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JUNE 2025, VOL. 23 ISSUE 6



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ON THE COVERDancing for a Cause photo by Adrian Laiche



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Jambalaya Festival

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The 58th Annual Jambalaya Festival at Lamar Dixon Carrys on Traditions

The festival started in 1967 on Burnside in Gonzales and has moved around any number of times. Eventually had to move to Sorrento, then for a time on Irma Blvd. and then this year it has found what is hoped to be the final home of the festival.

The 58th Annual Jambalaya Festival had many events to offer. It had Carnival rides for the kids, a car show, 5K Fun run, music covering all ages and the greatest jambalaya cooking contest in history. This years festival started with a remarkable 97 cooking teams competing for the coveted prize of Jambalaya Festival World Champion. Surviving the 3 layers of cooking heats, very few are lucky enough to win the championship. Oh did I mention



you are cooking against the very best jambalaya cooks in the world. This years winning cooking team is Jared and Brittany White, sponsored by Life IV Louis.

Congratulations Jared and Brittany on your victory and the festival is looking forward to the many guest to return next year.





A message from the JFA President Mike Gonzales

The 2025 Jambalaya Festival is complete. I want to thank all the sponsors, the city of Gonzales, Lamar Dixon and Ascension Parish, the attendees, and all the JFA members and volunteers who made this year's festival a success. Planning started in the fall last year, right up to the day before the festival started. We knew this was going to be a learning year and we now have some things we can work on for next year's festival. The parking was a big plus, including the handicap parking area. The cooking contest weathered a lightning storm Friday evening that had a car struck by lightning in the parking lot. We had a record number of craft vendors and brought in food vendors this year. We have already scheduled next year at Lamar Dixon Overall, we feel we had a very successful festival and look forward to 2026 being better.





Jambalaya

FINAL 12 Festival

A LOOK AT 2025

**Congratulations to All the
Cooking Teams for a Job
Well Done making it to
the Top 12 Finals.**



**Jared White Wins the 2025 Jambalaya Festival
with helper and wife Brittany White**



12 - Tyler Bourque



11 - Kade Lanoux



10 - Brian Babin



9 - Bart Himel



8 - Chad Murphy



7 - Dale Guidry



6 - Brandon Henry



5 - Jared White



4 - Lane Blue



3 - Pastor Paul Ernewein



2 - Brandon Elisar



1 - Tyler Billingsley



From the Gonzales Garden Club



Members working the GGC plant sale were, from left, front row, Flo Hernandez and granddaughter, Angelle Croman and Patti Mouton, and standing, Raakhee Malani, Jamie Trisler, Marilyn Rice, Conchita Richey, Mayor Tim Riley, Barbara McCormick, Janis Poche, Dale Bowman, Paola DiNatale, Gwen Heck, Dana Teepel and Joan Cox.

Fun Raising Funds

When the Gonzales Garden Club meets, they generally go about the business of planning projects or studying horticulture. Holding its annual plant/bake sale, however, affords them a different kind of opportunity. On April 11, its members socialized while fawning over their propagated plants at their annual plant/bake sale in the parking lot of Gonzales City Hall with the cooperation of

Mayor Riley's administration. Ways and Means Chairman Janis Poche and her team of volunteers set up tables for sale items and canopies for the cashier, raffle chairman, and baked goods volunteer. Plants were sorted into groupings of vegetables, succulents, annuals, grasses, house plants and tropicals. Poles on A-frames held colorful hanging baskets. The



Barbara McCormick looked on as these two little girls, perhaps future garden club members, milled around the plant displays.



Volunteer Curt Rice manned the sweets display of cookies, brownies, bread pudding, cakes, candy and his signature lemon squares.

"white elephant" table featured flower pots, vases, baskets, books, garden lights and a sparrow trap.

The ever-dependable Marilyn Rice orchestrated a profitable raffle for the club. She purchased a standing bird bath as the prize. It was 45" tall with a ceramic ball accent and a bronze metal finish. The

raffle drawing took place at the close of the plant sale. The winner was Patsy Rizzuto from Lutchter in St. James Parish, a testament to GGC patrons from far and near. In the excitement of having her name drawn, Patsy remarked that she follows the club through these monthly *Ascension Magazine* articles and fancied that she might see herself in



Marilyn Rice was happy to sell raffle tickets for a standing metal birdbath.

the next article. Congratulations, Patsy, and thank you for your patronage!

This 2025 sale turned out to be the most successful in the club's history. Janis' propensity for planning, inventory, member involvement and her follow-through until the last item is sold were key to the bottom line. She was the first to arrive with equipment and the last to leave after taking down the sign.



Jamie Trisler and Kathy Guidry served as cashiers while Raakhee Malani checked out a wagon of sale items.

Club members traded feedback for possible improvements for next year's endeavor. The club is grateful to the public for helping them continue their horticulture projects. A planning committee will work through June and July lining out projects and activities for the club's 2025-26 fiscal year.

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



Faithful supporter Patsy Rizzuto of Luling was thrilled to win the birdbath in the plant sale raffle.



There was a large variety of succulents and cacti for sale.



Conchita Richey and Dana Teepell situate tropical plants for the sale.



Hanging plants have become staple items at the annual sale.

Joie de Vie

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Courtney is the bright face you see when you walk through the doors, she is the one you talk to when you call the salon and she makes a great asset to our team at Joie De Vie. She keeps our home going by taking care of everyone's needs.

When Courtney is not scheduling appointments, running to get lunch or fixing things around the salon you can find her running her daughter to all of her activities and spending time with family and friends!

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Get Growing, Ascension!

Ascension Master Gardeners recognized at Appreciation Day

Members of the Ascension Master Gardener Association were recognized for their hard work and dedication at this year's Louisiana Master Gardener Appreciation Day. The event was hosted by the LSU AgCenter Hammond Research Station on May 15 to celebrate the accomplishments of Louisiana Master Gardener volunteers across the state. State Program Coordinator Dr. Sara Shields welcomed those in attendance and thanked the Master Gardeners for their time and efforts. Master Gardeners commit to extensive training, developing



Mariah Simoneaux

practical knowledge in horticulture before serving their communities. Garden tours were offered, allowing the Master Gardeners to get a firsthand look at the research being conducted at the Hammond Research Station. Tours included the sun garden and ornamental trials, a new rain garden and tree study, a blueberry demonstration trial, and a tea demonstration trial.

After the garden tours, attendees were able to select from two presentations being made by LSU AgCenter staff.

Dr. Alessandro Holzapfel presented, "Innovative Research at the LSU AgCenter" and Dr. Michael Polozola presented "Bud Grafting and Care". Dr. Holzapfel is a recent PhD graduate of the LSU School of Plant, Environmental and Soil Sciences and serves as a Research Associate on the LSU Campus. His presentation focused on the results from a collaborative study with Stephen F. Austin University on improving garden

educational needs in consumer horticulture. Programs include environmental improvement, community and school gardens, and public horticultural events. There are a total of 62 active Master Gardeners trained in Ascension Parish. In 2024 Ascension Parish Master Gardeners volunteered a total of 1,901 hours resulting in 7,316 total contacts. Their volunteer efforts resulted in a total program value of over



Ascension Master Gardeners maintain community beautification projects in the parish in addition to many other outreach efforts.

production in coastal environments using raised garden beds. Dr. Polozola is the State Fruit and Nut Specialist based at the Dean Lee Research Station near Alexandria. During his presentation, he demonstrated grafting techniques using citrus plant stock and discussed how to care for the plants after grafting. Refreshments, door prizes, and a graduation ceremony for those completing the recent Advanced Louisiana Master Gardener Program wrapped up the day's events in the shade garden.

In Ascension Parish trained Master Gardeners serve as volunteers assisting LSU AgCenter Extension Agents with outreach efforts to help meet

\$60,062. Additionally, Ascension Master Gardeners logged approximately 495 hours of continuing education, increasing their horticultural knowledge and self-confidence when presenting gardening information to the public.

Special thanks to Ascension Master Gardener Kathy Guidry who provided a detailed write up on Louisiana Master Gardener Appreciation Day.

Mariah Simoneaux is the Horticulture Extension Agent serving Ascension Parish. For more information visit www.LSUAgCenter.com or contact Mariah at (225) 621-5799 or MJSimoneaux@agcenter.LSU.edu.





