pain
- Sore Throat
- Sprains & Strains
- Stitches
- Urinary Tract Infection
- Vomiting

ExpressCare Urgent Care Clinic

BRG Express Care - Dutchtown
13201 Highway 73, Suite #102
Geismar, LA 70734
(225) 673-2088

Monday - Friday: 8 a.m. - 8 p.m.
Saturday & Sunday: 9 a.m. - 5 p.m.

13201 LA-73

HWY. 73 HWY. 621

Scan this QR code to schedule online!

A Tribute to the Duke and Duchess of Sorrento

By Murphy J Painter

My friends, as we continue to move forward in such a fast pace world, it is nothing but proper and befitting to slow down for a moment with me please, to pay respects and honor to a couple that one, is 99 years old and the other 98 years old, with having spent 80 of those years together. This is for sure nothing ordinary.

The Oak Anniversary:

Edmond J "Bibbee" Lee, born in 1924 and his still extraordinary bride of 80 years, Hazel Villenurve Lee, born in 1923, have lived in the town of Sorrento proper all of their lives. Growing up the world for them and most others at this time was a much smaller place. Bibbee and Hazel both vividly recall their first meeting around 1939. As Bibbee explained, when asked why he chose Hazel, in those days the pool of people to pick from was not that big. They both would go out to my great uncle Russell "Doc" Painter's night club "The Crack Inn" in Sorrento on Saturday nights. Hazel loved to dance and Bibbee was hands down the best jitterbug guy around. Every woman from Gonzales to St Amant would show up for a chance to dance with him. Hazel remembers the men and women would form a circle around him on the dance floor to watch him dance. She was pretty good herself and soon she was the only one dancing with him.

They married on December 16, 1942 during WWII. Bibbee was raised Baptist and Hazel was Catholic which created a small issue. They married Catholic but were not allowed to exchange their vows in the church. So, they were married on the St Ann rectory porch. Bibbee had to borrow his father in laws 1934 Chevrolet to take his bride to the church and his brother gave him a gas ration ticket so that they had enough gas to go and come back. That was their honeymoon.



Bibbee, in 1942, was working at Delta Ship Yards in New Orleans building war ships, riding back and forth every day in the back of an old panel type truck with a number of other workers from this area also. Because Delta was one of the many shipyards in New Orleans that was part the war effort at home, building war ships, Bibbee was exempt for a while from the draft. Delta Ship Yard had six 400 ft transport ships being built at the same time. Every 6 to 8 weeks they would launch a new ship. However, after the war ended in 1945 Bibbee's exemption faded and his

world was about to get bigger. He was drafted into the Army in late 1945 and did boot camp training on the west coast and then was sent to Germany as part of the rebuilding process.

His intense memories about Germany, France and other parts of Europe, that he witnessed, was of

nothing but ruins. The whole world there was torn apart. Aiding in his education of becoming a certified jack of all trades, he spent almost two years there actually doing hands on rebuilding and no soldiering. Once they reorganized, the Germans themselves were able to take over their own rebuilding and he came back to good old Sorrento, never to leave again. He had his fill of the big world and he was missing Sorrento Louisiana and the Duchess.

In talking to others that have known Bibbee, they say that there is no job that he cannot do. Carpenter, electrician, plumber or any such maintenance jobs, Bibbee is your man. He had worked at Ray's Cleaner's with Hazel before the war in Sorrento, He was a shipbuilder during the war, a rebuild contractor after the war in Europe and worked at the Sorrento Veneer and Plywood mill upon returning to Sorrento. Then, due to his reputation as a master carpenter and jack of all trades, he worked often for himself. People would come find him for a particular job and when that one was over there was always someone else coming around to hire the best for the next one. Then, at the end of his working career, he was a specialized maintenance supervisor for BASF. He retired around 1986 for good.

Where You From?

According to Bibbee and also verified in Brenda Melancon's book "The History of Sorrento", his grandfather, Jerome Lee Sr along with Desire Leblanc and Jules Trabeau Sr, were the first to homestead the land that is now Sorrento. This was a long time before the lumber mills came. Each had a hundred-acre homestead beginning in the middle 1800's. All were Catholics or married one and as such, had lots of children that, due again to the small world, all of the first marriages were between these





three families. By 1900 there was not a single person in Sorrento that didn't come from these ancestors. Jerome Lee Sr married Desire Leblanc's youngest daughter Madeline and they had 6 children.

Robert E. Lee Sr was their second son, born in Sorrento January 14, 1886. His draft registration card for WWI lists his occupation as a farmer. Bibbee recalls that his father, was one of the lucky ones during this time from around Sorrento, because he somehow met a Mississippi girl visiting kin folk near Burnside and broke the pattern. He married her when she was 16. She was Julia Tanner. They went on and had a large family of 6 boys and 5 girls. His brothers were Robert Jr, Seville (S.J.), Milton (Tiny), Thomas (Eli), and Garney Ray. His sisters were Stella Tullier, Violet DeArmond, Mercedes Leader Leblanc, Elvina Schexnayder, and Bertie Bookter.

Hazel was born Hazel Villenurve and was the daughter of Louis Villenurve from St Amant and Philomine Leblanc Villenurve of Sorrento. She had 3 sisters. Nora, who married Joseph Trabeau, Sammy, who married Frank Melancon, and Judy "Jut", who married Gary Babin. Hazel, after marriage, worked a while for Ray's Cleaner's but after Bibbee got back from the service, pretty much stayed, as his loyal loving housewife for the rest of that 80 years.

Bibbee's Mother Julia as Dr Robert Smith Interpreter:

Hazel and Bibbee recall a most interesting memory of his mother Julia. When they were both young, in Sorrento, everyone spoke French except Bibbee's mother Julia, who spoke Mississippi redneck English and had to learn French after marrying his father. The access to medical care in Sorrento, truly consisted of only a country doctor doing house calls. This was Dr Robert Smith who traveled from Gonzales to make these calls. Dr Smith was Valpeau Smith's father and Mary Smith Lambert's grandfather. (Sorrento's Louis Lambert's wife) Both remember when Dr Smith came for a house call in the Sorrento area he would always first stop and pick up Mrs. Julia and bring her along on all his calls. Her job was to translate to French any findings back to the patient and family with instructions for medications and make sure it was understood.

The stories about the dirt roads and lack of access that existed at this time would certainly frighten any youth today. Bibbee says he and Hazel rode

the first motorized school bus from Sorrento to St Amant and this was on a dirt road around 1929. There was a school in Sorrento from 1910 to around 1922. But when the first main mill shut down, after they cut out all the cypress, then they also closed the school forcing them to go to St Amant. He completed the 6th grade and Hazel completed 11th grade at St Amant. He remembers watching the Work Progress Administration (WPA) workers, because this was during the depression, build the concrete school at St Amant sometime after 1930. Prior to that all the buildings were wood frame.

They both recall until the 1950's there was no ordinance for fencing in livestock. People had to have a fence around any plants or vegetables gardens to keep their and everyone else's cattle and other livestock from eating them. The livestock had the right away on all the streets and roads, day and night.



Jambalaya Festival Association 2022 Christmas Parade Sunday, December 11, 1:00pm

It's that time of year again! The Jambalaya Festival Association is in full swing preparing for our annual Christmas Parade. Join us in starting the Holiday Season off with a bang by showing your best version of "Gingerbread Village"!

Chartered in 1967 the Jambalaya Festival Association began as a way to promote the City of Gonzales, its unique culture and to serve as a fundraiser for numerous community projects throughout the parish. Celebrating its 55th year, the JFA continues to serve the local community and all of Ascension Parish today year-round as both a volunteer organization and through charitable catering.

The Jambalaya Festival Association is a 501C3 Non-Profit Organization, which allows your entry into the 2021 Christmas Parade to be completely tax deductible.

Our annual Christmas Parade is one of the premier events in Gonzales during the Holiday Season, providing a family-fun event to bring our local community together to kick off the Christmas Season.

Visit our Website for Sign up Information Jambalayafestival.net

This year's theme is

"Country Christmas"

Sorrento's as a Brozine Economy:

That word Brozine would make a good Jeopardy answer for sure. Hazel and Bibbee both fluently describe when Sorrento was basically a socialistic community. Don't jump to any big conclusions yet about what that means. Bibbee describes the Sorrento community, until 1957, when the last plywood mill burnt down, as the major employer and industry hub on the eastside of Ascension.

If you were not an independent farmer or store keeper, outside of Sorrento, then in all probability you had someone in your family working for the mill, or a lumber crew cutting and hauling trees to the mill. The mill, in a socialistic fashion, paid their employee with self-minted coins and printed mill coupons called Brozine that could only be exchanged for goods at the, "guess where", the mill owned store or commissary. If you had the issue of needing real cash, then the value of the Brozine was less when exchanged for U S currency. The commissary also offered credit and often times at the end of the month, after they deducted what you owed, there was very little left over.

Bibbee remembers his mother having to search and barter on the weekends to find something to trade for a cash dollar so that he could go dancing.

When asked how he got his nickname Bibbee, the response

was as best as he can figure, due to everyone in Sorrento had a nickname. When he was a baby, everyone would call him babydo and somehow that got changed to just Bibbee.

Also, at a great loss, their home flooded in 2016 as well as three other siblings of theirs, and most unfortunately all of their wedding photos were destroyed.

Real Love:

Bibbee describes his 80 years with his true love, Hazel, as a most wonderful happening that has sustained his life for 80 years. Hazel was just as emphatic. His belief in his vows that he pledged 80 years ago are still in his mind every day as they continue on this journey. Especially the "good times and bad and in sickness and in health" part. They were able to live well and as the picture shows they have a better than fine home, that Bibbee built himself. The inside is well appointed and spotless. Both are better off, health wise, then a lot of people much younger. I can vouch that their memory is as keen as ever. I have researched, and so have they, and we can find no one else in Sorrento or close by that is 99 years old and married and still together for 80 years. Join with me please and give honor to the Duke and Duchess of Sorrento, Mr. and Mrs. Edmond J "Bibbee" and Hazel Lee.



ATLAS
DERMATOLOGY

Atlas Dermatology provides general and surgical dermatology services. From diagnosing and treating skin rashes to the surgical removal of skin lesions, Dr. Massengale and his staff strive to exceed your expectations with every visit. The care of your skin is on our shoulders.

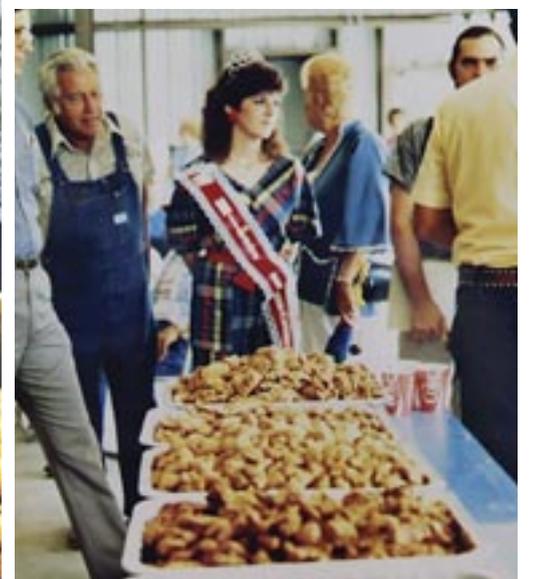
- Acne
- Skin Rashes
- Eczema
- Psoriasis
- Rosacea
- Dermatitis
- Moles
- Warts/Molluscum
- Skin Growth
- Skin Cancers

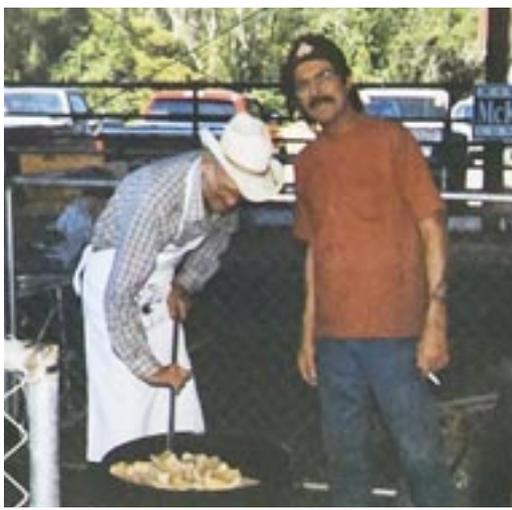
(225) 313-4560 | AtlasDermatology.com

PRAIRIEVILLE 17503 Old Jefferson Hwy.
BATON ROUGE 163 Burgin Ave.

