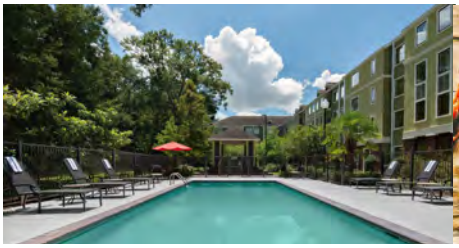
Flavors of the Bayou Culinary Learning Journey

Sunday - Thursday
April 26-30, 2020

ica educational foundation
building better caterers...one scholarship at a time

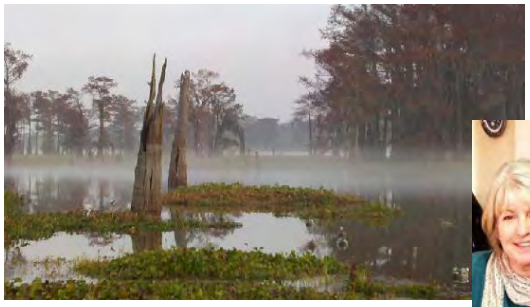


Do you know the difference between Acadian and Cajun? Do you know why French and Canadian tourists flock to this region? You will after this Culinary Learning Journey! Join us for an exciting, educational excursion into the mystical Bayou of America's deep South. Don't miss this one, trust us, this CLJ is ***hosted by Richard, Kathy and Amy Chenoweth*** – It's our only domestic Culinary Learning Journey of 2020 and it's four days of action!

We're going headfirst into the Louisiana Bayou to discover the heart and soul of Cajun and Creole cooking. It's a place where you're never far from great food, fantastic live music and one of America's best-preserved and most unique cultures. The Bayou clearly moves to its own beat and the vibrancy is contagious. Here hospitality isn't a buzzword, it's a way of life. Experience recipes and cultural concepts on this journey you'll surely use back home with your clients! And the best bonus is you can enjoy all of this in the company of your fellow caterers from around the country.

Itinerary

**Itinerary is accurate at the time of this printing, but the producer reserves the right to make any changes they feel will enhance the trip or make it more enjoyable for all involved.*



Sunday, April 26, 2020

Arrive by **6pm** to Lafayette, Louisiana. Enjoy a warm welcome to our home base at Homewood Suites by Hilton Lafayette-Airport, LA. Conveniently located hotel is only 3 miles from Lafayette Regional Airport (LFT). We will be staying at this all-suite Lafayette-Airport hotel and be close to shopping, entertainment, historical sites and sports venues, as well as a variety of restaurants including some of the best Cajun cuisine South Louisiana has to offer. Offering complimentary shuttle service to the airport for your convenience.

We will start this Culinary Learning Journey with cocktails at 6:30pm at our hotel. Then we will head downtown at 7:45pm for our opening night dinner at a fantastic restaurant to introduce you to the flavors of the Bayou!

Monday, April 27, 2020

8:20 - 9:00 am **Depart for Avery Island**

9:00 - 10:30 am Avery Island - Tabasco Tour & Country Store
No trip to Lafayette would be complete without a visit to TABASCO Brand Factory Tour & Museum and of course we arranged a special VIP tour for this CLJ, so lets start there! With the expansion of current facilities, guests are now able to view artifacts from TABASCO® Sauce's founding family; witness the growing process of the pepper plants from seedlings to full-grown plants; visit the mash warehouse for a peek at the TABASCO® aging process; view and smell the aromas of the stirring vats; and learn about the company's bottling and shipping process around the world.

10:30 - 11:00 am **Jungle Gardens at Avery Island**
After visiting the Tabasco plant, we will go visit these amazing gardens! Avery Island's 170 acre Jungle Gardens is a botanical treasure containing South Louisiana marshes and bayous that are inhabited by indigenous wildlife. You'll feel the soul of Louisiana and will be surprised as well by some features.

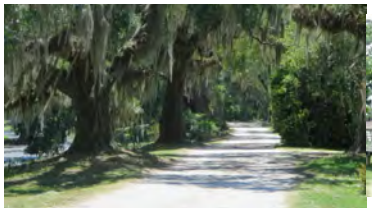
11:00 - 11:20 am **Depart for Jefferson Island**
Rip Van Winkle Gardens, located on Jefferson Island, guests can explore the beautiful semi-tropical gardens nestled in New Iberia, Louisiana!

11:20 am - 1:00 pm Lunch at Cafe Jefferson at Rip Van Winkle Gardens
Its glassed-in porch, nestled in a grove of ancient live oaks, offers a breath-taking view of the gardens and Lake Peigneur. We will enjoy local favorites such as delicious gumbo and etouffee, keeping the culinary heritage alive through its iconic dishes. Located on the beautiful grounds of Rip Van Winkle Gardens overlooking Lake Peigneur.

1:05 - 1:25 pm **Depart for Konriko Rice Mill**

1:30 - 2:05 pm **Conrad Rice Mill/Konriko Company Store**
Oldest operating rice mill in the U.S. and even on National Register of Historical Places. Lets delve into the history of Cajun culture, rice production, and even learn about different varieties of rice such as "pecan rice".