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YOUR ESTATE MATTERS



The Benefit Many Veterans Don't Know They Have

By Linda Melancon

One of the benefits of my line of work is I get to work with people over the course of years, seeing them through new grandkids, retirement, and a number of other life changes. Recently, a client who we will call Jim came in to visit me, and brought his daughter Maggie to update his will after his wife passed. At this meeting, Maggie brought up the idea of assisted living, and he brushed it off with a chuckle. "I survived Vietnam, Maggie. I think I can manage a recliner and a remote control."

But a few months later I got a call from Maggie. After a couple of falls, a missed medication, and a stove left burning too long, Maggie called me with questions about how Jim could get set up to receive care. What she didn't know—and what most families like hers don't—is that Jim's military service could actually help pay for his long-term care.

It's called the Veterans Aid and Attendance benefit, and it's one of the most overlooked programs available to aging veterans and their spouses.

Many people assume veterans' benefits are only available if an injury or illness occurred during service. That's true for compensation-based programs, but Aid and

Attendance is different. It's part of the Veterans Pension program, and it exists to help wartime veterans or their surviving spouses pay for care that is not connected to military service.

Jim, for instance, served stateside during the Vietnam War. He never saw combat, and he wasn't injured. But because he served at least 90 consecutive days of active duty, including one day during a period of war, and received an honorable discharge, he met the first requirement for this pension.

To be eligible, veterans (or their surviving spouses) must meet these conditions:

- *Be over 65 or permanently and totally disabled.*
- *Have served at least 90 consecutive days on active duty, with at least one day during a wartime period.*
- *Require regular assistance with daily activities like bathing, dressing, or eating—or be housebound.*
- *Meet income and asset limits set by the VA.*

The income part is where many families miss out. On paper, Jim's monthly income seemed too high to qualify. But the VA allows medical expenses—like assisted living costs, home care-givers, or adult day care—to be deducted from that income. Once Maggie factored in Jim's care expenses, his adjusted income fell well within the qualifying range.

Aid and Attendance can provide up to \$2,120 per month in supplemental income for a veteran like Jim. This money can help pay for:

- *In-home caregivers (even a family member)*
- *Assisted living communities*
- *Adult day care programs*
- *Nursing home care*
- *Home modifications for safety*

The benefit doesn't have to be spent in a certain way. It's direct income that families can use toward whatever care makes the most sense for their situation.

Maggie's other concern was Jim's savings. The VA does look at assets, but it allows for a modest amount—typically under \$150,000, not counting a home and vehicle. Planning ahead can help rearrange assets legally and ethically, but caution is key.

Transferring or gifting assets to qualify for VA benefits could impact both VA and Medicaid eligibility later. That's why it's important to work with professionals who understand both systems. A wrong move could delay or disqualify someone from receiving VA assistance or Medicaid assistance if nursing home care becomes necessary down the road.

Filing for this benefit can be complicated. The forms, the need for a "rating" from the VA showing the need for assistance, and the financial documentation often overwhelm families already stretched thin with caregiving.

But help is available. Accredited attorneys and VA professionals can guide

families through the process, ensuring they qualify properly and don't unintentionally hurt their eligibility for other programs.

Jim eventually did move into a small, cheerful assisted living community. His Aid and Attendance benefit covers a significant portion of the monthly cost, easing Maggie's mind and protecting his savings for future care.

If you or a loved one is a wartime veteran struggling with long-term care costs, don't assume you're on your own. You may have more options than you think.

The information provided is not intended to be legal or tax advice and does not constitute any attorney/client relationship. You should consult with an attorney for individual advice regarding your own situation.

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.



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Beat the Brass + Save Your Skin

Light Bites for Long Days
When the days get longer and the temperatures climb, I naturally start craving food that's light, flavorful, and easy to pull together. These are a few of my summer staples—bright, fresh, and satisfying without weighing you down. Whether you're blending a quick smoothie, tossing together a crisp Mediterranean salad, or grilling up satay skewers, these recipes keep things simple and delicious.

Mediterranean Mozzarella Salad

For the Salad:

- 1 package cherry tomatoes (cut in half)
- 1 large sized package fresh mozzarella balls
- 2/3 English cucumber (seeds

scraped out) cut in same size as mozzarella balls

- 1 yellow pepper cut into small pieces (size of mozzarella balls)
- 1 cup kalamata olives (or to taste) cut in half
- Bunch of fresh basil, julienned

For the dressing:

- 1 cup olive oil
- ¼ cup balsamic vinegar
- Salt and pepper to taste
- 1 teaspoon garlic powder

Combine tomatoes, mozzarella, bell pepper, cucumber and kalamata olives. Make your dressing and add a light coating to the salad mixture. Put in the refrigerator for 30 minutes to marinate. Add more dressing if desired and fresh basil before serving. Enjoy!

Chicken Satay Skewers with Peanut Sauce

For the chicken skewers:

- 1 ½ - 2lbs. boneless, skinless chicken breast, cut in cubes
- ⅓ cup dried cilantro
- ½ minced shallot (I used small white onion)
- 4 cloves garlic, pressed
- 1 teaspoon ground ginger
- 2 tablespoons fish sauce
- 3 tablespoons sesame oil
- ¼ cup brown sugar
- ¼ cup soy sauce (low sodium)
- ½ teaspoon cumin powder
- ½ teaspoon turmeric
- Wooden skewers

Peanut Dipping Sauce:

- ½ cup creamy peanut butter
- 2 teaspoons minced garlic
- 1 teaspoon ginger powder (can also use 1 inch small microplaned knob of ginger, no skin)
- 2 tablespoons soy sauce (low sodium)
- 2 tablespoons brown sugar
- 2-3 tablespoons lime juice

(usually 1 to 1 ½ limes)

- 1 teaspoon toasted sesame oil

- 1 tablespoon sriracha

Water to thin as needed

First, soak wooden skewers in water while you prep and marinate the chicken. This way they won't burn on the grill. (Of course, prepare your grill for a low heat cook on this chicken) Mix all dry ingredients, add wet ingredients. Marinate in Ziploc for at least 30 minutes but an hour or two is better.

While the chicken is marinating, prep your peanut sauce. Mix all ingredients in a ninja or blender, but sometimes when I'm lazy, I just mix it by hand. If your sauce is a little too thick for your taste, then just add a little water until desired consistency.

Skewer your chicken and grill until chicken is cooked through. Serve with sauce and enjoy!

Banana Buzz Smoothie

A favorite of mine for decades and perfect for when you need some energy in the mornings.

- 1 small frozen banana
- 1 scoop vanilla low sugar protein powder,
- 1 cup (or more for thinner consistency) cold coffee
- Sprinkle of cinnamon
- Blend in ninja and enjoy!

These light bites are meant to make summer cooking easy and enjoyable. I hope you find a new recipe to enjoy all season long.

Sending peace and love to you
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XOXO,

Sweet Eyes

Light Bites for Long Days





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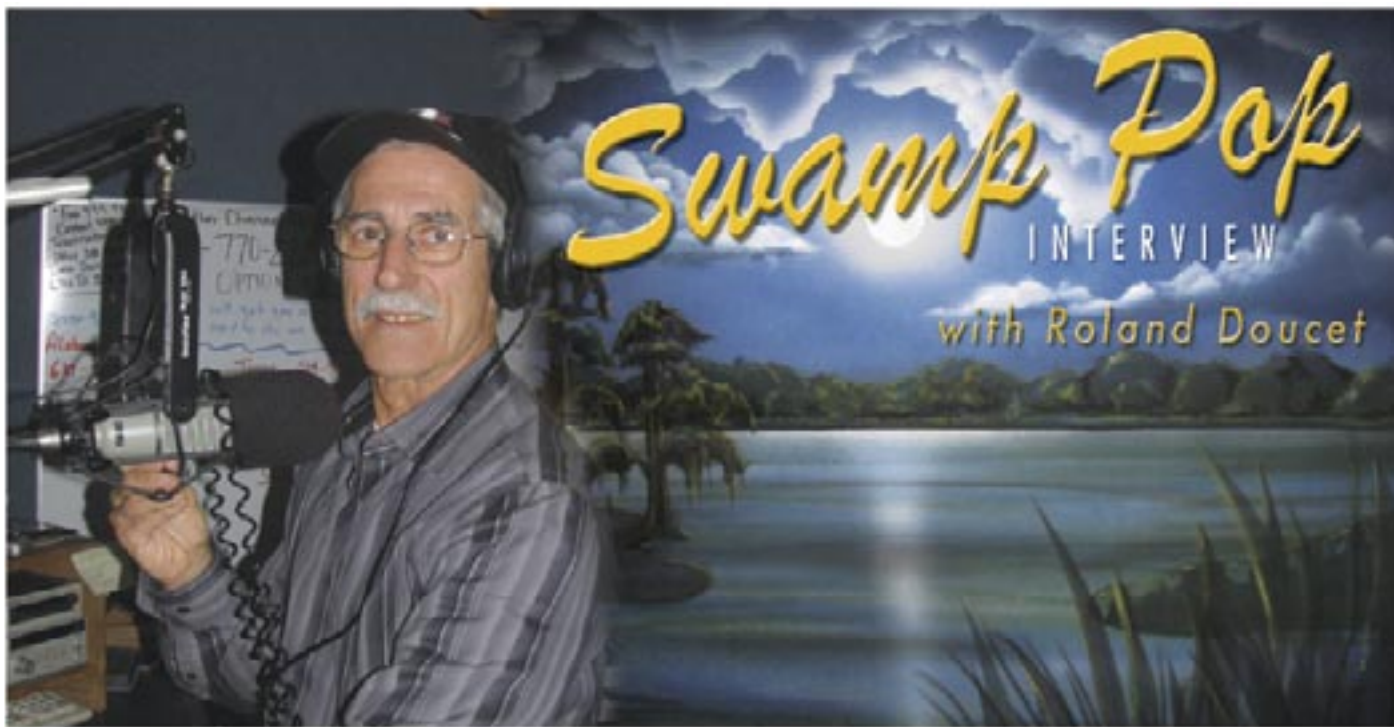
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Jerry Acosta

