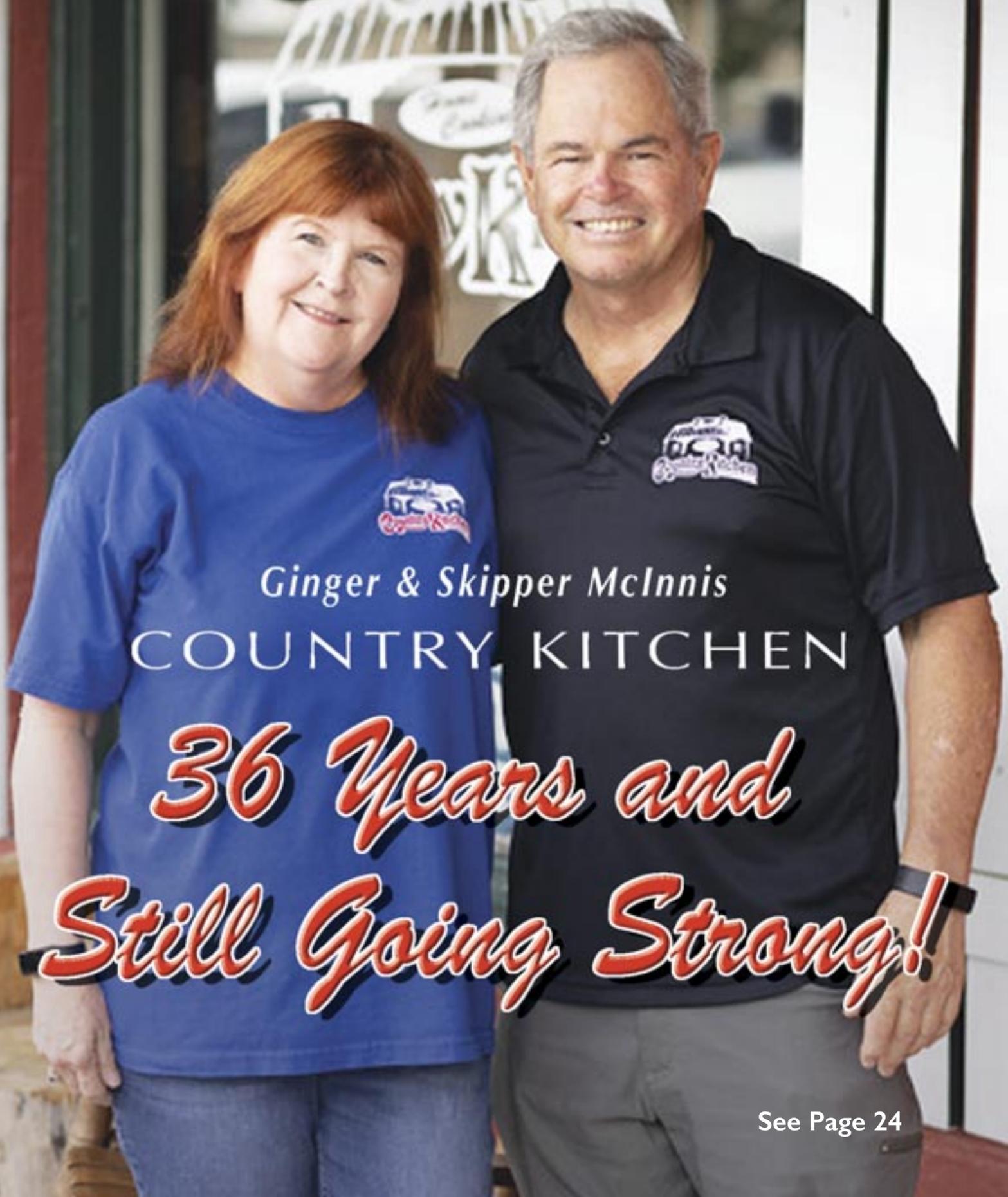


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Ascension

MAGAZINE

JULY 2022, VOL. 20 ISSUE



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*36 Years and
Still Going Strong!*

See Page 24



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On the Cover: Country Kitchen, Still Going Strong!

WE STAND PROUD TO SERVE AND CONGRATULATE

The Swamp Pop Festival Winners – DAREN BRAUD & DAMON BRAUD,

The Jambalaya Festival Queens 2022-2023 – MISS JAMBALAYA AVA SAVOY & TEEN MISS JAMBALAYA PAISLEY WHIDDON

The Dedication of the Jambalaya Festival Association Building and it's VALUABLE list of volunteer members who give countless hours of their time and knowledge to this parish and community –

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Jamie Frederic-Braud



LeBlanc Family Honored with JFA Building Dedication

The JFA hosted a dedication ceremony honoring M. Paul & Janice LeBlanc and their dedication to the well being of the JFA and the Jambalaya Festival.

Over 5 years ago Wally Taillon and the JFA started making plans to try to obtain a piece of land to construct

the building. It took a community to make it happen. A loan was secured locally and the city of Gonzales got behind the project. Five short years later the building loan is paid in full.

It took a community to make it happen with the many volunteers that work the festival and a parish





that is proud to support the Jambalaya Festival and has named, Gonzales, Louisiana the Jambalaya Capital of the World.

The building located in the heart of Gonzales is a fully functional event location including kitchen capabilities and is for rent for small events.

The Jambalaya Festival association thanks the LeBlanc family for their help through the years with donations and support.

Join us next Memorial Weekend for the festival. It's a great family friendly 3 days of cooking and dancing the Cajun way. See you there.



The LeBlanc family would like to thank the Jambalaya Festival Association, for honoring the memory of our parents, M. Paul & Janice LeBlanc, by naming this building after them.

Their support of the JFA and many other community civic organization were a top priority of our parents.

Once again, we want to thank the JFA, one of our father's favorite organizations, today for this tremendous honor.



Marcy LeBlanc



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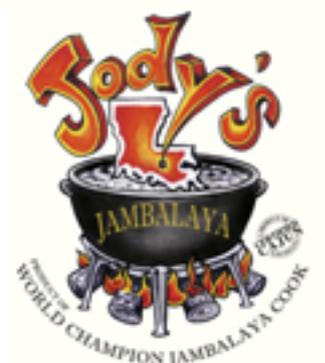
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Jambalaya Festival

Congratulations Carlos Braud Champ of Champs 2022

Carlos is a 4 times winner now and expressed excitement winning this one with his son Cody for the first time!





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Storytelling



Photo Adventures with Robin Stevens

I think I have had a camera in my hands since I could walk. I get it honestly. My parents were the same way. My Dad even had his own dark room. After over 20 years in credit management, with the encouragement of my husband George, I decided to pursue my passion full time and Off the Grid Photography was born. I consider myself a professional storyteller now. Through many personal losses, I appreciated the memories aspect of photos even more. The way a photograph can freeze a moment or capture an emotion truly moves me. Since beginning my photography journey, 5 years ago, I am excited to have been



published in 22 issues of 9 different photography magazines and have been a featured photographer 3 times.

You can often find us riding thru the swamp, chasing the light, and capturing shots of wildlife and nature. Or strolling thru New Orleans telling the tales of the architecture and the people with our camera. But what I love the most is telling someone's story thru photographs. I am truly blessed to be able to document the milestones, moments, and people of our lives. I live by the philosophy of TAKE THE PHOTO! It doesn't have to be perfect or posed. Candid photos are always





my favorites. Whether it is professional photos or just snapshots, they become priceless memories of special times in our lives that we will want to remember and share with others. Don't forget to take pictures of Mom with the kids. They are usually the ones taking the photos. And get pictures of and

with your grandparents. I don't think we do that enough these days.

Whether you are looking for a fine art canvas or cutting board for your home or office, or need portraits of babies, seniors, families, weddings, events or even just because, I would love

for you to consider Off the Grid Photography.

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PHOTOGRAPHY



From the Gonzales Garden Club

National Garden Week



GGC Members gathering for National Garden Week are, from left, Rita Bourque, Patti Mouton, Conchita Richey, Janis D'Benedetto, Dale Bowman, Mayor Arceneaux, Marilyn Rice, Loretta Ramirez and Kaye Couvillion.

The National Garden Clubs, Inc. sponsored National Garden Week on June 5-11, 2022. NGC encouraged local garden clubs across the country to celebrate noting, "This week is an opportunity to encourage pride in your community, interest new members, and work with other groups to be part of those efforts." The Gonzales Garden Club and the Gonzales Mayor planned a brief ceremony to recognize

the week.

GGC Civic Involvement Chairman Janis D'Benedetto organized a dedication of flower arrangements for the occasion plus a book donation. Members of the club gathered at City Hall with Mayor Barney Arceneaux on June 6 to formally proclaim the week of spreading the love of gardening.

He signed a proclamation stating that gardening helps instill an

appreciation of nature and respect for the environment while bringing beauty into our everyday lives.

Chairman Janis then called Library Director John Stelly forward to accept four hardcover copies of *Raised-Bed Gardening for Beginners* by Tammy Wylie. Director Stelly thanked the club and expressed, "The library has an appreciation for all the years the club has been donating books, and we look forward

to the flower show to be revived next April." Donating books pertaining to NGC objectives to the library is a continuing club project.

After the ceremony, club members fanned out in the parish and delivered flower arrangements for public display to focus attention on gardening. Gifts ranged from Dale Bowman's homegrown zinnias to Conchita's



Janis D'Benedetto used roses, hydrangea, verbena and loropetalum to create this luxurious design.



Library Director John Stelly accepted donated books presented by Civic Involvement Chairman Janis D'Benedetto.



Patti Mouton placed her vase of agapanthus, indigo, verbena and purple heart on a bookcase near the Dutchtown Library entrance.



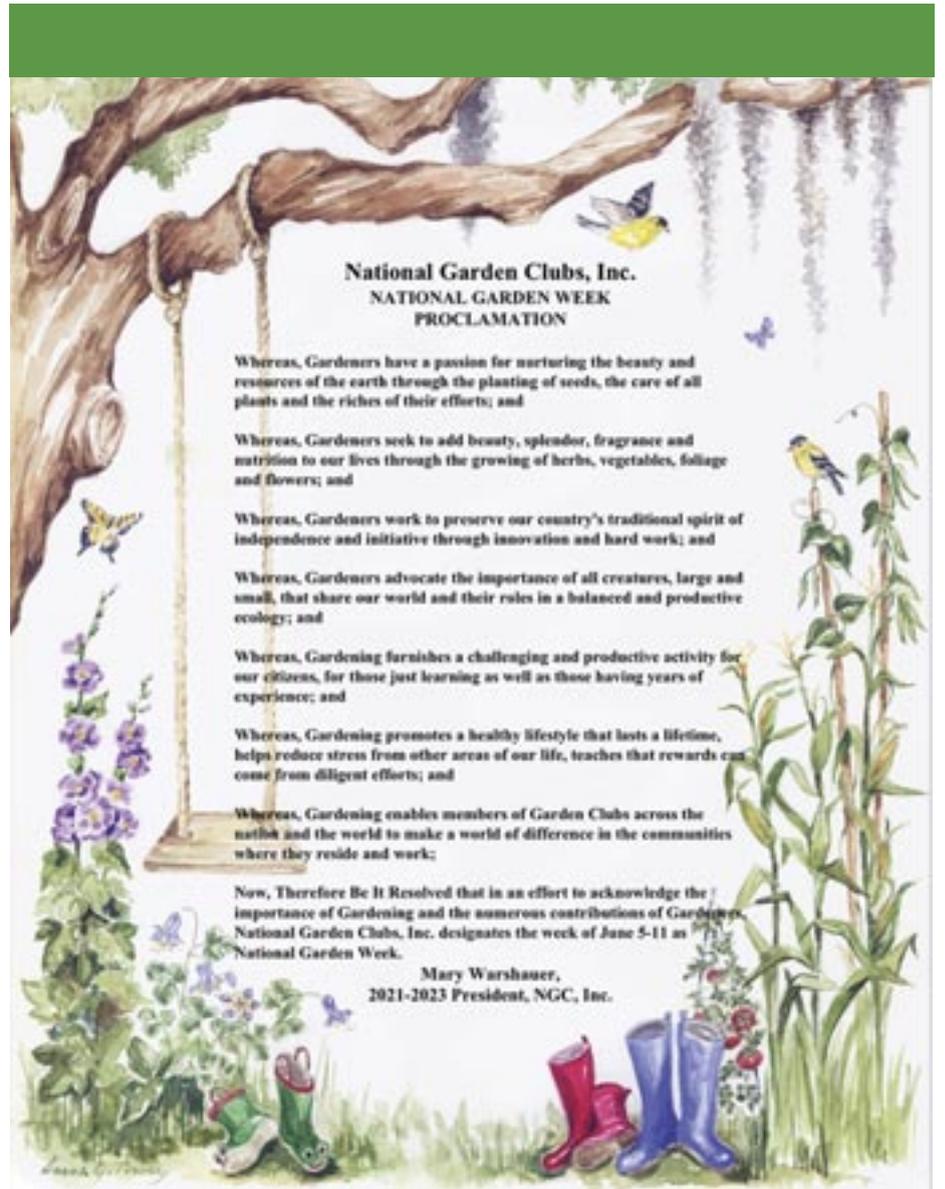
Kaye Couvillion created this vertical design with showy sunflowers and greenery accented by a bow and sparkling bumble bees.