Boucherie & Balloons Festival

We're Coming Home to Sorrento Dec 2-4





SORRENTO LIONS CLUB

9690 AIRLINE HIGHWAY
SORRENTO, LOUISIANA



PRESENTS
Boucherie



2022

**& Balloon
FESTIVAL**

SCHEDULE OF EVENTS

BANDS

FRIDAY, DECEMBER 2

5:00 PM - 7:00 PM KENNY FIFE & THE BACK TRACK BAND
7:30 PM - 10:30 PM THE KING OF SWAMP, DON RICH

SATURDAY, DECEMBER 3

12:00 PM - 2:00 PM DAMON TROY & LOUISIANA BEAT
2:30 PM - 4:30 PM AARON FORET BAND
5:00 PM - 7:00 PM DUSTIN SONNIER & THE WANTED
8:00 PM - 11:00 PM RYAN FORET & FORET TRADITION

SUNDAY, DECEMBER 4

12:00 PM - 3:00 PM BRAD SAPIA BAND & JR LACROSSE
3:30 PM - 6:00 PM THE MOJOES

COOKING CONTESTS

FRIDAY, DECEMBER 2

12:00 PM - 5:00 PM
CHAMP OF CHAMPS COMPETITION

7:00 PM
CHAMP OF CHAMPS WINNER ANNOUNCED

SATURDAY, DECEMBER 3

6:00AM - 11:00 AM
CRACKLIN 1ST HEAT COMPETITION

7:00 AM - 11:00 AM
JAMBALAYA 1ST HEAT COMPETITION

12:00 PM - 5:00 PM
CRACKLIN 2ND HEAT COMPETITION

1:00 PM - 5:00 PM
JAMBALAYA 2ND HEAT COMPETITION

7:00 PM
JAMBALAYA AND CRACKLIN FINALISTS ANNOUNCED

SUNDAY, DECEMBER 4

7:00 AM - 12:00 PM
CRACKLIN FINALS COMPETITION

8:00 AM - 12:00 PM
JAMBALAYA FINALS COMPETITION

3:00 PM
COOKING CONTEST WINNERS ANNOUNCED

ENTERTAINMENT

FRIDAY, DECEMBER 2

4:30 PM - 11:00 PM FESTIVAL HOURS
4:30 PM - 8:00 PM VENDOR MARKET
4:30 PM - 6:00 PM TETHERED BALLOON RIDES (WEATHER PERMITTING)
6:00 PM BALLOON GLOW

SATURDAY, DECEMBER 3

8:00 AM BALLOON FLYOVER (WEATHER PERMITTING)
12:00 PM - 11:30 PM FESTIVAL HOURS
12:00 PM - 8:00 PM VENDOR MARKET
7:00 PM BOUCHERIE PAGEANT WINNERS ANNOUNCED
4:00 PM - 6:00 PM TETHERED BALLOON RIDES (WEATHER PERMITTING)
6:00 PM BALLOON GLOW
9:30 PM FIREWORKS

SUNDAY, DECEMBER 4

12:00 PM - 6:00 PM FESTIVAL HOURS
12:00 PM - 6:00 PM VENDOR MARKET


@boucheriefest

FESTIVAL ADMISSION
BY DONATION

www.boucheriefestival.com

LOUISIANA'S
SWEET
SPOT
MONROE, LOUISIANA

90
WAFB



From the Gonzales Garden Club

Ask Dr. Allen Owings, a Gardener's Best Resource



Dr. Owings poses with hostesses Conchita Richey, Dana Teepell, Mary Jo Pohlig, Razzie Cagnolatti and Barbara McCormick before heading back to the nursery.

Dr. Allen Owings was the star of the show at the garden club's November meeting. The club met at Mary Jo Pohlig's house, and Dr. Owings presented a program he called "Horticulture Mis-Information, Mis-Culture and Mistakes". He dispelled horticulture rumors and guided members to obtain accurate answers to garden questions by using reliable sources as opposed to social media hearsay. He stated that neighbors are only 3% accurate in providing garden information while

land-grant universities are 97% accurate.

Www.Lsuagcenter.com was the most common resource used by club members. Dr. Owings was full of gardening advice. He cautioned against "googling it" because there is no assurance that the best site will be generated first. He advised killing ants by using a bait like "Come and Get It!", not grits, coffee grinds, Tide, bleach, shrimp boil, boiling hot water or gasoline as recommended by



Conchita Richey offered poppy seeds originating from flowers in the New Orleans Botanical Garden.

Facebook fans. "Burn Out" is a good herbicide for killing weeds, not Epsom salt, vinegar and Dawn. Mulch and pre-emergent herbicides like "Preen" help prevent weeds, not corn meal. Because egg shells and banana peels release nutrients into the soil so very slowly, he advocated applying Fertilome's Gardener's Special to fertilize vegetable plants. By all means, stop the "crape murder" of cutting the tops off the crape myrtle trees. These plants should be thinned, not topped, in February to remove wood that is dead, decayed, dying, diseased or damaged.



Dr. Allen Owings helped the Gonzales Garden Club find true answers to all their horticulture questions.



Kaye Couvillion made this garden therapy craft using a roll of toilet paper wrapped in batting covered with an orange kerchief. Dried stems, a berry twig, and silk leaves tied in raffia completed the pumpkin decoration.



sell them for a living wage. A different fundraiser sponsored by the Louisiana Garden Club Federation called "Quarters for Water" is ongoing. Monetary donations go to Global Partners Running Waters, Inc., a nonprofit organization working with the United Nations to increase access to safe water in Latin America.

Garden inspirations were offered by four members. Dale Bowman showed colorful coleus and fragrant

New member Katherine Stagg suggested glazing dried buds and pods to pair with evergreen like this cool season arrangement of cedar, magnolia and arborvitae elements.

Dr. Owings is a retired LSU AgCenter Professor and currently works as a Senior Horticulturist for Bracy's Wholesale Nursery and Clegg's Nursery. He monitors garden groups on Facebook like Louisiana Gardeners and Louisiana Plants, and he freely gives professional advice about plants just for the asking.

Mary Jo displayed reputable books of garden information such as Dan Gill's *Month by Month Gardening in*



Dale Bowman likes the fragrance of her mums and the vivid color of her coleus.

white mums. Kaye Couvillion brought uniquely beautiful blooms from her red and yellow shrimp plants. Katherine Stagg recommended glazing dried cedar buds and magnolia seed pods for an autumn/winter effect. Conchita Richey shared seeds from her poppy crop.

Hostesses Mary Jo Pohlig, Barbara McCormick, Dana Teepell, Razzie Cagnolatti and Conchita Richey served King Ranch Chicken, Easy Black Bean and Corn Salsa, and fruit salad cups. Apple cake, chocolate rum cake and chocolate Kahlua pudding trifle rounded out the meal.

This month's horticulture hints are to plant violas and pansies to brighten up your winter garden now and plant amaryllis bulbs in pots for a show of color at Christmas. Also, poppy seeds can be planted now. Dr. Owings said that contrary to popular belief, "Spring and summer are not the best times of year to plant. Fall is the best time to plant. Winter is second." The nurseries should be busy this time of year.

The Gonzales Garden Club is federated by National Garden Clubs, Inc.



These red and yellow shrimp plant blooms are Kaye Couvillion's garden inspiration.

Louisiana and Louisiana Gardener's Guide, Neil Odenwald's Identification, Selection and Use of Southern Plants, LSU Ag Center's Louisiana Home Vegetable Gardening, and The American Horticultural Society A-Z Encyclopedia of Garden Plants by Brickell and Zuk.

As part of a Deep South Garden Club Fundraiser "We Need Your Shoes", Mary Jo spearheaded the drive by collecting a trunkful of gently worn shoes from members. The shoes went to micro-entrepreneurs (mostly women) in developing nations who



**Don't guess,
know for sure!**

Is it flu, COVID-19, strep or RSV? Don't guess. Know for sure with Lake Urgent Care/Lake After Hours. Our on-site lab provides test results in minutes. We can test, diagnose, and treat your illness in one quick, convenient visit.

LakeUrgentCare | LakeAfterHours
Walk-in care for minor injury and illness

Check-in Online Walk-in Schedule a Virtual Care Visit

LakeUrgentCare.com

Give us a follow



**You make your Christmas
Wish List and we have the
Loan to help you fill it!**

**BLACK BAYOU
LENDING**

13025 LA Hwy 44 Ste 105
Gonzales, LA 70737

Ask for Tessa

225-743-3739 • tessa@bblending.net • Monday-Friday 8:30 am 5:00 pm



What Does Being Grateful Look Like?

Life can be tough. I mean, really difficult. I know I'm guilty of taking the easy route, allowing myself to get discouraged, but where does discouragement get you? More discouragement... that's the answer.

When we are in those weak moments...moments of frustration, hurt, disappointment, fear, anger, or sadness it's easy to be ungrateful. Now I'm not saying it's not ok to feel those things, but it's not okay

to stay in those feelings.

But how do we shake loose of the cold grip of a broken heart? Being grateful...that's the answer.

Sometimes it's been a call from an old friend that helps me to see the light and be grateful. Sometimes it's taking a moment to get out of the day to day, to take a walk, allowing the sunshine to hit you in the face. Sometimes it's listening to your favorite, inspiring song... even if you have to listen to it over and over again. But sometimes, just sometimes, it's when you just decide to be grateful. Yes, being grateful is a decision, and as I write this, I'm

encouraging myself.

If that's not enough, our Lord tells us to be grateful. Read what He has to say about being grateful.

Colossians 4:2 - Devote yourselves to prayer, keeping alert in it with an attitude of thanksgiving;

1 Thessalonians 5:18 - in everything give thanks; for this is God's will for you in Christ Jesus.

Ephesians 5:20 - always giving thanks for all things in the name of our Lord Jesus Christ to God, even the Father;

Psalms 50:23 - He who offers

a sacrifice of thanksgiving honors Me; And to him who orders his way aright I shall show the salvation of God.

Did you read that? It's His will for us to be grateful. He said He will show the salvation of God to those who offer thanksgiving. He tells us to ALWAYS give thanks, and what better time of year for us to be tested and give thanks! We should all have plenty of opportunity to show gratitude this holiday season.

So, remember when times get tough, what gratitude really means. Here's my quick version:

- G – Grab a Hold of Each Moment
- R – React Less
- A – Admire the Beauty Around You
- T – Thankful in All Situations
- E – Embrace Challenging Situations
- F – Forget the Bad Stuff
- U – Uproot Expectations and Entitlement
- L – Loving, Sometimes Unlovable, People

Wishing you a blessed Thanksgiving Ascension.

XOXO,
Sweet Eyes





AESTHETIC
DERMATOLOGY

#1 Provider in Louisiana

MORPHEUS8 BODY

MORPHEUS8 FOR BODY

Morpheus8 Body is the latest radiofrequency microneedling technology FDA approved for deep tissue remodeling. This minimally invasive treatment tightens skin, liquefies fat, and reduces the appearance of cellulite, all while improving the overall tone and texture of the skin. This unique treatment is dual powered by the combination of micro-needling and the thermal energy generated by radiofrequency.

WHAT CAN MORPHEUS8 FOR THE BODY DO?

- Tightens the skin*
- Liquifies fat*
- Improves cellulite*
- Reduces the appearance of stretch marks and scars*
- Improves "rippled" skin*
- Evens out skin texture*

WHAT AREAS CAN BE TREATED WITH MORPHEUS8 BODY?

M8 Body has a unique large surface tip consisting of 40 thin gold-coated microneedles, that can deliver radiofrequency energy to large areas quickly and efficiently.

- Abdomen***
- Upper arms***
- Bra roll***
- Thighs***
- Buttocks***
- Above the knees***

Flanks
Your Skin Deserves the Best!
Call us today to see if the Morpheus8 treatment is right for you.

225-778-7540

Ann Zedlitz, M.D.
Board Certified Dermatologist
"Skin Boss"



Looking for a Real Estate Agent Who Provides Results?
Call Me!



No Stress...
 Just Solutions!



ASHLEY D. PARROTT
 225.933.6869

ashleyparrott@kw.com

KELLER WILLIAMS FIRST CHOICE

17111 Commerce Center, Suite A,
 Prairieville, La 70769
 225.744.0044

*Each office is independently owned and operated



REAL KNOWLEDGE. REAL EXPERIENCE. REAL ESTATE

Get Growing, Ascension!