2:15 - 3:30 pm **Shadows on the Teche Plantation**
Located in New Iberia's Main Street District, set among towering live oak trees draped with Spanish moss on the banks of Bayou Teche, The Shadows, built in 1834 for sugar planter David Weeks, paints a vivid picture of life for the four generations that made this property their home. The first National Trust for Historic Preservation site in the Gulf South, The Shadows is a Classic Revival-style home with a Louisiana Colonial floor plan and a garden that is as breathtaking as the history preserved here. More than 17,000 letters, invoices, and receipts provide information on the daily life of people in 19th century New Iberia as the sugar industry developed. Collections in period rooms also illustrate the life of a sugar cane growing family on Louisiana's frontier. 2 1/2 acres of gardens depict a southern garden of the 1920s-1940s.



3:35 - 4:00 pm **Cane River Pecans**

Since 1969 brothers Dan and Joe Regard acquired pecan orchards along the historic Cane River located in Louisiana's central Natchitoches Parish. This region of Louisiana is known for fertile row crops, famous cotton production, significant southern plantations and prized pecan orchards.

4:30 - 5:40 pm **Rest and Refresh at the hotel**

6:00 - 7:00 pm **Cocktails at Pamplona**

Pamplona is a classic, crafting an exquisite guest experience. It has been since it opened in December of 2007. Combining rustic decor, a beautiful downtown setting, delicious and interesting food, and a stellar wine and cocktail program, Pamplona has been at the forefront of experiences in Lafayette for years.

7:20 - 9:00 pm **Dinner at Restaurant**

We can't disclose every surprise of a CLJ, so trust us this secret is a good one…. But come hungry!

Tuesday, April 28, 2020

8:15 - 8:30 am **Meet in Lobby**

8:40 - 8:55 am **Depart for Jean Lafitte Acadian Cultural Center**

9:00 - 10:00 am **Jean Lafitte Acadian Cultural Center**

The Acadian Cultural Center in Lafayette, LA tells stories of the origins, migration, settlement, and contemporary culture of the Acadians (Cajuns) and other area groups. Ranger programs, films, exhibits, and events share a variety of local traditions including music, story-telling, dance, and food, and explore the mysteries of the Atchafalaya Basin, Louisiana's wildest place.

10:00 am - 12:00 pm **Vermilionville**

Get a taste of life for the 18th-century Acadian settlers in this 23-acre historic and folk-life park along the banks of the Bayou Vermilion that depicts the Acadian, Creole and Native American cultures from the time period 1765 - 1890. This historic village features guided tours, costumed artisans, live music, dance lessons, boat tours, and a gift shop that will leave you overjoyed with history and culture.

12:15 - 2:15 pm **Enjoy Boudin at Johnson's Boucaniere**

Johnson's Boucaniere continues the Johnson family tradition of making Boudin, sausages, and tasso's once sold at the original Johnson's Grocery (since 1937. Add to that outstanding smoked pulled pork, brisket, and chicken and other smoked meats and charcuterie. Wonderful service and quality of food. A must for any Cajun or BBQ foodie.

2:15 - 3:00 pm **Downtown Driving Tour**

Downtown Lafayette wants to provide a rich and unique experience for all who visit, shop, dine, play, work and live here. Our guide will provide the ins and out of this fascinating area.

3:15 - 5:15 pm **Martin Accordions**

A music lovers must see! For over 30 years Martin Accordions has built all hand-made, single row, diatonic accordions for musicians around the world. Professionals and beginners alike rely on our squeezeboxes night after night to provide the sweet, rich sound that Cajun and Zydeco is known for. Martin is a full service shop, offering everything from completely custom built boxes to repairs and tuning on all makes and types of accordions including: piano, diatonic, polka, concertina, and just about anything else with bellows. Then we will enjoy Cajun music after the tour.

5:15 - 6:00 pm **Depart for Crawfish Haven**

6:00 - 9:00 pm **Crawfish Haven**

Time for our Crawfish Excursion and dinner! We will experience firsthand how these amazing crustaceans come to appear on our tables. A guide will assist us in a unique boat ride allowing you to catch your own crawfish. Or, if you prefer, you can catch crawfish the old-fashioned way, using hand nets. Later we will dock then end the evening with our own crawfish boil in true Cajun style.

Wednesday, April 29, 2020

8:15 - 8:50 am **Depart for Swamp Tour**

9:00 - 10:45 am **Atchafalaya Basin Landing Swamp Tour**

See the world famous Atchafalaya Basin from the unique vantage point of an airboat swamp tours. Airboats are designed to take you deeper into nature than regular boats will allow so that you can get closer to the action!

