

A person wearing camouflage clothing is crouching in a swampy, wooded area. They are holding a shotgun. The background is a dense forest with water visible in the distance. The lighting is dim, suggesting dusk or dawn.

Looking ahead to duck season
with an ethereal trek through
the swamps, forests and marshes

La Chasse au Canard

WRITTEN AND PHOTOGRAPHED BY DENNY CULBERT

**It's pitch black
and I'm hunkered down
in a wooden box
suspended
a few feet above water
that I know to be filled
with alligators.**

There is young man with a loaded shotgun to my left and another to my right. I'm definitely a little nervous. I'm unarmed, and I'm sleepy, but their vibrant anticipatory energy is becoming contagious as we keep our eyes and ears to the sky. The tree line begins to glow and the hunter to my left lets out a few shrill quacks from the call he keeps around his neck. In the distance, there comes a faint response followed by another round of honks next to me. A few winged shadows circle above and then lightly splash down among the spread of decoys. POW! goes the gun to my right and again POW! POW! (Here is when I realized my first of many rookie mistakes — no earplugs). The hunter, who is now shaking with excitement from discharging his weapon for the first time in a long while, zips off in a small motorboat to retrieve his first duck of the season.



HUNTERS AND WILDLIFE PHOTOGRAPHY GEAR
(this is the gear I typically have in my kayak): Digital SLR
/ 200 to 500 millimeter zoom lens / 35 millimeter lens /
Extra camera battery (especially if it's cold out, because
batteries drain faster) / Monopod / Camouflage rain cover
for a long lens and camera / Pelican case (water tight
and indestructible) / Kayak (big enough to hold you and
some gear) / Chest waders / Camouflage netting (to hide
under or to cover my kayak while wading) / Towels (to dry
equipment and your hands)

That morning and a dozen or so others out
in the wilds of Louisiana with friends with
last names like Autin, Fontenot, Nehrbass,
Miller, Mouton, Trant and Vidrine helped me
understand why Louisianans hunt. When I
moved from northeastern Ohio to Lafayette
in 2009, I couldn't understand why anyone
would choose to get up way before the sun and
subject themselves to the coldest weather of
the year just to shoot at a bird that would then
require a significant amount of work to pluck
and clean before you could cook it. Plus this
was all sometimes done early enough to make
it back to civilization in time to go to work for