Prune Trees and Shrubs with Purpose

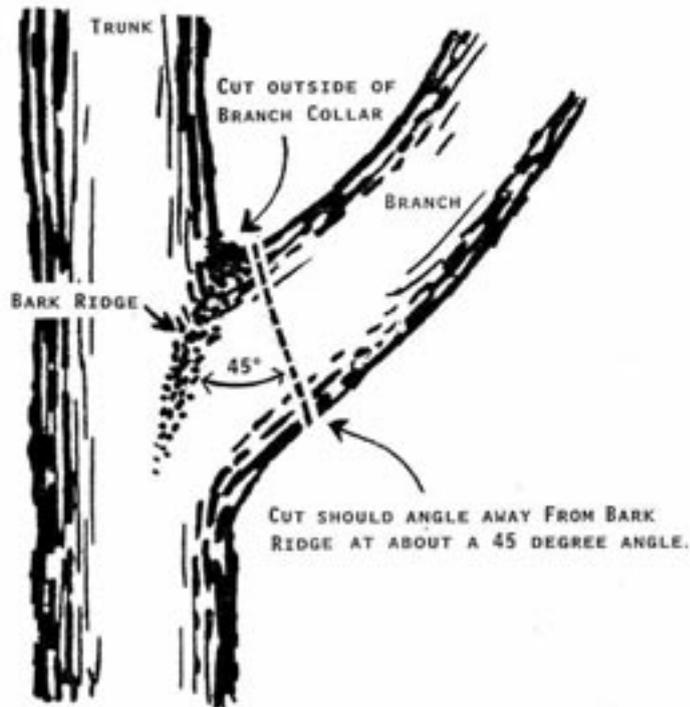
Nearly all the trees and shrubs in our home landscape will need pruning at some point during their lifetime. In urban environments pruning is necessary to keep limbs from coming in contact with power lines and buildings. After storms many trees need pruning to remove damaged and twisted branches. Pruning to create a more attractive or useful plant can also be accomplished. No matter what your issue or desire may be, always remember to prune with purpose.



Mariah Simoneaux

susceptible to some disease issues.

Determining the best time to prune citrus trees is a common concern of many South Louisiana homeowners. Citrus trees should be pruned in February, once the coldest part of the winter has typically passed but prior to the tree putting out any new growth or flowers. Pruning is beneficial to citrus trees and can improve overall tree health. Remove branches that are crossing, rubbing or too low to the ground. Aim to open up the tree's canopy, increasing light penetration and air circulation.



When you are making your pruning cuts, cut outside of the branch collar at a 45-degree angle (Figure 1). Pruning too close or too far from the trunk or remaining branch can lead to future problems. A cut too close to the tree can create a larger wound than necessary. A cut too far can leave a branch stub susceptible

to rot and disease.

Select the correct tool when pruning to minimize damage to the tree. Small branches can usually be removed using a pair of sharp loppers or pruning shears. Larger branches should be removed using a hand saw. A pole is useful for reaching limbs that are higher within the tree's canopy. A professional arborist may be required for any major pruning. Never put yourself in a precarious position in order to make a cut.

Mariah Simoneaux is the Horticulture Agent serving Ascension and Assumption Parishes. For more information visit www.LSUAgCenter.com or contact Mariah at MJSimoneaux@agcenter.LSU.edu.



Deciduous trees, which lose their leaves seasonally, should be pruned during the winter months while the plant is dormant. Branch structure is most visible at this time. When pruning a tree, try to work with the tree's natural growth pattern. If you are unsure where to begin, start with the three D's. Remove any dead, damaged, or diseased branches first. Next, evaluate where branches are and how they are growing. If a branch is too long or growing in the wrong direction, prune it back to a side branch growing in a more appropriate direction or remove it entirely.

Summer-flowering trees and shrubs, such as althea, crape myrtle, oleander and vitex, can also be pruned this time of year. Crape myrtles are frequently pruned incorrectly using a technique called topping. Topping results in a crew cut appearance, often referred to as crape murder. Crape myrtles that are repeatedly pruned in this manner are left structurally weak and more

Fourteenth Annual St. Joseph Catholic Church "Winter Wonderland" Food Festival



Sunday, December 4, 2022 10:00am-6:00pm
 15710 La. Hwy 16 French Settlement, La. 70733

A Taste of French Settlement

"Homemade" Food Line in Hall: 10:00am-until Gone
 Local Restaurant on Pavilion: 10:00am-6:00pm

Hilltop--Fried Fish, Chicken Tenders & Funnel Fries

Sarita's--Street Taco's **Red's**--Shrimp Taco's & Fried Shrimp Basket

Chicken & Andouille Gumbo, Seafood Gumbo, Hamburgers & More

 **Homemade Cookies, Cakes & Candy**

Father Jason's Christmas Village

 **Craft Show**-----10:00am-4:00pm

 **Entertainment**--Justin Cornett Band- 2:30pm-4:30pm

Free Activities for Children: Visit with Santa,  **Hay Ride & Crafts**

 **Sunday Afternoon Mass**-4:30pm

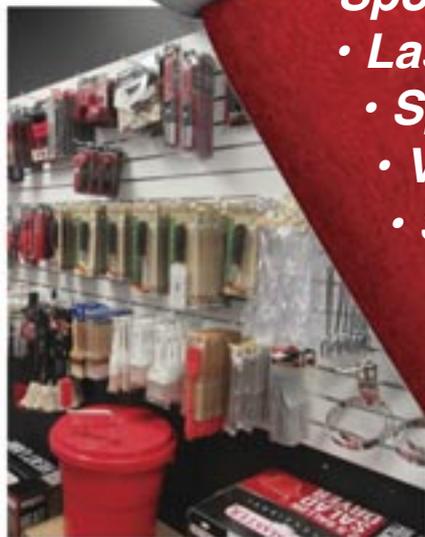
Wade Johnson Memorial Classic Car & Truck Show

 10:00am-2:00pm

We are Stocking Up on the Best Christmas Gifts



**Making a Stocking Stuffer
List & Checking it Twice
for the Chef in Your Home**



- *Spoons & Ladles*
- *Laser Thermometers*
- *Specialty Knives*
- *Vacuum Sealers*
- *Saute Pots & Skillets*
- *Meat Thermometers*
- *Knife Sharpeners*
- *Hunter Skinning Knives*



**Excellent
Products at
Remarkable
Prices**

*Friendly and Helpful
Staff Licensed,
Bonded, Certified,
and Insured*

**Competitive Rates
Convenient Payment
Options**

Outstanding Customer Service 60 day Warranties Offered

BR RESTAURANT EQUIPMENT

New & Used Restaurant Equipment

**First-Rate New and
Used Restaurant
Equipment**

1039 N Airline Hwy • Gonzales LA 70737 • 225-647-4911 • email us at brrellc@gmail.com • website brrestaurantequipment.com

YOUR ESTATE MATTERS



By Linda Melancon

What Not to Include in Your Will

If you are considering preparing a will, this is a great first step in planning for the future. After reflecting on the basics, such as whom you want to be in charge of administering your wishes, you may wonder if there's anything you shouldn't include in your will. The answer is an emphatic yes.

Personal Preferences or Desires

Sometimes it is best not to state personal or specific feelings in your

will. To simplify the administration of your will, you should not make very specific requests or engage in discussions about your feelings.

For example, you may wish for a certain religious ceremony to be performed at your funeral or you want a celebration of life event. However, it is best not to address this in your will. A will goes through a public and court-supervised probate process. This often occurs well after someone is laid to rest. An executor will not necessarily be able to implement these wishes after the fact.

A better option may be to provide your family with a letter of instruction containing these details. If you want your burial to be done in a certain way, you can prepurchase a burial plot and, in some areas, prepay for specific arrangements. Alternatively, you can create a fund for any event you would like, with a payable-on-death designation to someone you trust.

It is also probably best not to elaborate on personal feelings about others in your will, as this can set the tone for the administration of your estate. For example, your executor may feel some trepidation about being part of a situation where there appears to be hurt feelings or potential conflict from the outset.

Organ Donation

If you wish to be an organ donor, you should not use your will as a place to specify this wish. In most states, there are specific ways to document your desire, such as listing it on your driver's license. By the time your will is reviewed, it will be too late to do anything about your organ donation wishes.

Health Care or End-of-Life Decisions

Your will is not the right place to document what you would like to happen if you have suffered a substantial and irreversible loss of mental capacity or have an incurable or irreversible condition. You should do this in a living will.

You should also have a separate health care proxy that designates an agent to be able to speak with your doctors and make health care decisions on your behalf should you temporarily become unable to do so.

Be Careful About Leaving Inheritance to a Person With Special Needs

If you wish to provide for a person who has special needs upon your death, it is not a good idea to leave them an outright bequest in your will. This may disqualify them from critical health and other benefits they need to manage their day-to-day life. It can also put them in a situation where

they are forced to place your generous gift in a special needs trust that goes to the government upon their death if not used up. Instead, consider creating a first-party supplemental or special needs trust now or through your will.

Non-Probate Property

Another consideration of what not to include in your will is "non-probate" property. This can encompass many things, but some of the most common examples are:

- **Property held in a trust.** The main point of placing property in a trust is often to avoid probate. If you have property in a trust, it doesn't need to be in your will, as there is already a plan for handling it upon your death.
- **Property that already has beneficiary designations.** For example, including things like your 401(k), IRA, or life insurance in your will can make things unnecessarily complicated or slow things down when it comes to your beneficiaries getting the funds. The best thing to do is to confirm your beneficiary designations are up to date and in line with whom you want to receive the funds.

The above examples are not exhaustive. There may be more items pertaining to your situation that should not be in your will. Since every estate plan is unique, it is best to speak with a qualified estate planning attorney.

Joie de Vie
SALON & SPA

We are Growing to Fulfill Your Full Service Salon Needs

622.5085

44253 Hwy. 42 (1 mile from Port Vincent)

Eric Lambert
Owner

HOMETOWN QUALITY SERVICE

Our Front End Alignment Equipment is State-of-the-Art

STATE INSPECTIONS • NEW TIRES
BRAKES • OIL CHANGES
MECHANIC ON DUTY • A/C REPAIR
ENGINE DIAGNOSTIC

225.647.3000 • 1311 N. BURNSIDE • GONZALES

FINANCIAL FOCUS

COLA is sweet for Social Security recipients

If you receive Social Security, you've probably already heard that your checks in 2023 will be bigger – considerably bigger, in fact. How can you make the best use of this extra money?

Here's what's happening: For 2023, there's an 8.7% cost-of-living adjustment (COLA) for Social Security benefits – the largest increase in 40 years. Also, the monthly Medicare Part B premiums are declining next year, to \$164.90/month from \$170.10/month, which will also modestly boost Social Security checks for those enrolled in Part B, as these premiums are automatically deducted.

Of course, the sizable COLA is due to the high inflation of 2022, as the Social Security Administration uses a formula based on increases in the Consumer Price Index for Urban Wage Earners and Clerical Workers (CPI-W). So, it's certainly possible that you will need some, or perhaps all, of your larger checks to pay for the increased cost of goods and services. But if your cash flow is already relatively strong, you might want to consider these suggestions for using your bigger checks:

• *Reduce withdrawals from your investment portfolio.* When you're retired, you will likely need to

withdraw a certain amount from your portfolio each year to meet your expenses. A boost in your Social Security may enable you to withdraw less, at least for a year. This can be particularly advanta-

geous when the markets are down, as you'd like to avoid, as much as possible, selling investments and withdrawing the money when investment prices are low. And the fewer investments you need to sell, the longer your portfolio may last during your retirement years.

• *Help build your cash reserves.* When you're retired, it's a good idea to maintain about a year's worth of the amount you'll spend from your portfolio in cash, while also keeping three months' of your spending needs in an emergency fund, with the money kept in a liquid, low-risk account. Your higher Social Security checks could help you build these cash reserves. (Also, it's helpful to keep another three to five years' worth of spending from your portfolio in short-term, fixed-income investments, which now, due to higher interest rates, offer better income opportunities.)

• *Contribute to a 529 plan.* You could use some of your extra Social Security money to contribute to a tax-advantaged 529 education savings plan for your grandchildren or other family members.

