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NOVEMBER 2023, VOL. 21 ISSUE 11



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On the Cover: Layne's Jewelry Page 24

Blessings



Then on to La Fete and I got the honor to be "helper" again. Possum & I cooked Saturday in the final heat and snagged the last spot for the finals on Sunday. Up early and at it again, this time we got a 3rd place plaque



and I got to "stir the pot" for the 1st time. And another "gold paddle".



So very proud to sponsor these cooks, Tyler & Possum, and share in giving to the community and festivities with family and friends.

Once again we are blessed to be a part of 2 great events in Ascension Parish – The Sorrento Boucherie Festival and the La Fête des Bayous. Back to back weekends filled with family fun and cooking. Tags & Titles started off Boucherie weekend with Tyler & Jake "Possum" cooking for Champ of Champs. Not a "W" but a good jambalaya.



We at TAGS & TITLES - THANK YOU ASCENSION PARISH & BEYOND for the opportunity daily to continue to serve your DMV, DL, Wildlife & Fisheries and Notary needs. We strive to serve our customers with friendly, 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.



Then on the Saturday where I got to be the "Helper" to Possum and share in the cooking – Yes I did help! We scored a place in the Finals to cook

Sunday but missed another "W". But still a good jambalaya. I got my 1st "gold paddle"!



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2023 Boucherie and Balloon Festival

So the 2023 Boucherie and Balloon Festival has come and gone and this year's event was a huge success! The weather was beautiful and we had a record turnout! We would like to thank all of the sponsors that gave and allowed this festival to do as well as it did. Without those sponsors, we couldn't do what we do. We also want to thank all of the selfless volunteers that came and spent countless hours helping to ensure everything

went as planned. A special thank you to the cooks and their sponsors, that also make the festival. That being said, we want to congratulate our 2023 cook-off champions!

Cracklin Champion:
 Snook Trabeau
 Runner Up: Jimmy Bercegeay

Jambalaya Champion:
 Curt Parent
 Runner Up: Buster Melancon

We can't wait to see everyone next year on the 3rd weekend in October where we will have more hot air balloons, great bands and awesome food you wont want to miss out on!

Sincerely,
*The Sorrento Lions Club and
 Boucherie Festival Association*





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Cracklin Champion: Snook Trabeau



Runner Up: Jimmy Bercegeay



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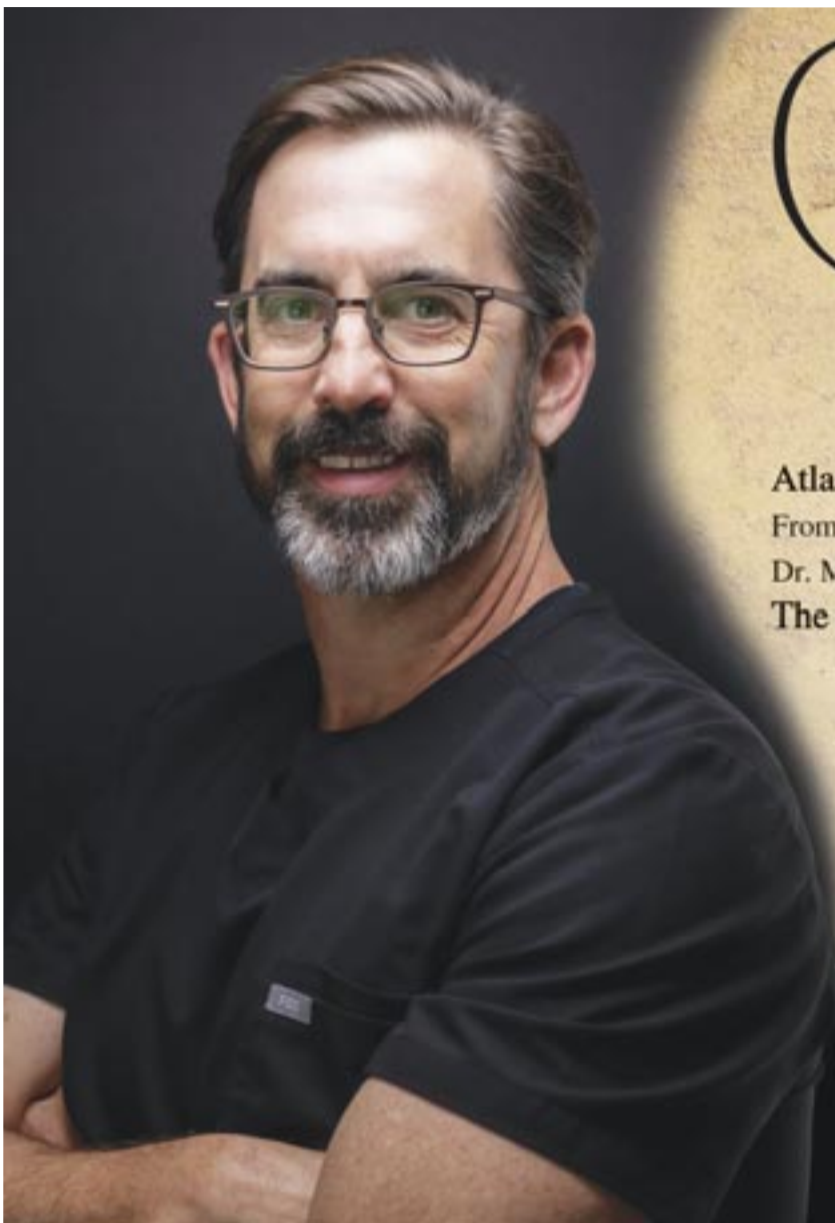


Duchess of Sorrento, Hazel Lee, Turns 100

Last November Ascension Magazine did an expose on the 80th wedding anniversary of the couple I declared as the Duke and Duchess of Sorrento, Bibby and Hazel Lee. Well, the 81st date is fast approaching but we wanted to also take a moment first and recognize Hazel's 100 birthday celebration. Hazel Villenurve Lee was born on October 25, 1923. These pictures are from her 100th birthday party held on October 25, 2023 at their Lee Street residence in

Sorrento. Hazels two much younger sisters, Mrs. Frank "Sammie" Melancon, 97 and Mrs. Gary "Jut" Babin 83 join in the festivities. That is a total of 280 years of living Villenurve women. Hazel's baby sister "Jut" was also celebrating her birthday which was the day before. You can see a good time with family and friends was had by all. What a special couple and family.





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Carlstedt's Revisited

The Gonzales Garden Club so enjoyed their visit to Flower General by Carlstedt's last spring that they requested an encore visit. Members Janis D'Benedetto and Janis Poche coordinated a November 1st meeting with the Carlstedt staff at the business' Gonzales location at 218 E. Bayou Narcisse. Members listed their favorite plant materials for Christmas



Meals from Mike Anderson's in Clarion meeting rooms has become the go-to lunch arrangements for the Gonzales Garden Club.