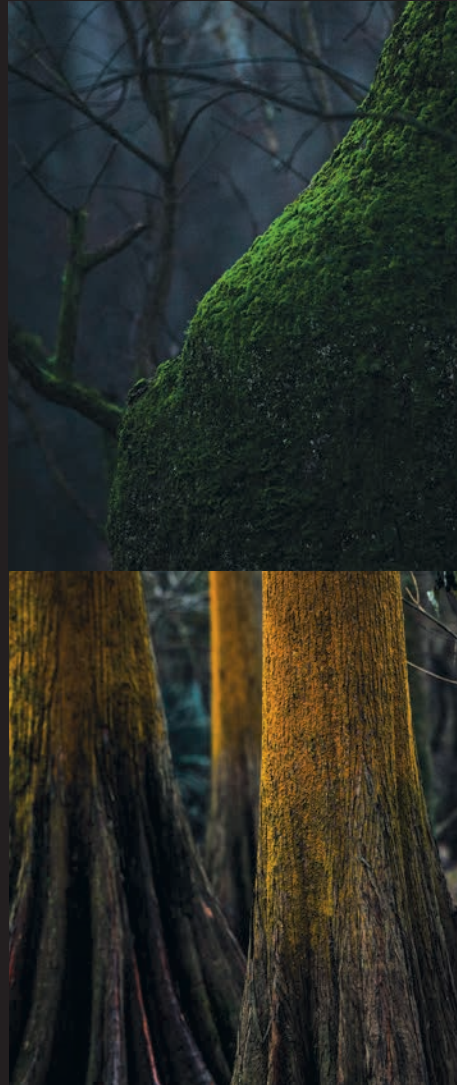




WHERE TO HUNT ON PUBLIC LANDS IN ACADIANA: (check the Louisiana Wildlife and Fisheries website for current Wildlife Management Area rules and regulations at wlf.louisiana.gov/wma)
Attakapas Island - St. Mary, St. Martin and Iberia Parishes / Atchafalaya Delta - St. Mary Parish / Grassy Lake - Avoyelles Parish / Lake Boeuf - Lafourche Parish / Marsh Bayou - Evangeline Parish / Maurepas Swamp - Ascension, Livingston, St. James, St. John the Baptist, Tangipahoa Parishes / Point-aux-Chenes - Terrebonne and Lafourche Parishes / Pomme de Terre - Avoyelles Parish / Sabine Island - Calcasieu Parish / Sherburne - Iberville, Pointe Coupee, and St. Martin Parishes / Spring Bayou - Avoyelles Parish / Thistlewaite - St. Landry Parish

an eight-hour day and hit repeat the next morning. Duck hunting, like so many other things in life is as much, if not more, about the journey than the payoff. At the beginning of the season out looking for teal in Vermilion Parish, the mosquitoes were so thick they actually became a second skin, but the beauty and color palette of the marsh as the sun rose over the pond and birds began to sing almost made me forget that every inch of my body was crawling with tiny biting creatures. In St. Landry Parish I witnessed a hunter's heart fill with pride when the dog he was just beginning to train retrieved her first bird. The sweetest little golden retriever named Maple was a proud pup when she swam back to her master





with that duck. In Acadia Parish I struggled to paddle my kayak fast enough in the misty darkness following the voices of two guys in a canoe leading me to their favorite spot to hunt since they were in high school. It was so dark that there could have been a waterfall and I would have paddled right over it. But, as always, putting myself in the hands of Cajuns to lead the way to somewhere magical paid off. We spent the morning hunting a flooded forest, hiding in stumps, and wondering at the neon orange and green lichens climbing the trees on a gray morning.



These hunts that I tagged along on with my camera in hand were not guided hunts leaving from fancy lodges that you pay thousands of dollars to attend like you see in magazines or on TV. These were mornings with young men and women in Acadiana who grew up in these swamps, forests and marshes, and will eventually instill in their children the same wonder and respect for the natural world that they learned from their parents. These mornings were what I liked to call “adventure hunts.” From the piney woods in the north down to the coast, Louisiana has almost two million acres of public land managed by Louisiana Wildlife and Fisheries that, with proper equipment and licenses, any of us can access. If you want it, the adventure is waiting.

WILD DUCK GUMBO

by Jo Vidrine (a.k.a. The Freelance Cajun)

INGREDIENTS

- 2 cups flour
- 2 cups vegetable oil
- 3 ducks, cleaned
- 1 pound smoked pork sausage, cut into ¼ inch medallions
- 2 large yellow onions, chopped
- 1 green bell pepper, chopped
- 1 yellow bell pepper, chopped
- 1 red bell pepper, chopped
- 1 head of garlic
- 8 cups water, chicken broth or stock
- ½ cup Bruneaux's Bon Cajun Seasoning

DIRECTIONS

1. Mix flour and oil in a cast iron skillet and continuously stir on medium heat until you reach the desired color of roux (depending on your preference of darkness the roux will take anywhere from 30 minutes to an hour and a half). Remove the cast iron skillet from heat, continuing to stir until the skillet cools. Set aside.

2. Preheat the oven to 350 F. Break garlic head into cloves, drizzle with olive oil and wrap in tinfoil. Place garlic in the oven for 30 minutes. Unwrap and roast for another 15 minutes or until brown. Remove from oven. Once cool, squish garlic from skins and set aside.

3. Season the ducks with Bruneaux's Bon Cajun Seasoning. Brown on all sides in a cast iron pot on medium heat. Add onions and peppers to the pot and cook for three to five minutes.

4. Add water, chicken broth or stock to the pot. Once water has come to a boil add roux until it reaches your desired color and thickness.

5. Add garlic and smoked sausage to the pot 45 minutes to an hour before serving so sausage is plump and moist when served.