• *Contribute to charitable organizations.* You might want to use some of your Social Security money to expand your charitable giving. Your generosity will help worthy groups and possibly bring you some tax benefits, too. While it's nice to have these possible options in 2023, you can't count on future COLA increases being as large. The jump in inflation in 2022 was due to several unusual factors, including pandemic-related government spending, supply shortages and the Russian invasion of Ukraine. It's quite possible, perhaps even likely, that inflation will subside in 2023, which, in turn, would mean a smaller COLA bump in 2024. Nonetheless, while you might not want to include large annual COLA increases as part of your long-term financial strategy, you may well choose to take advantage, in some of the ways described above, of the bigger Social Security checks you'll receive in 2023. When opportunity knocks, you may want to open the door.

This article was written by Edward Jones for use by your local Edward Jones Financial Advisor. Edward Jones.

Edward Jones
MAKING SENSE OF INVESTING



Jamie Lavigne, Financial Advisor

516 Moore St., Suite 103 • Baton Rouge, LA 70806
Office 225.314.3558 • cell 225.328.6900 • Fax 844.879.7129 • www.edwardjones.com

13053 HWY. 431 • ST. AMANT



**FIRESTONE BRIDGESTONE CREDIT CARDS
ACCEPTED AND AVAILABLE AT BIGGEAUX'S**

**State-of-the-Art
Equipment**

**Front End
Alignments**



**NOW STOCKING: ANCO WIPERS,
HERCULES TIRES, INTERSTATE BATTERIES**



24 Hr. Emergency Roadside Service



• All tires from ATV to Commercial Machinery
• All brands to fit autos, trucks and 18 wheelers, including tractor/construction equipment tires

• Emergency road service assistance-Commercial Only
• Locally owned and operated since 2004
• New used and retreads



Call for Appointment • 225.644.8473

Merry MARKET

Photos by Robin Stevens

Christmas Wall to Wall





BRAUD
WELDING & INDUSTRIAL SUPPLY

9436 Hwy. 75 • P.O. Box 127
Geismar, LA 70734

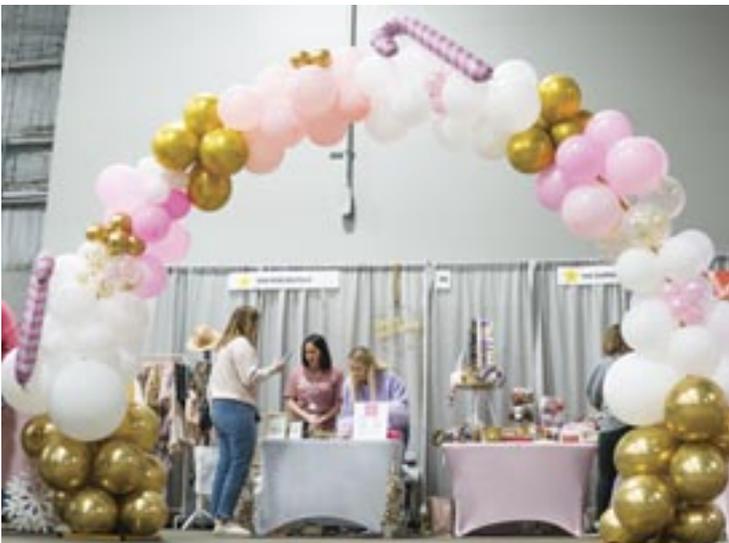
Geismar: 225.673.3370
Toll Free: 888.269.4315
Fax: 225.673.5703

www.braudco.com

Ascension Proud for Over 35 Years

At Braud Company, we have been supplying the construction trades quality materials at competitive prices, with reliable delivery, for over 35 years.

Our emphasis is on service. Call or visit our walk-in showroom. We deliver on time, everytime 24/7 365.



225.673.3370 • Toll Free 888.269.4315 • www.braudco.com



Peregrins
**CHRISTMAS
 STORE**

MALL OF LOUISIANA
 6757 Bluebonnet Blvd.
 225-456-2186

TANGER OUTLET
 2422 S. Tanger Blvd.
 Suite 160
 225-450-9252

*Francois Bend wishes you a
 Very Blessed and Happy Thanksgiving!*

**Move In Specials Going On NOW!
 Suites Available!
 Reserve Yours Today.**



Call Amanda to schedule a visit.



INDEPENDENT • ASSISTED LIVING • MEMORY CARE COMMUNITY

326 East Industry St., Gonzales, LA 70737 • 225.647.2363

IN OCTOBER & NOVEMBER WE ARE THANKFUL, GRATEFUL & BLESSED AT TAGS & TITLES

We congratulate our cooks – Jake “Possum” Avrill & Tyler Bourque and the helpers, TB Bourque & Jared White. The guys decided to cook separately in La Fete’ des Bayous cook-off this year with Possum cooking on Friday with Tyler as helper and Tyler cooking Saturday and Possum as helper. I asked them what was going to happen when they both made the finals?? And guess what? These



guys did it again – BOTH MADE IT TO THE FINALS ON SUNDAY!!!! I had that Jambalaya Festival feeling again as they competed Sunday for 1st Place – but this time the rice popped, the meat was perfect and the color was exactly what the judges were looking for – and TYLER & helper TB – took it home and won 1st PLACE. And though Possum & Jared placed 5th they are still #1



in my book. TAGS & TITLES IS PROUD TO SPONSOR THESE COOKS AND THEIR DEDICATION TO THE CRAFT OF JAMBALAYA!!

But not to be forgotten in October is our support of the continued fight against BREAST CANCER. We pray for those who are not with us here on earth and those still fighting the battle, whether in full armor or in remission. An illness or disease is never far from any of us or our families. In 1 way or another we support or pray or care for someone in need every day.

As November rolls in I, personally am all of the above. I began a “journey” in October 2020 that like those with any illness or disease, I will fight the rest of my life. I hope for the better and not fall back to the worst part in the beginning.

I did a simple act of “taking my contact out” of my left eye, as I had done many times but this time there was some type of chemical on my finger that started an infection that would eventually deteriorate 98% of my cornea and take my sight. After a year of 3 fabulous doctors that treated me, both emotionally and physically, it came to the conclusion that surgery was the best option. So on November 9, 2021 I had cornea replacement surgery under the surgical expertise of Dr. Devin Tran. As scary as it was in the beginning, the ‘what if’s’ of after surgery were just as intense. But I am happy to report that other than 1 minor irritation phase, I am able to see 20/40 vision with the help of a Sclera contact. The next step starts Friday, November 11, 2022 when Dr. Tran starts to remove the stitches from surgery, a few at a time. So wish me luck and I appreciate any prayers you can spare because these stitches will take many months to remove. But I have faith in God and my support group that I will get through this too.

TAGS & TITLES continues to support and pray for our family, friends and customers. We strive to serve our customers with quick, efficient and knowledgeable service. We know that your time is valuable and we are here to help get you back to life as fast as possible. Whatever your needs – DMV, DL, Wildlife & Fisheries and Notary.



Jamie Frederic-Braud



TAGS & TITLES, LLC
644-1512

11296 HWY. 431, • ST. AMANT, LA 70774



By: Brandi LeBlanc, CPT

Working Out But Not Losing Weight? Here's 9 Reason's WHY – and What You can Do About It!

Do you eat well, exercise often, and still feel like you're not maintaining a healthy weight? Truth is, eating well and exercising often is a very relative and general statement. If we're honest with ourselves, I'm sure we could admit that we're all capable of trying a little harder in both areas.

Total-body wellness is a lifestyle. Fat loss happens when you ditch the scale, find an activity you enjoy, and start to see food as fuel instead of something to feed your emotions or occupy your time.

No matter who you are or what your background is, chances are one of these nine reasons could be why you're not shedding pounds:

You're not eating the good stuff.

If you're working out but not losing weight, the first place you should be looking is the kitchen. Some people focus all their energy on burning off calories that they don't take the time to consider what they're putting in as fuel. A good rule of thumb is to stick to all natural, whole foods. Stay away from processed foods!

Tip: Look for foods that have the fewest ingredients on the label—if you can't pronounce it, it's probably not something you want to be putting in your body.

You're not striking the right balance.

If you've been shunning carbohydrates because you think they're making you fat, you might want to reconsider. Cutting out an entire macronutrient from your daily diet can make you feel deprived and tempt you to binge. Instead, reach for healthy complex carbs – think sweet potatoes, brown rice, quinoa, oats, peas, beans, and whole grain bread. Of course, an occasion sweet is fine, but a steady diet of simple carbs, like candy, soda, sugary sweets, and

processed foods with added sugar, won't help you reach your weight-loss goal.

Tip: Go for starchy carbohydrates, which are digested more slowly and release glucose into your bloodstream more slowly.

You're eating too much.

If you've already cleaned up your diet big time and you're still not losing weight, it may be that you're simply eating too much. In order to shed pounds your body needs to run a calorie deficit, meaning you need to burn more than you consume. That being said, you shouldn't have to deprive yourself either. Life is about balance. Don't become consumed with counting calories or weighing yourself every day.

Eat whenever you're hungry and eat slowly enough so you can stop just before you get full. And don't be afraid to give yourself "healthy" cheats. The moment you start depriving yourself is when you start to feel like you're missing out on something and you want to binge.

Tip: Healthy snacking during the day will keep you from eating too much during meals. I always recommend 5-6 small meals per day, eating every 2.5-3 hours to keep your metabolism turned ON instead of putting it into hoard mode.

You're doing too much cardio.

Yes, cardio is a necessary part of your workout routine. It keeps your heart healthy, boosts your metabolism, and gives you a good sweat (you should break one daily).

However, only doing cardio—or doing too much of it—can actually add to the problem. Longer cardio sessions, like staying on the elliptical for 90 minutes or going for regular 10-mile runs, can eat away at your lean muscle mass, which is essential for increasing your metabolism to burn more calories. It causes the body to become more endurance-focused, storing energy as fat to ensure it has plenty of reserve fuel to keep you going for all those miles. Not to mention it dramatically increases your appetite, making you more susceptible to unnecessary snacking or overeating.

Tip: Federal guidelines for physical activity suggest that adults do strength training, focusing on all

major muscle groups, two or more days a week.

You're not lifting weights.

This one goes hand in hand with number 4. I'm not saying you can't or shouldn't do cardio. If you love to run or bike for reasons other than losing weight, then by all means don't stop. But if you're working out but not losing weight and your primary goal is fat loss, there are other forms of exercise that give a much better bang for your buck. The best way to lose weight and build lean muscle is by doing some form of strength training in addition to your cardio. The more muscle tone your body has, the more fat you'll burn.

If you're not ready to give up your cardio routine just yet, try adding some interval training by performing short bursts of all-out effort mixed into your regular session. These workouts are much more effective at promoting hormones that target stubborn fat. Then, start adding some resistance training to your routine.

Tip: Bodyweight exercises like push-ups, squats, and lunges are a great place to start to help build up to lifting actual weights. **LADIES: WEIGHTS ARE YOUR FRIENDS! DON'T BE SCARED TO LIFT THEM!** They will actually help you SHAPE your body as you lose the fat!

You're not working hard enough.

There's no exact equation to working out and eating healthy—it's a matter of trial and error, finding out what works specifically for your body. And more time spent in the gym doesn't always equal a more fit person.

Unless you're an athlete, bodybuilder, or a marathoner-in-training, the average person shouldn't be working out more than an hour a day.

Your workouts should be intensity-dependent, not time-dependent. Keep this fact in mind: the harder you work, the shorter your workout time may need to be.

Tip: Maximize time spent at the gym, in fitness class, or in your at-home workout routine so you can achieve that coveted afterburn effect, which keeps your metabolism revved for 24-48 hours afterward.

You're not taking time to recover.

When you do achieve that afterburn and you're really feeling your workout the next day, those are the days to focus on different muscle groups. Or, if you prefer to work out your whole body, establish a workout routine where you work your entire body one day and then take the next day to do light cardio, stretching, or complete rest.

Recovery and rest are often more important than the workout itself. It's during those periods that your body does most of the actual fat burning. **Tip:** Give yourself time to fully recover so you're ready to work hard the following day. Most importantly, listen to your body. Push yourself, but also

give it some love, too.

Your body is under too much stress. Exercise is a stressor on your body. When you have a healthy balance of exercise-related stress and recovery time, your body is healthy and can lose its excess fat. However, not giving your body enough time to recover can also be a negative (see above) as you'll start to produce an excessive amount of cortisol, a stress hormone.