Members Janis D'Benedetto and Janis Poche made the arrangements for the club's visit to Carlstedt's and lunch at Mike Anderson's

arrangements as red flowers like camellia, amaryllis, carnations, roses and poinsettias with evergreen sprigs of holly, cedar, pine and arborvitae.

The first time the club met at Carlstedt's was last February. That event focused on timely floral arrangements for Valentine's and Mardi Gras themes. This month's meeting tapped a different holiday, the Christmas season. In anticipation of the holiday spirit, Licensed Floral Designer Susie Summer enlightened the group on "Fresh Christmas Designs" in red, green, white and gold schemes. Susie exhibited the array of supplies she commonly uses to construct swags, wreaths and table arrangements. She emphasized that personal taste determines selections of real and artificial greenery, bow fabric, filler picks and thematic caricature.

Susie said, "The hardest thing about a wreath is what to put on it."

She demonstrated the possibilities. She wraps, wires and hot glues artificial greenery to plastic wreath frames. For fresh wreaths, she uses soaked oases in wire frames and live conifer stems, which need periodic spritzing with water to maintain freshness.

Some think each swag or wreath needs a prominent bow, but, again, Susie says it's optional. Seasonal bow fabric choices include colors like different reds, patterns like plaids, and textures like velvet. Susie added fullness to ready-made bows by forming extra loops of fabric that she attached to picks and inserted



Carlstedt's florist Susie Summer makes many arrangements like this one during the holiday season.



Member Dana Teepell won a demonstration arrangement as a door prize.



Garden club members shopped at Carlstedt's after the design presentation.



Susie turned plain thistle into a gold filler element using floral spray paint.

into the bow's knot. She prefers wired fabric that maintains the loop shapes. Long filler picks of artificial leaves, berries, blooms and cones were abundant. Changing the color of the berries to match the intended scheme was achieved with floral spray paint.

As a final feature of wreaths and swags, Susie secures a decorative metal stake of a Santa, snowman or alligator to serve as the main visual draw. After showing many possible

Susie's second arrangement began with an oasis in a shallow plastic dish and a mix of fresh and artificial components. After a base of fresh cedar, she set in six faux poinsettias, several fresh mums and roses, and a few long stalks of white stock. A unique feature impressed the audience when Susie placed the full dish of flowers atop a glass dome of LED candles ... a dramatic floral design indeed.

This month's business meeting was held in the Iberville Room of

continue to water your plants even when the air temperature turns cold.

The club's December meeting will be more social in nature in that it will be held at a member's home with an indulgent pot luck meal and gift exchange dominating the day. Happy Thanksgiving to everyone and don't tire of watering your gardens.



Floral Designer Susie Summer made an arrangement for a holiday banquet.

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



Carlstedt's walk-in flower cooler smells sweet and fresh.

components of door hangings, Susie awarded the promise of a custom design to one audience member by drawing a name from a bowl. Mable Savoy won her choice of a holiday wreath or swag to be completed with her preferences of bows, picks and thematic features.

Susie then constructed two elaborate Christmas centerpieces. She used clear waterproof tape to grid the opening of a wide red vase to support the stems. She chose fresh cedar stems as the base before adding white hydrangeas, red anthuriums and gold-painted thistle. The interesting textures made this design a stunning prize of chance for lucky Member Dana Teepell.

the Clarion before a meal from Mike Anderson's. Old and new business was discussed. A succulent "hens and chicks" plant was given away by Mable Savoy via a random drawing. Conchita Richey, a succulent enthusiast, miraculously won the plant.

The Horticulture Hint for this month is to rake fallen leaves from deciduous trees and use these leaves to mulch garden beds or compost them. Susie had a tip for fresh poinsettia cuttings: soak the cut stems in warm water to expel the milky sap before their final placement in arrangements. Members gave additional winter garden tips: beside leaves, insulate garden plants with pine straw, mulch or shredded paper; cut back plants when moving them into the greenhouse;

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Budgeting and Saving

Procrastination can lead to impulse buying, which can often lead to overspending. When you start your Christmas shopping early, you can budget your holiday expenses more effectively and take advantage of sales and deals throughout the year. Spacing out your purchases over several months can significantly reduce the financial strain that most of us feel during holiday time.

Time for Wrapping and Planning

Early Christmas shopping not only helps you secure the perfect gifts but also gives making those gifts beautiful to present. You can take your time to create beautifully wrapped presents or add a personal touch to each gift, making the holiday season even more special. This extra time also allows you to plan and organize other aspects of your holiday celebrations, from decorating your home to preparing delicious meals.

Wishing you peace and blessings as we enter this upcoming holiday season.

XOXO,

Sweet Eyes

Don't Delay, Get Your Shopping Done Today

As the holiday season approaches, the air is filled with love and excitement about spending the holiday with our family and friends, but sometimes that is accompanied with stress. Regardless of your budget, finding that "just right" gift takes time, so waiting until the last minute is a mistake and can create undue stress. One common mistake that many make is waiting until the last minute to Christmas shop. In this article, we will explore the importance of avoiding the procrastination trap and getting a head start on your holiday shopping.

Avoiding Stress and Anxiety

In my opinion, one of the biggest reasons to start your Christmas shopping early is to reduce stress and anxiety. Last-minute shopping often results in amazon order that didn't make it in time, or an online order that wasn't quite what you expected, and if you're the type that prefers to shop in person it prevents dealing with crowded stores, long lines, and a sense of desperation. By beginning your shopping well in advance, you can leisurely browse, compare prices, and make thoughtful choices without feeling rushed.

Better Selection of Gifts

Starting your Christmas shopping early allows you to have a better

selection of gifts. You can take your time to consider the receiver's tastes, hobbies, and preferences, and find thoughtful options. Waiting until the last minute may limit your options and force you to settle for leftovers. Shopping early gives you time to explore personalized gifts that require additional to make and ship.

Avoiding Delayed Shipping Times

Christmas is one of the busiest shopping seasons of the year, and retailers often run out of popular items as the holiday approaches. When you shop early, you can avoid paying quick shipping fees. Plus, you won't have to worry about items being out of stock or backordered.



Clover Column



4-H Youth Development Agent
Camille Brady

Falling for 4-H

Now that the school year is underway, Ascension 4-H has lots of fall programming for youth to get involved. Members can participate in regular club activities through their school club, the parish, or the Ascension 4-H Homegrown Community Club. Besides club activities youth can also fall into 4-H by participating in Parish, Regional and State events and activities. Some activities that take place in the fall are:



• **National 4-H Week Celebrations-** The first week of October we annually celebrate National 4-H Week to raise awareness about 4-H and its programs. This year we had 12 clubs participate in the Annual 4-H Week Display Contest!