potted Impatiens Super Plant. Arrangements were brought to the City Hall reception desk, the Clerk of Court Office, the Gonzales Library, the Dutchtown Library, Azalea Estates Retirement Community, Our Lady of the Lake Hospital, and

Charlie's Place Activity and Respite Center. Those who enjoyed the flowers were hopefully inspired to grow their own garden blooms.



Marilyn Rice's tropical arrangement boasted a warm color scheme of lilies, alstroemeria, variegated canna, mums, bamboo and arrowhead vine.



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

It Starts with a Vision!



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One of my all-time favorite motivational speakers is Les Brown. He said, "Decide to use all of your knowledge, skills, experiences, and your life lessons from your mistakes, defeats and setbacks, to start over again. Life changes. You may not have the same life as before, but you can still enjoy your life!"

No ladies and gentlemen, we can't have the vibrancy of youth and the wisdom gained through life experiences; however, remember that "... knowing tribulation brings about perseverance; and perseverance, proven character; and proven character, hope..." (Romans 5:3-4).

So, remember...don't compare your life and your season to anyone else, celebrate the hope you have because of life's trials and challenges, and embrace this season of your life.

Wishing you a Blessed Summer's End.
XOXO,

Embrace This Season of Your Life

Abraham Lincoln said, "In the end, it's not number of years in your life that count. It's the life in your years."

I'll be 46 this month, and with everything going on in the world, that quote by Abraham Lincoln, is even more important remember. Each passing year brings forth new heartaches and challenges, but also births new opportunities and successes.

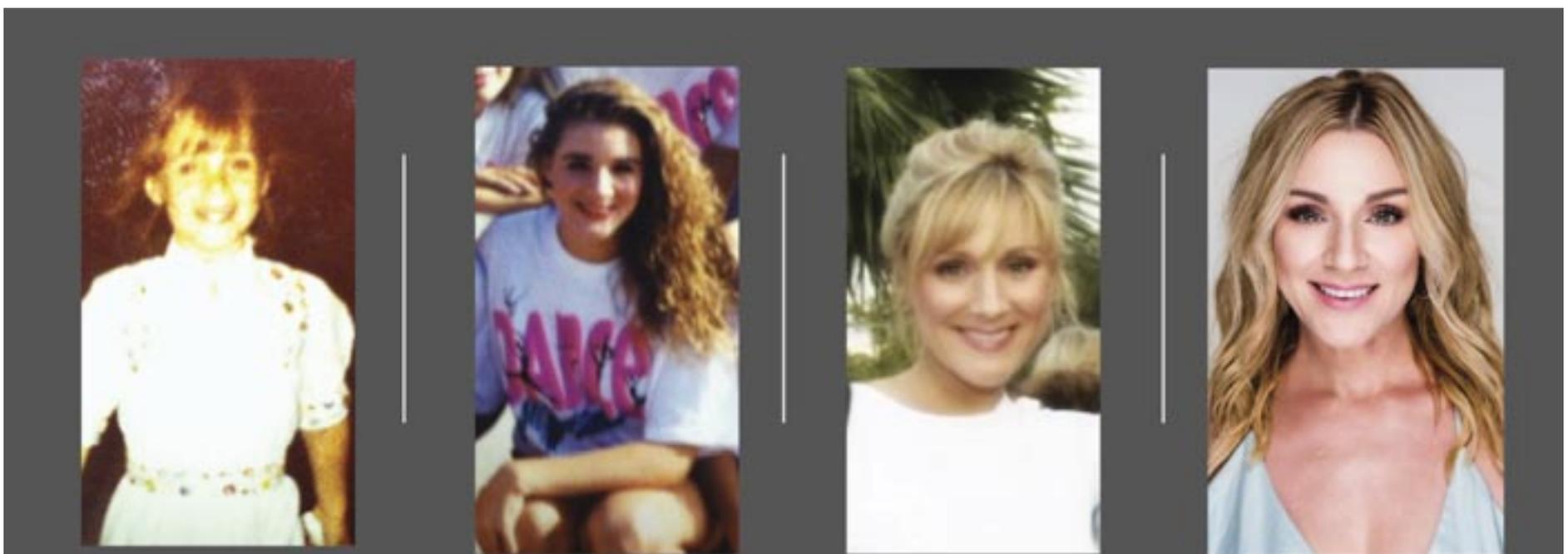
As I reflect on years and seasons that have passed, I can't help but consider some advice to offer, knowing this advice is for myself as well.

I must admit, I fight getting older every day. Yes, I get a Botox at least once a year now, I take collagen, and I always try to get at least eight hours of sleep now. The point is gravity is working us over, every single year, but I wouldn't trade losing life experiences and the wisdom I've gained through those experiences, to gain an ounce of more bouncy skin or

more supple hair.

It's easy to compare yourself to 20 somethings and wish you had a smaller figure or more energy, but comparison often brings death to your current state or situation.

Don't forget that those days of tanning outside (with baby oil!) brought all those sunspots. Remember those 20 something nights where you went out and spent too much money? How about going out with that guy that wasn't God's choice for you...yep, I did that.



Embrace This Season of Your Life



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Combining CoolSculpting and CoolTone treatments is a great way to achieve full body contouring results without the need for surgery or downtime ...that's what I did, and I love the results! **Dr. Z**

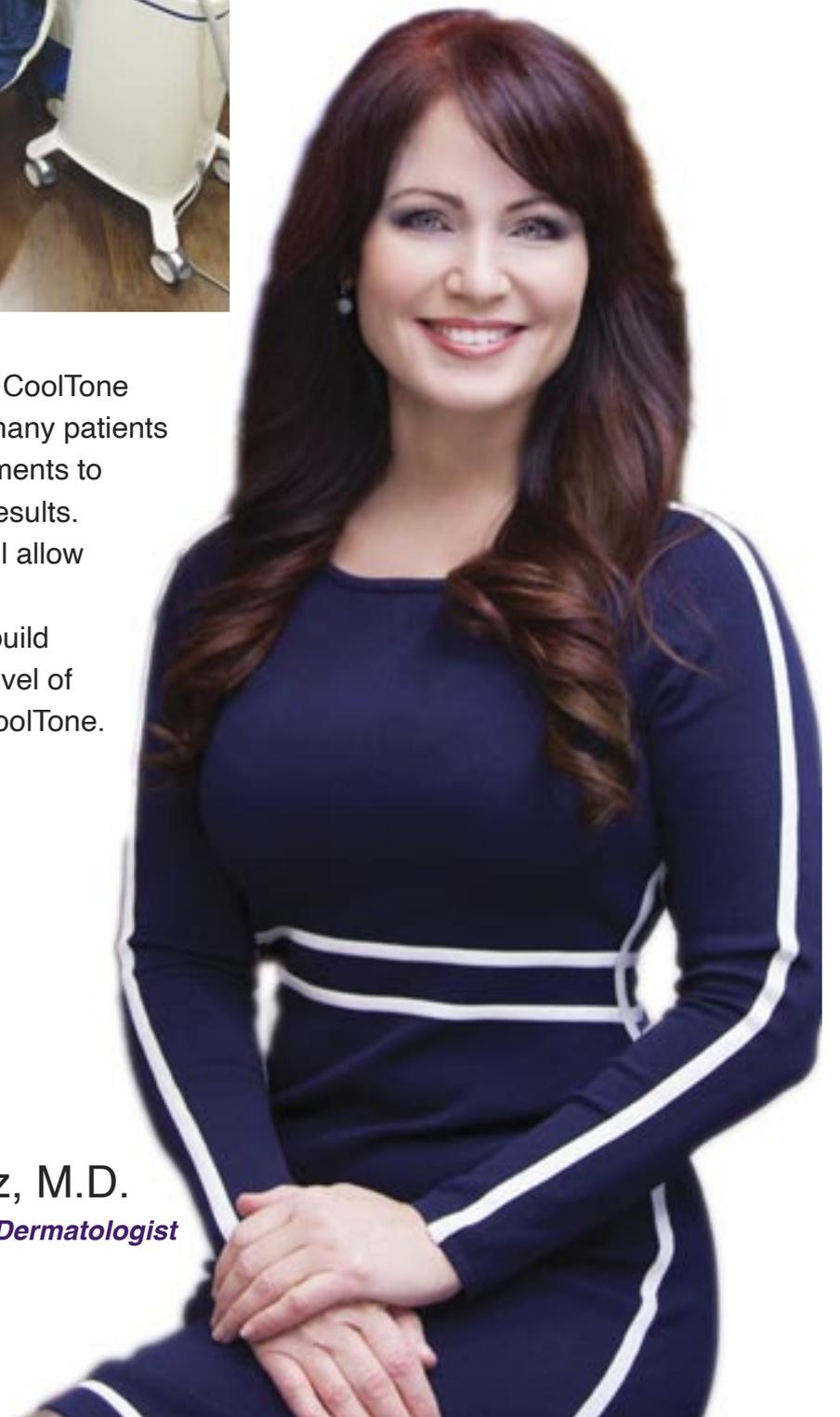
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While CoolSculpting and CoolTone are inherently different, many patients choose to combine treatments to optimize their aesthetic results. A combined approach will allow you to eliminate fat with CoolSculpting and then build muscle to enhance the level of definition you see with CoolTone.



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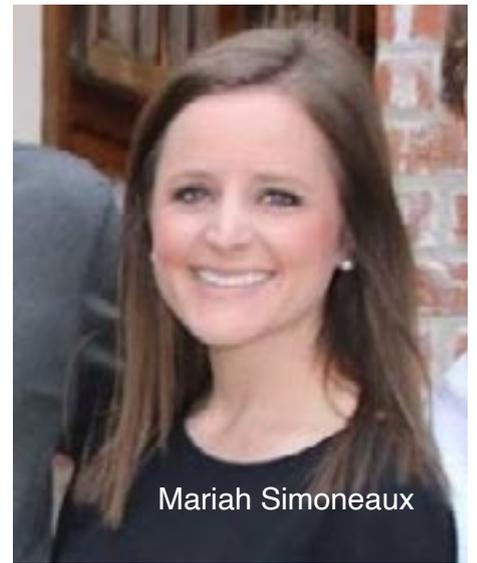
Get Growing, Ascension!