Cortisol is both normal and important when working out; it's involved in processes that give your muscles the energy needed to get moving. But when your body is exposed to cortisol for longer periods of time, it starts to cause negative effects, like stubborn fat in areas you don't want.

Exercise isn't the only stressor that can produce excess cortisol. A stressful personal or professional life can also make your body produce too much of this hormone. When you stop exercising, your body stops producing cortisol; however, it may not be quite as easy to turn off the mental stressors going on in your life.

Tip: Make sure you're keeping your mental and emotional health in check in addition to your physical health. You should strive for total-body wellness.

You've plateaued.

You're exercising regularly and eating healthfully, but now the numbers on the scale won't budge; your weight loss has plateaued. There are lots of reasons this can happen, says the Mayo Clinic. If you're cutting calories, you may experience a rapid drop in weight initially, as your body burns stored glycogen for energy. You might even lose a little muscle along with fat. To rev up your weight loss again, you may need to cut more calories or amp up your physical activity.

Tip: This means IT'S TIME TO CHANGE IT UP!! Add resistance training to build muscle and burn fat.

If you'd like more information on how to change up your routine and start seeing results, give us a call at Barbelle Beauty & Beast Fitness. We would love to have you as a part of our gym fam. Here's you have professional and experienced trainers who KNOW how to get you to reach those goals of yours. We would love to share our knowledge with you. Don't feel intimidated! Our passion is to help others achieve their goals!

Contact me:

Brandi LeBlanc, CPT
225.210.7813

brandi@barbellebeautyfitness.com



This is our 17th year. Thanks to our many loyal sponsors and donors, we have been able to help local food banks, many needy families and children to have a Christmas.

Thomas "BAMA" Aldridge



Bama's **Feed the Needy**

During the Holidays

Help Us Feed the Needy

- Proceeds go to area food banks and needy families.
- Help us buy a christmas gift for a needy child that other wise wouldn't have one.
- Write a check to a family or charity of your choice and we will deliver the donation on your behalf.

December 3rd, 2022

**Jambalaya and White Beans
will be served for
\$10 a plate from 11am till 1:30pm.**

Location - KC HALL

Address - 230 S IRMA BLVD. • Gonzales, LA 70737

Take Advantage of our Drive Thru

TO HELP NEEDY FAMILIES CONTACT: BAMA 241-0804 • RANDALL 270-4443

Christmas Gift Book





LAYNE'S

JEWELRY & DESIGN

811 E Ascension St., Gonzales (Behind Piccadilly)
225.647.3700 • www.laynesjewelry.com • Follow Us on Facebook



**YOUR FULL-SERVICE HD SPECIALISTS
OIL CHANGE & TIRE SERVICES
CUSTOM ACCESSORIZING
PERFORMANCE MOTOR BUILDS
35+ YEARS EXPERIENCE
PARTS MANAGER AND FIT SPECIALIST
HD FACTORY TRAINED TECHNICIANS**

Road Dawg Custom Motorcycles, LLC

16022 HWY 44 • PRAIRIEVILLE, LOUISIANA 70769

225-341-2446

M-F: 9 A.M. TO 6 P.M.

APPOINTMENTS AVAILABLE

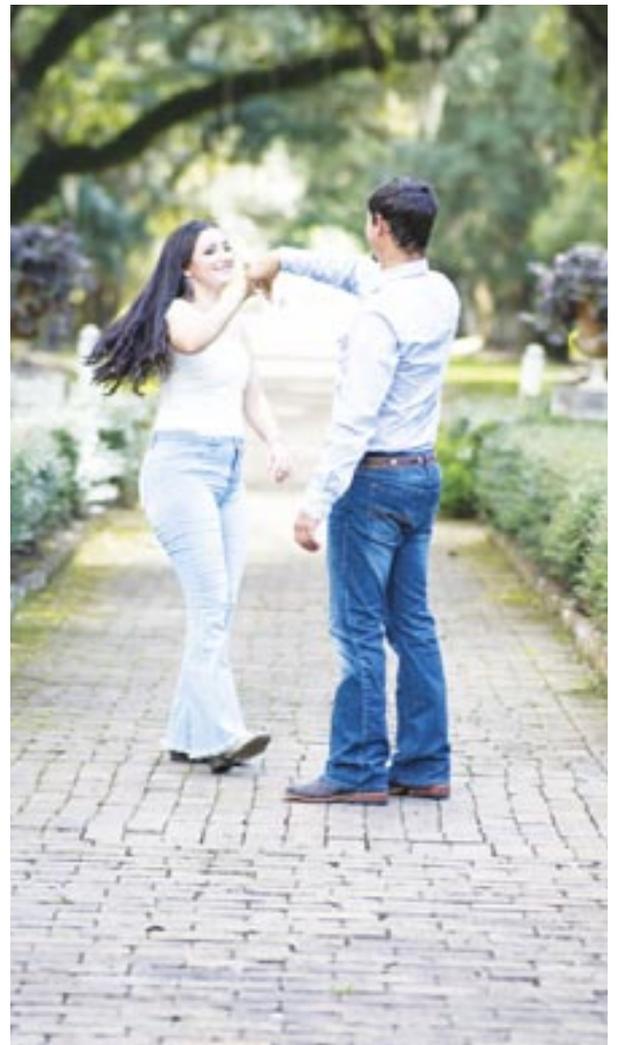
[HTTPS://WWW.FACEBOOK.COM/ROADDAWGCUSTOMS](https://www.facebook.com/RoadDawgCustoms)

ROADDAWGCUSTOMS.COM

SUPPORT YOUR LOCAL FAMILY-OWNED BUSINESS!



“Sometimes, it’s just all about the moment”



OFF THE GRID
PHOTOGRAPHY
www.otgphotography.com

Every photo tells a story,
let me help to tell yours.

Robin Stevens

OFF THE GRID • 225-573-9571

BABY, COME

relax inside

4 DAYS ONLY!! • Buy \$300 in Gift Cards and get a \$100 Gift Card for FREE

BLACK FRIDAY
(November 25th)
Offer available in spa
or online

**SMALL BUSINESS
SATURDAY**
(November 26th)
Offer available in
spa or online

SUNDAY
(NOVEMBER 27th)
Offer available online
only (spa closed)

CYBER MONDAY
(November 28th)
Offer available in
spa or online



FREE BATH BALL

when you buy \$100 in gift cards

Offer is valid in-store only until 12/24/22 or while supplies last.

St. Michel
DAY SPA | WOMEN & MEN



225.673.8682
www.stmicheldayspa.com

PPLGA PLAY FOR THE PINK.

Golfing for Breast Cancer!



The Ladies at Pelican Point were "Thinking Pink" at their Tuesday golf Playday. Everyone donned their pink golf attire for the day and took to the course for a 18 Hole "Pink Ball" Scramble.

(Even Mike, our Greenskeeper wore a Breast Cancer Awareness T shirt.)

The ladies also did a fantastic job of contributing to the Mary Bird Cancer Center by donating \$500.00

Everyone had a great day of golf and friendship and look forward to next October!



Results of Scramble

1st Place (1st Flight)

Aaron Bourque

Pat Mouch

Melinda Bangs

1st Place (2nd Flight)

Madelyn King

Shawndell Anderson

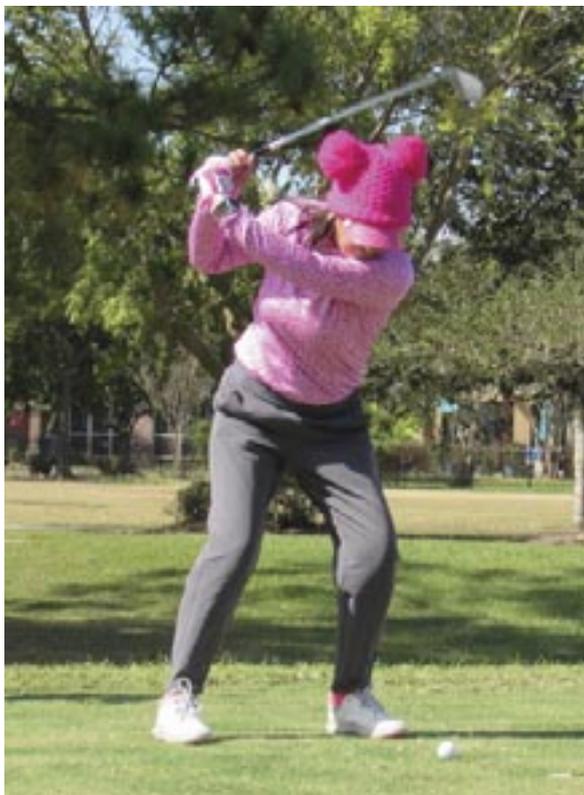
GG Force

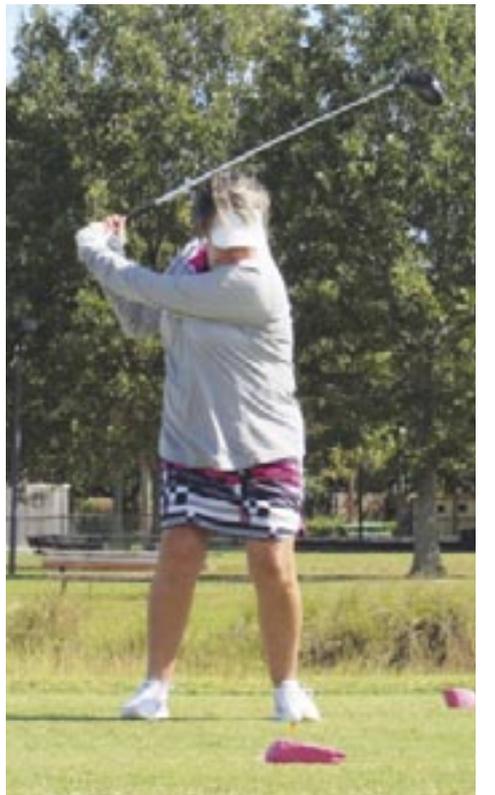
Closest to Hole #8

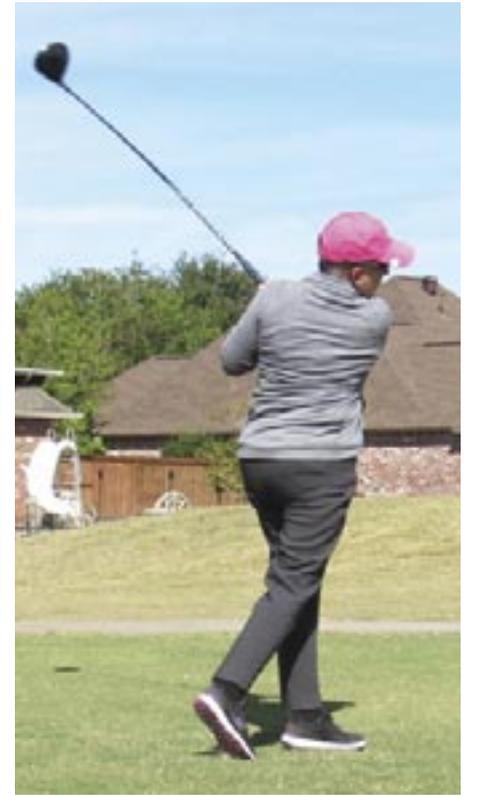
Pat Mouch

Closest to Hole #17

Aaron Bourque







A Cornucopia of Thanksgiving Thoughts

by Bill Delaune



During the first two weeks in November that included a couple of incredible football games, I had an epiphany of just how lucky we are to be living in South Louisiana. Oh sure-we've had our share of political differences, scandals and our own special pollution, but what region of this crazy country hasn't. So at the risk of being called cheesy, I have decided to shake off my "Delaune Wolf" writing style and join the plethora of holiday columnists who pen those "things I'm most thankful for" articles at this time of year. Don't worry- I'll think of something crude and sophomoric by the time my next column comes out.

Without Freddie Adu, I give you my version of "Things That

I Am Most Thankful For" or "Counting Your Blessings When Your Horse Gets Beaten by a Hare-Lipped Nag in a Photo Finish".

1. I'm thankful for our East Bank high school rivalries.

Who else in the state can boast of such outstanding academic public schools and the athletic rival games they produce. The East Ascension-St. Amant football game has been one of the top spectacles in the state for over 40 years with its week long challenges leading up to the Friday night showdown.