Rockin' Robins, Still Rockin'

By Roland Doucet

One of the best parts of doing this article is that I get to sit down and visit with our great artists and their families on a personal basis. My visit with Jerry Acosta his wife, June and their daughter, Tammy was a perfect example of why this is fun for me. They were terrific hosts and I learned a lot in the process.

When Jerry was 10 his older brother Roger started playing the guitar. This sparked Jerry's interest so he asked his Dad what he should play. After a little thought his Dad pulled out an old trumpet cleaned it up and gave it to Jerry. Just the beginning...

Jerry learned to play by ear first so in 1958 when Roger decided to form a band Jerry was a natural fit. The band was called the Rockin' Robins and consisted of Roger Acosta, lead

vocals and guitar; Sal Villeneuve on drums; Roger Lambert on bass with a tuned down guitar (very creative); and Jerry on the trumpet. With a couple of years playing under their belts, in 1960 they entered a Battle of the Bands contest in Dallas, Texas. They won first place for "Band with the Most Potential" (Roger got the trophy).

Jerry loves music so he naturally joined the school band and learned to read music as well as play by ear. This was back when St Amant was the Wildcats and Mr. Griffin was band director. Mr. Griffin had a lot of influence on our local

artists. Jerry played in the band from 8th to 12th grade. When Jerry was in the 11th grade St Amant, Dutchtown and Gonzales consolidated and the new East Ascension High School was born. Jerry and his classmates were the first graduates of East Ascension.



At the age of 18 Jerry saw the conflict in Vietnam in the news and calculated his chances of being drafted at a high rate. Deciding to take his fate in his hands he tried out for the Air Force Band and made it. For the next four years Jerry played with the Air Force Band all over the world. He traveled playing Big Band music for dances, USO shows for the troops as well as concerts here and abroad.

Jerry Acosta married his childhood sweetheart, June LeBlanc at nineteen and they have been together for 44 years. So after the military when he was working at Ciba-Giegy and the music bug started to really bite he talked to June and with her blessing started a band on his own.

I know a lot of you remember the Pop Rouge Band. For 10 years Jerry Acosta, Tinker McCorry, Binky Glenmeyer, Jimmy Curry, Jimmy Bergeron, and Russell Wassom rocked our socks off as Pop Rouge.

After Pop Rouge Jerry moved on to playing his trumpet with Kenny Cornett and the Killin' Time Band. This is the time period that I got to really know Jerry. I would run into Jerry at different shows where there would be six to eight different bands playing throughout the day and Jerry would be up there playing his heart out with each and every band. Once he learned to read music it was a natural progression for Jerry to start arranging horn parts for the band. While playing with the Killin' Time Band Jerry got a call from Junior Bergeron about taking the space Joe Guidry was retiring from with Van Broussard and the Bayou Boogie Band.

Honored that the Bayou Boogie horn section and Van considered him for the job he jumped at the chance. Still today if you go see Van Broussard and the Bayou Boogie Band you will find Jerry doing what he loves, playing his horn.

Jerry and June Acosta have three children Troy, Terry and Tammy. Of Jerry and June's kids the only one playing music today is Terry. He plays bass guitar. But the jury is still out on the grandkids...

I want to thank Jerry and June for their hospitality and sacrifice of family time to grant me this interview and the fun I had getting the information. The Acosta's are a great family and I thoroughly enjoyed the time I spent in their home. A special thanks to Tammy for the pictures!

Roland was gracious to write articles about our local musical family a few years back.

Ascension Magazine is going to re-run these articles. As time goes by old memories are still good memories.

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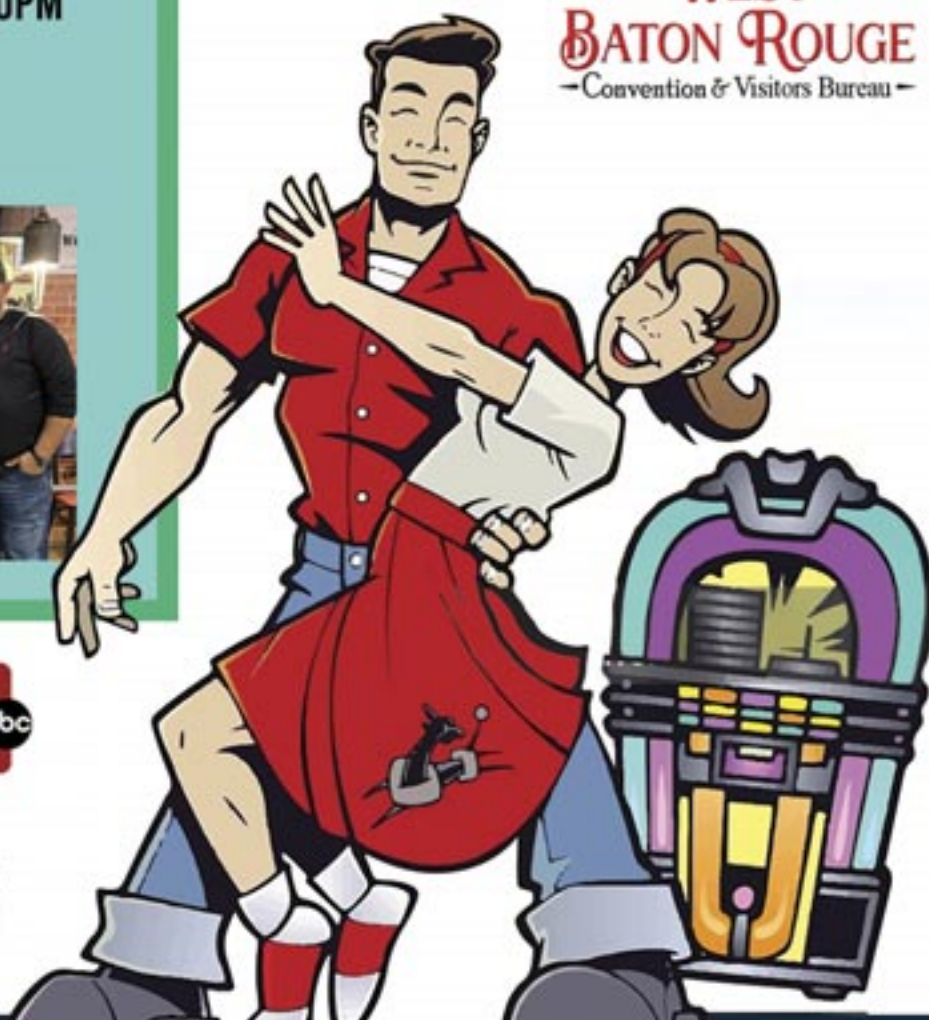
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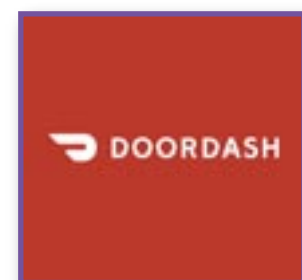