6. Gumbo should continue to cook until the duck meat is nearly falling off the bone. Add salt and Bruneaux's Bon Cajun Seasoning to taste. Other seasonings to add if desired would be Herbes de Provence, garlic powder or onion powder. At this point if the dish needs to be thickened add more roux to the cast iron pot and dissolve. Serve over rice.





BOIL ADVISORY

**AN END-OF-SEASON
BACKYARD
CRAWFISH BOIL
TO WRAP IT UP
WITH STYLE
AND FLAVOR**

BY DENNY CULBERT



Everyone in Acadiana knows that feeling of crawfish anticipation in the air. Right around Thanksgiving, it starts as whispers about price per pound, how the weather is affecting the harvest and, most importantly, when your favorite joint will open for business. As the season grows, so do the crawfish. Tiny tails beget giant clawed monsters, so big you can almost count the number in a five-pound order on two hands. Megan Arceneaux's entire life has been intertwined with this annual tidal wave of Cajun hunger. She is the daughter of Anthony Arceneaux who founded Hawk's, a crawfish restaurant in Rayne, with his own father in 1983. In 2007, Megan found the inspiration to throw her own boils and began a tradition of parties at her house and bike shop (Hub City Cycles) that eventually turned into a full-on catering business. In 2015, she founded an offshoot of the family business called Hawk's Boil Up, a mobile version of the same flavors and massive, purged, beautiful crawfish crop that her family serves. It didn't take long for the people



THE STARTER

BBQ PORK TENDERLOIN TOAST

Toast: Preheat oven to 350 F. Slice 2 10-inch French bread loaves into ½-inch thick slices and brush both sides of each slice with ½ cup butter (melted). Lay toast flat on a baking sheet and bake in the oven for 6-8 minutes or until golden brown, flipping the toast halfway through. Remove from the oven to cool. Once cooled store in an airtight container until ready to serve.

Jalapeno Garlic Spread: Heat oven to 450 degrees. Remove tops and seeds from 2 jalapenos and toss in a teaspoon of olive oil. Roast in the oven for 7 minutes until soft and slight char starts to form on the skin. Remove from the oven. Place 1½ pound of cream cheese, 1 tablespoon of roasted garlic, ¼ cup of olive oil and ½ teaspoon of salt into the base of a food processor and process until smooth, about 3-4 minutes. Finished product should be smooth and spreadable.

BBQ Pork Tenderloin: Light the grill. Rinse 1½-to 2-pound pork tenderloin under cold water and pat completely dry. Rub ¼ cup Paul Prudhomme's Magic Barbecue Seasoning over the tenderloin to coat. Allow to rest at room temperature for 45 minutes. Grill tenderloin to 145 F, flipping halfway through. Only flip once to ensure that the seasoning has ample time to blacken on the outside and a nice crust forms. Remove the tenderloin from the grill, coat in 1 cup pepper jelly (make your own or purchase your favorite). Allow to rest for 15 minutes. Slice the tenderloin thinly, and coat with the juices and jelly drippings from the resting pan.

Jalapeno Slaw: Combine juice and zest of 3 limes, ¼ cup of olive oil, ½ cup of shredded green cabbage, ½ cup shredded purple cabbage, ½ cup of shredded carrot, ¼ cup of seeded & julienned jalapenos, ¼ cup of julienned green onion, ¼ cup cilantro (picked from stems), ¼ cup parsley, salt and black pepper to taste into a mixing bowl. Mix slaw thoroughly and marinate for 20 minutes before serving.

Assembly: To assemble spread 1 tablespoon of jalapeno garlic spread onto each toast point. Place one slice of pork loin and a spoon full of slaw on top. Repeat until all toast points are dressed. Arrange onto a serving platter and serve immediately.