This year there were a few new glitches with the new district schedule-such as moving the game to October

instead of the traditional first Friday in November and the Ryder Cup golf tournament being moved to Wednesday instead of Monday. Of course, this resulted in my Gator team being defeated because those cunning Spartans picked a day when several of our young talents would be "Crusin'the Coast" and took advantage of our short-handed roster.

Still, there was a lot of money raised for both schools and a good time was had by all.

The game itself was a bit one-sided with EA taking advantage of a very young Gator team and doing its own version of cruising to an easy win. But man did we have replacement for that early November date when the

Spartans visited Dutchtown.

On a beautiful Thursday night both sides assembled for some good-natured trash talking , some big-time tailgating and other assorted pre-game activities.

I found myself squarely between two opposing camps-Stump Marchand's jambalaya and white beans simmering in the Spartan gathering and Jared Rhoden's sausage grilling for the newly-revived Griffin Booster Club. Not even a stray softball from the girls working out on the adjoining field which shattered the glass top of the beans could spoil the fun. And then, what a game!

Dutchtown led 7-3 at the half and EA rallied to take a 17-14 lead after three quarters. After

the Griffins tied the score, the Spartans hit on a touchdown pass to take a 24-17 lead. With two minutes left, Dutchtown got tricky with a halfback pass from AK Burrell to Logan Mayeux for a 55-yard tying score. Of course a game this competitive with the district championship on the line could only be decided in overtime.

The Spartans got the ball first in OT and kicked a field goal to make it 27-24. On the Griffins' second play from scrimmage, Burrell took a direct snap in Wildcat formation, faked a run and threw a Tim Tebow jump pass to Dixon Agu for the game-winner.

Both teams claimed a share of the district championship and both schools and their supporters deserve credit for an extremely entertaining event that was vocal not violent. And as this magazine went to press, both teams had scored lopsided first-round playoff wins and were headed on the road for the next challenge.

2. I'm thankful Brian Kelly left Notre Dame and came to LSU.

Just think of those poor long-suffering martyrs in the Frozen North who sit through blizzards of ice and snow to see if Boston College can get that elusive sixth win and become bowl eligible.

How lucky we are to be sitting in shorts (except in Arkansas) watching the SEC where every game is a war to see who gets to beat up on Michigan or Ohio State in the College Football Playoffs.

And just stroll around the campus on game day to check out the tailgating. In the North you can probably get away with a couple of Bud Limes, a few brats on the grill and a local radio station playing some Barry Manilow tunes.

In Baton Rouge you'd best have jambalaya, pastalaya, boudin balls and fried fish in addition to a theme-based dish for the Tigers' opponent. You know the drill-Gator sauce piquant for Florida, cochon de lait for Arkansas, War Eagle gumbo for Auburn and so

on-if you want anyone to even stop at your tailgate.

That, along with a live concert by the remaining members of Lynyrd Skynyrd and enough beer and bourbon to refloat the U.S. Kidd might get you a mention in the Sunday Advocate's society section.

And don't even get me started on the women. Up north parents expect their daughters to understand Robert Frost while down South daughters are expected to understand what constitutes pass interference. The homecoming queen at Penn State is a physics major. The homecoming queen at Ole Miss is Miss America.

Which brings us to current LSU head coach Brian Kelly, a Massachusetts Irishman who was being held hostage up North by the prestigious bonds of Notre Dame. Kelly was smart enough to realize that even his best teams could not compete with the speed and athleticism of the SEC. So he bolted to Tiger land where he knew he could.

When the hire was announced, the usual gang of nay-sayers lined up with the "he doesn't understand the culture down here" and "he couldn't win the big games at Notre Dame" arguments. Then after a sloppy one point loss to Florida State in the opener, the "we paid 10 million dollars for this" crowd joined in.

Well, fast forward to mid-November and look who's the SEC Western Division champion with wins over nationally ranked Ole Miss and Alabama-the latter on a riverboat gambler's call on a 2-point play Even the snow and ice of Fayetteville-a usual bad stop for LSU couldn't cool off Kelly's heroes. Currently ranked sixth in the land, Kelly's Tigers could throw the CFP into chaos with a win over number one Georgia in the SEC championship game. Sure, it's a longshot but with a little luck of the Irish who knows what might happen.

3. I'm thankful there's still some interest in horse racing.

Some claim one of my favorite sports is dying out with all the doping and injuries and bad publicity it gets. But I still love going down to the New Orleans Fairgrounds every year any chance I get to watch those beautiful thoroughbreds run. And every now and then-during the Triple Crown and Breeder's Cup races I can rally a few young converts to get interested in the Sport of Kings.

Such was the case this year when I played a tip from my brother-in-law on one of the Friday Breeder Cup turf races.

"The horse has a funny name," said Steve who once owned some stakes winners. "He's named after an early aviator Douglas "Wrong Way" Corrigan who tried to fly from New York to California and ended up in Ireland."

Well, I'm a sucker for a horse tip but a bigger sucker for a story like that. I searched the entries and there was number 9-Nagirroc-Corrigan spelled the wrong way. I threw the 40-1 longshot in with a couple of my favorites in a trifecta and cheered him in as he ran the right way to a third place finish that made my \$175 dollar tri.

On Saturday I watched as NBC rolled a pre-race feature on a crippled kid named Cody who got his inspiration from his father's race horse named Cody's Wish. Now after that tear-jerker how can you not bet that horse? Cody's Wish was dead last with half a mile to go and then roared by the entire field to win going away.

When the horse went into the winner's circle and nuzzled the kid in the wheelchair, that was it for me. The family was crying, the trainer was crying, the announcers were crying and I was weeping shamelessly in my living room.

My wife walked in to see what all the sobbing was about and all I could manage was, "I just won a big race." She looked at me a bit strangely, shook her head and walked out of the room.

Later that day my tears of joy turned to sorrow as I lost the next five races. Oh well, easy come, easy go...

4. Family and friends.

Of course I am most thankful for my amazing family-my wife Pam who on November 18 will have put up with Wild Bill's antics for an incredible 50 years-not an easy chore I can assure you-my two highly successful sons and my two beautiful daughters-in-law. I'm especially thankful the boys didn't inherit some of their father's bad genes. And then there are those five grandsons who have given me nothing but joy since the day they arrived. Oh yeah, and don't forget our first great-grandchild-the first Delaune girl-whom we all do our best to spoil rotten.

I have been blessed with too many friends to even mention but to you I leave this endless message stolen and modified from an old baseball movie long ago-"Nothing is more important than friendship-not politics or power, not money or fame, not even death."

5. I am thankful for you, my faithful readers-especially the ones like the nice lady who once told me, "Bill, I read your column each month but sometimes I don't know what the hell you're talking about."

Thank you very much, ma'am because I write the damn thing and sometimes I don't know what I'm talking about.

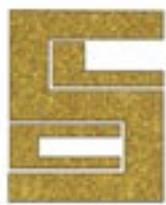
Happy Thanksgiving to all and remember it's not what's on the table-it's who's at the table!



The hardest part of getting a new roof is dealing with the insurance company.

**I am the solution.
Let me me take care of the headaches.**

Call
James "Stump" Marchand
225.348.1222
jsmarchand@eatel.net



SLC Development
of Ascension, LLC.



THROW BACK ARTICLE

Thoughts from Bully

**I Let
Everybody
Use
My Hoe!**



Recently, I have noticed country music creating lots of songs using a play on words and sending mixed messages with the lyrics in their songs.

George Strait sang, "She let herself go" and Tim McGraw sang lyrics, "back when a Ho was a hoe." I'll tell you a story about my hoe.

Last year I stopped being cheap, for one day, and spent the extra money to get the best hoe in town. I dropped \$25 on this hoe and haven't regretted it one minute, however it has been the subject of some pretty entertaining conversation.

My cell phone rang just after I had purchased the hoe and my buddy on the phone asked, "What are you doing?" Proud of my purchase, I simply told him I had gone to town and picked up a \$25 hoe. He said, "A Ho, Where?" I responded, "At a local western store." I then told him, "They have the best hoes in town and once I had my hands on this hoe I wasn't letting it go so don't try to borrow my hoe. Go get your own hoe."

In his confusion he responded, "Hold on Bully. I never, ever, considered sharing a Ho with you, you pervert".

Realizing he was confused I thought I'd play it up a bit. I told him I was bringing my hoe to the hunting camp and passing the hoe around and letting all my buddies use it as much they wanted. Hell, throw my hoe in the back of your truck and carry it in the woods if you want.

"What a friend! Where's your camp?"

I couldn't hold on any longer I had to tell him the truth. It wasn't a Ho, Ho. It was a hoe, hoe. Not to be confused with

a Yoo Hoo.

However, I did go to the camp with my hoe and the play on words continued to flow right off the tongue.

When I arrived at the camp Bubba said, "Damn look at that hoe. I'm takin' that hoe home with me."

Questions and statements were made. "Are you leaving that hoe at the camp?" "We can all use a good hoe like that." "Your hoe is going to help me burn some black iron pots." "I'm taking your hoe to my deer stand." "Somebody get the hoe to do this." "Damn it. I left your hoe in the woods." "OW!! I tripped over your hoe."

I have never been so proud of a hoe and yes, I left it at the camp through the winter.

Well it's spring and I was missing my hoe. So I went to the camp and picked up the hoe. I laid it down and tied it to the flooring of my trailer and gave it a ride.

Once home, I gave my hoe a good cleaning, scrubbed it down, and introduced it to my girl friend. I now have my girl friend using my hoe and she knows how to work a hoe. Her father taught her to use a hoe along time ago. She said she has used some rickety hoes in her day but this was the best hoe she has had her hands on in a long time.

I was working in my garden the other day and my sweetheart called me on my cell and asked, "What Cha Doing?" I simply replied, "Me and my hoe are hoeing around, How about you?"



Useless Random Facts with Kellie

On December 20, 1803, the Louisiana Purchase was Completed.

•
National Stress Free Family Holiday Month

•
All the gifts in the Twelve Days of Christmas would equal 364 gifts.

•
Christmas trees usually grow for about 15 years before they are sold.

•
Each year there are approximately 20,000 “rent-a-Santas” across the United States. “Rent-a-Santas” usually undergo seasonal training on how to maintain a jolly attitude under pressure from the public. They also receive practical advice, such as not accepting money from parents while children are looking and avoiding garlic, onions, or beans for lunch.

•
There are approximately 21,000 Christmas tree farms in the United States. In 2008, nearly 45 million Christmas trees were planted, adding to the existing 400 million trees.

•
December is the twelfth and final month of the Gregorian calendar and the first month of winter. It derives its name from the Latin word decem, meaning ten, as December was the tenth month of the oldest Roman calendar. The Latin name is derived from Decima, the middle Goddess of the Three Fates who personifies the present.

•
Each year more than 3 billion Christmas cards are sent in the U.S. alone.

•
The traditional three colors of Christmas are green, red, and gold. Green has long been a symbol of life and rebirth; red symbolizes the blood of Christ, and gold represents light as well as wealth and royalty.

•
There are two competing claims as to which president was the first to place a Christmas tree in the White House. Some scholars say President Franklin Pierce did in 1856; others say President Benjamin Harrison brought in the first tree in 1889. President Coolidge started the White House lighting ceremony in 1923.



Entertainment Schedule

Nov 25
Titanium Rain
Nov 26
True Spin
Dec 3
Jovin Webb
Dec 10
Glitchell
Dec 16
Foret Tradition
Dec 17
Petty Betty



Foret Tradition

Dec 16th

www.parkplaceofgonzales.com

Jammin' with Goosie

Rules, Regulations and People

Once again I had become a successful lottery applicant for the Tensas River National Wildlife Refuge modern firearm either-sex deer hunt. Following a four hour road trip and a two hour rain shower, my two hunting buddies and myself found ourselves aggressively scouting for any available deer sign in the area that we had chosen to hunt. The rain that had fallen earlier on that Thanksgiving morning made it hard to notice any fresh deer tracks. The Tensas area that fall had a very poor mast production year and finding an acorn tree that was producing could have been the ticket for a successful hunt. At the end of the day a small gathering of hookings, droppings, scrapes, and tracks had been found. Our group had no luck finding a hot feed tree to rely on. With daylight getting shorter the decision was made to hang our climbing stands and roll the dice on the little amount of deer sign that we had found for the next day's hunt.