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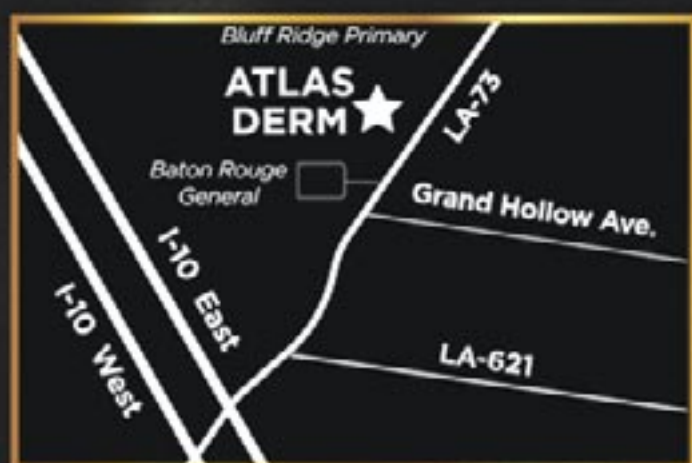
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Bayou Ballers Crown Super Bowl Champions

We have had an exciting playoff weekend where 22 teams compete, and the top 10 advance to the Super Bowls. We proudly crown 5 Super Bowl Champions at the end of the night, and this happens three times



throughout the year! Our winners receive custom Bayou Ballers Super Bowl Rings, and the runner-up teams are awarded a trophy.

Currently, Bayou Ballers has seven travel teams, and we'll be adding two more soon. Our All Star teams are composed of talented kids from our recreation program,

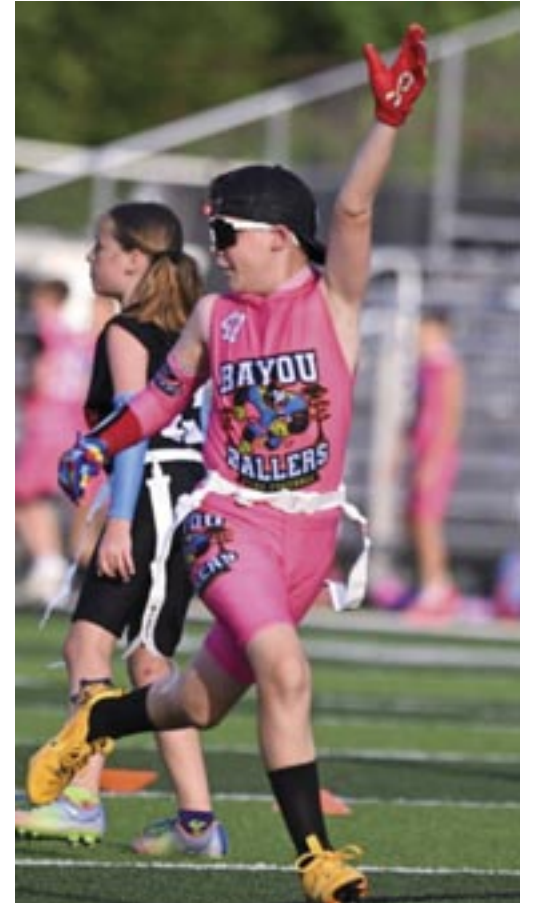
handpicked by coaches after tryouts. We also have two All-Girl All Star teams, in the 12u and 14u divisions. Incredibly, our All Girls 14u GleauxRillas are officially ranked #9 in the world in USA Flag Football!

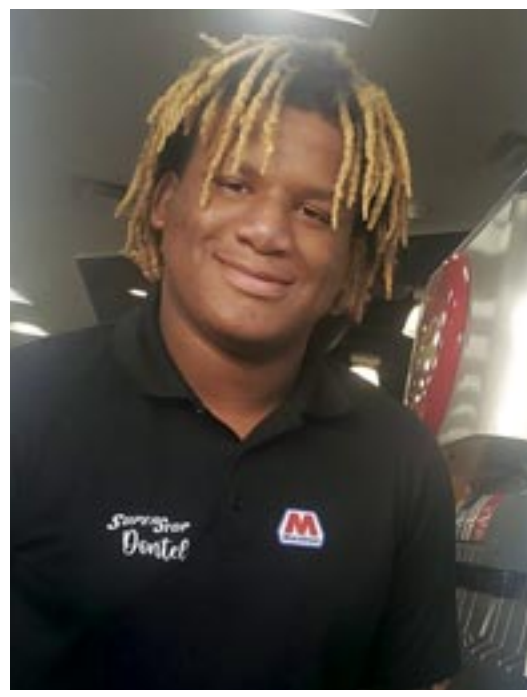




We are also very grateful for the fantastic support we receive from the school board and Coach O. For the past three years, "The Pit" in St. Amant has been our home, and we truly appreciate the facility and treat it with the utmost care.

Bayou Ballers offers Winter, Spring, and Summer seasons, and registration is always open – we believe every child who wants to play should have the opportunity. We're always looking to grow, both with our players and coaches, so if you or anyone you know is interested in joining us, please feel free to reach out via email at jarrod@bayouballers.com or by phone at 225-313-8788.





FINANCIAL FOCUS

Work toward your own financial Independence day!

We're getting close to the Fourth of July, our national Independence Day. This celebration may get you thinking of the many freedoms you enjoy. But have you thought of what you might need to do to attain financial freedom?

Your first step is to define what financial independence signifies to you. For many people, it means being able to retire when they want to, and to enjoy a comfortable retirement lifestyle. So, if this is your vision as well, consider taking these steps:

- Pay yourself first. If you wait until you have some extra money "lying around" before you invest for retirement, you may never get around to doing it. Instead, pay yourself first. This actually is not that hard to do, especially if you have a 401(k) or other

employer-sponsored retirement plan, because your contributions are taken directly from your paycheck, before you even have the chance to spend the money. You can set up a similar arrangement with an IRA by having automatic contributions taken directly from your checking or savings account.

- Invest appropriately. Your investment decisions should be guided by your retirement goals, along with how long you have before you need the money and how comfortable you are with different levels of investment risk. If you deviate from these guideposts — for instance, by taking on either too much or too little risk — you may end up making decisions that aren't right for you and that may set you back as you pursue your financial independence.

- Avoid financial "potholes." The road to financial liberty will always be marked with potholes you should avoid. One such pothole is debt — the higher your debt burden, the less you can invest for your retirement. It's not always easy to lower your debt load, but do the best you can to

live within your means. A second pothole comes in the form of large, unexpected short-term costs, such as a major home or auto repair or a medical bill not fully covered by insurance. To avoid dipping into your long-term investments to pay for these short-term costs, try to build an emergency fund containing three to six months' worth of living expenses, with the money kept in a liquid, low-risk account.

- Give yourself some wiggle room. If you decide that to achieve financial independence, you must retire at 62 or you must buy a vacation home by the beach, you may feel disappointed if you fall short of

these goals. But if you're prepared to accept some flexibility in your plans — perhaps you can work until 65 or just rent a vacation home for the summer — you may be able to earn a different, but still acceptable, financial freedom. And by working a couple of extra years or paying less for your vacation home expenses, you may also improve your overall financial picture.

Putting these and other moves to work can help you keep moving toward your important goals. When you eventually reach your own "Financial Independence Day," it may not warrant a fireworks display — but it should certainly add some sparkle to your life.

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

Edward Jones
MAKING SENSE OF INVESTING

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Financial Advisor



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Dancing for a Cause

Viva Las Vegas

Dancing for a Cause is in its 16th season and The Arc of East Ascension is proud to announce their Premiere annual event Dancing for a Cause on Saturday, July 12th, 2025, at The REV Center at Lamar-Dixon Expo Center located at 931 St. Landry Rd. Gonzales, La.

The Arc of East Ascension is a 501(c)(3) non-profit organization; tax-deductible receipts are available for qualifying donations.

Thirteen local "Celebrity Stars" will be paired with professional dancers to entertain and charm you with their performances.