Two-steps to controlling fire ants

The red imported fire ant has been a nuisance to the residents of Louisiana since the early 1950's. Their painful sting can be quite aggravating and a real danger to those who are allergic. Additionally, fire ant mounds are an eyesore for homeowners wishing to maintain a pristine lawn. Fire ants have had very few natural enemies in Louisiana until the recent introduction of the crazy ant. The fire ant's ability to move and establish new colonies makes them difficult to control. While eradication of the fire ant is unlikely, populations can be managed with the correct application of pesticides, patience and persistence.

Insecticides in the form of baits, dusts, granules and liquid drenches are available to homeowners and can be used to manage fire ants effectively. For homeowners the best method to minimize fire ant populations is to take a two-step approach. This involves the broadcast application of a bait and an insecticide applied directly to any fire ant mounds. Look for baits with active ingredients of hydramethylnon, methoprene, and spinosad.

LSU AgCenter researchers have seen success managing fire ant population levels when treating large areas. For example, treatments applied to an entire subdivision opposed to individual homes. These large-scale treatments extend the interval between reinfestation and decrease the amount of insecticide used.



Mariah Simoneaux

Be wary of home remedies as they are seldom successful. I'm sure many of you have heard of applying grits, cinnamon, or even coffee grounds to mounds. Unfortunately, all this will do is confuse the fire ants into thinking you have invited them for breakfast.



When using any type of chemical pesticide always read and follow the label carefully. Using an insecticide incorrectly may result in the fire ant colony simply moving instead of dying. Don't forget to wear gloves and any additional personal protective equipment that is required when making insecticide applications. Some insecticides have temperature restrictions. Many baits should not be applied if rain is in the 24-hour forecast.

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

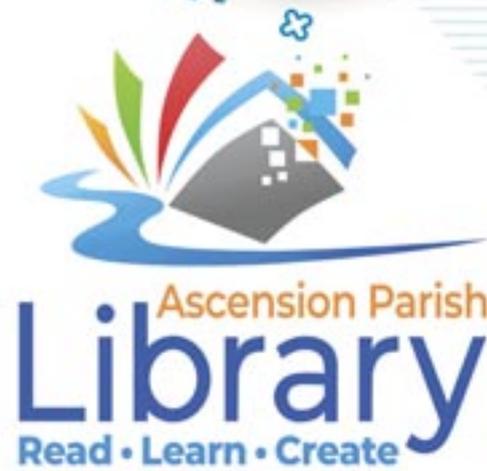
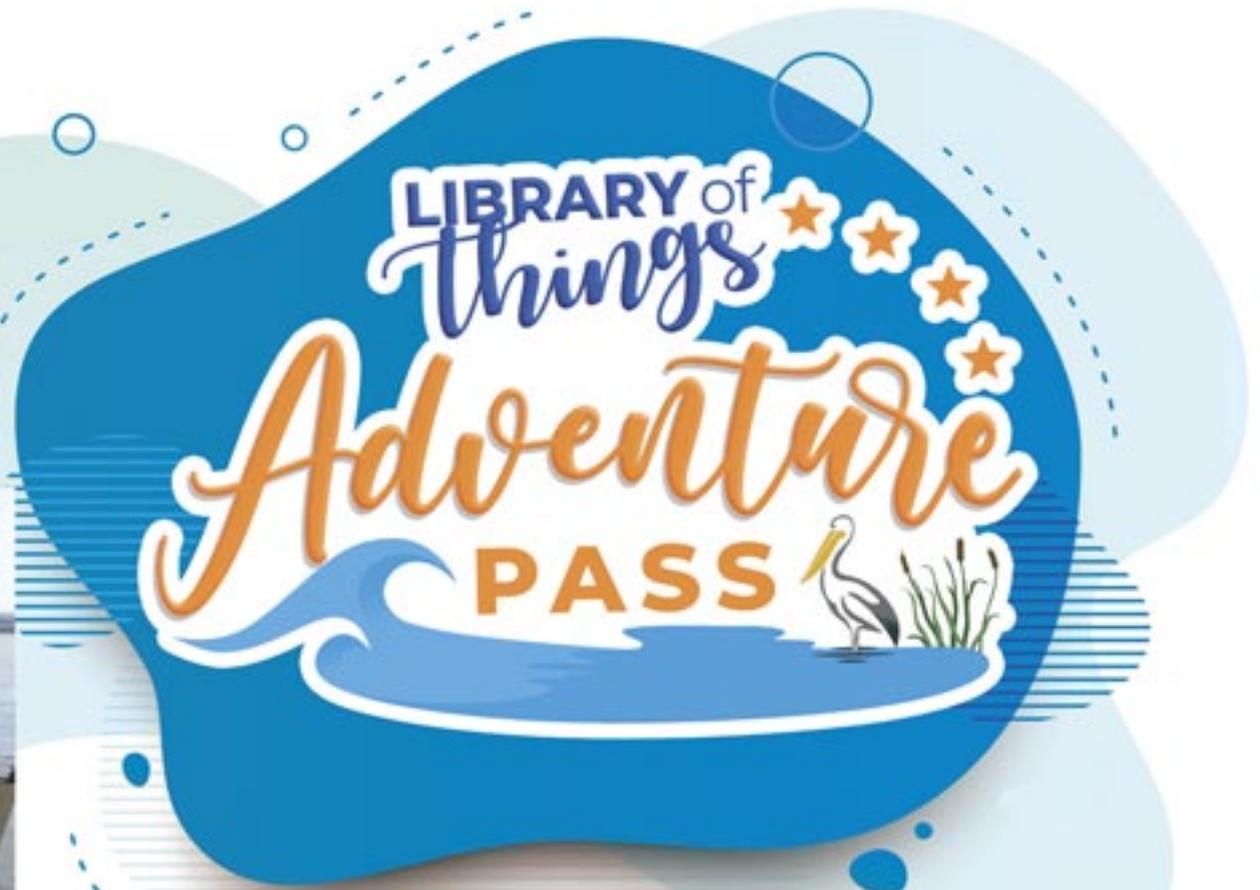


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allow you to unlock educational and cultural experiences. Start reserving your free passes to The National WWII Museum, USS KIDD Veterans Museum, Louisiana Art & Science Museum, BREC's Bluebonnet Swamp Nature Center, and LSU Museum of Art. Be on the lookout for more adventures to be added soon!

Adventure Passes can be reserved by Ascension Parish residents ages 17 and older with a library card in good standing.



Visit myAPL.org/AdventurePass



GOAL SETTING – Part 2: Tips for Setting Effective Fitness Goals

By: Brandi LeBlanc, CPT

Here we go, Part II of Goal Setting. Goal setting is unfortunately not as simple as just saying what you want: I want to be skinny; I want to run faster; I want to be stronger. Sure, you can make it that simple, but if you do, success will be much less likely. Good goal setting is thoughtful. It takes time, consideration, and planning to create goals that won't be a setup for failure.

Think about New Year's resolutions. It's common knowledge that the vast majority of people fail at the big goals they set for the coming year. This isn't because we don't want to achieve those goals or make real changes. Most people fail because they don't know how to set effective goals that prepare them to succeed.

1. Break goals into parts.

A big reason New Year's resolutions fail is that they're too big. Losing 50 pounds by the end of the year is a worthy health goal, but it's pretty difficult to face something so major, especially by yourself. Achieving that goal is more likely if you break it down into smaller parts. For instance, losing one pound a week or four pounds a month is much more manageable and therefore achievable.

2. Make goals specific and measurable.

I've found that clients with performance related goals are more likely to succeed. Why? Because their goals are

usually very specific, like running a 5k in under 24 minutes. When you have something specific to hit, you can make a better plan for actually getting there.

Athletic and performance goals are also typically measurable. For a fitness competition, for instance, you may want to have a certain number of inches around your biceps, or reach a certain body fat percentage. You can measure that, which means you can plan more focused training strategies to achieve it.

3. Make goals realistic and attainable

There's nothing wrong with dreaming big, but big, over-arching goals that are unrealistic only set people up for failure. When a client

5. Goals must be meaningful.

If goals are not personally meaningful, you'll never meet them. There needs to be an emotional attachment, which is why it is essential that you set goals that mean something specific to you... for example, setting an example for the rest of your family to get on board with a healthy lifestyle. Think of your "WHY?" and keep that as your focus and motivation to keep going even when it gets tough.

Avoid These Common Mistakes When Setting Goals

Now you know that setting goals are much more complicated than many people imagine. Anyone can set a goal in seconds, but to do it

measure and record progress, you get to SEE the benefits of your efforts and this is motivating.

- **Punishing failures.** Again, avoid the idea of failure altogether, and whatever you do, don't punish yourself for not reaching a goal in a certain time period. This is not helpful but it is a common reaction to not meeting goals. We have a tendency to punish ourselves. Instead, figure out what went wrong and what you can do differently going forward.

- **Not rewarding achievements.** Punishment is counterproductive, but rewards can be helpful and motivating. Celebrate each small goal met and each bit of progress recorded.

- **Focusing on perfection.** Perfection is pointless, and going for it sets you up for



comes to me with a goal that seems unreasonable, I don't shut them down completely. Instead, I work with them to break it into smaller, attainable goals.

With goals that are unrealistic, you will only get frustrated and be more likely to quit. With smaller, realistic goals you'll see that you are making progress toward something bigger. This provides greater motivation to continue.

4. Put a time limit on it.

Goals need to be time-constrained. With no time limit, there is no urgency and no reason to push. If your goal is simply to lose ten pounds, when will you achieve it? You could potentially spend the rest of your life trying to lose that weight. Set a larger goal with a longer time limit, like one year, and then break it down into smaller goals with shorter time periods.

right takes thought and planning. Successful goal setting also requires avoiding some pitfalls. Learn from the mistakes of others and avoid these common mistakes:

- **Setting negative goals.**

Don't set goals like 'not being fat' or 'never eating junk food again.' Success is more attainable with positive goals like getting to a healthy weight or eating more vegetables.

- **Being afraid to adjust goals as needed.**

Adjustment doesn't mean failure. Always be prepared to change goals if you find you need more time. This is NOT failure. It's simply that you need more time to achieve it, or possibly some extra help from a professional.

- **Not keeping track of progress.**

Put your goals in writing, and then keep a record of your progress. I can not express enough how important taking progress pictures are. Remember, goals should be measurable. When you

failure. **Focus on consistency and progress, not perfection.**

Setting fitness goals is a cornerstone of success in making lasting, healthy changes. Every time I meet a new client and get to know them, we talk about their goals. I let them lead, but also guide them and help shape those goals so that the goals are attainable, realistic, measurable, time-constrained, and specific. It's my job to help my clients set the goals that will set them up for success. If you would like help setting goals for yourself, and achieve them, contact me. I'd be happy to help you too!

Contact me:
Brandi LeBlanc, CPT
225.210.7813
contact@brandileblanc.com

FINANCIAL FOCUS

When can you choose retirement?

If you're like most people, your work has been a central part of your life. So, wouldn't it be nice to have the flexibility to decide when you no longer want to work?

Many people of retirement age have achieved this type of control. In fact, two-thirds of workers ages 65 and older say they work primarily because they want to, not because they have to, according to a 2021 study by Edward Jones and Age Wave. But that means that one-third of workers in this age group feel financially compelled to work. This doesn't necessarily mean they dislike the work they do — but it's probably fair to say they would have liked the option of not working. How can you give yourself this choice? You can start by asking yourself these questions:

- *When do I want to retire?* You'll want to identify the age at which you wish to retire. You may change your mind later and move this date up or back, but it's a good idea to have a target in mind.

- *What sort of retirement lifestyle do I want?* When you retire, do you anticipate staying close to home and pursuing your hobbies, or do you hope to travel the world? Would you like to spend your time volunteering? Open your own business or do some

consulting? Clearly, some of these choices will require more resources than others, so you'll want to follow a financial strategy that aligns with the retirement lifestyle you intend to pursue.

