

ITINERARY

2010 IBT TGCU PRE RALLY

January 13 to 19, 2010

Kitty Fee: Rig w/2 \$120.00, Rig w/1 \$100.00

Laissez les bon temps rouler ----- "Let the good times roll"

- 1/12 Tuesday Caravan to Coushata from TAHI
- 1/13 Wednesday Caravan to Rayne Civic Center
Those not coming from Coushata arrive at Rayne independently
4:00PM Drivers meeting and Social Hour
- 1/14 Thursday 8:00AM Leave for Morgan City
10:00 AM Tour "Mr. Charlie" Drilling Platform
Noon: lunch on own.
1:00PM Visit Louisiana State Museum at Patterson
4:00PM Drivers meeting and Social Hour
5:00 PM Leave for DI's Dinner (Dutch Treat) and Dancing
- 1/15 Friday 8:30AM Leave for Jeanerette
9:30AM Tour LeJune Bakery in Jeanerette
10:00AM Visit Jeanerette Museum
Noon: Lunch (Dutch Treat) at Bon Creole Lunch Counter in New Iberia
2:00 PM Tour Wortman Pottery at Duson
4:00 PM Drivers Meeting and Social Hour
- 1/16 Saturday 9:30AM Depart for Eunice
½ group to Fred's, ½ to Savoy's
Noon: Lunch on own
Afternoon: Jean Lafitte National Historical Park and Museum,
Eunice Museum and Cajun French Music Hall of Fame and Museum
- 1/17 Sunday AM Church of your choice
Lunch on your own
1:00 PM Leave for St. Martinville (Visit Museums and Church)
4:00 PM Drivers Meeting and Social Hour
- 1/18 Monday 8:15 AM Leave for Lafayette
9:00 AM Tour Cathedral of St. John the Evangelist Church and Museum
11:00 AM Leave for Abbeville
Noon Lunch (Dutch Treat) at Shucks
1:00 PM Leave for Crystal Rice Heritage Forum
1:30 Tour Crystal Rice Heritage Forum
4:00 PM Social Hour
- 1/19 Tuesday AM Those not staying for IBT Meeting/Rally depart
First day of IBT Meeting/Rally

Lafayette Restaurant

1025 Kaliste Saloom Rd

Lafayette, LA.

Phone 337-216-9024

Appetizer

Chicken and Sausage Gumbo
Seafood Stuffed Mushrooms

a meal by themselves

Salad

Huckleberry Salad
Caesar Salad

Entree

Chicken Rockefeller
Stuffed chicken breast seasoned, grilled to perfection, then
Smothered with our creamy Rockefeller sauce

Seafood Enchilada

Fresh crawfish, shrimp, crab, three cheeses,
And import chillies, wrapped in flour tortillas
And topped with a velvety crawfish cream sauce

Snapper Diane

Cajun grilled and ladled with sauteed peppers,
Shrimp, crab and crawfish,
Simmered in royal red shrimp butter sauce

Eggplant Pirogue Luis

Half fried eggplant filled with shrimp, crab,
And crawfish, simmered in a Parmesan
Crab butter cream sauce

wonderful

Dessert

Bread Pudding