11:15 am - 1:15 pm **Crawfish Town USA Restaurant and Fresh Market**

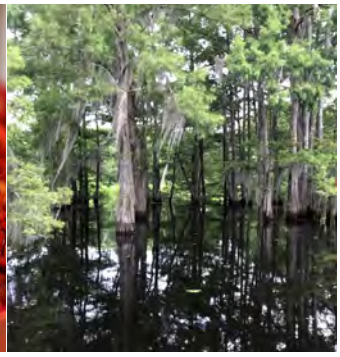
Louisiana seafood at its best, Crawfish Town USA restaurant is located in Henderson, the "town that crawfish built." It's called Crawfish Town USA for a reason. Henderson is the site of the first commercial crawfish pond ever built in Louisiana and is where crawfish were first served in a restaurant. The dining room, inside a vintage 19th century barn, features a down-home ambiance and crawfish--lots and lots of crawfish. But Crawfish Town USA is more than just our favorite crustacean, served with uniquely Cajun hospitality!

1:15 - 1:45 pm **Depart for St. Martinville**

1:45 - 2:45 pm **Levert St. John Inc.**

Guided tour of a sugar plantation owned by the Levert Family

2:45 - 3:10 pm **Depart for Rouse's**



3:15 - 4:15 pm **Rouse's of Youngsville**

This is a family owned grocery store that started as a produce distributor in the 20's. They now have 65 stores. A major player in local catering, we will learn the in's and out's of their catering business. The chef will demonstrate local cuisine and prepare some exciting treats for us to sample.

4:40 - 5:30 pm **King Cake at Poupart's Bakery**

Mr. Francois Poupart came to Louisiana in 1965 to work as a pastry chef after working in Paris, bringing his wife, Louise, with him. He soon discovered that his strong French accent was not a barrier in Cajun country, and was in fact appreciated and complimented. Francois and Louise quickly grew to love Acadiana and decided to settle here and raise a family. Today, Mr. Francois Poupart continues to work each day alongside his son, Patrick Poupart, and an incredible team of dedicated pastry chefs and staff members.

A visit to Poupart's will undoubtedly make you a lifelong patron. Whether you crave fresh breads, French pastries, hot corn and crab bisque or rum cake - there is something to satisfy even the pickiest gourmand!

And don't be afraid to flex your French-speaking tongue here: the staff and regular customers are delighted when someone new comes in with the greeting, "Bonjour." After all, good French pastries taste that much better when accompanied by a little French speaking.

5:30 - 6:50 pm **Rest and Refresh at the hotel**

7:00 - 9:30 pm **Dinner & Dancing at Randols' Restaurant**

A great grand finale send off with a true Cajun experience! Featuring Cajun seafood specialties for over 35 years, along with live Cajun music, bands and a dance floor.

Dance Lessons with Cal & Lou

Taught by two of the most respected and cherished Cajun dancers in South Louisiana, 'Danser Avec Nous!' (Dance With Us!) Learn Cajun dance, promoting our Cajun culture through Cajun dancing. You won't want to miss this real Cajun fais do-do, plus exciting special performances of the 'Awesome Threesome' and a high-speed two-step! It's fun to learn from Cal and Lou: let them show you the true joie de vivre (joy of living) in Cajun Country.

Thursday, April 30, 2020

Departures, check time is noon. Complimentary hot breakfast is a delicious start to your day, every day at Homewood Suites.

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BAYOU — An ICAEF Culinary Learning Journey
April 26-30, 2020

Registration Form — please complete and send to the ICAEF. You will receive a confirmation via email.

1st Attendee Name: _____

2nd Attendee Name: _____

Company Name: _____

Address: _____

City: State/Province: Zip: _____

Attendee 1 Email: _____Attendee 2 Email: _____

Attendee 1 Mobile: _____Attendee 2 Mobile:_____

____ $1,995.00 USD per person if paying by check. ____ OR $2,075.00 USD per person if paying by credit card
(based on double occupancy for the full Culinary Program including four nights in hotels, meals and experiences outlined in the Program Guide.)

Indicate bed preference: _____ One Bed _____Twin Beds

☐ Single Supplement adds $200.

Terms: 50% deposit required to confirm booking, 50% balance due February 15, 2020. Please make check payable to ICAEF and mail with this form to: ICAEF, 8711 E. Pinnacle Peak Rd. #104, Scottsdale, AZ 85255

OR **fax your application to: ICAEF at 480-513-3207**

Credit Card payment: _____Visa _____Master Card _____American Express

Card Number: _____Expiration Date: _____

3 or 4 digit Security Code_____ Billing Zip Code:_____

Signature: _____

For more information, please contact Corinne Dudine, czd@icaef.org

_____**Initial that you have read the cancellation policy** **Cancellations:** All cancellations must be submitted in writing. Cancellations received on or before February 1, 2020 will incur a $250.00 cancellation fee. Cancellations after February 1, 2020 will incur a $500.00 cancellation fee unless there is a waiting list for this Journey and your place can be re-sold. **No refunds after March 1, 2020**. Substitutions will be accepted at no additional charge.

**** Tour begins and ends in Lafayette, Louisiana. Lafayette is the closest regional airport. (Airfare not included)**