- Am I saving and investing enough? As you chart your course toward your retirement journey, you'll want to assess the sources of income you'll have available. If you think you may be falling short of achieving your retirement goals, you may need to consider saving more.

- *When should I start taking Social Security?* You can begin collecting Social Security benefits as early as 62, but your monthly payments will be much bigger if you wait until your "full" retirement age, which will likely be between 66 and 67. Your decision about when to take Social Security will depend on several factors, including your other sources of income and your family history of longevity. Of course, as you're probably aware, the Social Security system is facing significant financial stress, so it's possible that we may see changes to Social Security, based on actions Congress could take. In any case, you might want to be fairly conservative in estimating how much Social Security can contribute to your retirement income.

By addressing the above questions, you can get a clearer sense of when you might reach the point at which work is optional. But you'll also need to consider other factors, too, such as how much you enjoy working or when your spouse or partner is planning to retire. In any case, the sooner you start planning for this next phase of your life, the better position you'll be in when it's time to make the transition.

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

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Jamie Lavigne, Financial Advisor

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Let the Swamp Pop Rock & Roll.

100.7 The Tiger & Our Lady of the Lake Ascension presented the Swamp Pop Music Festival and Jambalaya Cook-off in partnership with Gonzales Jambalaya Festival Association Saturday June 25th from 2-9 pm at Lamar Dixon in the REV

Building. The doors opened at 12pm and the best Swamp Pop bands in Louisiana: Tet Dur, Mike Broussard & The Night Train, and Jamie Bergeron & The Kickin' Cajuns really rocked the huse. It was hosted by Roland Doucet





& The Tiger Team.

Cutting a rug worked up an appetite, thank goodness we could grab a delicious bowl of jambalaya from the Jambalaya Cook-off sponsored by Mike Ward's Liberty Safes in partnership with the Jambalaya Festival Association.

All proceeds from the cook-off benefited the Alzheimer's Services of the Capital Area, just \$5 a plate!

Thanks to our Title Sponsor Our Lady of the Lake Ascension, Jambalaya Cook-off

Sponsor Mike Ward's Liberty Safes, and Presenting Sponsors Supreme Chevrolet and REV!

Like anything Louisiana it starts with food and the Swamp Pop Jambalaya Cook-Off has become a local favorite for many cooking teams. Some 30 plus cooking teams started the morning competition of which a top 12 teams were selected. These teams then cooked for the final crowning the top 3 places.



Finalists:

- 1st Clint Broussard
- 2nd Daren Braud
- 3rd Eric Guitreau
- 4th Doug Lanoux
- 5th Joey Cornett
- 6th Jared Bourque
- 7th Cade Dupont
- 8th Robby McGowan
- 9th Pastor Paul Ernewein
- 10th Bart Himel
- 11th Brandon Olinde
- 12th Hoss Reine

WINNERS:

- 1st - Daren Braud
- 2nd - Eric Guitreau
- 3rd - Joey Cornett



1st - Daren Braud



2nd - Eric Gautreau



3rd - Joey Cornett





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YOUR ESTATE MATTERS



By Linda Melancon

How Long Does an Executor's Job Take?

Being the executor of an estate can be a time-consuming job, depending on the size and complexity of the estate. While a simple estate can take a few months and not require a huge time commitment, if there are problems, the job can drag on for years.

An executor is the person responsible for managing the administration of a deceased individual's estate. Although the time and effort involved will vary with the size of the estate, even if you are the executor of a small estate, you will have important duties that must be performed correctly or you may be liable to the estate or the beneficiaries.

The first thing an executor should do is to consult with an attorney to learn the deadlines in the state where the decedent lived. To start the probate process, the executor must file the will for probate. Some states have strict time limits on how long after a decedent dies the executor has to file the will with the court, while others have no time limits. In addition, there may be deadlines for the executor to prepare a list of all of the deceased's assets and file this inventory with the court. It is important that the executor to understand what is required and when.

Some of the common tasks required of executors include locating important document belonging to the deceased, hiring an attorney, notifying interested parties, managing the deceased's property, paying valid claims by creditors, filing tax returns, distributing assets to beneficiaries, keeping accurate records of all of these tasks, and filing the final accounting with the court.

As you can imagine, with all of those tasks, it can take some time to get everything in order. How much actual time an executor will have to devote to the job can range widely, however. Settling an estate takes an average of 16 months, according to a study done by software company EstateExec, and the settlement process requires an average of roughly 570 hours of work on the part of the executor. Large estates

(over \$5 million) were shown to take three times longer to settle than small estates (less than \$10k), but roughly 80% of all estates are settled within 18 months. Additionally, average compensation for executors was \$18,000.

While executors must adhere to deadlines set by the state, other factors can make the estate administration go faster or slower. The following are the issues that can add or subtract time:

- **Debts.** The executor must notify potential creditors about the decedent's death. Usually, the executor must inform all known creditors by letter and publish a notice in a local paper for unknown creditors. Each state gives creditors a certain amount of time, which can range from a few months to a year, to file claims against the estate. The executor must wait for the deadline to pass and then settle all the debts before distributing assets to the beneficiaries of the estate.

- **Location.** The location of the executor and the beneficiaries can affect the time it takes to settle the estate. If the executor does not live in the same state as the decedent and the beneficiaries, it can take more time to send documents back and forth.

- **Assets.** The more complicated the assets, the longer it will take the executor to sort everything out. If the estate consists of just a house and bank account, things will go more quickly than if the estate consists of multiple bank accounts, stocks, brokerage accounts, valuables, and/or a family business.

- **Contested Estate.** If the beneficiaries are fighting amongst themselves or with the executor, the probate process is going to take longer. One way an unhappy family member can hold up probate is by contesting the will, based on mental incapacity, undue influence, fraud, or allegations that it wasn't executed properly. A beneficiary can also prolong the process by challenging the executor's actions.

Every family situation is unique, so there is no set time that an executor can expect to work. If you are named as an executor, check with an attorney in the decedent's state to find out what to expect.

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.



New Community Retail Center At Conway To Feature Upscale Wine Bar & Restaurant

Currently under construction, Conway Village Center is scheduled to open later in 2022 and will feature several retail suites for businesses seeking proximity to the 344-acre, master-planned community Conway.

Situated at the entrance to Conway and fronting Highway 44, this community retail center will create a welcoming atmosphere for visitors and is conveniently within walking or biking distance for Conway residents. Developers Bart Waguespack and Ross Berthelot have taken great care to create a relaxed and inviting retail experience with outdoor seating, deep sidewalks, large planters, and a modern design.

The first tenant set to join the center is Library Wine & Provisions, a new sophisticated restaurant concept that combines a curated library of wines with a unique and imaginative menu to create an experience Gonzales

has never seen before.

The venture is the creation of local developer and entrepreneur Bart Waguespack. Along with two partners, Mickey Martin and Ronnie George, Waguespack is planning to deliver something that will not only be a draw for Gonzales residents but attract patrons from Baton Rouge and New Orleans as well.

“We’re aiming for a sophisticated, upscale atmosphere that will be totally unique for Ascension and be a lure for folks outside of Gonzales,” says Bart Waguespack. “But you won’t be forking out hundreds of dollars for this experience. We want you to enjoy our creative recipes and unique wine pairings and be able to visit us regularly.”

Waguespack has enlisted David Dickensauge as Chef Consultant on the concept to lead the curation of the menu items and creation of Library’s unique recipes. “David has been incredible. His attention to detail and creativity has produced a menu that is totally unique and incredibly enticing”, says Bart.

Bringing his passion and expertise for wine is restaurant manager and part owner, Mickey Martin. “Having a guy like Mickey on board is what really made me comfortable to take on this venture in the first place,” admits Waguespack. “I absolutely love seeing customers experience something new, unexpected, and memorable. Finding and delivering the perfect match of flavors on the plate and in the

glass is my passion,” says Mickey. “We can’t wait to open the doors!”

Library Wine & Provisions will be located in Conway Village Center and open for dinner only Tuesday – Saturday.

Also recently announced is Conway Village Center’s second tenant, Faithful Friends Animal Hospital veterinary clinic. Dr. Talesha Brown and her team will be located in Suite 101 and will be an excellent veterinary resource not only for Conway residents who can walk to their clinic, but also to surrounding neighborhoods in the Gonzales market.

ELIFIN® is a commercial real estate brokerage in Baton Rouge, Louisiana. We exist to help businesses, investors, and our community flourish.

For additional information, please contact Will Chadwick at 225-368-7667.





November 2021 Restored



Phyllis and Raymond Morris, mother and son cooking masters

36 Years and Still Going Strong

by Amy Shamburger

Country Kitchen has grown strong roots in Gonzales since opening the doors 36 years ago. It has become a favorite lunch spot among locals for its friendly atmosphere, good home-style food and quick in and out service. The building has been here for over 75 years. Through the years it has accommodated many different businesses including a feed and hardware store, a furniture store, barber shop, frame shop, pants factory, plumbing and hardware stores, various antique/gift shops, eventually becoming the Country Kitchen and Horn of Plenty health food store. The Horn of Plenty will celebrate its 37th year in September of 2022. Jerry and Jean Cannon ventured into the restaurant business in 1986, with their four daughters working as waitresses. They worked to create a family

friendly atmosphere that served up classic southern style dishes, just like grandma would make. Two of the Cannon's daughters, Jana Capiel and Lori Carmouche are still familiar faces among the staff. Many of the Cannon's grandkids and now even great grandchildren have joined the staff over the years. Mr. Cannon's vision of a family owned and operated business lives on today. When Skipper and Ginger McInnis bought the restaurant in the summer of 2001, they took care to continue the traditions that made the Country Kitchen a successful staple in the community. Mr. McInnis is always looking for ways to improve upon that foundation and foster growth.

"Country Kitchen was such a blessing from God for Jerry

and I to be able to go on this journey together. We enjoyed 15 years of success, with the help of our four daughters. We are happy to witness the growth that has continued with the McInnis'." - Jean Cannon

The McInnis' daughters would also join the staff from time to time over the years, and it seems just about everyone who works there becomes like family. Many of the staff have been with the restaurant for a very long time. Phyllis Morris started as a dishwasher before McInnis bought the place, 23 years later she is the head cook. When asked what she loves about her job Phyllis stated "I've been here so long, I am treated like family, I enjoy coming to work everyday". Her son, Raymond Morris, has also been on staff for many years on and off and now manages

the kitchen alongside his mother. Terrance Ealey, the busser, has been with the restaurant for 18 years and has never missed a day of work. The customers love seeing Terrance there everyday, his bright smile and love for his work is noted by many. He took it especially hard during the times the restaurant was closed, he considers the staff and customers his family. The Cannon daughters have been there since the very beginning. When Jana is asked why she has stayed as a waitress for 36 years she replies "my love of family and friends". Lori really enjoyed the hours and ability to be home more with her kids when they were young. "Getting to work with family was never a problem and always enjoyable" says Lori. Kimberly Moran has been with the country kitchen for over 10 years, she is one of the five Moran sisters who have been part of the staff at one time or another. Kim says she doesn't even feel like she is at work most days, she loves getting to greet and take care of the customers.

On any given day you will find the seats at Country Kitchen filled with locals and a few out of towners. Many people travel from across town for their favorite dish, something like the fried chicken livers served every Thursday. Patrons seem to appreciate the home-like atmosphere, often commenting that it feels like grandma's kitchen. Sundays have a special feel to them when all the local families gather,



Jean and Jerry Cannon - original owners of Country Kitchen with their 4 daughters- Lori, Krystal, Jana, and Robyn



Kitchen staff 2022- John, Brittany, Tina, Latoya, Phyllis, Raymond, Skipper & Ginger



Ginger's Attic opened in 2005

visiting with fellow community members. Country Kitchen has become an easy meeting place for groups such as the Corvette club, motorcycle groups, school groups, and large family gatherings. With the ample seating in the banquet room and variety of food choice on the buffet larger groups are easily accommodated. One group the staff love seeing are the descendants of the Arceneaux family, who have been gathering there as a family on a monthly basis since 2006. Recently the Gonzales High School graduates and spouses from 1953 came in for a reunion. Mrs McInnis loves to update the restaurant FB page with these events. Many Gonzales residents have become regulars, who dine on specific days every week, a few even come multiple times a week. The wait staff knows where these patrons like to sit and have drinks ready before they even get to the table.