THE DESSERT

Bun Dough: Heat 1½ whole cup milk to 100 F on stovetop. Place 1½ tablespoon yeast and 1 cup sugar in bowl of stand mixer fitted with the dough hook attachment. Pour the warm milk into the bowl. Cover with a towel and let sit until the yeast is foamy, about 5-10 minutes. On low speed, beat in ½ cup softened butter until it is slightly broken up. Next add 2 large eggs one at a time until incorporated. In a medium sized mixing bowl combine 4¾ cup all-purpose flour and ½ teaspoon salt until well mixed. On low speed, gradually add flour mixture to mixing stand bowl. Beat on medium speed until dough forms. Increase speed to medium-high and beat until the dough is soft and smooth, about 8-10 minutes

longer. Transfer the dough to a lightly floured surface and form into a ball. Place in a lightly greased bowl, cover loosely with plastic wrap and let sit in a warm place until doubled in size, about 2 hours. After the dough has risen, turn out onto a lightly floured work surface and, using a rolling pin, roll into a 12-inch by 18-inch rectangle. Make sure the dough is smooth and even. (this will ensure uniform baking and presentation

Pecan Topping: Combine all ½ cup butter, 1 cup brown sugar, 1 cup heavy cream, ½ cup cane syrup (Porier's) and ¼ teaspoon salt in a small saucepan over medium heat. Stir until butter melts. Bring to a boil 3 minutes. Remove from heat and pour on top of 3 cups roasted pecan pieces. Set aside to rest until ready to use.



Filling: Heat ¾ cup cane syrup until simmering. Mount in ¼ cup butter by cutting the cold butter into cubes and adding to hot cane syrup a little at a time while whisking until all butter is incorporated and emulsified. (You only need to syrup hot enough to melt and emulsify the butter. If it is too hot the mixture will become greasy). Spread cane butter over dough. Top and spread evenly with 2½ cups boudin (loose or uncased). Tightly roll up the dough to form an 18-inch-long log. Cut into 12 even rolls. Arrange them in a buttered baking dish.

Assembly: Cover the rolls very tightly with plastic wrap and allow to rise in a warm environment for about 45-60 minutes. Preheat the oven to 350 F. Bake rolls for 35 minutes or until golden brown. Remove from oven and allow to cool on a wire rack. Invert the pan onto a large serving platter and cover with warm topping.



of South Louisiana to catch on. Now she is boiling all over the state for her growing roster of fans and celebrity clients. During the season, she has a regular gig boiling at the Wurst Beer Garden two days a week in downtown Lafayette.

Always up for a good party, Megan agreed to help

design an end of season backyard boil bash with crawfish so delicious they would be fondly remembered all the way into next season. Honestly, the stunning red creatures alone would have probably been enough, but we decided to up the ante by enlisting the talents of Ryan Trahan, the newly appointed head chef at Blue Dog Café. Trahan is another rice and crawfish country kid brought up around the restaurant business. His family owns the legendary Frosto Drive-In located in downtown Crowley. Currently, in his roll as chef at Blue Dog, he is helping to restructure the longtime Lafayette concept by writing a new menu and bringing some of his fine

WINE PAIRING

NOTE: Showing up to any gathering but especially a backyard boil with a magnum (equivalent of two standard 750ml bottles) will make you instantly popular. **LES TERRASSES ROSÉ:** From Rhône, France this wine is a hot weather sipper featuring wonderful aromatics and funk with a sweet-tart, red fruit flavor and savory edge. **CHATEAU MONTUS MADIRAN 2012:** This dry white wine made in Southwest France from Petit Courbu and Petit Manseng grapes has soft floral and mineral notes and a freshness that pairs well with spicy foods.

THE COCKTAIL

CELERY SPRING TONIC

Add 1 large sprig of celery leaves, 6 slices of cucumber, and 2 slices of lime to the shaker. Muddle the ingredients until fragrant and thoroughly crushed. Add 3 ounces of Cathead Vodka and ¾ ounce of lime juice to the shaker. Add ice to above the level of liquid - shake vigorously for 10 seconds. Strain into Collins Glass or rocks glass over ice cubes and top with Swamp Pop Jean Lafitte Ginger Ale. Add 2 small sprigs of celery leaves, 2 slices of cucumber, and two slices of lime for garnish. **MAKES TWO COCKTAILS**

(adapted from cocktail recipe book "Shake: A New Perspective on Cocktails" available at Genterie Supply Co. along with the Mason Shaker and muddler)





THE CRAWDADS

BOILED CRAWFISH

Fill an 80-quart stainless steel pot with basket half full of water and light the propane burner. Add ½ cup Zatarain’s liquid shrimp and crab boil concentrate. Add 5 pounds of small skin on new or red potatoes and bring to a boil slowly for 40 minutes. Add 2 pounds of corn on the cob (halved) or frozen cut pieces and boil for another 15 minutes. Drain vegetables - keep warm in a clean ice chest.