It was a minute or so before seven o'clock when one of our party fired a shot. A few minutes later I received a text stating that he had killed a fifty or sixty pound hog and he would like to meet up at our chosen spot around nine o'clock or so to discuss our next options going forward. Although a couple of deer had been spotted, no other shots were taken from our group that

morning. After arriving at the meeting spot the conversation of feeding whitetails came up with one of the guys saying, "Man I wish they would let you feed them here. Especially this particular year with the low acorn crop. We could really tear 'em up." I replied, "Yeah if we were allowed to bait everybody else would be able to do so also." The other hunter of our group then quoted, "I would love to turn my hounds loose in that big CRP weed patch up front to see what would come out of there." I fired back with, "Me too, but if it were legal to do then everybody else would be doing it also." After the short rest we continued on our track back to our vehicle. We had walked probably a hundred yards or so when the successful hunter that was dragging the pig had to stop for another short break. As he was gasping for air he then replied, "I wish that they would let you use an ATV up here to go in the woods and retrieve your downed game." Before he took in his next breath of air I answered that statement with, "Yeah. If that was so, you'd probably be the first one to complain about it if someone would ride a bike past you at about five in the evening to go get their deer, not to mention that we'd tear this beautiful place to pieces if such things were legal to do." I then reminded them that the reason that we annually make this hunt is to get away from all of the ways that we are allowed to hunt on our leases back home. They both agreed and we once again began dragging the young pig through the woods towards our truck.



For a moment there it seemed that the three of us were becoming like many others that for instance have come to this country because of what it is and then begin trying to change things back to what they had left behind as soon as they get here.

Myself and those two could probably each harvest an antlerless deer on our leases back home on that weekend every year if we wanted to. But killing a deer isn't the only reason to continuously make that venture into the wild. It's what you have to go through to do it and be successful that makes it such a challenge. These hunts take a good bit of effort from the very beginning to get underway. You must first apply for the draw back in the summer and then purchase the permit to hunt if you are a successful applicant. Specific rules and regulations that you don't have to follow on your home turf need to be looked at carefully before engaging in any activities on these properties. If drawn, you must find a place to stay. You'll have to bring things like climbing stands if you want to be elevated, and some type of cart or dragging device to get harvested game out of the woods. Safety harnesses are a must for climbers and devices such as compass, lights, and legal removable reflectors can come in handy. And on

top of everything else you'll have to find some good deer sign to sit on and just maybe you'll get lucky enough to get a shot. If you do kill, the effort of getting it out to the truck can be quite a job. This type of hunting can be great exercise for sure and I find that harvesting a deer in this manner can be very rewarding.

So if you ever decide to tackle one of these adventures just remember that things may be a little different than your typical day to day deer hunt. If you wanna bait deer, use trail cameras, use ATVs to retrieve game from the forest, run deer hounds, sit in a warm comfortable box stand, then you probably need to stick to hunting on your lease or other available property that you may have. But if you desire to hunt whitetails in this deservingly challenging manner, by all means, try to make a trip or two like this in the future. You'll be worn out at the end of the event, but if you are successful, you'll be overwhelmed with the art of taking a whitetail of any size or sex in that method of hunting.

Till next time
Try it and see for yourself
James "Goosie" Guice



Jambalaya Festival

The Jambalaya Festival Association Elects Officers

L-R Koby Thacker Board member, Robert "Hoss" Reine Board member, Wally Taillon President, Brad Robinson Board Member, Tammy Guillory Vice President, Brenda Taillon Treasure, Brigitte Reulet Secretary, Shelby "Doty" Gautreau Board Member

The Best Gumbo Starts with Seafood

Shrimp, Crab, Crawfish & Oysters

Christian Brothers Seafood

225.647.4332 • Hwy. 44 • Gonzales

HWY. 44
PAINT & BODY
644-7516

PAINT & BODY
HIGHWAY
44
TOWING



East Ascension Sportsmans League

Letter from president -
Mike Lambert

Hello again. It's hard to believe it is November already and Thanksgiving is right around the corner, well when you read this it will be over. This is the time of year some people, like me, like to fish. I know it's hunting season for most, but when it starts getting cooler and the marsh starts to fill up with specks and reds, I'm ready. I didn't get hooked on this type of fishing till I was about

thirty. No one took me fishing in the marsh when I was younger. I remember the very first trip I took fishing in the marsh. It was with my brother in law Rickey Robert and his brother Farrell and we went to Montegut. It was cold and it rained all day. It was nasty, but we caught fish and I was hooked. After that, I spent almost every Saturday fishing, from late October to about the end of January, with my son Robbie. It has been a long time tradition of ours to go fishing every black Friday. It's way more fun than shopping. We go no matter the weather. I remember the year the marsh froze. We were out there fishing and the fish were dying. We could see them under the ice barely alive. We were picking up fish like we were at a fish market, but only the limit of course. We tried to fish but our baits just skipped across the top of the ice. It was so cold, that if a drop of water fell on the deck of the boat it would freeze instantly. That was cold right?! So now when we get out there first thing in the morning we know it will not be that cold. In fact, on the really cold



mornings, we drove down there with hardly any heat in the truck so we wouldn't be shocked by the cold when we got in the boat. You're probably thinking why, right? People hunt in the cold and rain but fishing is looked at differently. It is really cold on the water in the fall and winter. It's also a little windy, which makes it worse.

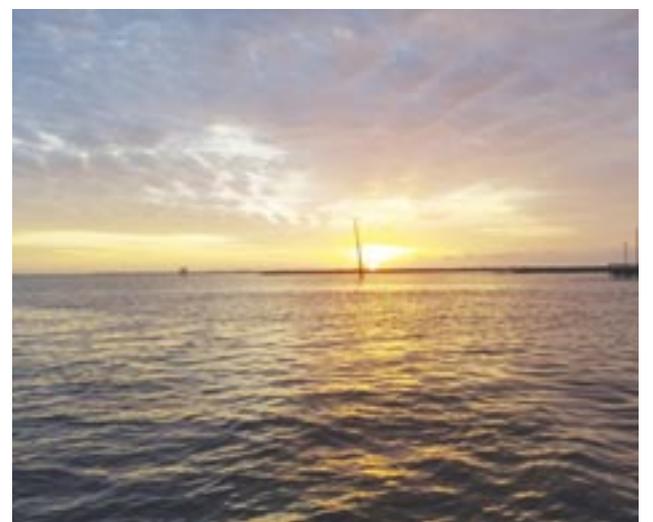
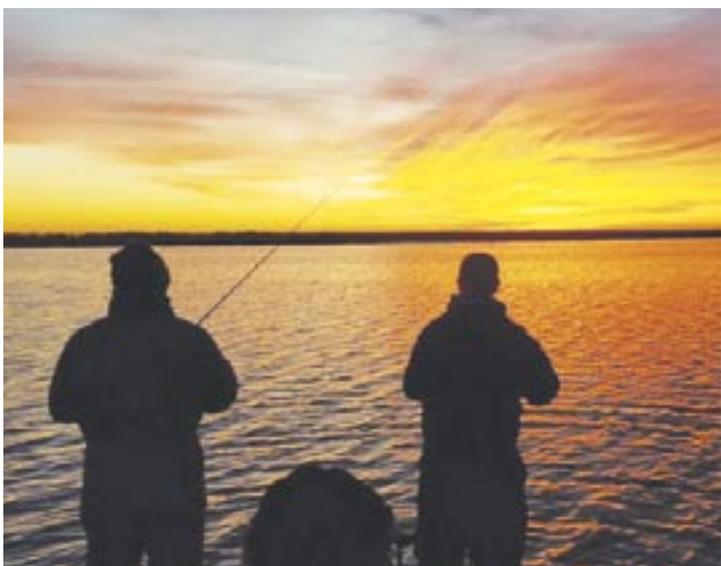
The one thing that makes me feel glad to be out on the water is the sight of the sun rise. On a cold morning, just seeing the sun rise makes you feel warmer and that's what it's about. That's why fishermen get up early. I don't want to get all spiritual and stuff, but it really makes you think of where you fit in this world. It is the only thing that can make me put the rod down for a little while and pick up a camera or phone and take a picture. In this article, I am posting some pictures I took while fishing. Anyone who spends time hunting or fishing can understand what I feel when I see the sunrise of a new day.

That's why we wake up early and go outside. To someone who believes that outside is the best side it's worth missing out on a little sleep. I hope that everyone will find a place outdoors that will give them joy.

A little tip for the new generation that are worried about clean air and stuff like that. Don't get the wrong idea, I want a clean earth, but my point is, the air in a closed house is probably more polluted than the air outside. I have worked and played outside my entire life. The Sportsman's League just wants to do what we can to make the outdoors better for all of us. It's your place to take care of land, air and water and enjoy it to the fullest. This time of year is my favorite time to be outside. I wait all year for it to cool off. Hope to see y'all on the water or at the hunting camp or around a fire in your backyard. Live it up outside!

Thanks for your time,

Mike Lambert



Join Us For Our Next Meeting

The November monthly meeting will be on
Monday Nov 21st at Cabelas 7pm in the upstairs Conference room.



Left to right, Tony Arceneaux, Jason Beck, Donald Braud, Bubba Rossi, Anthony Bonadona



Angler of the Year, Anthony Bonadonna

East Ascension Sportsmans League Bass Club News

The EASL Bass Club held its' Annual "Classic Tournament" on the 5th of November. The Tournament was held out of the Amelia Landing with a 3:00 Pm weigh in. There were 19 Boats participating in the Tournament.

First Place went to Donald Braud with 5 fish weighing 10.42 lbs.

Second Place went to Bubba Rossi with 5 fish that weighed 9.59 lbs.

Third place went to Jason Beck with 5 fish that weighed 9.33 lbs.

Fourth place went to Anthony Bonadona with 5 fish weighing 8.41 lbs.

Fifth place went to Tony Arceneaux with 5 fish that weighed 7.95 lbs.

First Place Big Bass winner was Tony Arceneaux with a lunker that weighed in at 4.23 lbs.

Second Place Big Bass winner was Donald Braud with a lunker that weighed in at 3.92 lbs.

Congratulations to the winners of the Classic Tournament.

Each year we award the "Angler of the year" title to the member with the highest points at the end of the Classic Tournament. This year's title goes to Anthony Bonadonna. He was

the points winner utilizing the results of the 8 highest Tournament finishes of the year. Congratulations to Anthony for winning the title.

The EASL Bass Club will meet again in January to get the 2023 season underway. The Board of Directors will meet soon to set the tournament dates for next year.