• **Shooting Sports New Member Field Day/Kick Off-** New shooting sports members can try different disciplines of shooting sports such as BB gun, air rifle, air pistol, archery, and shotgun to

figure out which discipline suits them best before falling into the shooting sports program year.

• **Junior Leader service project selection-** Each year the Ascension 4-H Jr. Leader Club, consisting of 7th-12th grade 4-H members selects the main focus for their service for the year. This year's theme is "Health is the New Wealth". Members

will brainstorm, plan, and implement different service projects throughout the year in the area of Healthy Living. Students have already completed their first service activity in this project area by collection personal care items to create and distribute baskets to elderly in the community. Members of the Junior Leader Club will conduct different service aspects throughout the year and have already begun working on the planning for a fun run to take place in the spring.

• **ATV Safety Rider course-** Both Agents, Mrs. Camille and Mrs. Stephanie, are certified to teach the ATV Safety Institutes Rider course. This is a service offered to provide youth with the skills and knowledge to safely operate an ATV while providing them with the necessary equipment to do so. By offering this workshop at least once a year, we hope to increase knowledge and reduce ATV accidents in the area.

• **Advanced Culinary Workshop-** Students looking for a more interactive culinary experience than our regular cooking contests were invited to participate in a hands-on workshop. Students made 3 different sauces and learned more about a roux. We are hoping to get together at least one team to advance on to the 4-H Youth Chef Challenge Competition on the state level!

• **Pet Show, Decorated Pumpkin and Costume Contest-** This event is the 4-H Parish kick off event each year. Students submit decorated pumpkins, dress in costume, and participate in the pet show. We also usually incorporate a service activity that coordinates with our annual service theme!



• **Livestock Family Day-** This event is always the kick off to livestock show season. All exhibitors, both new and old, gather to receive information for the upcoming show season, participate in educational sessions about their livestock projects, practice with their animals, eat, and fellowship! It's a great event to kick off the livestock season!



• **Challenge Camp-** This overnight camping opportunity is open to 7th and 8th grade 4-H members. Participants complete various challenges, enhancing their critical thinking, teamwork, and communication skills by working as a team, participating in outdoor adventures, and growing as a person. Events like canoeing/kayaking, cardboard boat challenge, grilling your own burgers for lunch, hiking trails, etc. are parts of Challenge Camp's annual events.

• **Club meeting activities-** November's club meetings are all about Citizenship! Students are discussing their rights and responsibilities of being a good citizen, getting the opportunity to vote on their favorite candy, and learning & practicing how to properly fold an American flag! Some great discussions have come about and we hope to see our 4-H members more actively participating in

community events in the future!

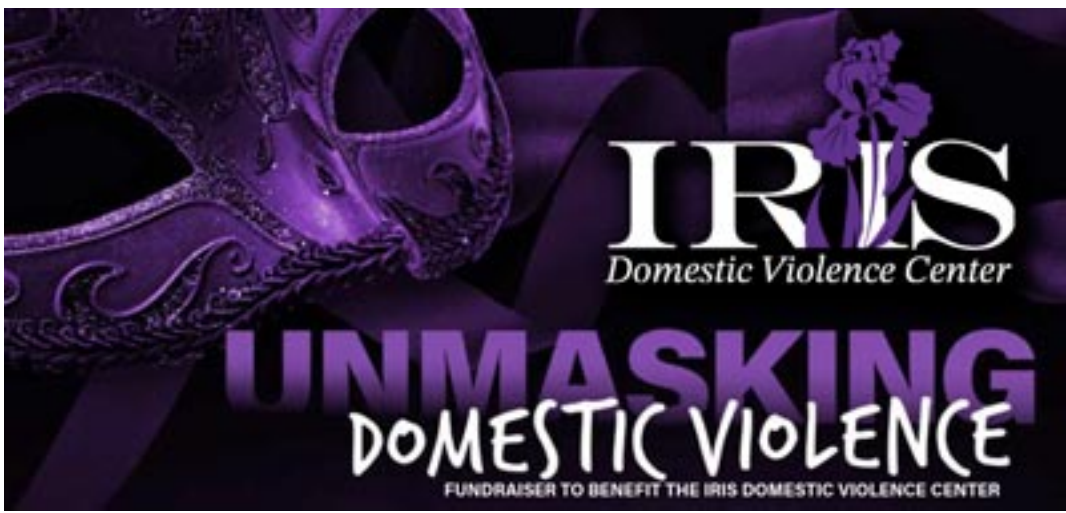
Students are also being given the opportunity to create their own community flag design that can be submitted for judging this month!

After hearing about all of these activities, do you think you're "Falling for 4-H"? Any Ascension parish youth from the age of 9 to 12th grade can join! Contact the LSU AgCenter Ascension Parish Extension Office to learn more about your school's 4-H club or to inquire about being a member through the parish office.



If you are an adult looking to be more involved in the community, volunteers are needed in many aspects of the program. To learn about these opportunities and how you can become a trained 4-H volunteer, contact the LSU AgCenter Ascension Parish Extension Office at 225-621-5799 or ascension@agcenter.lsu.edu! The LSU AgCenter and LSU provide equal opportunities for programs and employment.





Ascension Magazine was contacted by Z Aesthetic Dermatology, a Diamond Sponsor about this courageous event.

Businesses and citizens gathered for an inspiring fundraiser dedicated to supporting survivors of domestic violence and empowering them to rebuild their lives with hope and dignity. 100% of the proceeds of this fundraiser benefited the Iris Domestic Violence Center, a safe haven for those who have bravely left violent situations behind and are

in need of support.