Bring water back to a boil and add 35 pounds live crawfish (rinsed clean or purged*). Add ¼ pound of Zatarain’s crawfish, shrimp and crab boil powder seasoning. Bring the water back to a boil.

Cook for 10 minutes or until the white tail meat or “knuckle” shows between where the head and tail connect. Drain crawfish using the basket and add to an empty ice chest.

Dust with your favorite finishing seasoning with little to no salt added. Mix crawfish to coat - either using heat resistant gloves or by rocking the ice chest back and forth.

Serve immediately.

SERVES 6-7 CAJUN FRIENDS OR 8-12 NON-CAJUNS

*buy purged crawfish at Hawk’s in Rayne by calling the restaurant 337-788-3266



dining chops and creativity from his previous project Dark Roux. Trahan was hired by the Rodrigue family to help them honor the legacy of their father George Rodrigue and his famous Blue Dog paintings.

Guests get thirsty with the heat in the air and spice in the food, so we called on Ross Fontenot, the proprietor of Genterie Supply Co., for a little help. Fontenot brought his sense of style and some handy bar tools to mix the cocktail for the evening. For wines to pair with the crustaceans, we turned to Lafayette’s favorite Frenchman and oenophile Philippe Simon, the owner of Philippe’s Wine Cellars. Simon suggested two dry, crisp, French whites and a magnum of rosé that all work with highly seasoned seafood or a hot summer day. Of course, we had a few local brews on hand too, because when I asked Arceneaux for tips on how to throw a backyard boil, she told me to “start by opening an ice cold beer.”



BUILD YOUR OWN CRAWFISH DIP

Portion 1-2 ounces of mayo into small bowls (1 bowl per guest). Guests can mix in condiments to their individual taste. **SUGGESTED CONDIMENTS FOR FLAVORING:** ketchup, hot sauce, mustard, Cajun Power Garlic Sauce, horseradish, Worcestershire, salt, and pepper.

BEST POOR BOYS

Darrell's

119 W. College St.
Lake Charles
(337) 474-1425
darrellspoboy.com

Darrell Joseph DeRouen started his namesake restaurant with his wife, Susie, in 1985 and today the establishment known for great poor boys in Lake Charles is still a family business with another location in Jennings.

Darrell's menu includes traditional poor boys with its own unique spin, plus a few specialty sandwiches as well. There's the traditional shrimp poor boy that's spicy with shrimp sautéed in Darrell's own sauce and the roast beef served in its own gravy (grab those napkins). For something unique, the Darrell's Special combines ham, turkey, roast beef and roast beef gravy, again another sandwich requiring numerous face towelettes.

Barbecue lovers will want to try the Bar-B-Q-Beef brisket poor boy with smoked beef covered in Darrell's house-made sauce or the spicy Cajun sausage also served with the barbecue sauce.

For those up for trying something new, the Surf & Turf mixes sliced roast beef and sautéed shrimp cooked in roast beef gravy with a house-made butter sauce.



CREOLE CUISINE HAILS FROM NEW ORLEANS AND CAJUN DISHES FROM THE 19 PARISHES making up the rest of South Louisiana. The two cuisines have merged through the years, sometimes evolving and merging with other cultures to produce new and exciting dishes. ¶ Likewise for the poor boy, that 20th century sandwich born in the Crescent City and popular throughout the state. Traditional poor boys such as shrimp and roast beef with "debris" remain favorites among Bayou State residents but today's restaurateurs and chefs stretch the culinary limits, incorporating ethnic flavors, rich ingredients and unique food combinations. ¶ "It's not just your traditional poor boy anymore," said Guz Rezende, one of the founders and organizer of the annual Acadiana Poboy Festival in Lafayette, which inspires Acadiana chefs to honor the traditional poor boy but experiment as well. ¶ Bottom line, Rezende said, is that all poor boys are created equal. ¶ "There's not one better than the others," he said. "And that's the beauty of it."

by CHERÉ COEN photographs by DENNY CULBERT





SLOW
COOKED
ROAST BEEF
POOR BOY

Villager's Café

8400 Maurice Ave.
Maurice
(337) 898-1554
villagerscafe.net

MaryBeth Broussard always knew she wanted to be self-employed. She worked many jobs, including a stint at Olde Tyme Grocery in Lafayette, before she purchased a video store in Maurice.