The 2025 Celebrity Star Dancers:

Chris Dupre
Dupre Pharmacy,

Darryl Hambrick
Hambrick Funeral Home/River Road
African American Museum

Elizabeth Bellina
Ascension Parish School

Dr. Micha Ballow
St. Theresa Middle

Emily Wong
REGYmen

Garrett Rachel-
Next Step Construction

Sydney Goldberg-
WAFB

Keli Boudreaux-
Pelican State Credit Union

Hunter Haydel
St. James Parish Hospital

Dr. Kristina Sanchez
Bethany College

Nicholas "Nick" Schexnayder
McKim and Creed

Shaina Burnett
United Airlines

Oriana Moses
MGFM.LLC/Red Carpet
Beauty Salon

The 2025 Professional Dancers

Dr. Aimee Mounger-Russo
Van Vo
Brandi Malone
Walker Fleming
Avery Walker
Jodi Simmons
Donovan Jackson
Jerisse Grantham

Creative Director
Leonard Augustus, Jr.

Your sponsorship for Dancing for a Cause helps to raise funds and awareness for The Arc of East Ascension, a non-profit organization, whose mission is to enhance the quality of life for individuals with disabilities and their families through services and advocacy that support choice, independence, and dignity.

You are invited to participate in Dancing for a Cause through Table Sponsorship, VIP Single Ticket Sales, and Online Voting.

All table sponsors are invited to attend a VIP reception at 6:00 p.m. on July 12th, with the main event starting at 7:00 p.m.

Table Sponsorships range from \$300-\$35,000. Table Sponsorships include Two Step (\$300), Rumba (\$750), Salsa (\$1,500), VIP Salsa (\$2,500), Ballroom (\$5,000), Center Stage (\$7,500), Main Stage (\$10,000), and Diamond Stage (\$35,000). The different levels of sponsorship also include tickets to the event and advertising for your business or organization.

Sponsorships are available today by calling Raven LaBiche, Executive Director at: 225-621-2000 or by reaching out to one of our Celebrity Star Dancers. All sponsorship packets must be delivered or picked up by June 30th, 2025. Visit our website for more information and to vote for your favorite dancer(s) at: www.thearca.org.

"Tony King Is Funny", comedian will be the floor emcee.

"Chad Brown, with Bearded Events along with other small business owners in the parish are volunteering



Greg Meriwether



Elizabeth Vowell Blades

and working our bar at the event this for the 3rd year in a row."

Louisiana Seafood donates some of the seafood and the VIP reception is catered compliments of Mike Anderson Seafood owner, Chip Robert, and his team.

Dancing for a Cause provides judges, that will critique and score each performance.



The 2025 Dancing for a Cause Judges are:

Matt Percy
Percy Law

Selina Loupe
REALTOR, Team Smith
w/The Market Real Estate Co.

Kris Cangelosi
Cangelosi Dance Project

Mayor Lionel Johnson, Jr.
Mayor of St. Gabriel

Kamal Zahar
Owner of Kamal's Cafe

Hayden Decoteau
The Baton Rouge Clinic

The Arc of East Ascension is proud to announce that WAFB Channel 9 News continues to be our Diamond Presenting Sponsor.

Emcees for 2025 are WAFB News' staff Elizabeth Vowell Blades (Evening Anchor Reporter) and Greg Meriwether (Anchor and Managing Editor). The event is hosted and chaired by the staff, employees, Board of Directors and participants of The Arc of East Ascension.

For more information, please contact The Arc of East Ascension by calling 225-621-2000

email info@thearca.org
Visit the Dancing for a Cause website at: www.thearca.com to vote for the dancer(s) of your choice. Make plans today to be a part of the biggest fundraiser in Ascension Parish, Dancing for a Cause 2025. We look forward to seeing you there!



Raven LaBiche
The Executive Director of,
The Arc of East Ascension



Selina Loupe, Judge



Hayden Decoteau, Judge



Kamal Zahar, Judge



Kris Cangelosi, Judge



Lionel Johnson, Jr., Judge



Matt Percy, Judge



Chris Dupre
Dupre Pharmacy



Darryl Hambrick
Hambrick Funeral Home/River Road
African American Museum



Dr. Kristina Sanchez
Bethany College



Dr. Micha Ballow
St. Theresa Middle,



Elizabeth Bellina
Ascension Parish School



Emily Wong
REGYmen



Garrett Rachal
Next Step Construction



Hunter Haydel
St. James Parish Hospital



Keli Boudreaux
Pelican State Credit Union



Nicolas Schexnayder
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MGFM.LLC/Red Carpet Beauty Salon



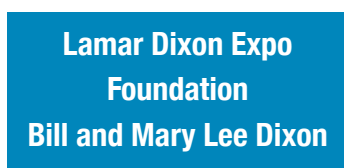
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will also be available for purchase.
Saturday - July 12th, 2025 - 7:00 pm (Main Event)
The REV Center at Lamar-Dixon Expo Center
931 St. Landry Rd. Gonzales, La. 70737
VIP Tickets: \$150 per person

www.thearcea.com



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Real Estate Shoppers Guide

Ascension Magazine will be having this page each month. You can send a personal ad. You can send a listing and the ad space is \$50. If you need assistance putting the ad together I can assist at no charge. Please contact Mike Strong at 225.413.5485



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EA Anglers are Really Hookin' them Up!!



In the heart of Ascension Parish, Gonzales, Louisiana, is witnessing a surge in youth engagement with bass fishing. This surge is largely attributed to the establishment of high school bass fishing teams, particularly at East Ascension High School. The sport has become a significant avenue for students to develop skills, foster teamwork, and connect with the rich fishing heritage of the region.

East Ascension High School, known for its strong academic and athletic programs, has embraced bass fishing as a key extracurricular activity. The school's first bass fishing team was created this past school year with eight teams and has quickly gained recognition,

participating in various tournaments around the state through the Louisiana Youth Bass Nation (LYBN). Their involvement not only showcases the students' angling skills but also highlights the school's



commitment to providing diverse opportunities for student engagement.

EA Anglers (East Ascension High School Bass Fishing Team) have participated in the Louisiana High School Bass

Nation tournaments with over 200 individual high school teams, competing against peers statewide. Throughout these tournaments, East Ascension High School placed in the top 25 in many of these tournaments with individual teams placing in the top 75 for many of these tournaments. In addition, EA Anglers had two teams qualify for the LYBN State Championship held at Lake D'Arbonne in May. Brady Bateman and Brandt Bateman finished 9th place with a total weight of 19.51 pounds. Braden Bourque and Garrett Bourque finished 18th with a total weight of 15.05 pounds. Brady Bateman had second place Big Bass with a weight of 6.87 pounds. These





events not only serve as platforms for competition but also as opportunities for students to learn about conservation, ethics, and the importance of teamwork.

High school bass fishing at East Ascension High School is more than a trend; it's a testament to the community's dedication to youth development and environmental stewardship. As the sport continues to flourish, it promises to inspire future generations of anglers and environmental advocates.

EA Anglers had a successful first year and are looking forward to many more successful seasons competing in bass fishing at the high school level. We would like to take this opportunity to thank our many sponsors who made it possible for our anglers to participate in the LYBN tournaments. Without the support of the local community and businesses, this would not have been possible.

Publishers Note:

Thank you Kimberly Wheat for organizing the information and sending to me.



High School Angler Lands Giant Bass

By Braden Bourque, age 15

March 7th was a cool, overcast morning on Caney Lake in Louisiana. It was practice day for the Louisiana High School Bass Fishing tournament. My cousin and fishing partner, Garrett Bourque, and I were out on the water with our boat captain, Wade Leblanc, scouting before the tournament the next day. I never imagined the biggest catch of my life would come before the tournament even started. We were trying different spots, getting a feel for the lake. Not long after, I felt a solid thump. I set the hook, and instantly, I knew I had something special on the line. The fish fought hard, pulling deep and making

my heart race. I did my best to stay calm and focused, Mr. Wade coached me through the fight. When the fish finally surfaced, we all saw it at the same time—and couldn't believe our eyes. It was massive. When we got her on the scale, she weighed 13.24 pounds. I was shaking with excitement. It was my biggest bass ever. After snapping a few quick photos, we carefully released her back into the lake. That big bass was the catch of a lifetime—and on a practice day, of all times! I've only just started fishing, but this moment showed me how much I love it—and how exciting the sport can be. That 13.24-pound bass will always be a milestone for me. And now, I'm even more motivated to get back out there and chase the next one.

TODD B'S MINI POT UNNIVERSITY

Ascension Magazine takes a walk through Mini Pot Heaven. As I understand it there are monthly events at Todd B's all year long. However the week before the festival the crowd gets large and the competition intense as they tune up for Jambalaya Festival weekend.