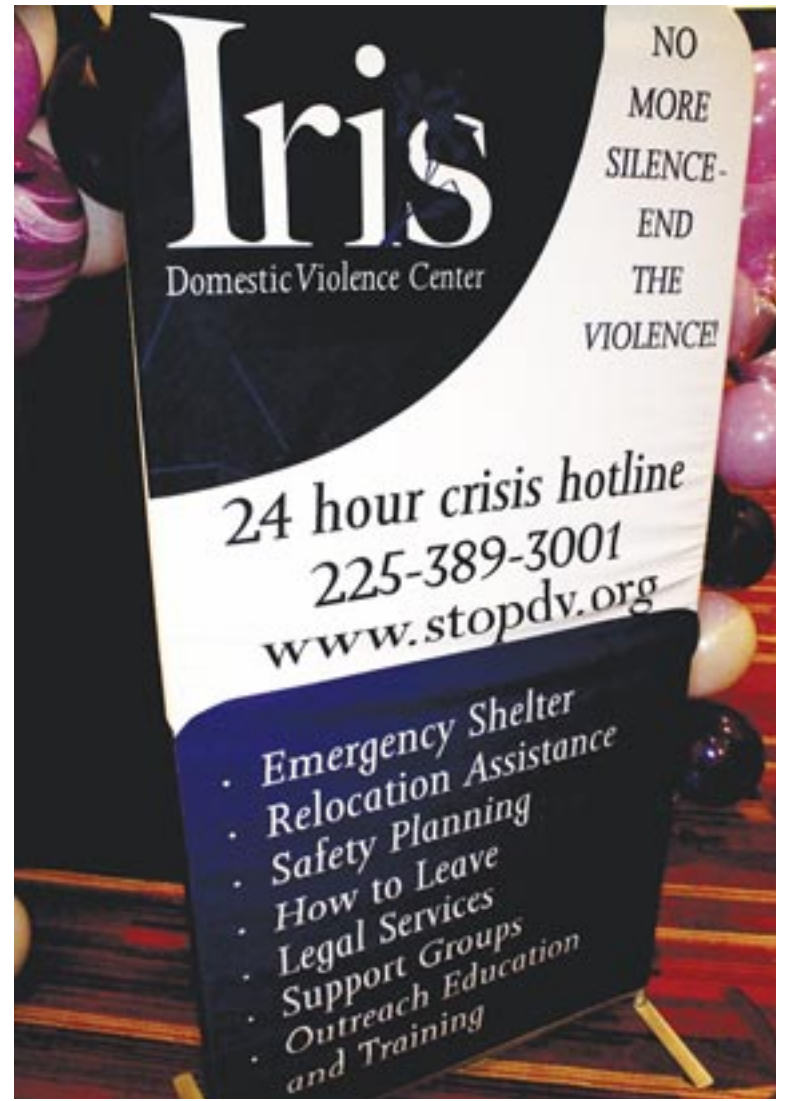
A very special thanks go out to the many sponsors and volunteers who made this worthy event happen.

The event was held at the Renaissance Baton Rouge Hotel, and this year's total raised for the cause has been over \$100,000.

If you need,

CALL THE CRISIS LINE, Available 24/7, their team of counselors are always available to help you or a loved one. (225) 389 - 3001 1(800) 541 - 9706





YOUR ESTATE MATTERS



By Linda Melancon

Giving Thanks for Peace of Mind: The Healthcare Documents You Need

In November I start thinking about the many things I am grateful for – preparing for my turn to share with my loved ones

before Thanksgiving lunch. This Thanksgiving, I'm most grateful for my health - without that, many other things are not possible.

As I approach retirement age, more of my peers struggle with various health issues – issues that hinder their ability to live like they once did. I'm no stranger to this reality. Throughout my 20+ years in practice, I have aimed to help those who are aging, who need to protect the assets they have, but who are also ready to plan for the next stage in life.

We'd all like to believe we will be capable of taking care of ourselves until the end, but the truth is that medical science is able to keep our physical bodies functioning much longer than we can independently maintain them.



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Let's Get
Social!

Ideally, a person in this stage of life has already created an estate plan to make their wishes clear. We can craft a plan to assist with paying for whatever method of care is appropriate, whether it's a caregiver agreement so a loved one can be compensated for providing care for them at home or a trust so that the person in need of care is able to afford a nursing home without losing all of their assets.

If you are a senior, you should seek an attorney's advice about advanced care directives, like a power of attorney. A power of attorney clearly states your wishes about who you want caring for you and your affairs, when this is to take place (ex. when one or more doctors determine you are unable to reasonably care for your person or property), and the scope of powers of the person to whom you are giving this control.

The law also authorizes you to make a declaration, commonly known as a "living will," instructing your physicians to withhold or withdraw life-sustaining procedures when you have been diagnosed as having a terminal or irreversible condition. A living will gives specific instructions to your loved ones and to your doctors about what kind of medical treatments you do or do not want administered. This document helps to ensure that your personal dignity and your fundamental right to control your own medical care are respected even after you are no longer able to actively participate in the decision-making process.

The final health care document you should have in place is a HIPAA authorization naming the people that you want

to have access to your protected medical records. Under the Health Insurance Portability and Accountability Act of 1996 (HIPAA), absent written authorization from the patient, a health care provider cannot disclose medical information to anyone other than the patient or the person appointed under state law to make health care decisions for the patient. The penalty for failure to comply with the HIPAA rules is severe, so your loved ones may have difficulty getting crucial information from a hospital or other health care provider if you do not have a HIPAA authorization granting them access to your records.

There are a host of planning tools available to help you express your wishes and take charge of your affairs, and these are just a few of the many options at your disposal. While contemplating our own future may be a bit sobering, it's truly comforting to have these documents ready and waiting, allowing us to focus on gratitude for our well-being. So, as we gather with loved ones this Thanksgiving, let's count our blessings and appreciate the peace of mind that comes with having these preparations in place. Happy Thanksgiving!

Ms. Melancon is an attorney with Legacy Estate & Elder Law of Louisiana, LLC with offices in Baton Rouge, New Orleans and Lake Charles, LA. The primary focus of her practice is estate planning, probate, special needs planning, and elder law. For more information or to attend an upcoming estate planning seminar, call her office at (225) 744-0027.

FINANCIAL FOCUS

Turning 65? Know your Medicare options

If you will soon be 65 and you don't have health insurance through your employer or your spouse's plan, you'll need to start looking into Medicare – so you should know your options. And your first big choice will likely be whether to go with original Medicare or Medicare Advantage. Which is right for you?

For starters, there's no one "correct" answer for everyone. Your choice will depend on a variety of factors, including your own health care needs, financial situation, preference for a particular provider, and so on.

In any case, you'll need to know the basics of the two programs to even begin evaluating your options. Here's a quick overview:

- **Original Medicare** – Original Medicare includes Part A (hospital insurance) and Part B (medical insurance for doctor's visits and covered preventive services). You pay about \$165 per month for Part B (or possibly more, depending on your income level). You can then choose to add Part D, which covers prescription drugs, for about \$40 per month and Medigap, which may cost between \$150 - \$250 per month to cover gaps in Parts A and B. You may also want to pay for private coverage for dental and vision care.

- **Medicare Advantage** – Medicare Advantage, also known as Part C, is offered by private plans and essentially replaces Medicare Parts A, B and Medigap. Because you must stay enrolled in Medicare Part B with Medicare Advantage, you pay the same \$165 per month as you would in Medicare (again, subject to additional charges for higher

incomes). Some Medicare Advantage plans have no premiums, while others may charge up to about \$60 per month. Most Medicare Advantage plans include prescription coverage and many also include dental and vision.

