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## Lafayette Convention And Visitors Commission

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**Lâche Pas Boucherie Tour presented by Lafayette Travel set to tour the United States**  
*Lafayette's Toby Rodriguez takes Lâche Pas Boucherie chefs on the road to spread Cajun culture*

Lafayette, LA—May 9, 2016 – Chef Toby Rodriguez and his Lâche Pas Boucherie chefs are taking the Cajun Boucherie on the road for a two-year tour of the United States starting May 22.

They will roll into each city armed with tools of the culinary trade and their Cajun ingenuity. Each stop on the tour will host 30 local chefs, who will attend free of charge as students learning the craft of the Boucherie.

Limited tickets will be sold for the two-day event to local diners in each city to show them the true definition of the Boucherie – a community coming together to harvest an animal. Due to the intensive labor involved in whole animal butchering, a farmer would call upon friends, family and neighbors to assist in the task. This day of work traditionally turned into a celebration, with plenty of food, live music and spirits to go around. Each stop on the Lâche Pas Boucherie Tour will follow this tradition.

"We are excited to partner with Chef Toby Rodriguez to present the Lâche Pas Boucherie Tour across the United States. Toby is a tremendous ambassador for our area and has been featured in numerous publications and shows. The Lâche Pas Boucherie Tour is a great promotional opportunity for Lafayette Parish and Acadiana. Having seen his boucherie in person, I know that the rest of the country will enjoy the experience tremendously and will be left with a desire to come to our area to learn more about our amazing food, music, and culture.... And that is the goal," said Ben Berthelot, Lafayette Travel President & CEO.

The Boucherie celebration will leave Lafayette in two weeks to travel across the country educating chefs and expanding the palates of diners at each stop. The schedule includes: Nashville, Tenn., St. Louis, Boulder, Colo., Santa Cruz, Calif., Portland, Ore., Seattle, Chicago, Detroit, Boston, New York, Richmond, Va., Raleigh, N.C., Grand Coteau, La., Atlanta, Birmingham, Ala., Miami, Cuba, Lafayette, La., New Orleans, Houston and Austin, Texas.

Rodriguez and the Lâche Pas Chefs begin their tour on May 22 just outside of Nashville, Tenn. The festivities will be held at the century-old Wedge Oak Farm of Karen Overton, who has an extensive farm of laying hens, meat ducks, and hogs, including the only Tennessee-raised Mangalitsas (a breed of curly-haired pig considered among the tastiest pork in the world). Wedge Oak Farm services chefs and restaurants all over the country including, Chef Thomas Keller's The French Laundry and Nashville's Husk.

The two-day event begins with La Boucherie, what some have referred to as "spiritual," but Rodriguez calls "natural."

La Boucherie is the killing, slaughter, butchering and processing of the harvested beast. Under Rodriguez's instruction, the local chefs will be taught the techniques and philosophy behind the art of boudin and boudin noir, gratons, fraiseurs, saucisse de voile, backbone fricassée, head cheese, tasso, chaudin, ponce and saucisse de graisse. These traditional Cajun delicacies are processed with the intent of preservation and with the understanding that not a single aspect of the sacrificed beast will be wasted.

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## **Boucherie Tour – 2**

By the Boucherie's end, the entire animal is cooked and ready to be eaten, which culminates in the second day of festivities, Lundi Soir. Lundi Soir is a celebration honoring the animal with a six-course dinner. The diners will enjoy the Boucherie meal featuring all of the dishes procured during the chefs' instruction, married with an array of locally sourced goods. Each course of the Boucherie Dinner will be paired with local libations and live music at an outdoor Chefs Table overlooking a local farm. Information and tickets are available by visiting [www.lachepasboucherie.com](http://www.lachepasboucherie.com).

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### **About Lâche Pas Boucherie et Cuisine**

Toby Rodriguez began his Boucherie tutelage over 35 years ago under the skilled and trained eye of his father with his younger brother at his side. He honed his knife preparing for his very first Boucherie at the age of 10. Since that day, he has acted as maestro for over 50 Boucheries across the country with a reach as far as Homer, Alaska. He has cooked for such culinary greats as, Anthony Bourdain and Magnus Nilsson. His passion for animals and the local food we eat began growing up on a farm in Poche Bridge, La., which inspired him as an adult to travel the country demonstrating and teaching the Cajun traditions that people from Acadiana hold so dear to their hearts. Rodriguez has enlisted the talents of three Louisiana chefs to accompany him on his culinary tour: Barrett Dupuis, Chris McIntyre and Bart Bell. The Lâche Pas Boucherie Chefs have their bags packed and their knives sharpened to leave their beloved home state of Louisiana. They will travel with pots and skillets that have been passed down for generations, as well as a slew of handcrafted tools designed and fabricated at Rodriguez's barn in the small town of Grand Coteau, La.

"I am from an area of South Louisiana referred to as Acadiana. Contrary to popular belief, this is the area from which the Cajun culture stems from. Most outsiders are under the assumption that we hail from New Orleans but instead we inhabit a long isolated area 2 1/2 hours west of the Crescent City. Due to our separatist history, we have defiantly held on to certain aspects of our culture that have been washed away in other parts of the U.S. Our language, music and cuisine manages to retain its identity even through the growing pains of progress and evolution. This rings true in our distinct process of butchering livestock, which we refer to as a Boucherie." – Toby Rodriguez

### **About Lafayette Convention & Visitors Commission/Lafayette Travel**

The Lafayette Convention & Visitors Commission, branded as Lafayette Travel, is marketing organization created in 1974 to promote Lafayette Parish as a destination for visitors, meetings, conventions, tours and sporting events. LCVC is funded primarily by a four percent occupancy tax paid by visitors to Lafayette Parish. In 2008, LCVC was the first tourist commission in Louisiana to be awarded accreditation from the Destination Marketing Accreditation Program.