"When I left Olde Tyme Grocery I told myself I never wanted to make a poor boy again," she said.

When DVDs came out, Blockbuster

stormed the market and individually owned video stores started becoming a lost cause, Broussard began thinking of new ventures.

"You know what?" she asked herself. "I know how to make a good poor boy."

Broussard opened Villager's Café 21 years ago in a former doctor's office in the heart of Maurice. The quaint restaurant filled with antiques and pieces of Americana specializes in poor boys but also salads, seafood platters and interesting desserts such as beignets and funnel cake fries.

"It's tiring — a lot harder than my video store — but I'm very satisfied and very happy with my choice," Broussard said. "It was a big risk but it's working hard for what I believe in."

Customers are satisfied too. Lunchtime at Villager's Café can be crowded — many times customers arrive at 10 a.m. to beat the rush — and the drive-through sees a steady line of cars. Broussard works at the café non-stop with 16 employees, serving a wide variety of poor boys, including pot roast, Philly steak, meatballs and seafood hailing from the Gulf. During Lent, the veggie poor boy is popular.

"Honestly, we're busting out of the seams here," she said.

Broussard's philosophy is "offer a consistent product."

"My customers always know, if they've eaten here before, they're going to get the same thing," she explained.



roast beef

1

Frank's Poboys

Roast beef is a staple poor boy sandwich in Louisiana, but at Frank's Poboys in Opelousas it can be mixed with turkey, ham, Swiss cheese and gravy for the Frank's Special.

2

Rita Mae's Kitchen

Rita Mae's Kitchen in Morgan City is known for its plate lunch specials, but she also offers a variety of poor boys including smoked sausage, crab and the ever-popular roast beef.

3

Mr. Poboy

The name says it all. Mr. Poboy in Houma is the place to get your fill. Try the roast beef poor boy or the roast beef, ham and cheese combination.

Chef Dustie Latiolais spent many years in a commercial kitchen, including as executive chef for Crawfish Town USA in Henderson. Today, he's on his own, operating Cochon Creamery and its line of popular bacon jams, rubs and other pork-enhanced products at farmer's markets and festivals and at his new storefront in Breaux Bridge.

The current Louisiana Cookin' Chef to Watch also makes a mean poor boy. His "Not Your Mama's Grilled Cheese" nabbed the People's Choice Award at the 2018 Acadiana Po-boy Festival, a combination of house-made pimento cheese, spicy bacon jam, Breaux Bridge's Champagne's bread and apple bacon pork skins.

"We do these often when we do offsite events," Latiolais said of the sandwich. "The pork skins give it a nice crunch."

"He's amazing," said Guz Rezende, organizer of the festival. "He's such a class act, so talented."

When temperatures drop, Latiolais serves up poor boys at the Lafayette Farmers and Artisan Market at the Horse Farm, including his rotisserie chicken with apple bacon butt rub, garlic aioli and his original bacon jam or the "Hamwitch," a ham sandwich on a poor boy bun with cheddar cheese, garlic aioli and either pickled okra or pickled onion. For his pulled pork poor boy, he incorporates cole slaw instead of dressing and uses apple bacon butter.

You could say these are not your mama's poor boys.

PIMENTO
CHEESE, SPICY
BACON JAM AND
APPLE BACON
PORK SKINS



105 Main St., Suite B
Breaux Bridge
(337) 322-5857
cochoncannery.com

Cochon Cannery



unusual

1 Rikenjacks
Rikenjacks of Lake Charles marries grilled sirloin with sautéed onions, Rikenjak's beer cheese and jalapenos and serves their unique poor boy with a choice of side.