It's not always possible to make an apples-to-apples comparison of Original Medicare and Medicare Advantage. Generally speaking, if you have Original Medicare with Part D and Medigap, you could expect less restrictive networks, making it easier to see the doctors of your choice, and less restrictive coverage – that is, you might be less likely to need pre-authorization for certain services as you might with Medicare Advantage.

Furthermore, unlike Medigap plans, Medicare Advantage plans are not standardized – there's a great deal of variation in provider networks, drug coverage, premiums, deductibles, copays/coinsurance and out-of-pocket maximums. And some plans have reputations for denying claims. When you're shopping around for Medicare Advantage plans, you may want to talk to your friends and relatives who have them. You might also ask your doctors about their office's experience with different Medicare Advantage plans regarding coverage of treatments and prompt payment of claims. And you might want to visit www.medicare.gov/plan-compare for help in finding plans. (For other Medicare-related questions, you could contact your state's State Health Insurance Assistance Program at www.shiphelp.org.)

One last point to keep in mind: Each year, during the open enrollment period, which, in 2023, runs from October 15 through December 7, you can switch from Original Medicare and Medigap to Medicare Advantage, or vice versa. However, if you switch to Medicare Advantage, you may face limits and restrictions on returning to your Medigap plan, should you ever desire to do so.

As you can see, choosing the right type of Medicare coverage will take some research and comparisons – so leave yourself enough time to make the selection that best fits your needs.

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



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Picky Eating During the Holidays

'Tis the season! Thanksgiving is upon us, and the air is filled with delicious aromas. Everyone looks forward to stuffing their faces with delicious food... everyone except your kiddo who is a picky eater and doesn't think the food is delicious at all. The majority of us probably grew up hearing "don't play with your food!" Contrary to popular belief, that is exactly what I encourage you to do with your child this month.

Picture this: turkey, mashed potatoes, gravy, stuffing, and cranberry sauce sitting on a plate. Pretty boring right? Now picture THIS: Agent Turkey is a superhero, and his mission is to find the buried treasure. But wait! There's an obstacle course he must conquer first. Mashed



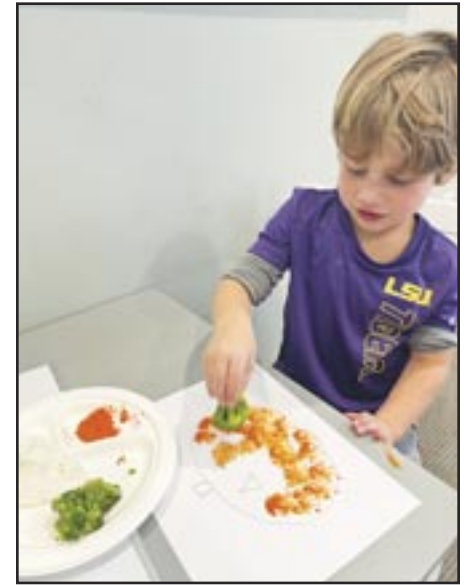
*Raimee Landry,
Certified Occupational Therapy Assistant*

potatoes become sand pits, gravy becomes a roaring river, cranberry sauce becomes steppingstones, and stuffing is STUFFED with treasure!

Making non-preferred foods a fun adventure is a great way to encourage positive interactions for your child. It's important to have experiences with challenging foods where the expectation is simply to interact in some capacity, not necessarily to eat. Encourage your child to talk about what the food looks like, what it smells like, can we

use another food to touch it, can we use our own hands to touch it, what does it feel like, can we walk it up our body from our hands to our face, can we kiss it, can our teeth touch it, what about our tongue...there are so many missions to complete before even eating it!

With time, this allows your child to feel safer with food and more inclined to taste it. Another tip to use is to present very small portions of the non-preferred food paired with something that is preferred. Additionally, offering a "no thank you" plate where your child scoops or uses their hands to put the non-preferred food in a



Our friend had a blast using broccoli as a paintbrush!



separate place is an easy way to create some type of interaction. It is also important to continue presenting these foods, as it can take ten to fifteen attempts before a child will accept a new food. Helping a picky eater is all about creating safe, fun, and positive experiences with food. With your child's imagination, the possibilities are endless!

If your child is a picky eater, has a limited diet, or has a small list of preferred foods, an occupational therapy evaluation may be warranted.



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2. Cost-Effective Solution

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Taylor Terrio, PTA • Hailey Leindecker, DPT

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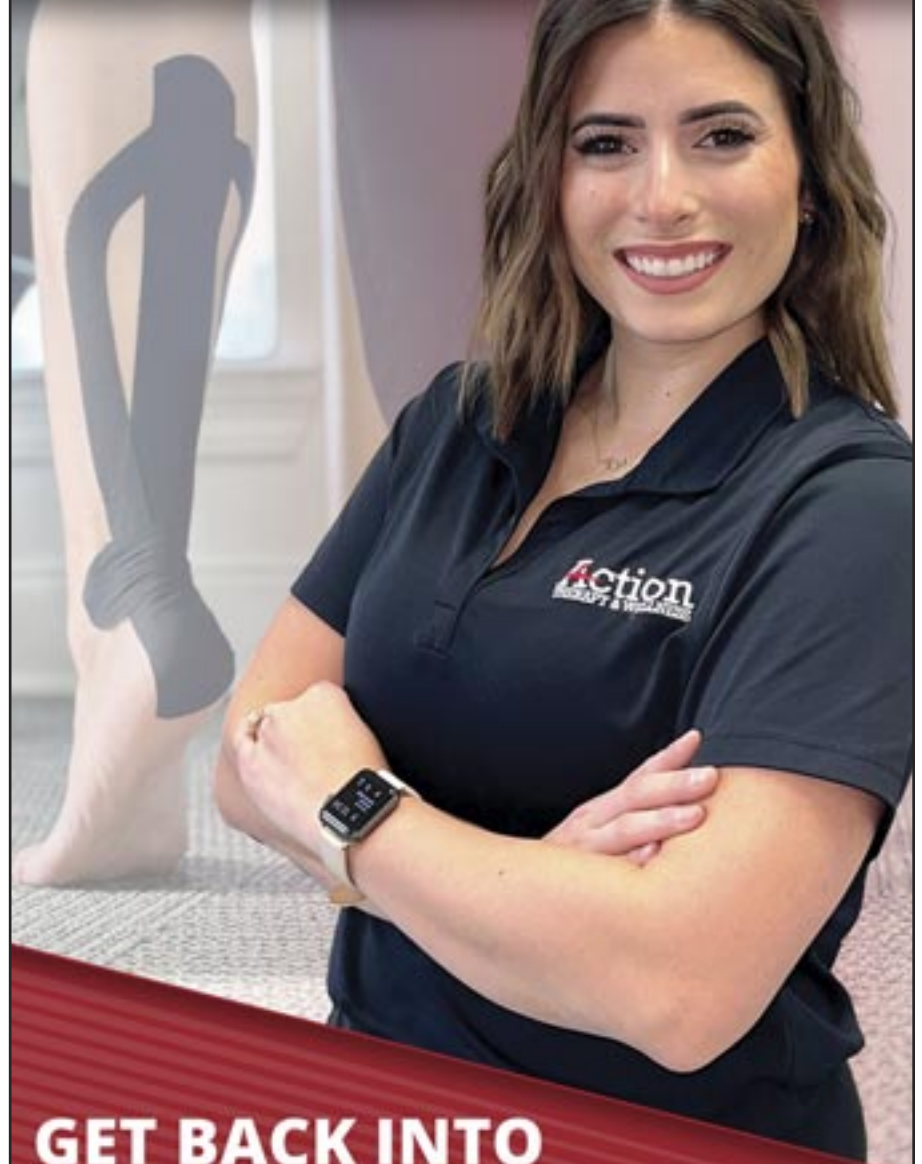
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La Fête des Bayous