HARDWOOD • VINYL • CARPET • TILE & GROUT

Brite Shine

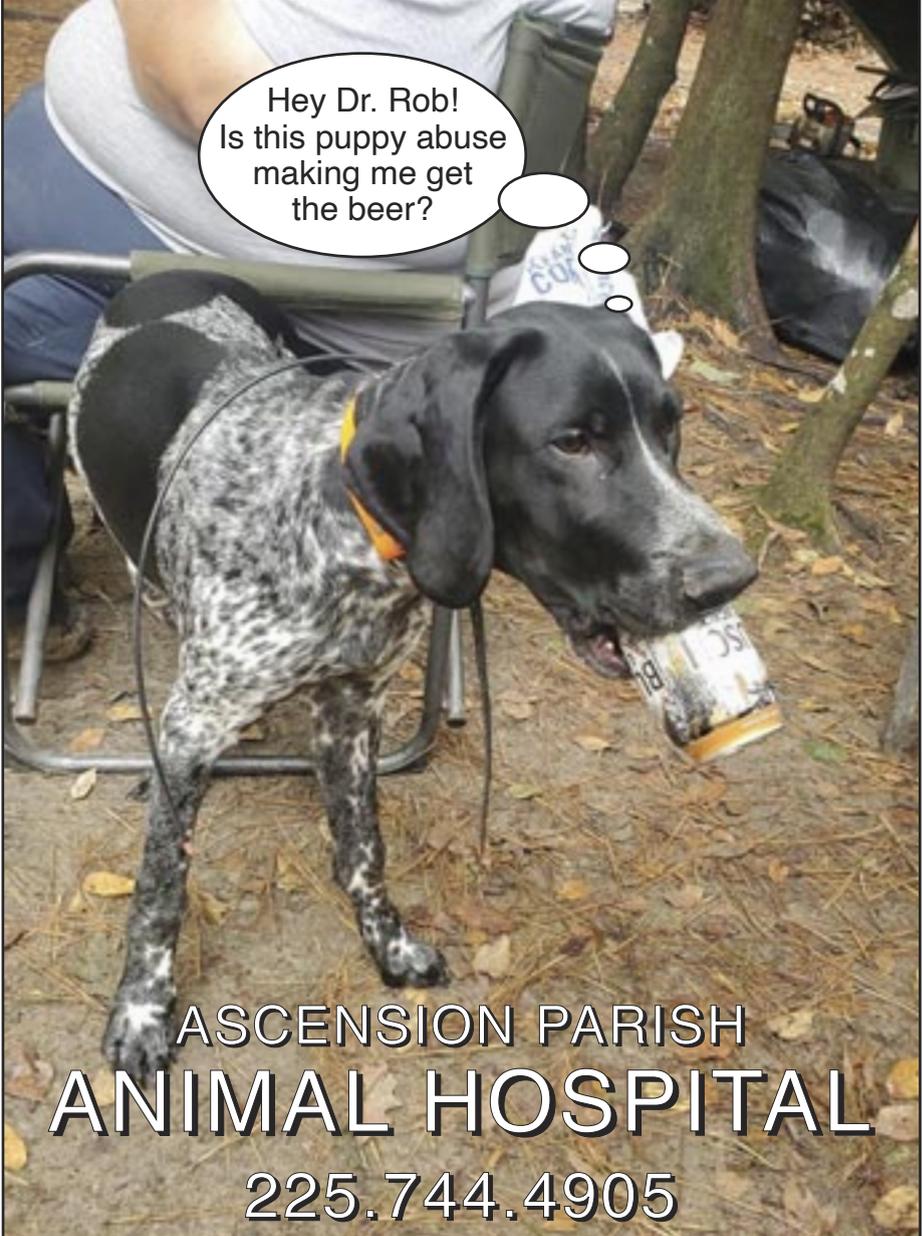
Cleaning and Floor Care




Janitorial - Office Cleaning • Floor Stripping & Waxing
• Carpet Cleaning • COVID 19 Disinfecting




Phone: 225.677.2003 ☎
Estimates@briteshineclean.com



ASCENSION PARISH
ANIMAL HOSPITAL
225.744.4905

As Hunting Season Approaches Tee Wayne's Restaurant is Gearing Up to Turn Your Game Harvest into a Specialty Meat

Deboning • Ground Meat

- Fresh Sausage
- Smoked Sausage
- Green Onion Sausage
- Italian Sausage
- Cajun Sausage
- Breakfast Sausage
- Jalapeno & Cheese available

Vacuum Packed
Custom Cuts
Available with
Deboning





Specialty Meats & More



<p>Bacon Wrapped Stuffed Tenderloins <i>stuffing choices:</i> Brisket & Pepper Jack Cheese Brisket, Jalapeno & Cheese Mac n' Cheese Jalapeno & Cream Cheese Boudin & Pepper Jack Cheese Pulled Pork & Pepper Jack Cheese Glazed w/ Pepper Jelly & Brown Sugar w/ Jalapeno & Cream Cheese</p> <p>Bacon Wrapped Boneless Chicken Thighs <i>stuffing choices:</i> Boudin & Pepper Jack Cheese Boudin & Jalapeno Jalapeno & Cream Cheese</p> <p>Fresh Sausage Pepper Jack Cheese Jalapeno & Cheese Green Onion Cajun Green Onion Regular Italian Alligator Jalapeno & Cane Syrup Green Onion Chicken Crawfish Alligator Green Onion Alligator Jalapeno</p>	<p>Bacon Wrapped Stuffed Duck Breast <i>stuffing choices:</i> Mac n' Cheese Jalapeno & Cream Cheese Brisket & Pepper Jack Cheese Boudin & Pepper Jack Cheese</p> <p>Boneless Pork chops Stuffed with Boudin</p> <p>Partial De-boned Stuffed Chicken <i>stuffing choices:</i> Brisket & Pepper Jack Cheese Rice Dressing Red Beans & Rice Mac n' Cheese Pulled Pork & Pepper Jack Cheese Loaded Mashed Potatoes</p> <p>Smoked Sausage Pepper Jack Cheese Jalapeno & Cheese Green Onion Cajun Green Onion Regular Andouille Pineapple & Brown Sugar Alligator Crawfish Duck</p>	<p>Lagniappe Regular Boudin Pepper Jack Cheese Boudin Hoghead Cheese Smoked Andouille Shrimp Burger Patties Jalapeno Chicken Patties Green Onion Chicken Patties Boneless Chicken Tenders Boneless Skinless Chicken Thighs 80/20 Ground Beef Pre Cut Jambalaya Pork Meatloaf Hamburger Patties Pepper Jack Hamburger Patties Crawfish Cornbread</p> <p>Gumbos & Stews Seafood Gumbo (gallon or quart) Chicken & Sausage Gumbo (gallon or quart) Shrimp Stew (quart) Shrimp Etouffee (quart) Chicken Sauce Picante (quart) Pork Sauce Picante (quart) Crawfish Stew (quart/seasonal)</p>
---	---	---

Cooking Instructions

<p>Bacon Wrapped Chicken Thighs <i>Completely thaw and place on a sheet pan. Do not cover. Preheat oven to 350. Cook for approximately 60-90 min or until internal temperature is at 155.</i></p> <p>Boneless Stuffed Pork Chops <i>Completely thaw and place on a sheet pan. Do not cover. Preheat oven to 350. Cook for approximately 45 min or until internal temperature is at 155.</i></p> <p>Crawfish Cornbread <i>Completely thaw and place in oven. Do not cover. Preheat oven to 350. Cook for approximately 30-45 min or until golden brown.</i></p>	<p>Bacon Wrapped Tenderloins Bacon Wrapped Duck Breast <i>Completely thaw and place on a sheet pan. Do not cover. Preheat oven to 350. Cook for approximately 60-90 min or until internal temperature is at 155.</i></p> <p>Partial De-boned Stuffed Chicken <i>Completely thaw and place on a sheet pan. Do not cover. Preheat oven to 350. Cook for approximately 60-90 min or until internal temperature is at 155.</i></p> <p>Bacon Wrapped Chicken Thighs <i>Completely thaw and place on a sheet pan. Do not cover. Preheat oven to 350. Cook for approximately 60-90 min or until internal temperature is at 155.</i></p>
---	--



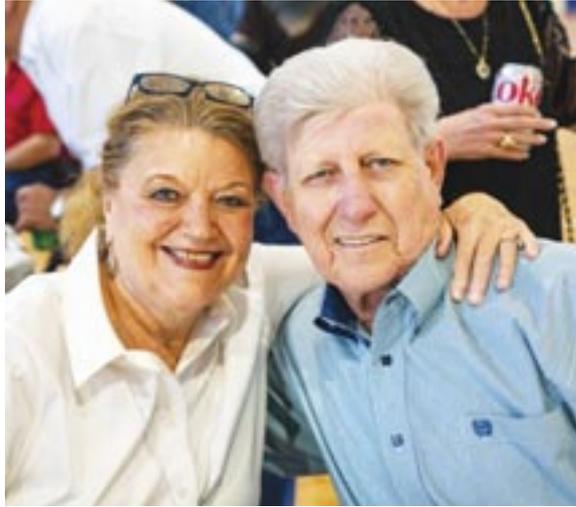
Wild Game Processing

39087 Hwy. 621, Gonzales, La.
225.644.FOOD • 225.205.0601

Monday thru Friday: 8am-2pm



GARNEY GAUTREAU SENIOR SOC HOP 2022







**INJURED?
WE'LL GO TO
BAT FOR YOU!™**

GoToBat.com

**GAUTHIER
AMEDEE^{APLC}
PERSONAL INJURY LAW**

Attorneys André Gauthier and Jody Amedee
2111 S. Burnside Avenue, Gonzales, LA 70737 LA-21-12854

what's happening @myAPLibrary

Holiday Wreath Contest

GONZALES

Nov 14–Dec 9 Wreath submissions
 Dec 10–Dec 16 Voting period
 Dec 20 Winners announced

COZY Cat Cafe

8:30am–12:30pm
DEC 3
Galvez

CARA'S HOUSE
 Ascension Parish Library
 Read • Learn • Create

Carols in the Garden

with Erin Perdue

DEC 13
6:30pm
Gonzales

special guest appearance
Santa Claus

- Hot chocolate by Louisiana Lemonade
- Assorted baked treats by Sweet Melissa's Confectionery

Dulcimer & Drums

featuring **Lady Chops** & **Amanda Roberts**

DEC 20 6:00pm Galvez
DEC 21 10:00am Dutchtown
DEC 21 4:00pm Wag Center

Find more events going on at your library @ myAPL.org

Cooking Gourmet at Home with SNO'S SEAFOOD & STEAKS



STUFFED REDFISH DANTES



Executive Chef, John Donaldson

Prep Time: 1 hour

Cook Time: 15 minutes

Servings: 4 servings

Ingredients:

- 1 lb. -eggplant (peeled and thinly sliced)
- ¼ cup -green bell peppers – small diced
- ¼ cup -green onions-chopped
- ¼ cup -celery – small diced
- 1 tsp -granulated garlic
- 1 cup -onion – small diced
- 1 cup -bread crumbs
- 1 ½ tsp -kosher salt
- 1 cup -small shrimp
- ½ lb. -crawfish tails (rinsed thoroughly)
- 4 -redfish filets (cut a pocket in the middle to place stuffing in)
- Pinch -red pepper
- Pinch -black pepper
- 1 tsp -granulated garlic

Instructions:

Place eggplant on a sheet pan and rub both sides generously with olive oil and bake at 350 degrees until tender. Chop well with spatula to break up the eggplant into a puree. In a small braizing pan over medium heat cook onion, celery, and bell peppers until tender then add eggplant and seasonings. Add shrimp and crawfish to pot and cook for five minutes. Remove from heat. Add bread crumbs and green onions and fold until fully incorporated. Allow mixture to cool then scoop a generous portion into redfish. Place fish on a baking pan and season to your taste. Pour a half cup of melted butter and a half cup of water onto pan and place into a preheated 350 degree oven for 15 minutes or until the center reaches an internal temp of 165 degrees. Remove from oven and enjoy!

LET IT SNO...

Spread Joy with a Gift Card

**Purchase \$100 gift card and get \$20 gift certificate.
Purchase \$50 gift card and get \$10 gift certificate.**

*We're open Tuesday to Sunday and
available for curbside service or take out.*

Follow Us for Daily Chef Specials 

CALL FOR TAKEOUT 225 647.2632
Airline at HWY 74 in Gonzales
snoseafood.com

50th

SNO'S

SEAFOOD & STEAK
EST. 1971





PELICAN POINT

SAVE THE DATE!

*Brunch with Santa
at Pelican Point!*

**Reservations are now available for our Annual Brunch with Santa
which will be held on Sunday, December 11th from 8am - 2pm**

Kids can write a letter to Santa, create a holiday craft and have their picture taken with Santa.

**For reservations and
additional information...
Flight Restaurant
(225) 746-9900 ext. 14**

**Pelican Point Golf Club
6300 Championship Court, Gonzales, LA 70737
(225) 746-9900
www.golfthepoint.com**

New Year's Eve Dinner

**Friday, December 31st
For reservations & information
call Flight Restaurant
225.746.9900 ext. 14**



Ann Zedlitz, M.D.
Board Certified Dermatologist
"Skin Boss"

As Seen On
THE DOCTORS

You Deserve The Best!

5305 FLANDERS DRIVE, BATON ROUGE, LA 70808 | 17497 OLD JEFFERSON HWY. PRAIRIEVILLE, LA 70769
ZDERMATOLOGY.COM | 225-778-7540



AESTHETIC
DERMATOLOGY

REV UP YOUR SECURITY

letsrev.com

HomeIQ® Security provides remote access to:

- View & record live camera footage in & around your home
- Lock/unlock your entryway doors
- Open/close your garage door
- Adjust your thermostats & lights
- Receive text & email alerts
- See & speak to visitors at your front door with our video doorbell



HOMEIQ[®]
SECURITY

rev
formerly EATEL

call today to learn more **(225) 621-0111**

*Certain restrictions and credit checks may apply. Local ordinances may require a user alarm permit. Security service provided by RTC Security Services, LLC d/b/a REV LA License #F354. 913 S. Burnside Ave., Gonzales, LA 70737 (225) 621-0111.