When the Cannon's opened the restaurant they wanted a nostalgic feel to the decor. They filled the walls with antiques and collectibles.

Many of those items, such as the vintage cookie jars and coffee pots remained with the store when the McInnis' came in. Mrs McInnis has always had a love for antiques and over the years she has added to the decor with many items from her own childhood as well as finds from other shops and auctions. She eventually decided to open her own shop, "Ginger's Attic" at the front of the building. She sells a variety of items, but most notable are her Angel plaques that are created from antique jewelry and other small pieces. Mrs McInnis says "it brings me such joy to see parents showing their children the collection of items throughout the building; vintage games, old phones, and antique tools." Mr McInnis loves to travel and started his own collection of landscape photography with images he has captured from his adventures. These are displayed in one of the dining rooms. He loves to sit with patrons and swap stories.

Many restaurants faced hardship over the course of the pandemic. Country Kitchen was hit especially hard as a



Family gathering of the Arceneaux descendants

self service buffet. When the news first arose about a globally spreading virus the owners had to act fast to mitigate the risk to their patrons while trying to remain open. They started offering curbside pickup of to-go boxes for a few weeks before making the decision to close up during the lockdown. They used this time to renovate and redesign the layout to make it safer for customers and staff to return. Mr McInnis had the idea to serve the all-you-can-eat buffet "cafeteria style". This allowed the business to reopen to dine in customers safely while still offering fast and friendly service. Mrs McInnis started sharing the menus



Our waitresses- Kodey, Kim, and Kellie with one of our special customers during the pandemic

daily on the FB page to reach more people and before long the restaurant was able to make a comeback, eventually filling the seats with happy, loyal customers once again.

In August of 2021 Hurricane Ida came tearing through Ascension Parish, casting widespread and catastrophic damage. Country Kitchen was among the many to be hit hard.



Country style fried chicken second to none



Publishers Note: vanilla ice cream over banana pudding rocks my world



September 2021 Restoration

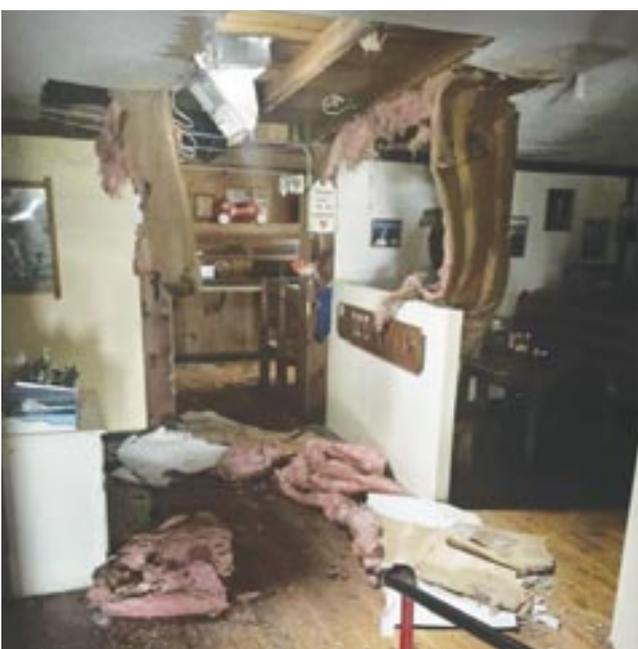
The strong hurricane force winds peeled the steel roof completely off the building; gnarled and twisted metal thrown into the neighbor's yard. The front awning adorned with the memorable Country Kitchen sign and Coca-Cola buttons toppled down as well, revealing the name of a previous business from back in the 60's – J. P. Hardware and Plumbing. Mr. McInnis had been busy the morning after the storm helping his daughter, Amy, get her family out of their house where a tree had fallen through. It wasn't until later that morning he finally had an opportunity to check on the store. The owner

of the Horn of Plenty, Adam Howell, rode out the storm inside the building. He recalls hearing an indescribable sound and then later getting out to witness first hand the destruction. He alerted Mr McInnis that the building had received significant damage but nothing prepared McInnis for what he would walk into. It was overwhelming and, to him, felt hopeless. The damage was extensive. Losing the roof earlier in the night meant that water had been getting into the building. Thankfully there was still time to get most of the antiques and collectibles out with the help of friends, family, and the community. A single

post was made on FB that morning and within an hour at least 30 residents showed up with bins, buckets, and helping hands. Everyone worked quickly to save as much as possible. A new roof was able to be installed within 5 days thanks to Acadian Builders. The country kitchen staff needed and wanted to keep working. With the restaurant inoperable they showed up to gut and rebuild. The McInnis' have always felt a desire to give back to the community whenever possible. They took great pride in being able to remain open during the flood of 2016, offering meals to the community at no charge. Keeping staff employed during tough times is

something Mr McInnis takes very seriously. Mrs McInnis was especially heartbroken to be closed during this event.

"One night after working hard during the gutting phase we went to a restaurant that was able to remain open right after the storm. It hit me hard seeing the tired and weary faces of the other patrons there, how the staff was able to offer us comfort, something we were always able to do in the past. For over 20 years we have felt like our customers are family; watching their children grow, listening to their life stories, visiting them in the nursing home when they could no longer visit us and attending their funerals.





The travel room



Restored and ready to serve



Fishing pictures of Skipper's family



Chloe, Auhtym and Kayla

Our wait staff has also formed particularly close bonds with the customers. To not be there during the aftermath of this devastating storm was hard.

- Ginger McInnis

With a daunting task ahead Mr McInnis got to work with his staff and a few other locals to put the restaurant back together. They faced many challenges with no electricity in most of the building, scorching heat, and scarce supplies. During the renovation many changes were made to expand seating throughout the building.

The staff and many locals worked tirelessly and against the odds McInnis was able to reopen five weeks after the storm. The day of that reopening would end up being the 2nd busiest day in the restaurant's history. Almost one year later business at the Country Kitchen is booming. A new parking lot and many more seats have been added to accommodate the many new patrons. New staff has been added as well. Mr McInnis has been continuing to renovate and is currently expanding the banquet room to accommodate more large groups. It is hard to get him to sit still long enough to reflect on everything he has accomplished with the

Skipper and Ginger are so grateful for being blessed with such a wonderful restaurant, hard working crew and incredible customers.

Thank You

Country Kitchen but he does say "It was heartwarming to see how the community responded with love and concern for us and the hard times we were going through. It just makes me even more determined to keep this going and make it better and better everyday."

Country Kitchen is located in the heart of Gonzales at 615 E. Ascension street. It operates Sunday through Friday from 10:30am to 2:00pm. The all-you-can-eat buffet offers a wide variety of southern staples and includes a salad bar and dessert bar. Mrs McInnis is still updating the restaurant's facebook page daily with the menus. Patrons rave about the fried and baked chicken that is



served every day. A few other favorites found on the menu are seafood gumbo, fried and baked fish, meatloaf, red beans, mac and cheese, fried chicken livers, jambalaya, and white beans.



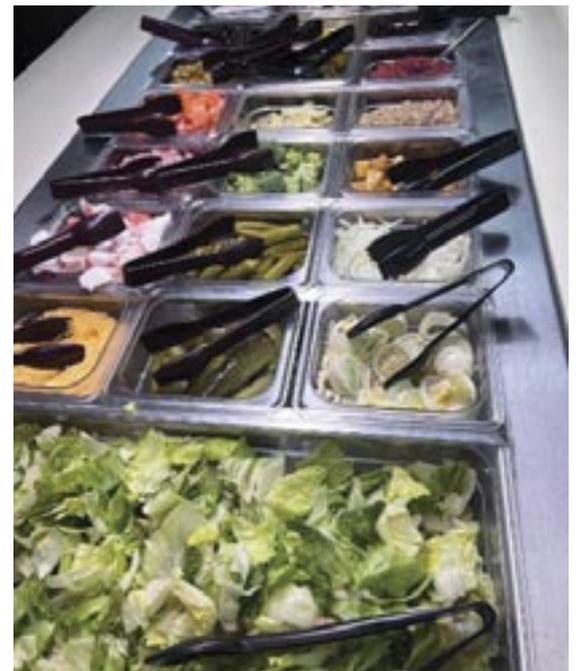
Terrance Ealey has been a dedicated employee since 2004



Pot of stewed okra



Chicken sausage gumbo



Complete salad bar

Jambalaya Festival

Our Jambalaya Festival Queen Tara invites Queens from around the state.



World Champion Kade Lanoux gives mini pot cooking instructions





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On June 11, 2022 our longest reigning queen, Tara Babin, had to reluctantly give up her title. But, it would be a bitter sweet moment as Ava Savoy's name was announced as the 2022 Miss Gonzales Jambalaya Queen. Ava marks the 4th cousin to win the title of Miss Gonzales Jambalaya and it was a very special moment for their family. The new Teen Gonzales Jambalaya Queen was also crowned that night and the title went to Paisley Brassette-Whiddon.

In the Teen Division, awards went to: Kendall Waguespack and Avery White – Congeniality

Award, Allie Cliburn – 2nd Runner Up and Fashion Award, Sophie Shaddinger – 1st Runner Up and Paisley Brassette-Whiddon – Photogenic Award and 2022 Teen Gonzales Jambalaya Queen.

In the Miss Division, awards went to: Hannah Taylor – Congeniality Award and Photogenic Award, Riley Mathis – 1st Runner Up and Fashion Award, Ava Savoy – 2022 Miss Gonzales Jambalaya Queen.

Ava and Paisley will have the opportunity to represent the



City of Gonzales and the Jambalaya Festival around the state of Louisiana at many Fairs and Festivals. Also, look for them at many local events, including the Christmas Tree Lighting, Christmas Parade, JFA events and of course at the 2023 Jambalaya Festival.

If you or someone you know may be interested in becoming the next Jambalaya Queen, please reach out to the Pageant Director, Katie Battaglia at gonzalesjambalayadirector@gmail.com for more information.