2 Acadiana Poboy
Gators are on the menu at Acadiana Poboy in Lafayette, which serves both an alligator poor boy and an alligator sausage poor boy.

3 Bon Creole
We love Bon Creole for their crawfish poor boys served every year at Festival International but you can enjoy them at their New Iberia restaurant any time.

Olde Tyme Grocery

218 W. St. Mary Blvd.
Lafayette
(337) 235-8165
oldetymegrocery.com



halmette
native
Glenn

Murphree grew up on the New Orleans poor boy so when he purchased an old corner grocery store and deli in 1982 near the University of Louisiana at Lafayette campus (then the University

of Southwestern Louisiana), sandwiches seemed a natural fit. At first, because the deli was small and he ran the store by himself, he sold cold cuts. When it was time to expand, he debated about whether to cook up hamburgers or shrimp poor boys.

"He made the decision to sell shrimp because shrimp was easier to cook," explained Ross Murphree, Glenn Murphree's son.

It's hard to imagine Olde Tyme Grocery not selling poor boys for the corner market and lunch counter serves up poor boys by the hundreds, in addition to 12 to 15 other menu items. Shrimp poor boys are still the most popular but Olde Tyme sells a variety of meats, oyster, catfish and the Olde Tyme Special of ham, turkey, roast beef and Swiss cheese and the "Two Meat Combo" with ham, roast beef and Swiss.


Olde Tyme uses Langlais bread from Lafayette,

cutting into the bread so it holds more ingredients, Murphree said.

"It's different from New Orleans bread," he explained. "Some of our New Orleans people self-describe themselves as poor boy snobs. But they have come to love it."

Today, Glenn Murphree owns several other restaurants in Lafayette, not too bad for a frat boy who never graduated college and bought a small deli on a lark.

"My father said he thought he'd never amount to anything but he did," Ross Murphree said. "He's a worker. The lord has blessed us and we're very thankful for that."



BANH BANH
SHRIMP POOR
BOY WITH CHILI
GARLIC MAYO

740 Jefferson St.
Lafayette
(337) 534-0621
popspoboy.com

Pop's Poboy

Lafayette's Chef Collin Cormier has a varied resume, from working the Caribbean and as executive chef of Blue Dog Café to serving innovative waffle sandwiches from his Viva La Waffle food truck. He's also the brainchild of nationally-distributed Swamp Pop sodas, along with first cousin John Petersen, sodas sweetened with Louisiana sugarcane in unique flavors such as Satsuma Fizz and Jean Lafitte Ginger Ale.

When looking for a brick and mortar shop, he spotted an old building in downtown Lafayette that was long used as restaurant spot. Cormier decided it was time to experiment with the traditional poor boy and Pop's Poboy was formed.

Cormier offers a consistent menu that pushes the poor boy envelope, such as the Crawfish Boil Sausage consisting of crawfish-boiled Rabideaux's smoked sausage, pepper jack cheese, crawfish dip with lettuce and tomato or the Thai-inspired Banh Banh Shrimp poor boy featuring grilled marinated shrimp with a chili garlic mayonnaise, pickled carrots and fresh cucumbers and cilantro. There's a Cajun Castro spin on the Cuban sandwich and a Red Bean Falafel poor boy for vegetarians. And if you must have a traditional poor boy, the "Classic" offers Gulf shrimp and oysters, buttermilk fried catfish and debris style roast beef.

Pop's serves up specialty sandwiches weekly, announcing the week's menu every Tuesday on Facebook and Instagram. A recent special was the "Boudreaux," combining buttermilk fried catfish, pickled okra, tartar sauce and blue cheese coleslaw.



shrimp

1

Buck and Johnny's

The world-famous zydeco brunch and Italian specialties aren't the only reason to visit Buck and Johnny's in Breaux Bridge. They serve up a mean shrimp poor boy that comes fried or grilled.

2

Bubba's II Poboy

Bubba's II Poboy in Thibodaux have a long list of poor boys on their menu but their shrimp tops the list. You can also order half shrimp and another seafood item such as oyster or fish.