East Ascension Sportsmans League

Letter from president -
Mike Lambert

This month I have a story you will only hear about here in Ascension Parish. No where else will you find yourself participating in a squirrel rodeo. The East Ascension

Sportsman's League is unique for this reason. It has been going on for years and years. It started way back by the Gautreaux family when they hunted with sticks and rocks. Now we use guns, but it's still hard because we can't see good no more. Anyway, I think that's the history part of this story.

This year as in past years on the first Saturday in October, squirrel season opens and EASL hunters hit the woods for their prey. This year we only had eight hunters enter squirrels to weigh-in. The weigh-in was done by Byron Gautreaux and Goosie Guice at Merle Gautreaux's house, where it has always been. The wind was bad so locating the little tree rats was tough. The

first place winner with 4 squirrels was Troy Paxton, with a total weight of 5.3 pounds. He also had the biggest squirrel that weighed 1.39 pounds. So really, if you do the math, all his squirrels were big. Second place was Tony Arceneaux, also with 4 squirrels that weighed 3.89 pounds. Must have been gray squirrels. Third place was Steve LeCarbo with 4 squirrels again, weighing 3.81 pounds. I told you the wind was tough. All these guys are the best of the best and none limited out. Not a problem though, because on Sunday them squirrels multiplied like the fish and the loaves of bread. Todd Braud cooked a pot full of the best squirrel gravy on the planet, known throughout the

universe. That's why you see so many UFO's on the first day of squirrel season in Ascension Parish. No joke! I wish somebody would have taken pictures but these guys don't want to be famous celebrities or nothing like that. It's hard to hunt when the paparazzi keep following them around.

Again, I'd like to thank all the guys who made this happen and all the people who took part in this event. Hope to see y'all again next year and bring a friend. And don't forget our next meeting at 7:00 PM upstairs at Cabela's on December 18th. As always, thanks for your time.

President

Mike Lambert

EASL Bass Club News

The EASL Bass Club held its annual "Classic Tournament" on November 4th out of Doiron's Landing either side. There were 22 Boats signed up to fish this last Tournament of the year. The Club canceled its meeting this year due to Covid issues within the club. That meeting was to



Jason Beck with big bass and overall winner.



Tim Braud with 2nd place and 2nd place big bass.

elect officers for next year and discuss any changes needed to the Bylaws or Rules. We will handle those issues at the January Banquet to kick off next year's Tournaments.

Fishing was tough on this day as only two members had a limit. Others had two or 4 fish. All total, there were only 9 boats that weighed fish. Let's hope some

ASL Meeting December 18th at 7:00PM upstairs at Cabela's.

conditions change before next year.

Jason Beck won the tournament with 5 fish that weighed 10.58 lbs.

Tim Braud came in second with 4 fish that weighed 9.12 lbs.

Carlos Grey took third place with 4 fish that weighed 6.28 lbs.

Chris Day came in 4th with 4 fish that weighed 5.80 lbs.

Donald Braud took 5th place with 4 fish that weighed in at 5.32 lbs.

Big Bass winner was Jason Beck with his lunker that weighed 4.46 lbs.

Second place big bass was Tim Braud with his Bass that weighed 3.12 lbs.

Congratulations to the winners of the Classic Tournament. The Board will set the date for the January meeting and let everyone know when it will be held.



Left to right, Jason Beck, Tim Braud, Carlos Braud, Donald Braud, Chris Day

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Boudin & Pepper Jack Cheese
Pulled Pork & Pepper Jack Cheese
Glazed w/ Pepper Jelly & Brown Sugar
w/ Jalapeno & Cream Cheese

Bacon Wrapped Boneless Chicken Thighs
stuffing choices:
Boudin & Pepper Jack Cheese
Boudin & Jalapeno
Jalapeno & Cream Cheese

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

Bacon Wrapped Stuffed Duck Breast
stuffing choices:
Mac n' Cheese
Jalapeno & Cream Cheese
Brisket & Pepper Jack Cheese
Boudin & Pepper Jack Cheese

Boneless Pork chops
Stuffed with Boudin

Partial De-boned Stuffed Chicken
stuffing choices:
Brisket & Pepper Jack Cheese
Rice Dressing
Red Beans & Rice
Mac n' Cheese
Pulled Pork & Pepper Jack Cheese
Loaded Mashed Potatoes

Smoked Sausage
Pepper Jack Cheese
Jalapeno & Cheese
Green Onion
Cajun Green Onion
Regular
Andouille
Pineapple & Brown Sugar
Alligator
Crawfish
Duck

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Pepper Jack Cheese Boudin
Hoghead Cheese
Smoked Andouille
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Jalapeno Chicken Patties
Green Onion Chicken Patties
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(quart)
Pork Sauce Picante
(quart)
Crawfish Stew
(quart/seasonal)

Cooking Instructions

Bacon Wrapped Chicken Thighs
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.

Boneless Stuffed Pork Chops
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.

Crawfish Cornbread
Completely thaw and place in oven. Do not cover. Preheat oven to 350. Cook for approximately 30-45 min or until golden brown.

**Bacon Wrapped Tenderloins
Bacon Wrapped Duck Breast**
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.

Partial De-boned Stuffed Chicken
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.

Bacon Wrapped Chicken Thighs
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.



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You Can Get Anything You Want- Except a Thanksgiving Song

by Bill Delaune

“You can get anything you want-at Alice’s Restaurant...”

I could never work in any of the big retail stores because I don’t start thinking about Christmas until after Thanksgiving-a seemingly minority opinion these days.

But there is a musical question about the holidays that haunts me each year at this time. No, it’s not the answer to Oliver Morgan’s New Orleans classic “Who Shot the LaLa?” Nor is it the response to the Beatles’ “Why Don’t We Do It in the Road?”