Eric Lambert
Owner

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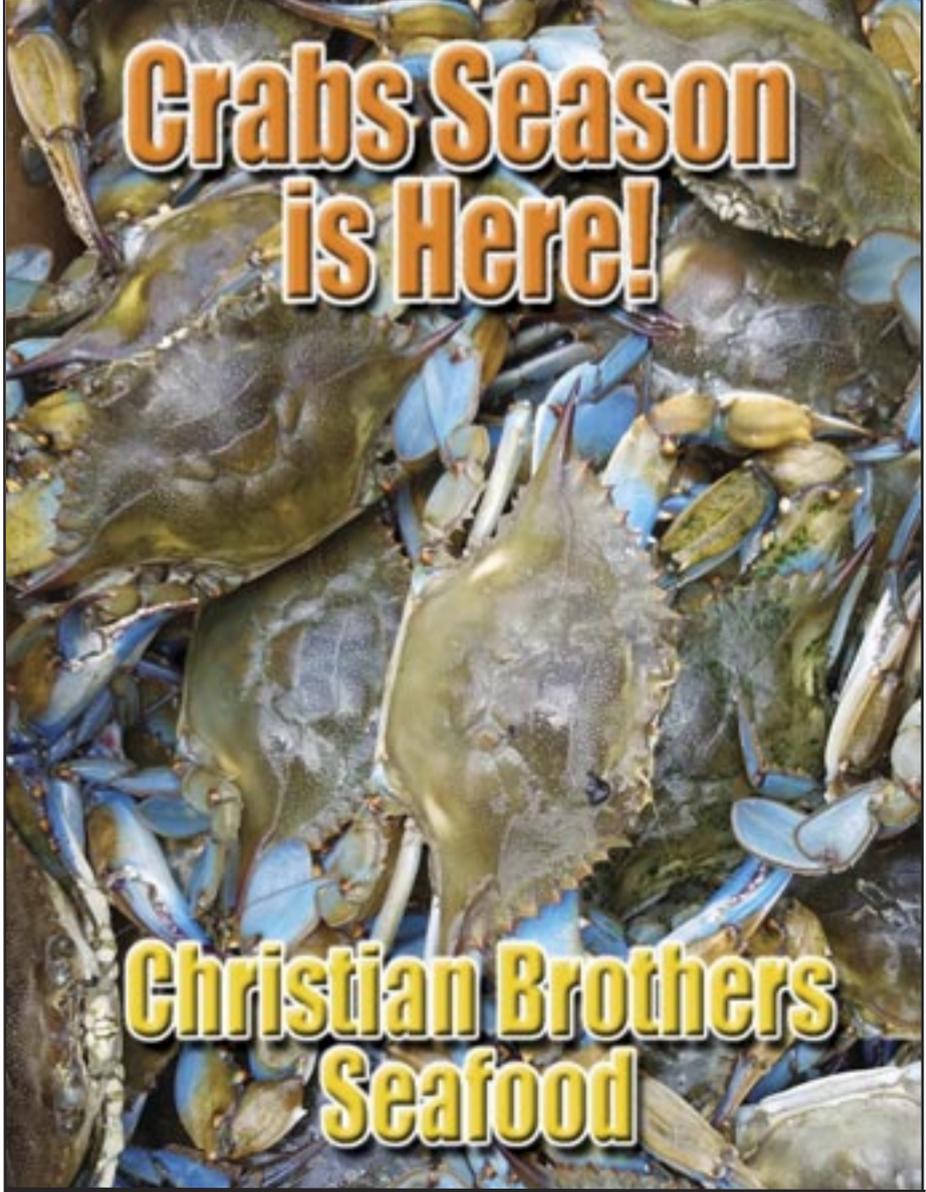
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A Midsummer's Daydream or The Great Escape

by Bill Delaune

"What a day for a day-dream-What a day for a day-dreaming boy..."

"The Lovin' Spoonful 1966.

This one is dedicated to all my fellow disillusioned dreamers who sometimes escape the realities of this cosmic joke of a planet that we inhabit by drifting off into our own made-up worlds.

The format is borrowed-okay, stolen-from James Thurber's classic short story "The Secret Life of Walter Mitty" which was so popular it was made into a movie a couple of times.

The hero is an aging socially-awkward man who uses his vivid imagination to liven up his dull, lonely life and tune out his overbearing wife.

So drift away, my dreaming cohorts, with our midsummer adventures of an everyday guy who could have been a contender. You astute readers won't have any trouble separating the dreams from reality. Heck, you do it all the time. Oh, and don't worry-these daydreams are all rated suitable for all ages. This is a family magazine...

William Sweet sipped his morning tea and read the bad news in the paper as he did each day of his humdrum existence when the silence was broken by a piercing scream he knew too well.

"Why are you still in your pajamas and not dressed ready to go? You know you have a doctor's appointment at 9 o'clock this morning. We should be on the road because you never know what the traffic's going to be. Did you remember to take your meds? And I hope that's decaf tea you're drinking. You know how caffeine makes your hands shake."



"Good morning to you too, dear," replied William to his wife of over 40 years. "The doctor's office called and said he was at the beach and cancelled my appointment."

Unfazed, Ms. Sweet continued in the same shrill tone, "Well, in that case, why don't you do something like cut the grass since you got lucky and your doctor took a holiday..."

Doc Holliday finished off a bottle of rotgut whiskey and threw his cards in.

"You sure are lucky at the poker table, Wild Bill," Doc conceded. "I hope your luck holds out when that outlaw Ringo Ratfink comes gunning for you this afternoon."

Wild Bill tapped his special Snapper spring holster that

allowed his Colt .45 to practically jump out at his beck and call and grinned. "As long as I go with my boots on. But tell me, Doc, is he really faster than me?"

"I'm afraid so, my talented young friend," admitted Holliday, "but make certain your back is to the sun when you draw. The glare may lessen that scoundrel's advantage."

Just then the doors of the saloon flew open and the stable owner Gabby burst in. "Ringo's waiting for you, Wild Bill. He's out there by the corral telling everybody you better say your prayers."

Wild Bill got up slowly and smiled at his old friend Holliday. "At least we got to smell the roses, didn't we, Doc?" Then he turned and

walked out into the deserted street of Lone Prairie. The entire town watched from the windows and held their collective breath afraid this handsome cowboy was about to meet his death.

Ringo met him in the middle of town, his silver pistol shining against his all black outfit and sneered, "Well, Billy Boy, I really didn't think you'd show. That drunk Holliday must have given you a fifth of courage to face me."

"I wouldn't have missed this for the world," shot back Wild Bill, "and I love your outfit. Some ladies do look good in black. You look like a star, Ringo."

Filled with rage, Ringo went for his gun and two shots rang out-one after another-as the outlaw

collapsed in a cloud of smoke..."

"I told you to get that lawn mower serviced," chastised Ms. Sweet most severely. "Now it's backfiring and belching out smoke and who knows what else."

William Sweet climbed off his antiquated Snapper that was now sputtering its last breath and risked an opinion of his own.

"Maybe it's time we get a new mower."

"Sure, sure a new mower," laughed Ms. Sweet. "On your meager teacher's salary? That's a good one. We'll just go without groceries and electricity this month and run down and buy a big John Deere. In the meantime the yard will get so high that maybe we can bail hay or sell it for roughage..."

"Well, Jim, this U.S. Open rough is like a hay patch out here and Wild Bill is right in the middle of it," lamented the on-course announcer covering the country's biggest golf tournament. "It appears that the clock has struck midnight for this Cinderella golfer from the Baton Rouge Recreation League who gave these seasoned pros quite a fight for 71 holes."

"Well, Gary, he's not known as Wild Bill for nothing because he's made miracle recoveries all week from some crazy lies," said Jim in the booth. "But that snapper hook he hit into the high grass on 18 has left him behind a tree and a lake and he has no shot."

"He's certainly in jail here," Gary added, "but remember-he can still chip back in the fairway and try to make par to force a playoff. That's what his caddy thinks too because he's handing him a pitching wedge. But there seems to be some dissension on the team here. Let's see if I can listen in."

"It's the only play we have, Wild Bill," pleaded his caddy. "You're throwing away the U.S. Open. You can still tie

for the lead."

"Give me a 5-wood-I'm going over the tree and the water," replied Wild Bill flipping away the remains of a Marlboro Light. "The match was tied when we started."

Wild Bill stepped up to his ball-barely visible in the thick rough, took one practice swing and launched a high arching shot toward the 18th green.

"I'm not believing this, Jim," the course reporter said incredulously as the ball bounced on to the green, ten feet below the pin. A beautiful blonde grabbed at Wild Bill's arm as he muscled his way through the crowd and another woman screamed as he lined up his winning birdie putt...

"What are you doing squatting down in the front yard?" yelled Ms. Sweet. "Have you lost your mind?"

The longshot about to win the U.S. Open replied, "I was thinking-did it ever occur to you that I might be thinking."

"I'm going to take your temperature when we get inside," said Ms. Sweet. "You are sweating and shaking all over..."

Wild Bill and his Six Shooter band finished their set and walked off the stage of the Louisiana Hayride to thunderous applause. Their manager met them offstage with a big grin and a bigger check. "But why didn't you play that new one-'All Shook Up'-that's going to be a hit for sure."

Wild Bill pointed to a dark-haired boy in the wings waiting to go on and admitted, "I gave that song to that poor truck driver from Tupelo. We've made our millions and I thought that hip-shaking kid could use a break."

At that moment the young man approached-guitar in hand. "Knock 'em dead, Elvis. I hope you like the song. It's made for you," assured Wild Bill.

Elvis slicked back his hair,

flashed that little-boy smile and replied, "Thank you, thank you very much."

Then he walked out on the Hayride state and began gyrating to the words of his new song, "Well, bless my soul, what's wrong with me..."

"I think I know what's wrong with you," diagnosed Ms. Sweet, "you need a change of scenery. Maybe we should go visit my relatives who live on Diversion Canal. A little sun and water may do you some good."

"Your relatives can't stand me, I can't stand them and my skin cancer can't stand the sun," pleaded William.

"Nonsense," said Ms. Sweet, "My cousin Tom would be more than happy to take you on a nice relaxing cruise on his pontoon boat. Tom's cruises are always a hit..."

The Top Gun instructor Maverick tried once more to talk his star pilot out of this

suicide mission. "It's certain death, Wild Bill, no one can get in and out of that Russian nuclear compound alive."

"We only live twice, Maverick," smiled Wild Bill flipping away the remains of a Cuban cigar, "once when we are born and once when we look death in the face."

"But it's 100 miles through hell once you get past the Ural Mountains," begged the flight instructor.

"In this life, what isn't?" cracked the most daring pilot in the history of Navy flying. "Now where's my F-18?"

"Bon voyage, Wild Bill," waved Maverick. "You're the bravest man I've ever known."

"Catch you on the flip side," laughed Wild Bill as he roared off into the wild, blue yonder, undefeated, indestructible til the end...

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Thoughts from Bully

I've been using the words, Stupid & Idiot alot more these days!!!



I walked in my living room and saw this message on my television. I knew I was watching TVLAND. A great breakdown of classic old shows that were for years were the #1 show to watch across America. I was curious to see

what show that was coming on that warranted such a warning! I couldn't believe it. The show started and it was 'Gunsmoke'!!! I immediately went into a thought pattern that included me thinking, "What stupid idiot felt it was necessary to warn America

about being an American and from American history.

Who ever ordered this disclaimer is a uneducated college graduate that's a bias bafoon that only sees the world one way, their way no matter what the masses believe.

I watched the episode and realized the show depicted exactly what the country is going through today.



Here are examples of why the stupid bafoon may not have realized before they made their bias decision.

- There was a lynch mob. There were torches and mobs harassing the Judge to hang an innocent man. lynch by definition is; 1 (of a mob) kill (someone), especially by hanging, for an alleged offense with or without a legal trial: Sounds like Jan. 6th commission.

- There was a power hungry Mayor trying to get rid of the sheriff. Sure looks like defunding the police.

- The news paper wrote a false story to discredit a rancher. The goal was to steal his water rights. Looks like fake news to me.

Here are depictions that are what we should still have.

- Matt Dillion administerd justice. He protected a murderer who killed an indian from a mob. Then he turned him over to the court for a fair trial. Justice was dealt. He was found guilty and hung for murder.

- Family in trouble when father dies saving some kids from a burning building and the community came together to help them out. Just like Tunnels to Towers. Love of community and country.

- North and South discrimination over a black family where the family from the south are actually nice and not racist even though a group of women claimed they were racist. Kind of like 'The View'. Ran their mouths before they learned the truth.

- A woman used a gun to shoot and intruder trying to harm her family. She was called a hero.



- Kitty didn't become Matt Dillion's baby Mama. Imagine that. Descent morals in the world. Omg!!! Wouldn't want people to see that? Hell there is a country song that the lyric says Matt never hung his hat on Kitty's door. So it must be true.

When Gunsmoke ended the disclaimer came up again. The next show was Bonanza. God Help these young miss guided souls or send the locust.





Useless Random Facts with Kellie

•

Catfish are the only animals that naturally have an odd number of whiskers.

•

Lightning strikes the earth about 8 million times a day.

•

Non-dairy creamer is flammable.

