

# TWO STEP TATTLER

CFMA • PO Box 64566 • Baton Rouge, LA 70896 [www.batonrougecajundance.com](http://www.batonrougecajundance.com)  
Facebook @ Cajun French Music Association Baton Rouge / "Twitter" @ cfmabr  
Monthly Dances held at UCT Hall • 11175 Florida Blvd • Baton Rouge, Louisiana

March and April, 2015

## President's Message:

I am happy to report that the Baton Rouge Chapter is in good financial condition. The Festival in November was a success. The first 3 monthly dances in our fiscal year were down but the Mardi Gras Dance (and Choupique CD release party) had the largest attendance of any dance since we have moved to the UCT Hall. The energy in the Hall was tremendous as we were blessed with many costumed dancers and a large number of young dancers. A big thanks to Choupique and everyone that helped make the dance a success. Several people had birthday celebrations at the dance and that helped contribute to the success of the dance. I am also happy to report that our paid membership is over one hundred families, down a little from last year, but still strong.

On the other hand, we have a serious need for more people to help manage the Chapter. We have numerous board member positions open and the offices of Vice President and Secretary remain unfilled. We could use additional help staffing the door at our dances as well as collecting the half and half money. The Dance Troupe would also welcome some new dancers. The commitment of time is minimal and you would have the satisfaction of knowing that you are helping preserve our Cajun Culture in the Baton Rouge area. If you can help in any of the areas mentioned above, please let me know by emailing me at [kbuech2@lsu.edu](mailto:kbuech2@lsu.edu) or talking to me at a dance.

John Pellerin, Board Member and Past President, and his wife Charlotte are leaving Baton Rouge and moving to the Houston area. Houston's gain, our loss. Good luck John and Charlotte and thanks for all that you have done for the CFMA. You will be missed.

Spring and summer brings the festival season for most of the Chapters. If you can, please consider attending the various Chapter Festivals. You will help support Cajun Culture and Music, meet some wonderful people and pass a good time too!

Merci,  
Ken Bueche  
[Kbuech2@lsu.edu](mailto:Kbuech2@lsu.edu)

## Many Hands Make Light Work

Your Baton Rouge CFMA Chapter Needs Help! Could you collect the entry fee at the door, sell half and half tickets, serve on the board, or serve as an officer? Please volunteer. Contact Ken at [kbuech2@lsu.edu](mailto:kbuech2@lsu.edu)

Roland's Rocking Cajun Show 100.7 FM  
Sat 6-8 AM (Cajun)  
Sun 7-11 (Cajun/Swamp Pop)  
Roland @ 225-499-1007

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WHYR FM-96.9  
Plays Cajun Music from 5 to 7 PM on  
Sundays / Low wattage but worth your  
support

Cajun Music Radio Show  
KLSU FM 91.1 FM –  
Sundays, 7 to 9 PM  
225-578-5578

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Baton Rouge CFMA hosts  
monthly dances at the UCT Hall.  
Check our website for updates.

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President Ken Bueche • Vice President • Treasurer Carl Claudet • Acting Secretary Joy Bueche • National Board Member Amelia Babin • Board Members Grace Broussard, Mark Edmonson, Will Laborde, John Pellerin, David Stockinger • Web Master Carl Claudet  
Note: Nominations Remain Open for Vice President, Secretary, and Board Members / Please consider volunteering to serve

## CAJUN HERITAGE: *Bucane` en le Baril* (smoked in the Barrel)

February was "smoked meat" time (*Viande boucane`*) in Vacherie, where we made rabbit sausage and andouille for gumbo. Both ends of a molasses barrel (*sirop brun ou noir*) were chiseled out so that the barrel could be set over a round, shovel-deep earthen hole, wherein a fire of pecan branches burned into hot ashes; clean corn cobs were then added and allowed to catch fire (*pris en feu*) but immediately smothered by an overlay of wet cobs that had been soaking in a bucket. The wet cobs were also sprinkled liberally with brown sugar, all of which produced a thick, sweet-smelling and very white smoke. By covering the barrel with a tarpaulin (*toile pas ciree*) we could smoke-season (not cook) whole rabbits or roosters in 20 to 30 minutes; but sausages took much longer. We never had a timer, since the white strips of cotton cloth that were used to tie meat to the suspension baton worked so well – the material turned various shades of brown (got darker) with exposure to smoke. We used pepper but never salt on meat in this process – cause it tended to toughen. Even today, I start by boiling sausages *first* to let excess fat float off and to help in tenderizing, while preparing everything else in the *Chaudiere noir* (black pot).  
Maurice

## LES DANSEURS de la CAPITALE de BATON ROUGE

Les Danseurs de la Capitale enjoyed Mardi Gras tremendously. They "passed at good time" at many Mardi Gras Celebrations, entertained guests and visitors at our Mardi Gras Dance, and continued to teach and share their love of Cajun Music and Dance. They will present at the Ascension Parish Library on March 23<sup>rd</sup>, practice on Tuesday, March 3<sup>rd</sup> and March 17<sup>th</sup>, teach lessons at our dance on Saturday, March 21<sup>st</sup>, and attend the CFMA Board Meeting on Tuesday, March 10<sup>th</sup>.

## JUST SO YOU'LL KNOW . . .

"Pass a good time" with these upcoming bands:

Saturday, March 21<sup>st</sup> - The Fab 4 with Drew Simon

Saturday, April 18<sup>th</sup> - Junior Hebert and the Maurcie Playboys

Saturday, May 30<sup>th</sup> - Cameron Dupuy & The Cajun Troubadours