It’s simply this-why aren’t there more theme songs connected to Thanksgiving?

Ask someone for their favorite Christmas song and you may get a wide variety of answers from the religious (“Silent Night”, “Away in a Manger”, “The First Noel”, etc.) to pop tunes (“White Christmas”, “Please Come Home for Christmas”, “Rockin’ Around the Christmas Tree”) to the somewhat silly (“Grandma Got Run Over by a Reindeer”, “I Saw Mommy Kissing Santa Claus”, “All I Want for Christmas Is My Two Front Teeth”) just to name a few.

New Year’s has the nostalgic Robert Burns composition “Auld Lang Syne” and Easter has “Easter Parade”. Independence Day has a “Yankee Doodle Dandy” of a tune about “...a real live nephew of my Uncle Sam-born on the Fourth of July”.

Even on some lesser holidays like Halloween and St. Patrick’s Day one can hear “Monster Mash” for Trick or Treat and “Wearin’ of the Green” for the patron saint of Ireland.

But what about poor



Thanksgiving? Oh sure, you might catch a verse of “We Gather Together” if you attend a church service that morning. Or a juvenile ditty about the turkey who “sang a sad, sad tune-Thanksgiving Day is coming-gobble, gobble, gobble, gobble, and I know I’ll be eaten soon...” if you go to your child’s school program.

But those are isolated incidents and the question remains-Why is there no mainstream song associated with Thanksgiving? Perhaps the word “turkey” was too hard to rhyme with. Or maybe, people were too busy stuffing their faces with stuffing and cursing the Lions for losing again to stop and sing.

Not to worry though, faithful readers, because as a public service of Ascension Magazine, my lost-in-the-60’s brain has resurrected a Thanksgiving song from my favorite decade to fill the badly needed gap of a Turkey Day classic.

I humbly propose to you our

new/old Thanksgiving sing-along-“Alice’s Restaurant”.

What’s not to like? The chorus is easy to sing, the song is as American as pumpkin pie as it was written by Arlo Guthrie-son of legendary American folk singer Woody who also pinned “This Land Is Your Land”. (“We Gather Together” is a Dutch song (not Dutchtown) written after a great battle victory over the Spanish in 1597.)

And it deals with a not-so-subtle protest that Americans are famous for (See Boston Tea Party and be thankful we’re not having Yorkshire pudding for dinner.) that begins with a big Thanksgiving Day feast. Now get this-in 2017, the song was selected for preservation by the Library of Congress as being “culturally, historically and artistically significant”.

But you say you need something a bit more spiritual? The first person narrative talking-blues style

number-popularized by Woody Guthrie and modernized by other American legends like Bob Dylan and Ramblin’ Jack Elliot-begins in a church where Arlo is giving thanks for a Thanksgiving dinner with his friends Alice and Ray.

You say you’d like to see some random acts of kindness? Arlo and a friend offer to haul off a huge stockpile of trash from the church to the city dump which they don’t realize has been close for the holiday.

You want honesty and transparency? After dumping the trash off a nearby cliff and being arrested for littering the next morning when the police find an envelope with Ray’s name on it, Arlo confesses, “Yes sir-I put that envelope under all that garbage.”

There are other instances of Americana sprinkled throughout our new national Thanksgiving opus including a judge with a seeing-eye dog who doles out “blind justice” and an Army induction center where you reported for a physical when you were drafted.

You see, boys and girls, the U.S. military could call you into service in the ‘60’s whether you wanted to go or not. Just to give you an idea, our venue was the old Customs House in New Orleans where you arrived in a bus from Donalsonville and stood in endless lines to see if you were healthy enough to be classified 1-A and fit to go to war in Viet Nam.

Guys that really weren’t too keen on going over to the jungle would often try anything to fail their physical and be declared unfit for duty. So, it

was not unusual to see overweight dudes chugging wine, chomping on Hershey Bars and running around the block outside the center trying to get their blood pressure up to an abnormal level.

One desperate fellow in front of me was swallowing silver gum wrappers hoping they would show up on his X-ray as spots on his lungs. Others had letters from doctors claiming bad knees, bad backs or even mental disorders.

I was thankful for being in the best shape physically of my 21-year old life so I sailed through all the stations until I came to the color blindness test. There we were shown a book full of pages of different colored dots that were supposed to reveal numbers or figures or objects that normal people can recognize.

I couldn't tell you because I couldn't make out a single thing. Apparently, this was a favorite spot for fakers who thought color-blindness might keep them out of the military. So when I failed miserably, I was approached by a rather angry sergeant who looked like he would rather be at war than dealing with a bunch of green recruits.

"Do you know what we do with color-blind soldiers these days, Trainee?" he yelled. "We send them straight to Nam because you can see right through camouflage. Now-how long have you been color-blind? Five, six minutes?"

"I don't know," I answered. "It just came out of the green."

He didn't find that even mildly amusing and ordered me to the back of a line stretching halfway to Canal Street.

"With all due respect, Sarge," I pleaded, "but I'd just as soon go to Viet Nam as go to the end of that line."

He seemed to like that answer and showed me a picture of a blue ball, a red one

and a yellow one which I correctly identified and they stamped me 1-A and sent me on my way.

But I digress.

At the end of Arlo's 18 and a half minute monologue, he is denied entrance into the Army because of his previous littering charge and urges his audience to join forces and sing the chorus of his song to anyone in power.

"And if we can get 50 people to join in, they might think it's a movement," he laughs.

So while we wait for the chorus to come back around, let's be thankful for all the blessings we have-family, friends, health and especially the veterans who have served this country so that we might enjoy all the freedoms we do today.

And if you're not crazy about Arlo's protest, feel free to sing about anything else you'd like to change-be it taxes, immigration, race relations, health care or whatever you think we could do better.

Even Arlo altered "Alice's Restaurant" to adjust to the changing times. For example, during the Watergate scandal of the 1970's, when President Richard Nixon had 18 minutes of an incriminating tape erased, Arlo added new material claiming that Nixon was actually listening to "Alice's Restaurant"-which just happened to be about 18 minutes long.

So join in-it can't hurt-and it just might remind you of a happier time-
"Walk right in, it's around the back, just a half a mile from the railroad track, You can get anything you want-at Alice's Restaurant."

Happy Thanksgiving!



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 bomb shot combo
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Lauren Lee Band ... 11/25

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Useless Random Facts with Kellie

- Finland has the heaviest metal bands per capita.
- Mount Everest was possibly shrunken by an earthquake.
- Frank Sinatra was offered the starring role in Die Hard when he was in his 70s.
- Queen Elizabeth II was a trained mechanic.
- Australia is "technically" wider than the moon.
- Massachusetts is home to Busta Rhymes Island.
- Dentistry is one of the oldest professions in the world. Evidence of teeth being drilled into dates back up to 9,000 years ago!
- Dolphins give each other names.
- The closest living relatives of the Tyrannosaurus rex are the chicken and the ostrich.
- Sloths can hold their breath longer than dolphins.
- Ravens know when someone is spying on them. (Yikes!)
- Due to a genetic defect, cats can't taste sweet things.

