

Iberia
Parish *savor the difference.*

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Iberia Parish A Tour To Savor

We invite you on a tour to savor Iberia Parish. We boast the world-renowned Cajun and Creole cuisine and claim world-famous attractions such as the TABASCO® pepper sauce factory and the KONRIKO®/Conrad Rice Mill, America's oldest rice mill. Our rich soil and abundant waterways make seafood and agriculture mainstays of our way of life. We celebrate a rich cultural heritage with Spanish, Acadian, French, Creole, Native American and African roots, and nowhere is this more evident than in our food! Visit our restaurants offering locally sourced ingredients, our docks where fresh seafood can be purchased right off the boat and our festivals where we celebrate our food heritage. Savor the difference in Iberia Parish.

Our Food Heritage

Iberia Parish is located in the middle of a unique cultural region known as Acadiana, a name derived from French-Canadian "Acadians," or in French, "Acadiens," who were exiled from their homeland of Acadia in the Nova Scotia area, in the late 1700s. Over time, the term "Acadien" developed into the word "Cajun." In 1779, a group of about 500 Spanish settlers moved from Spain to Louisiana and founded the city of "New Iberia," named after their Iberian Peninsula. The melding of these cultures and many other cultural influences created the distinct flavor we celebrate today.

These "Cajun" dishes are often hearty and spicy, like gumbo and jambalaya, containing seafood, vegetables and rice prepared in one cooking pot. Cajun cooking traditionally uses whatever ingredients are nearby and available: crawfish, shrimp, crab, fish, frog, alligator, deer, duck, rabbit and squirrel, along with freshly harvested okra, corn, tomatoes, peppers and rice, a mainstay of many well-known dishes. One thing consistent in all our cooking is a love of good food.

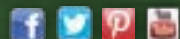
The Spanish pioneers found that most of the lands bordering Bayou Teche had already been granted to others. In time, however, they found a place for settlement on the third great bend of Bayou Teche. The site proved to be too small for the number of settlers, and many of the Spanish families began to move out onto the nearby prairies, particularly those to the south and west of a small lake, which came to be called Spanish Lake. Here, they became planters and ranchers. Sugar cane, corn and rice are still harvested locally today.

A Tour to Savor



IBERIA PARISH Convention & Visitors Bureau

Iberia Parish Convention & Visitors Bureau
2513 Hwy 14 • New Iberia, LA 70560
888-942-3742



IberiaTravel.com



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Food-Oriented Attractions

Avery Island: See the factory where world-famous TABASCO® brand pepper sauce is made. Enjoy a short film on the history of TABASCO® and a guided tour of the bottling and packaging operations. Spend time in the original TABASCO® Country Store and check out a wide array of products and souvenirs for sale. TABASCO.com

Conrad Rice Mill: The oldest operating rice mill in the U.S. celebrated a century of operation in 2012. Discover the history of the Acadians and tour the mill. The KONRIKO® Company Store features a selection of KONRIKO® products and other local food products, arts and crafts. ConradRiceMill.com

Bayou Teche Museum: Explore the area's food industry, from the history and early artifacts of TABASCO® to Louisiana seafood and various local food products, including KONRIKO®, Bruce Foods® and Trappey's®. See a cast iron boudin maker and a milk bottle collection. Learn how sugar cane is planted and turned into sugar with a scale model of a working factory, and retrace the history of the Louisiana Sugar Cane Festival and Fair. BayouTecheMuseum.org

Jeanerette Sugar Museum: For an in-depth look at the history of local sugar cane, visit the Sugar Museum, which features a video on planting and harvesting sugar cane. Explore many exhibits featuring local and military history, sewing collections, wildlife, Mardi Gras and the cypress industry. JeaneretteMuseum.com

LeJeune's Bakery in Jeanerette: Visitors and locals know that the bread is fresh out of the oven when the red light on the bakery's storefront is flashing. Since 1884, five generations of LeJeune's have been baking French bread and ginger cakes. They make their products from scratch, using family recipes handed down from one generation to another. LeJeune's Bakery was the first in Louisiana to be named in the National Registry of Historic places. Free tours are given by appointment. LeJeune's products are also available online at LeJeunesBakery.com

We Celebrate our Food with Festivals!

Iberia Parish is rich in agriculture and cultural diversity. Our harvest festivals are known worldwide, not only for great Cajun and Creole food, but also for a broad spectrum of music and a unique history.