3

Chris Poboy

With several locations in Acadiana, Chris Poboy celebrates 40 years in 2018, and one of its most popular and delicious sandwiches is the fried shrimp poor boy.

Griffin's Louisiana Grille

1015 A. Tunnel Blvd.
Houma
(985) 580-1777
griffinspoboy.com

There are lots of claims as to who makes the best poor boys in South Louisiana. That's why Kirk Griffin went all out.

"Best poor boys on the planet is our logo," he said with a laugh. "I figure if I can't substantiate it, I'll do something big."

Ask residents down the bayou and they'll agree, Griffin's Louisiana Grille of Houma makes wonderful poor boys.

The restaurant began in 1999 when Griffin spotted a building that would make a good restaurant. He offered his employer, who owned the site, a business plan

that they accepted — and he promptly quit. He created a menu for his new endeavor that he could do himself, avoiding having to hire a chef.

"I'm not a chef but I'm a Cajun and I can cook," Griffin explained.

The menu serves poor boys three ways — fried, grilled or blackened — so each sandwich must be cooked from scratch. Customers are free to ask for special items or preparations. One of his specialty poor boys, that began as a customer's request, is

the bacon-wrapped shrimp poor boy, shrimp encased in bacon that's then breaded and fried.

Instead of the crusty French bread of New Orleans, Griffin uses a Houma bakery that produces a softer bread. He butters and toasts the bread on

the grill to "seer" it, he said.

"Here in Lafourche-Terrebonne it's all about the softer bread," he said. "Bread's important. How you treat the bread's important."

Griffin's now has three locations:


Houma, Raceland and Thibodaux.

"We're a chain now — wow!" he said. "I don't know if I've been lucky but I have great people working for me. We have great long-time employees. We're a family, dysfunctional as it may be. We've been blessed."



BACON
WRAPPED
SHRIMP





DEEP FRIED
SHRIMP (TOP)
AND OYSTER
(BOTTOM)

101 W. Main St.
Broussard
(337) 837-6684
tonsdrivein.com

Ton's Drive-In

restaurant, explained granddaughter Hollie Girouard, who now runs the restaurant with her mother, Juanita.

Through the years, several members of their family, as well as numerous community residents, worked at Ton's Drive-In, the first restaurant with a drive-through window in Lafayette Parish. Sisters Yvette and Juanita Girouard, for example, started there young and Yvette went on to start the softball programs at Lafayette High and USL (now the University of Louisiana at Lafayette).

There are plenty of reasons to visit Ton's, from homestyle breakfast and grilled Angus beef hamburgers to the poor boys served a variety of ways. Most of the ingredients are local, including Richard's sausage, Gulf seafood and Langlinois bread that's toasted on a panini press for a unique crusty poor boy sandwich.

"We believe in keeping our business local and to support local and keep our money with the small guys," said Hollie Girouard.

"Not much has changed," she added. Her boyfriend Roddie Romero, a three-time Grammy nominee who heads up Roddie Romero and the Hub City All-Stars, can sometimes be found in the kitchen cooking up turkey wings, although her mother may soon call it quits.

"She's been running the show for a long time and will retire soon," Girouard said. "But it's still a family affair."

Rosemary and Alton "Ton" Girouard worked in downtown Lafayette for years until Rosemary Girouard decided to leave her dress-making job in 1963 and open an "old-school drive-in" in Broussard. Ton Girouard worked at the hardware store by day and the drive-in's night shift after five until the couple was able to carry the



oyster

1 Seafood Palace

Boiled crabs, crawfish and seafood platters bring in diners to Seafood Palace in Lake Charles, but try their oyster poor boy dressed and served with fries.

2

Shucks

Abbeville is known for its oysters fresh from Gulf waters and Shucks serves them in a variety of ways, including as an oyster loaf on either hoagie or French bread.

3

Regatta Louisiana Seafood and Steakhouse

We love to visit Regatta Louisiana Seafood and Steakhouse for the delicious food and the view of Lake Arthur. For lunch, a fried oyster poor boy is perfect on the patio.