I spoke to Adam Gautreau, who is a World Class Bar-B-Que Champion and Todd B's son-in-law, how this became Mini Pot Heaven? This is what he sent me:

Somewhere around 2007 I showed up at Todd B's on a Thursday night. Every Thursday night Todd B had a cooking throw down. Some Thursdays I attended, I noticed there were a lot of Jambalaya cooks in attendance, so I suggested we start having a mini pot competition every Thursday. The response was so great it became a bit much, so we throttled it back to the last Thursday of every month. It's an open invitation, there are no rules. There could be from 10 cooks to our record of 36 cooks in attendance. It's a \$5 entry fee and all of the money is paid back to the

top 3 finishers. It's always said that if you can win at Todd B's on a Thursday night mini pot competition, you can win anywhere!! That Thursday night cook off has produced a many of the champions at the Jambalaya Festival including:

Koby Thacker
Tanil Thacker
Matt Gautreau
Adam Gautreau
Damon Blue

Carlos Braud
Brock Melancon
Amy Melancon
Kade Thacker
Kamile Thacker

Thanks Adam for informing me. Everytime I attend taking photos I know these cooks are friends but they are more than that.They are a platoon. No cook left behind.

Jambalaya Pot Lid of Fame

Below there is an image of the jambalaya pot lid. Every time you win at Todd B's you get your name on the old jambalaya pot lid, then every time you win, you get a tally mark.



Graduations, Reunions and Things Not To Do in College

by Bill Delaune

*“‘Though we all shall try, we
may never meet again...’
‘Graduation Day’
by Stark Whiteman.*

Tis the season for graduation-both high school and college-so congratulations to all new grads as you prepare to go out into this crazy world of ours. I doubt they still play that oldie from above or my personal favorite “Graduation Night” by South Louisiana legend T.K. Hulin but they both convey the same bittersweet message-young people are happy to get out of school but a bit sad about leaving behind old friends they have known for years

This is why we ancient fossils cling so dearly to our reunions to visit with old acquaintances. Just next year we have a 60-year reunion for the last Dutchtown Eagle class of 1966 but the guys in that group still meet at lunch a few times each year-especially when an out-of-state member is in the area. And there’s always an impromptu golf game or gathering of some sort for a motley crew of LSU Tigers who lived with or around each other in the late 60’s and early 70’s.

But the one that really got my attention was a few years ago in an e-mail from one of my USL dorm buddies in the mid 60’s that I hadn’t seen in over 50 years. Byron had found my name in that all-American publication Ascension Magazine and gotten my info from publisher Mike Strong in an attempt to reunite some ancient Ragin’ Cajuns.

Now an architect in Florida, Byron had been in contact with some other former occupants



of McCullough Hall’s notorious sixth floor including New Orleans residents Chip, Bob and Peter (Last names omitted to protect the innocent.) and they had discussed a reunion of survivors of those rowdy years in Lafayette. Byron had even composed a collection of some of the antics that went on there in a booklet he called “Animal Dorm”. I received my invitation to the fourth annual celebration of this event-dubbed “Friends Fest IV” -the other day to be held at the legendary “Rock’n Bowl” in New Orleans where I’m certain so of these stories will be retold.

Now don’t worry, boys and girls, our juvenile and sometimes dangerous activities did not compare to John Belushi and his Deltas in the classic film “Animal House” but no one was ever seriously injured or arrested (Thank God) to the best of my fading memory.

And to all you high school grads leaving home for the first time to go off to college, please

don’t try any of these tricks in your new dorm. These deeds were done well before the advent of cell phones, social media and the such.

These men were operating under the radar and out of desperation and the tales may have been embellished due to a depletion of brain cells. But here are just a couple that Byron and I remembered...

The first things you notice on a lonely, Sunday afternoon far from home are 1) The cafeteria is closed on weekends so your meal ticket is no good. 2) You have already run out of your food allowance for the month.

So when a group of desperately hungry guys in the same boat gather together on the same dorm floor, you get a plan like...

1) “The Great Chicken Truck Robbery” -From our sixth floor vantage point we had a panoramic view of the center of campus which featured a number of food eateries including a fried chicken place. Knowing they often delivered chicken to the

dorms, these broke and hungry desperados hatched a brilliant plan. We would order from a pay phone (no cells, of course) a meager 2-piece special for our room and then call in a 20-piece feast for a dorm down the street.

We would then wait until we spotted the delivery truck coming down the road and when the driver stopped to bring up our 2-piece order, we would dispatch our “SWAT” team to remove the larger order from the unlocked vehicle.

“Steal” is such a harsh word so like Jimmy Buffet in his “Peanut Butter Conspiracy” song when he and his friends “borrowed” necessary items from the Mini Mart, we all swore when we struck it rich that we would pay the chicken truck back.

In a little while the truck came into view and the thieves were sent out. Now the only problem was we couldn’t be certain where the truck had parked because part of the lot was blocked from our view by an adjacent one-story dorm.

But come on, surely a chicken truck would stand out in a college parking lot.

Soon, the delivery man arrived with the 2-piece order. Trying to buy time for the heist to take place, the payment of \$1.50 was made very deliberately in all coins. While this transaction was taking place, a lookout was watching for the poultry pirates to return with the precious booty.

Instead, all he saw was a bumbling band of empty-handed fools screaming, "We couldn't find the truck!"

Perhaps the truck driver had seen this scam before or just parked in another lot by coincidence. But at any rate, unless you're a miracle-working Prophet who can multiply loaves, it's very difficult to feed six hungry college boys on a 2-piece special. At least we still don't owe the chicken truck anything.

2) "I can eat 50 eggs."

Chip was our uncontested floor leader. He was a large, imposing ex-jock who coached our intramural football team "The Whimps" to a campus championship beating the overconfident frats in the finals. He was also legendary eater whose claim to fame was he had run two "all you can eat" places out of food.

So when the movie "Cool Hand Luke" came out and Paul Newman ate 50 boiled eggs to win a bet in prison, Chip was so inspired he announced he could match that feat-50 eggs in one hour. The bets were made with our gang, of course, backing our fearless leader. We gathered up meal tickets from guys that didn't eat breakfast and 50 fried eggs-not boiled-were produced.

Chip had not eaten anything the day before in preparation for the big event so he got off to a great start. After 30 minutes he was on pace to hit his target but then he made the mistake of taking a break. Now the fried eggs were getting cold and the grease was starting to congeal so he

proceeded much slower.

To his credit he ate until the final buzzer amassing an amazing total of 39 eggs-impressive, but still short of the magic number. So Chip ended up with indigestion and we ended up with another week of 15 cent hamburgers at Burger Chef.

3) "The Night Stalker"-

Nobody on the 6th floor locked their doors for a number of reasons. First, roommates could be dragging in at odd hours like a Sports Editor of the school paper "The Vermilion" who had been laying out the paper (Bill) or architecture students who had been working on late night projects (Byron and Bob) or bartenders-or drinkers-from the Keg.

There was also a fear of being "pennied in your room" which involved the placement of certain coins in a door from the outside that effectively "locked" the person in his own room.

But you always risked a visit from Peter who roamed the halls at night after his favorite Johnny Carson late-night show. Pete got a real kick from cracking your door slightly and rapidly switching the light on and off creating a strobe effect.

Then, he would sing out in his signature New Orleans accent, "What is dat light, what is dat light!" By the time you were finally awake wondering what the hell was going on, he would scamper back to his room and play innocent though everyone knew who it was. This crazy practice became his trademark and led to ...

4) The Musicians- Bob was the best guitar picker on our floor and he still plays with an oldies band down in New Orleans. When I brought my guitar up to the dorm, we had some interesting sessions mixing my country style of strumming with his rock-n-roll licks. I still remember Bob busting his fingers trying to learn the lead guitar ride in Steely Dan's "Reelin' in the

Years" while I sat on the other bed fighting Glen Campbell's "Gentle on my Mind".

But we both found Pete insanely fascinating. So we composed a song called "What Is Dat Light?" with Pete singing the chorus. To get the studio effect for our recording, we put the band-two or three guitars and a drummer on the trash can-in the shower-our own version of Phil Spector's "Wall of Sound".

Byron had the tape recorder ready and still owns those tapes today although the quality is probably questionable. Maybe we could sell them as early "bootleg tapes" and claim the royalties-ha!

There were many other escapades in McCullough Hall but it's starting to occur to me that some of these stories may be of interest to only those involved-sort of the "you had to be there" variety. And I know some of you faithful readers are thinking the same thing-if they'd put that much energy in their studies, they would have

all been on the Dean's List.