•

Golf courses cover 4% of North America.

•

When the University of Nebraska Cornhuskers play football at home, the stadium becomes the state's third largest city.

•

2,000 pounds of space dust and other space debris fall on the Earth everyday.

•

About seven million cars are junked each year in the U.S.

•

Flies jump backwards during takeoff.

•

Beethoven dipped his head in cold water before he composed.

•

Children grow faster in the springtime.

•

1 in 5 of the world's doctors are Russian.



Entertainment Schedule

July 23rd

True Spin

July 30th

Jovin Webb Experience

August 5th

That 70's Band

August 6th

Scary Lane

August 13th

Rewind



True Spin

July 23rd

www.parkplaceofgonzales.com

Jammin' with Goosie

Can You Hit The Line?

Back in the day, my old man owned a sixteen foot V-bottom boat that he had named "The Trophy Hunter". For years he stored the boat in the storage sheds at Bridgeside Marina in Grand Isle, La. One particular day, he and I were fishing as participants of the Grand Isle Tarpon Rodeo. We were anchored in one of the outlets to the Gulf just east of Grand Isle known as Pass Abel. The weather that day was kinda stormy. I was only thirteen or fourteen years old at the time and I was hell bent on putting up with whatever I had to do as we attempted to catch a shark to enter into the rodeo competition. We had, as an attractant, some beef blood that I had conjured from one of the local slaughterhouses of that day and time. The blood had been frozen in plastic jugs and was now defrosting in the sea water through several holes that we had cut out of the container allowing the scent to disperse into the outgoing tide. After some time, one of the rods bent double and my fight with a nice bull shark

was on. I finally wore the fish down and at this point my specimen was lying adrift in the water next to The Trophy Hunter. At that moment, dad pulls out his 38 special Smith and Wesson to put the finishing touches on the fish before boating it. When the shot rang out, the wire leader snapped in two. I'll never forget the sight of that fish vanishing out of view through the murky waters of the Gulf of Mexico. He had definitely shot the leader in half and my prize was no longer to be.

Let's now forward to June 2018, some fifty one years later. My daughter, at that time, was twenty eight years old and she had never caught a garfish. In her younger days, when on family fishing trips, for whatever reason, she would always try to catch some of those small gars that are commonly seen near the water's surface. Those fish are very hard to get a hook in and when she would finally hook one, it seemed that they would always manage to cut her line with those sharp teeth.

My dad had been telling me for some time of a group of large garfish that had been bothering him while crabbing in the Bonnet Carre Spillway. The fish were in the twenty five to eighty pound range and were definitely a



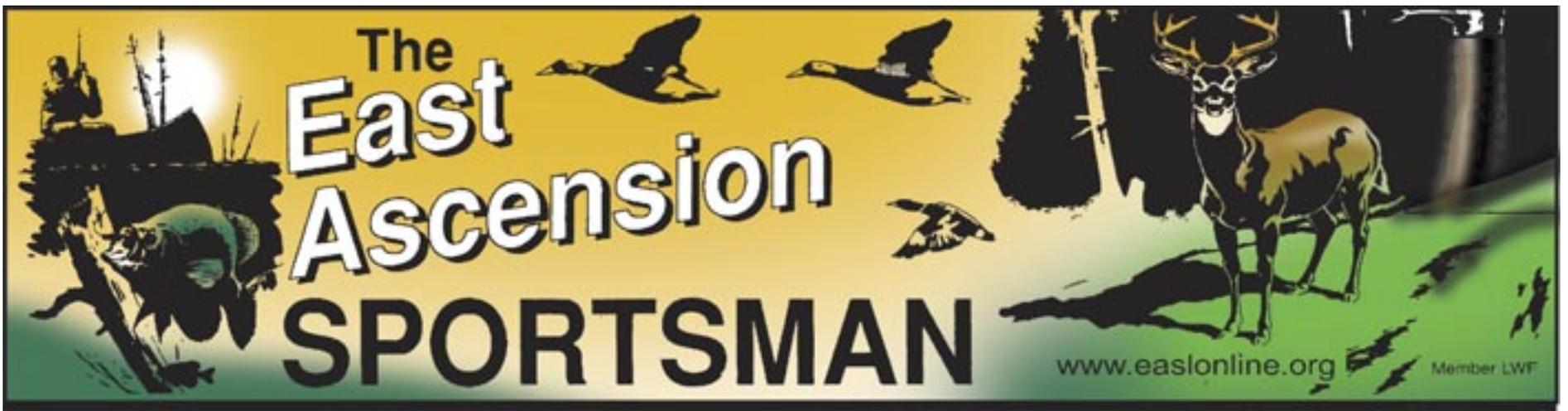
nuisance to his crabbing efforts. He promised me that if I wanted my daughter, his granddaughter, to finally catch a nice size gar, that a trip to that area would be the ticket to do so.

One Saturday our plans came together and off we went to finally get that gar and maybe even bring home a mess of beautiful Louisiana blue crabs if everything would work out as planned. It wasn't long after the rods were set out when the first fish of the day was hooked. It was about a forty pounder that jumped about four feet out of the water after she had set the hook. The fish gave her a pretty fair fight before finally getting off near the boat. An hour or so passed with several more hookups and lost fish when one of them finally inhaled the bait for a solid hook set. The battle was on. I was on the bow of the boat filming the event for an episode of Ascension Outdoors when I saw the ole man reach for my Browning 22 pistol to dispatch the thirty pound or so creature that was now worn out and floating in the

water near the edge of the boat. When he pulled the trigger, the wire leader was shot in half just as it had happened to him and I some fifty years ago. I don't know if the fish was hit or not, but I do know that it was gone. After a few choice words that I can not print in this publication, he then kinda looked back at me and said. "I can't believe that I did that again. I probably couldn't hit that leader with a pistol if I tried to". Well, my dad was a pretty good marksman and I know that attempting to hit that line could possibly take several shots to achieve.

I don't know if there's a silver lining in these events, but we did return home with another story, a mess of crabs and to this day my daughter has never caught a garfish. My father has since passed on, but these memories will last forever and I sure do miss him.

Till next time
"Can You Hit The Line"
James "Goosie" Guice



East Ascension Sportsmans League

Letter from president -
Mike Lambert

Well summer is officially here now. I'm glad June is gone for the year. At least, now the days are getting shorter, right! I work outside, so I know what hot is. I also feel the effects of losing two big shade trees during hurricane Ida last year. If everyone planted two trees, I think we might reverse global warming.

I remember when I was younger, before we had air conditioning, when it got hot in the summer months, we would spend more time outside. It was cooler than inside most of the time. We sat around on the porch or under a shade tree somewhere. Now, nobody goes outside. I sound like my father. I did just turn 65 years

old so I am old now I guess.

I am going on a vacation to Grand Bahamas Island though. My wife Bettye and I go every year. It is my favorite place to be outside. The water is unbelievable! It's warm there, but like I tell everyone there, we are the only people who go there to cool off. I always loved south Louisiana and couldn't wait to come back home when I was away in the Air Force. Out of all the places I went there was no place like home. I always said that if I moved away from St. Amant, it would be to a place further south in Louisiana. Then I went to the Bahamas. If you're like me and love the water, you will love it there. I have never seen water so clear and every color of blue you could imagine. You can look at the fish face to face. The black water of the swamp is a different world. It hides a lot of its beauty. The clear water of Bahamas hides nothing. It is where I go to relax. I can do nothing all day but stare at the water and never get bored. When you find your outdoor place you know it. It could be in a deer stand or in your boat fishing in your favorite spot. Whatever it is for you, I hope

you take the time to get out there and have fun this summer!

I also want to invite all of y'all to our meeting on the third Monday night, 7:00 P.M. at Cabela's meeting room upstairs. We will have a good meal for only \$5.00 and interesting guest speakers.

Our July speaker will be one of the agents who helped restock fish in our area after the storm. Please come and join us. Hope to see some new faces there.

Mike Lambert

East Ascension Sportsman League 61st Annual Kids Fishing Rodeo



**July 30th at Twin Lakes Park
on Highway 74**

Rules:

1. Bring a rod & reel or cane pole
2. Bring live bait (crickets or worms)
no artificial lures allowed
3. Bring a bucket to hold fish
4. Parents can help bait the hook, but the child must land the fish
5. Parents do not need to be an EASL member for the kids to fish
6. Bring folding chairs

**CHILDREN MUST NEVER BE
LEFT UNATTENDED**

For more information call Bettye at 225-571-4588.



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East Ascension Sportsman's League Bass Club News

The EASL Bass Club held its' June Tournament on the 18th. The Tournament was held at Atchafalaya Spillway Public Landing with a 2:00 Pm weigh in.

There were 18 Boats participating in the Tournament.

First Place went to Anthony Bonadonna & Lester Rome with 5 fish weighing 10.44 lbs.

Second Place went to Julien & Chris Day with 5 fish that weighed 9.55 lbs.

Third place went to Corey Guitreau with 5 fish that weighed 9.08 lbs.

Fourth place went to Bubba Rossi & Jase Barksdale with 5 fish weighing 8.04 lbs.

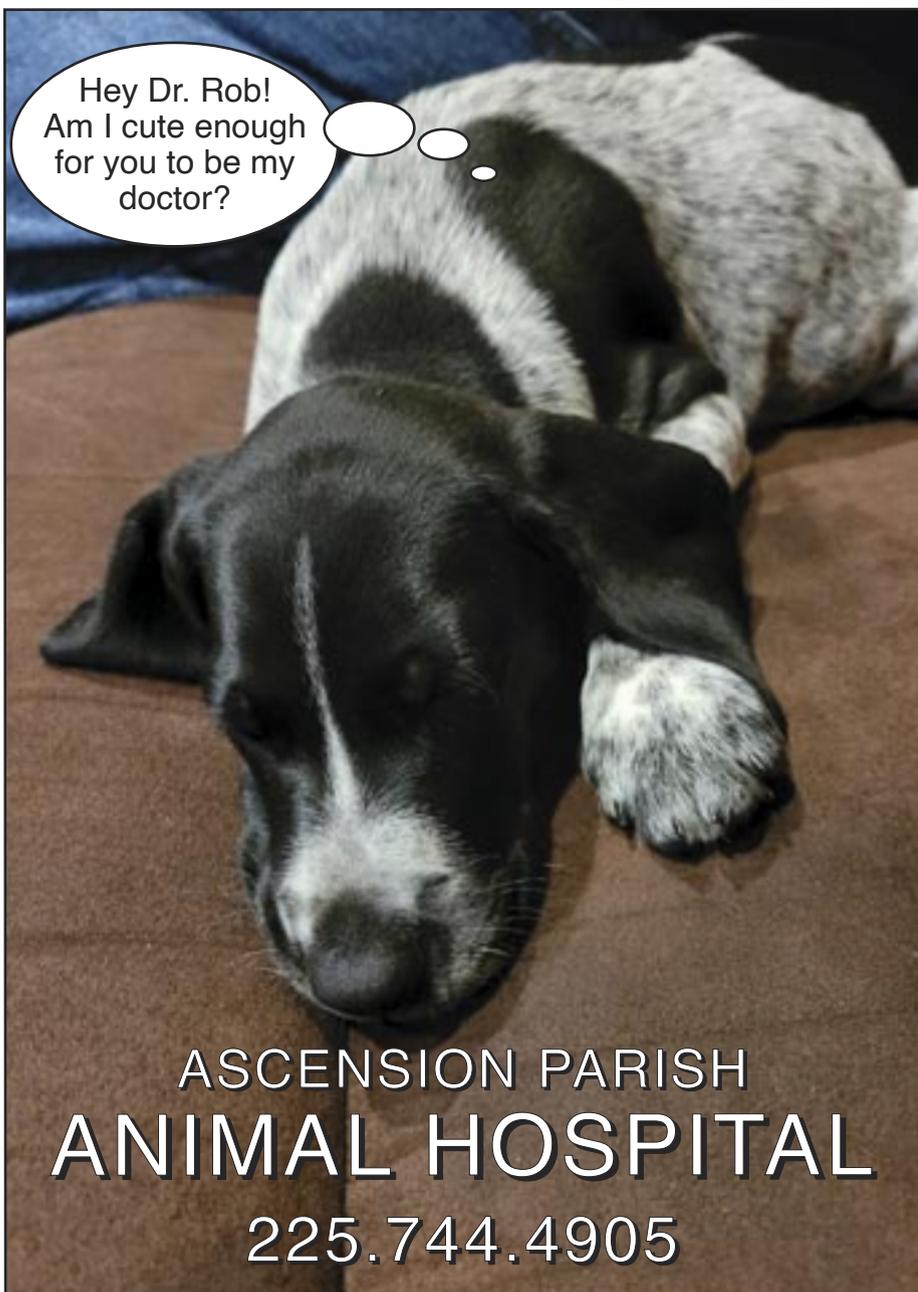
Fifth place went to Patrick & Brett Babin with 5 fish weighing 7.41 lbs.