Thoughts from Bully

The Best Retreat is the Hunting Camp



The magic of a hunting camp are not only the hunting stories but the gatherings around the camp fire.

It was always fun when the season was over and I could invite family and friends. For example the photo at the bottom of the page tells a story in itself.

Starting with my son Michael who was the youngest of this crew. When he was young he loved Mr. Scott Harris. He rode to the camp with Scott one time when he was about 6. Scott asked what was his camp name. Telling Scott he didn't have one. Scott looked up at an exit sign on I-49 for the community of Lebeau. Scott told him his camp name was now LEEBO.

It stuck and 30 years later he is still known as LEEBO.

Next in line is Adam my nephew and after 2 days I don't think I heard him say over 5 words. I gave Adam his camp name of 'Stealth' because he was simply silent.

Next is John Reed. Not even quiet like Stealth and lots of fun and help. He calls me Uncle Mike like about 12 other young men who filtered through the camp over the years.

Next is Fish, I believe from Florida and calls me Uncle Mike. His name may be from his drinking ability.

Then there is good Ole Uncle Mike. The best part of this photograph is I am about

60lbs lighter.

Next is Big Luke my nephew. We got to the camp late one Friday and both jumped on the 3 wheeler and headed out, in the rain, to bait the pig trap. I was driving and he was on the back behind me when we approached a shallow creek. As I entered the creek and it wasn't so shallow anymore because the rain had washed it out. The bike front popped straight up. Luke's in the cold water screaming cold. I'm on top of him laughing so hard I had an accident in my pants on top of Luke. He won't ride on a 4 wheeler with me any more. I wonder why.

On the far right is my nephew Justin, aka. Chopper. Justin was the guitar man. A camp fire and the sound of a guitar is magic in the woods. Justin could play anything from Metallica to Willy. The sing alongs we had were far better than any therapy session.

When I first invited these boys I had to come up with a way to feed them. I had hamburger meat in the ice chest but I told the boys I was cooking coon on the BBQ pit. They were 'gung ho' but what they didn't know was I had never cooked coon. I had only heard about it.

One thing I did for sure was make sure it was a coon. Did you know on Plank road there was a coon vendor with coons of all sizes in a freezer? I ended up buying a 12lb coon. He handed me a frozen clump of meat in an ice bag. I looked at it and saw teeth. I looked at him befuddled. He told me he keeps the head on so you know it's a coon and not a cat. That was freaky.

Back to the story. I put it on the pit and cooked for some hours and it was hard to taste because I had mixed emotions about a coon meal. The fork seemed to indicate it was tough so I put it in a foil pan. I had some cheap red wine and I poured it in the help tenderize and covered with foil. A couple of hours later the boys were getting restless so I told them it was ready. I opened the foil and the meat was purple. I never tasted it all day nor have I eaten purple meat. They gathered around the pit for about 10 minutes.

I sat back drinking beer and eating Little Debbie's. When they finished I walked over and looked to see the pan was empty except for bones. It was either good or they were hungry. Gotta love the camp.



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Jammin' with Goosie

Friends, Family and Fishing

For several years now I have been invited time and time again to be a participant of a fishing trip to Lake Concordia in Ferriday La. with some close friends of mine. The group makes the trip out that way twice a year. One venture occurs in October and the other is typically scheduled for early April. The Pearlre Broussard

my very close friends at this point of my life.

During my years of employment I would always turn down the trip invite for several reasons that were very important to me. After all, the October trip was at the beginning of the squirrel season so any time that I could take off of work would be to chase bushy tails. By the way, this year's squirrel hunting in spite of all the extremely dry weather has been very good, particularly if you can go on calm wind days. The April outing always took place at the start of turkey season and there ain't no way that I was going to miss that to go fishing post spawn largemouths on any of our oxbows at that time of the year. While on the subject of



The group's trip is a seven day event but you can come and go as you will. Although I had a very busy schedule for the week of this year's trip and I knew that fishing behind a recent cold front passage would be stagnant, I decided to finally accept the invitation to go on the outing. After planning my squirrel hunts and other events around my chosen days of the trip, I then hooked up my boat to the truck and headed out to

lake's environment was beautiful to say the least but the more important take from this event was the connection between family and friends. As the group sat around that evening having a drink or two before partaking in a wonderful supper, we enjoyed seventy years of stories from our past lifetime of friendship. Some were tales from our childhood and school days. Some were stories of past events to that location and other conversations were about family and friends that are presently ill or no longer with us.

At a time in our world where family love for one another has seemed to have evaporated, it was really impressive to see that this family's love for each other is still intact. The Broussards family along with a few friends and kin fished and enjoyed the company of being together as a family for a solid week. Outdoor activities such as cooking, camping, hunting and fishing have always provided the capability needed to help keep families united. It was a pleasure to have been invited to join this group of guy's and gal's at this event and I must say that I did truly enjoy my stay. To me this kind of activity serves hope for mankind's existence. I do look forward to my next adventure with this group in the future but the one thing that I can say for sure is that it won't be on the opening week of turkey season.



family, of which actually organizes the outing, has been very close friends of mine for about as long as I can remember. Others that come along very often are acquaintances from here and there of my past friendships. One of the gang in particular that goes on each trip, (Ronnie Tircuit - Drummer of our group "The Wildlife Band") is one of

oxbow fishing, I must say that the fish catching on these waters this year has been very challenging to say the least. Each of those lakes have water levels approximately two feet lower than their normal levels because of our continuous drought conditions. This abnormality is probably contributing in one way or another to the tough fishing.

finally join the group. My stay would be for two nights. After all, one of the good things about being retired is that you don't have to wait for the weekend to come to do what you want to do.

As I expected, the fish catching sucked as I only boated one small bass. The weather and the view of the

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August
13th- Route 61
27th- The Mojos

October
8th- Dis N Dat Band
22nd- The Mojos
29th- Eddie Smith Band

September
10th- Floyd Brown
24th- The Mojos

November
12th- Backstreet
19th- The Mojos

December
3rd- Floyd Brown
17th- The Mojos

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Saturday December 2, 2023 Noon - 10:00PM

Parade rolls out at 5:30PM • Craft Market Opens at Noon
Come decorate your Jeep at WBRCVB and listen to classics by Jude

Santa Photo's & Food Vendors

WAYNE TOUPS Live @ 7:30pm!



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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... 50th ❄️

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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 10th 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



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