Yeah, but it wouldn't have been nearly as much fun. By the way, just like the end of "Animal House" when the credits showed where Belushi and his gang turned out later in life, the guys mentioned in this story didn't do too badly for themselves. Bob and Byron are both successful architects. Chip is retired from the food and beverage industry and Peter is the self-proclaimed "Muffaletta King" with three restaurants in the New Orleans area.

And, of course, my faithful readers have to put up with the rambling stories from an ex-teacher and coach every month and I do appreciate you for that.

Now dust off that old letterman's jacket or band sweater and go to that reunion this summer. I'm sure you'll have some stories that will rival mine.





East Ascension Sportsman's League

Letter from president -
Greg Cedotal

We are approaching the midpoint of 2025. Before we know it, we will be looking at the start of a new hunting season. But till then, now is the time to get out and catch some summertime trout, green of speckled.

On July 11, 2025, the 4th Annual Every Fish Matter Conservation Banquet will be held at St. Joseph

The Worker Church Hall in Pierre Part. Cliff Chochoet started this event to raise money for restocking the Atchafalaya Basin and Lake Verret area. If you fish this area, consider donating. Information available on Facebook.

The Kid's Fishing Rodeo is set for July 26th, at Twin Lakes Mobile Estates. Bring your children and or grandchildren out to enjoy the event. More details will be announced soon. Let EASL know if you would like to help with this wonderful event.

The ribbon cutting at the Amite River Wildlife Sanctuary was held on May 20th. EASL had donated the funds to build a 30-foot-long foot bridge in ARWS. There is a map of the hiking trails on the website "www.braudubon.org/conservation/sanctuaries#ARWS". If you have the time, consider hiking in this new sanctuary and enjoying the outdoors.

I am doing research on offering meetings online through a program like Zoom, if you are interested in this option, let me know.



Attendees of the Amite River Wildlife Sanctuary Ribbon Cutting on one of the two bridges.

Now for a little bit about EASL events. You must be a member to participate in these events. EASL Bass Club will hold a tournament on June 21st. If you are interested in fishing with the bass club, contact Jim Hebert at 225-717-6037. The June 22 Rifle Silhouette Match will be June 28th at the Sheriff Shooting Range starting at 8:30 AM. Don't forget to weigh your bass for the Monthly Big Bass contest and weigh your specs for the Monthly Big Speckled Trout contest. See EASLONLINE.org, Annual & Monthly Contest.

If you decide you would like to serve on the board of directors

and help move the organization forward, let us know. You do not have to wait until December to get on the board.

Time to go outdoors with family and or friends and enjoy nature. Remember to be safe and conserve our resources for future use. Questions or comments you can email me at gdc1@gmail.com.

EASL's next regular meeting is June 16th in the second-floor meeting room at Cabela's, starting at 7:00 PM.

EASL Bass Club News

The EASL Bass Club fished their May Tournament on the 24th. There were 12 boats signed up to fish the Event. The members met at Dirk Anderson's home to plan the Tournament. They voted to have another Trailer Tournament, launching

anywhere from Amelia to Pigeon, with the weigh in to be at the Public Launch in the Spillway. With all of the high water around, the fishing was tough on everyone. There were 4 limits weighed in with

others falling short of a limit.

The winners were Mark Kramer & Mack Graves with their 5 fish weighing in at 8.42 lbs.

Second place went to BoJack Anderson & Darren Lee with 5 fish weighing 7.84 lbs.

Third place went to Gabe & Cody Conerly with their limit weighing 6.36 lbs.

Big Bass winner was Mark Kramer with his lunger that weighed in at 2.54 lbs.

The next tournament is scheduled for June 21st with the planning meeting on June 12th at Dirk Anderson's home on Babin Road.



Mack Graves & Mark Kramer



Left to right, Gabe & Cody Conerly, BoJack Anderson & Darren Lee, Mark Cramer & Mack Graves

Jammin' with Goosie

By Myself

I had made a few calls the evening before to see if anyone would accompany me in catching a few crabs the next day. One person did not answer and the other did not seem to be very interested so I gathered my equipment and made the decision to set my alarm for an early wakeup and make the trip alone. At one point of my travel down I-10 on route to my destination of Reggio, La. I turned down the radio and said my daily prayers. After making a momentary stop in Chalmette I finally arrived at my destination shortly after daylight. That particular location is the best crabbing spot that I have ever fished crabs off of the bank for in my life but on this particular morning that would not be the case. After catching only two keeper crabs after fishing for thirty minutes or so I made the decision to make a move to another spot. This was the first time that I had failed to be successful at that location but an algae bloom in those waters on this day had taken a toll on the crab bite. Two more stops headed south to Delacroix produced nothing for my effort. My last stop would be near the end of the road at the Delacroix Fishing Pier. Although not very large in size this is a very nice clean upkept facility with restrooms, trash cans, and running water available. As I walked upon the pier I was greeted by an elderly African American lady whose name was Jannalee. She, like myself, was alone and after introductions were made she confessed to me that she had taken a couple dozen crabs at the spot which in turn gave me some hope of my luck getting a little better as the

day would progress. I loved her enthusiasm and attitude from the very first start of our conversation. Only one other small family, a dad, mom, and child of Hispanic descent were fishing from the pier. The dad showed me a dozen or more crabs that he had in a hamper basket that he had caught while using a castable crab trap device that I had never seen before. The contraption can be used by casting it out with a rod and reel. We talked about the device for a minute or so and as I began to walk



away to get my gear they offered me a piece of cold watermelon that I did not refuse to take. Believe me. That was a blessing on that hot and humid August day.

The water condition at the pier location was by far the best that I had encountered that day. My method of catching crabs with the use of rod and reel bringing the crustacean to the net is different from most folks' form of crab catching. In a matter of a couple of hours after sorting through numerous small non-keepers I finally reached my desired catch of a few more than three dozen keepers. That amount was just what I had come for. The small family



had packed up and gone at this point and Mrs. Jannalee was cleaning and picking up her stuff as I loaded up my truck for the trip back home. Before leaving the location this gracious lady and I had a

somewhere or drop them off after the trip is over. It's easier to move from one place to another if the action is too slow. When alone you won't have to listen to complaints about no success, too cold, too hot, rain, etc. Now for the bad of going alone. All of the cost will be on you and if you break down or get injured you probably won't have anyone to help you out. Another minus is unless you have help back home you'll have to do all of the cleaning of your equipment and harvest by yourself.

Not having another person to talk with on single outings has not been a big issue for me. On this crabbing trip I was using a rod and reel that my late father, who loved to crab, often used on these types of outings. I chatted with him and that rod and reel all day long. I talk to the animals or fish that I am after and others that I am not after. I talk to my God. I talk to myself. I even answer myself from time to time and every now and then I'll get the chance to have a conversation with someone like Mrs. Jannalee. On this day, that alone made the entire trip worthwhile.

Till next time

Hope to see you there

James "Goosie" Guice

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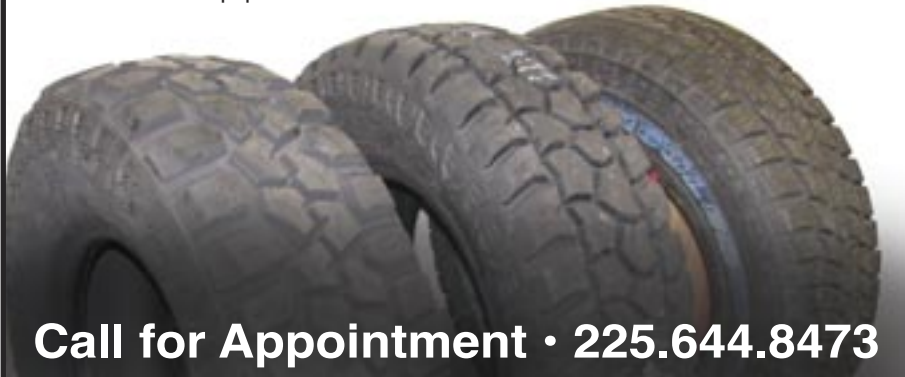


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Useless Random Facts with Kellie

•
The Etruscan shrew's metabolism is so fast that it needs to eat every two hours, or it dies!

•
Grapes explode when you put them in the microwave.

•
In Italy, there are pizza inspectors hired by the government to ensure restaurants are making their pizzas at 'Italian Quality'

•
Texting while driving on the highway takes your eyes off the road for the length of a football field.

•
A group of ravens is called an unkindness.

•
the oldest recipe in existence is a recipe for beer.