Big Bass winner was Anthony Bonadonna with a lunker that weighed in at 3.15 lbs.

Congratulations to the winners of the May Tournament. Our next event is scheduled for July 23rd. The pre-tournament meeting will be on July 14th at Dirk Anderson's home.



Left to right, Corey Guitreau, Chris Day, Julien Day, Bubba Rossi, Jase Barksdale, Anthony Bonadonna, Brett Babin, Patrick Babin, Lester Rome



Hey Dr. Rob!
Am I cute enough
for you to be my
doctor?

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**Join Us For Our
Next Meeting**

The July monthly meeting will be on Monday 7-18 at Cabelas 7pm in the upstairs Conference room. The Kids Fishing Rodeo will be on Sat 30th at Twin Lakes park on Hwy 74 starting at 7am. The August monthly meeting will be EARLY-the 15th at Cabelas.



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GONZALES MEMORIAL

VFW POST 3693

Pelican Point Golf Course

Monday, September 26th

\$250.00 per team

7:30 a.m. Registration

9:00 a.m. Shotgun Start



PELICAN POINT



Mail form & Payment to:

VFW Post 3693

Attn: Golf Committee

P.O. Box 382

Gonzales, La 70737

Email: 3693vfw@gmail.com

NO ONE DOES MORE FOR VETERANS.

GONZALES MEMORIAL

VFW POST 3693

PELICAN POINT GOLF COURSE

Monday, September 26, 2022

7:30 a.m. Registration

9:00 a.m. Shotgun Start

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VFW POST 3693

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Due by 26 August 2022

***Only registration forms with payment will be accepted.**

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Attn: Golf Committee

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Contact: Brad Blank at (225) 290-4282
Email: bradblank11@gmail.com





1st Annual Jambalaya Classic

Thanks to everyone who played in our 1st Annual Jambalaya Classic.

Congratulations to Frank Scarpaci and Ryan Shulz for birdieing the Final Shootout hole to win the Overall Jambalaya Classic over Guy Schexnaydre and Brandon Kikendall.

Congratulations to the following for coming in first and second place in their flights:



Burnside:

- 1st Frank Scarpaci & Ryan Shulz
- 2nd Jamie Lavigne & Brett Hughes

Tezcuco:

- 1st Ellis Sampson & Jason Donnaud
- 2nd Jay Leblanc & Joe Leblanc

Houmas:

- 1st Scott Poche & Jess Daze
- 2nd Todd Trabeaux & Cody Trabeau

Lafourche:

- 1st Tab Ballard & Corbin Bishop
- 2nd Joe O'banion & Steve Greer

Bocage:

- 1st Guy Schexnaydre & Brandon Kikendall
- T2nd Kevin Harrison & Miles Holley - Randall Smith & Jeff Walker

Hermitage:

- 1st Bray Lee & Frankie Schmitt
- 2nd Dean Glaze & Eric Lambert

Boucherie:

- 1st Lance Peytavin & Gordon Johnson
- 2nd Gene Lejuene & Robert McAdams



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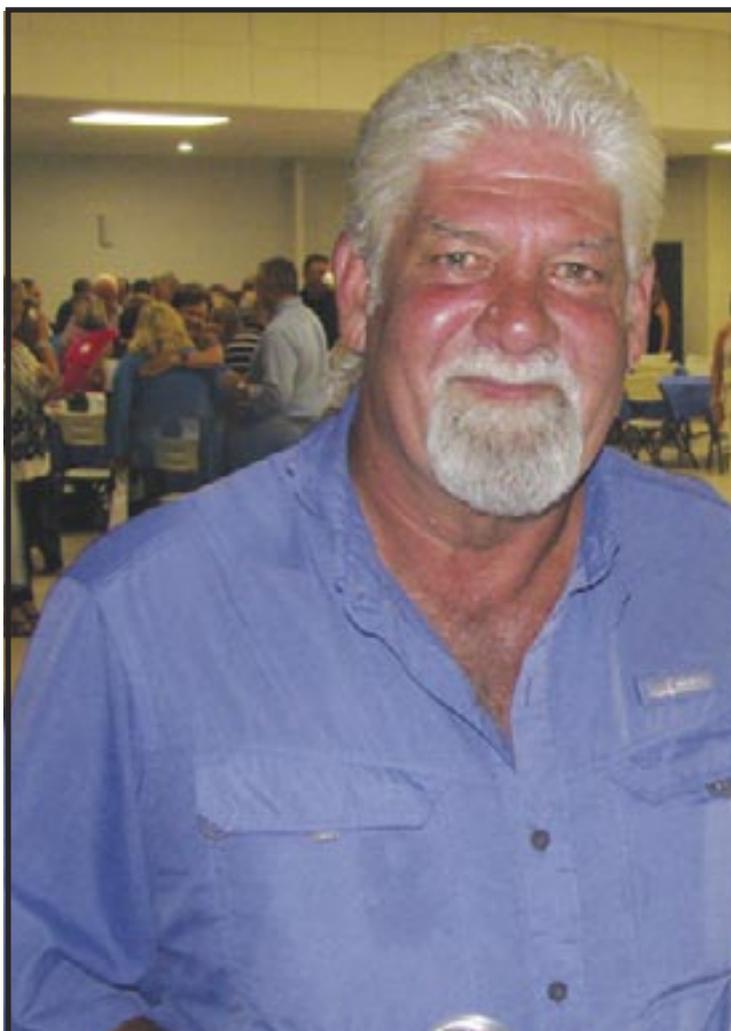
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Mike Rabin
Proud Sponsor of Busch Beer Soap



25th Annual Fundraiser Dance



August 20th, 2022

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*Freddie Smith 225.933.9339 or
Randy Bourgeois 225.413.8681*

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Dctofla.com

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Gold Sponsor - \$1500

This monetary amount will entitle you to official recognition, 15 reserved tickets and one reserved table, along with 20 general admission tickets.

Silver Sponsor - \$1000

This monetary amount will entitle you to official recognition, 10 reserved dance tickets and one reserved table, along with 10 general admission tickets.

Bronze Sponsor - \$500

This monetary amount will entitle you to official recognition, 5 reserved dance tickets and one reserved table, along with 10 general admission tickets.

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Étouffée



Prep: 25 minutes

Cook: 20 minutes

Servings: 4

Executive Chef, John Donaldson

Ingredients:

130g Celery (about 1 stalk)	2 c. Flour
75g Green Bell Pepper (1 medium pepper)	10 c. Stock (I use half chicken and half shrimp, but you can you just 1 if preferred)
75g Red Bell Pepper (1 medium pepper)	1 lb Crawfish tails
250g Yellow onion (1 large onion)	2 Tbsp Liquid Crab Boil
1 Tbsp Minced Garlic	Salt and Pepper to taste
½ lb Butter (1 cup)	2 Bay leaf
1/2 c. Oil	

Directions:

In large pot, add your butter and oil, turn on medium high heat. After butter melts, add your flour. Whisk in very well. Lower burner to medium-low heat, whisk occasionally until your roux is a little darker than peanut butter.

After proper color is achieved, add bell pepper, celery, onion. Let simmer for 30 minutes, with lid on, stirring every 5 minutes. Add garlic and bay leaves. Stir well. Add stock, whisk vigorously. Turn to high heat. Whisk on high heat until thick consistency is reached. Lower back to medium heat. Add liquid boil, green onion, salt, and pepper. Add 1 lb crawfish tails. Let simmer for 10 minutes. Serve over rice, garnish with green onion.

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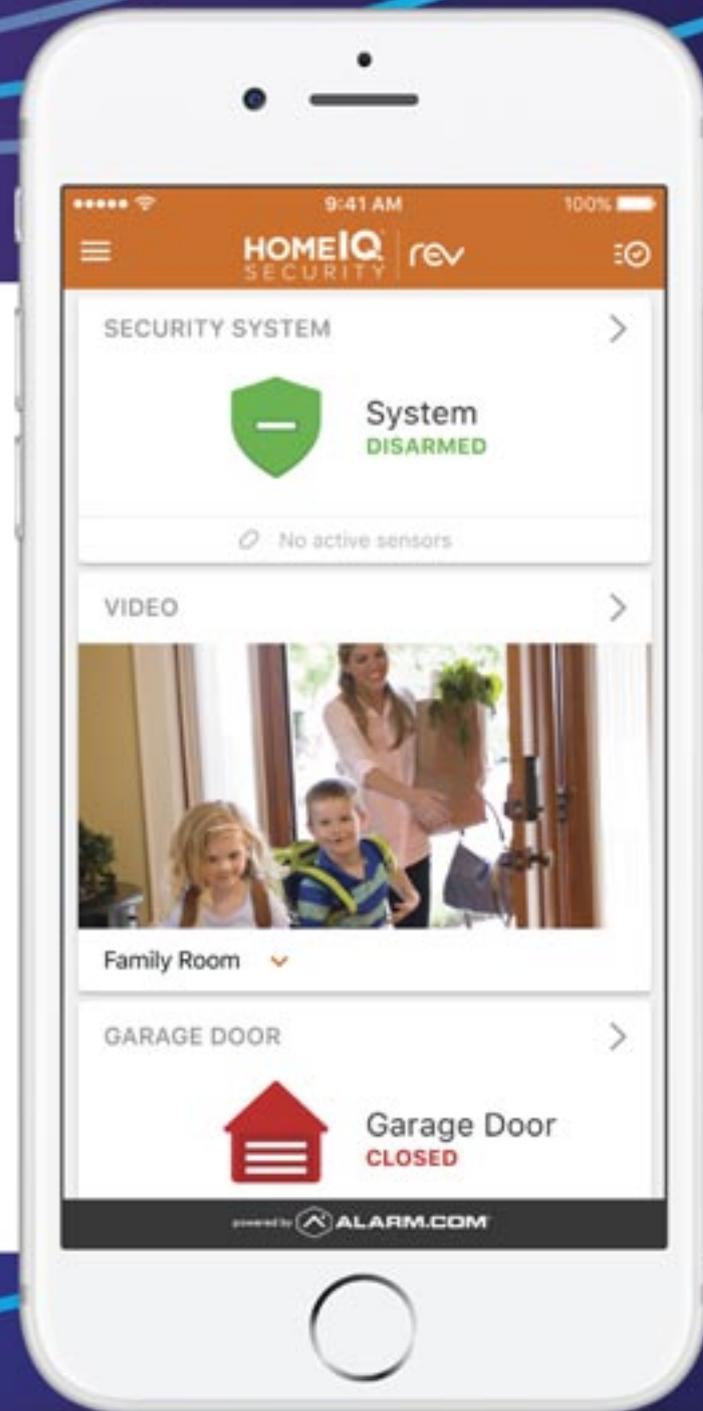
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