Cajun Hot Sauce Festival: Held in April, the Cajun Hot Sauce Festival features a cook-off, hot sauce contest, live entertainment, food, carnival, queen's pageant and more. Sugarena.com/chsf

Delcambre Shrimp Festival: Held on the third weekend of August, the Delcambre Shrimp Festival honors the shrimping industry with a shrimp cook-off, queens' pageants, boat parade, fais-do-do's, carnival, food court and much more. ShrimpFestival.net

Louisiana Sugar Cane Festival: Held the last full weekend of September, The Louisiana Sugar Cane Festival features street parades and a boat parade on Bayou Teche. The festival also includes a contest among representatives from the sugar parishes for the title of Queen Sugar, carnival, fais-do-do's, blessing of the crop, sugar and visual art exhibits and more. HiSugar.org

Lydia Cajun Food Festival: Held in September, the festival is a family affair featuring fais-do-do's, food court, carnival, face painting, cool cars, arts and crafts and more. Taste delicious Cajun dishes and enjoy the festival. The Lydia Cancer Association hosts this event and proceeds benefit local cancer patients. LydiaCancerAssociation.org

World Championship Gumbo Cook-off: On the second weekend of October, the Greater Iberia Chamber of Commerce hosts the World Championship Gumbo Cook-Off, a premier event in Iberia Parish. The event takes place on New Iberia's historic and award-winning Main Street. While the gumbo competition itself is on Sunday, Friday evening kicks off the event with great music and a food court. Saturday features a daylong fais-do-do, downtown shopping deals, museum tours and forty-plus food booths cooking anything but gumbo for lunch. Sunday's full attention goes to the gumbo! Ninety or more teams will vie for bragging rights to the best gumbo in the world. By 6 a.m. Sunday, the gumbo police have made their rounds and the signal for the battle of the roux's to begin is sounded. While the cooks are chopping, stirring and maybe sipping, the support crew is generating team spirit by performing skits and participating in the booth decoration contests. IberiaChamber.org/gumbo-cookoff

Our Fresh Seafood

Delcambre
SEAFOOD & FARMERS
•MARKET•

The abundance of seafood in Iberia Parish is not a surprise. Iberia Parish is made up of 1,031 square miles: 575 square miles of land and 456 square miles of water!

Living off the water is a tradition older than Iberia Parish. Native Americans, Cajuns and Spanish settlers enjoyed the abundance of delectable shrimp, crawfish, alligator and fish in the surrounding waters.

Today, fishermen still bring their catch to the docks to provide locals and visitors with fresh Gulf seafood. Delcambre Direct is a marketplace where consumers are able to contact fishermen online to purchase fresh shrimp and other seafood when they arrive at the dock. The marketplace is located on the South Pier at the Port of Delcambre. Boats dock at this pier and sell their catch directly to the public. Local frozen seafood is also available. Consult the website [below](#) for updates on fishermen's latest catch and contact information. DelcambreSeafoodDirect.com



Farmers Markets

Our early harvest and early catch are ready for you to take home at the many fresh farmers' markets around the area: The Teche Area Farmers' Market invites you to come every Saturday and Tuesday at Boulogny Plaza in New Iberia. The Jeanerette Farmers' Market offers locally-grown foods and hand-made items on the second Saturday of every month in Jeanerette City Park. Local farmers sell fresh produce every Wednesday afternoon at the GLC Farmers' Market in Loreauville. Delcambre holds its Seafood and Farmers Markets on selected Saturdays. Enjoy what's fresh for the season from area farms and local waters, along with tasting opportunities and recipes, kids' activities and special events.



Wild Game & Fishing

Prime fresh and saltwater fish, as well as wild game, abound in Iberia Parish. Seasonal fishing rodeos are beloved pastimes. Fishing and boating in the myriad of south Louisiana waterways not only bring relaxation and enjoyment, but also an array of delectable seafood for the region's outstanding cuisine. The Atchafalaya Basin, referred to as "America's Foreign Country," is the largest river swamp in the country. The area is culturally rich with an ecologically varied region of rivers, bayous and swamps. For information on other fishing experiences and charter fishing, visit IberiaTravel.com/things-do

So, take your pick of spots serving up fresh food hundreds of years in the making – with your own fresh catch or at one of our many restaurants. Tour, eat and savor Iberia Parish! For itinerary suggestions, please visit IberiaTravel.com.