•
More germs are transferred by shaking hands than by kissing.

•
Lasagna originated in Greece.

•
Space waste can stay in orbit for centuries so long as it's above the Earth's atmosphere. So far, the biggest and oldest surviving man-made debris is a piece of the American Vanguard 1 launched in 1958.

•
Never miss a high-five again.
Look at the person's elbow first.

CHC Closet and Pantry

“Seeking to Glorify God by Helping People”

Follow us on FB @ CHC Closet and Pantry. Thank you and God bless.



We have had a few blessings this month.

The Beta Club at P'Ville Middle School hosted a food drive for us. Some of the members came to deliver the collected food and they helped us with a couple of things while they were at the pantry. The members who came and helped are

Milan, Samantha, Kaideney, Hallie, Lauren, McKinli. They also brought cookies for us to give our clients. As well as being delicious, they all have encouraging messages on them. Some of the messages are: “We believe in you”, “You are resilient”, “Your life has purpose”, “You matter”, “You are strong”, and “You are valuable and important”. Sometimes it is very important for a person to hear those affirmations. We have had very positive responses from those who received a cookie. I would like

to thank the students, the parents who drove them and their club sponsor Ms. Sandy Harvey. This is a great group of kids and we should all be proud of them.

We were also recently awarded a grant from the P'Ville Wal-Mart. It will be put to good use and probably spent at Wal-Mart. This helps us out so much because we can buy meat, cheese, margarine and things that just can't be collected in a drive. We are very appreciative and we thank them very much.



We also just had a nice donation of food from the Life House in Donaldsonville. We have been given food from several of the other local food banks.

As always, I would like to thank New Song Community Church for supporting us as they have for some time.

If you can make a donation or help us in any way, please contact me on our FB page CHC Closet and Pantry.

God bless you.

Janell Brent



JOIN OUR FUNDRAISER AT RAISING CANE'S!

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CHC Closet and Pantry Community Care Event

Monday, July 7, 2025
4:00 pm - 8:00 pm

Join us for food and fun!
Come support CHC Closet and Pantry and a % of sales from the event will be donated to the organization to help with funds throughout the year.

Simply mention "I'm with the CHC Closet and Pantry" when placing your order. This works for carry-out, drive-thru, dine-in, and catering orders. If placing a Mobile Order, be sure to select you are supporting the Community Care Event.



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Thoughts from Bully

What the Hell is AI and how can I use it?

I keep hearing about AI and I haven't a clue as to it's use. My son Michael showcased a few things to me using ChatGBT.

1. First he asked AI to Roast the Mike Rabin and grandson Blake photo.

2. He asked AI to create a poem using the Boy in the Swing.

3. Michael asked to have a cartoon drawn from his picture of him and dog Rip.

4. Create a bed time story of the Oxford Hunting Club. He gave the name of the members to AI to use.

I'm amazed by it's power and scared by it's ability to render humans obsolete.

Welcome to the future.



Roast the picture

Alright, let's fire up the grill for this roast:

We've got Gandalf the Retired here, who clearly traded in his staff for a cold Busch Light and a permanent vacation on someone's porch. And in the background? His apprentice, smiling like he just helped the wizard defeat the final boss: a busted AC unit and three wasp nests.

Also, that deer mount? It's watching this scene unfold like, "How did I die for this?"

Write a Poem

Boy in the Tire Swing

For the barefoot summers that live on forever

In overalls and flannel grace, A boy hangs still in time and space,

Barefoot, bold in dust and play, The world was wide-yet close that day.

The tire swing creaks with twine held tight, A childhood throne in morning light.

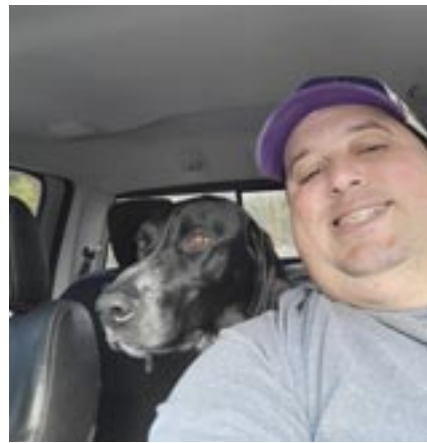
No screen, no sound but earth and air, Just dreams spun slow, His eyes, a calm but curious flame,

Too young for fear, too wise for shame.

The dirt beneath, a sacred ground, Where roots of memory are found.

Oh, to swing again in simple skies, Before the weight of grownup lies—

To hang in hope, to spin, to soar, And ask for nothing, wanting more.



Draw a cartoon from my photo of me and my dog.



The Midnight Hunt at Cedar Creek

Once upon a time, deep in the heart of the woods near Cedar Creek, there was a group of legendary hunting buddies: Johnny the Tracker, Ram the Quiet, Mike Strong the Muscle, Scott Harris the Wisecracker, Big D the Chef, and Andy the Sneaker.

They weren't just any hunters — oh no — they were the Oxford Hunting Club, known across the land for catching the biggest bucks and telling the tallest tales around the campfire.

One chilly fall evening, the crew set out on their biggest hunt yet. "Boys," said Johnny, squinting at the sky, "tonight's got that special feel... like somethin' wild is gonna happen."

With rifles slung and snacks packed (mostly by Big D), they marched into the woods, flashlights beaming like tiny stars. But this time, no deer showed up. Instead, strange things began to happen.

Ram heard whispers in the wind. Andy swore he saw green fog creeping by the river. Mike Strong stepped in a puddle that wasn't there five minutes before.

Suddenly — snap! A twig broke behind them. The group spun around. Out of the darkness stepped... a glowing deer with antlers as wide as a truck bed and eyes like campfire embers.

Nobody moved.

Then Scott whispered, "Well boys... I think that's the forest spirit."

"Spirit or not," Big D gulped, "you think it tastes like brisket?"

But the deer didn't run. Instead, it bowed, then vanished in a flash of green mist, leaving behind a set of golden tracks.

"Looks like this hunt ain't about the meat," Mike said, "It's about the magic."

The crew followed the glowing tracks all the way back to camp. There, they found their campfire already lit — and a full pot of stew bubbling.

To this day, no one knows if that deer was real or just the forest playing tricks. But every year, the Oxford Hunting Club returns to Cedar Creek — not just for deer, but for stories, laughs, and maybe a little magic.

And every time the fire crackles just right, they swear they hear antlers in the trees.

The End.

Personal Note: AI may think it knows everything but it doesn't know it's illegal to hunt deer at night. Look at this crew of hunters. No outlaws in here. Well maybe Johnny?



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Jambalaya Grits



Prep: 15 minutes

Cook: 20 minutes

Executive Chef, John Donaldson

Ingredients:

1 cup grits
4 cups water (unless you are using quick grits- then follow instructions on package)
2 tablespoons butter
1 cup diced smoked sausage
1 cup diced white onion
½ cup green onions (sliced)
Salt, Red Pepper, Black Pepper to Taste

Method:

In a cast iron pot, thoroughly brown your smoked sausage then remove from pan. Next, cook your onions in the same pan until they are beautifully caramelized. Return your sausage to the pan and add water and butter. Bring the water to a boil then slowly stir in the grits. Bring mixture back to a boil, then cover and cook over medium heat for approximately 40 minutes or until a smooth texture is reached. Add salt and pepper to taste.

You can serve these grits with almost anything. Pork, seafood, breakfast, brunch, lunch, dinner

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AND THE TRANSFORMATION CONTINUES...



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Band Schedule

JUNE

	11th
26th	I-10 Bound Band 9-1
Dustin Guidry 3-7	12th
27th	After 8 Band 9-12
Drunk Uncles Band 9-1	13th
28th	Natalie and Southern
Chase Tyler	Accent Band 3-7
White Trash Bash 9-12	17th-TBD
29th	18th
Whiskey Bent Band 3-7pm	Southland Band 9-1

JULY

3rd	19th
DJ Trebble 930-2	Todd O'Neil Band 9-12
July 4th	20th
True Spin Band and	3rd Street Band 3-7
Firework Show 9pm	24th
5th	Laurie and Shane 7-10
Category 6 Band Glow Party	25th
9-12	Ory Veillon Band 9-12
6th	26th
Justin Cornett Band 3-7	Chris Leblanc and
10th	Zydeco Mike 9-1
TBD	27th
	Ryan Foret and
	Foret Tradition
	3-7



Category 6 GLOW PARTY JULY 5th



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