

GENERATIONS

IN THIS ISSUE

REUNION RE-CAP

Guédry, Labine & Petipas Reunion- Our Sixth Reunion
by Marty Guidry

2

PHOTO GALLERY

Pictures from the Reunion, Swamp Tour, Cajundome and Historical Home and Church Tour

10

BOOK NOOK

17

HISTORICAL TIBITS

18

BON APPETIT: Recipes from the Guédry/Labine/ Petipas Family Reunion on October 8, 2011 in Cut Off, LA

19



Pierre Guédry
aka Marty Guidry

On 8 October 2011 approximately 200 Guédry and Petipas cousins enjoyed a fun-filled day of music, presentations, displays and friendship at the Cut Off Youth Center in Cut Off, Louisiana. Folks from five provinces of Canada and a dozen U. S. states joined together celebrating our common heritage.

We began the day with a moving French Mass at Sacred Heart Catholic Church as Father Peter Rogers celebrated with us. Hearing the Mass in French reminded us all of the lives of our Acadian ancestors – both as thriving farmers and seamen in Acadia and during the tragic years of deportation.

After the Mass we all gathered at the Cut Off Youth Center where Allie Guidry, JoMel Guidry Danos and Rachel Killingsworth registered us and gave us Mardi Gras beads and a welcome gift. As we waited for the Reunion to commence, we got to visit with old friends and meet new cousins as we enjoyed the many exhibits on display. These included both Robinson Guidry and Richard Guidry displaying their eye-catching wooden model boats, Julie Brock's wonderful wildlife paintings, a tribute to Guédry military veterans, Mark Labine's history of the Minnesota Labine family, a map displaying the deportations of our Guédry family as well as many other superb exhibits. For folks wanting to take home a remembrance or two, Jeff Killingsworth manned our Sales Table with an assortment of gifts from family shirts and caps to books and key chains.

Marty Guidry began the Reunion remembering two family members who passed away recently. Velton Paul Guidry of Galliano died on 27 May 2011. Velton was actively involved in the local history and genealogy of the Bayou Lafourche area and was our Guidry genealogist for this area. He was instrumental in us having the 2011 Reunion along Bayou Lafourche. Dr. Leonard C. Labine of Moscow, Idaho, died 8 May 2011. Leonard not only had a very active dental practice for 50 years in Moscow, but also was the “Voice of the Mosco Bears” for over 37 years where he broadcast local football and basketball games. A highlight of his life was being inducted into the North Idaho Sports Hall of Fame. Marty also passed along greetings and good wishes from Bernard ‘Bernie’ Geddry of Peoria, AZ who could not attend this Reunion because he is awaiting a kidney transplant. Marty discussed the benefits of being an organ donor and how we should also consider this during our lifetimes. (Note: Since our Reunion, Robinson Guidry of Galliano, LA passed away on 25 October 2011. Robinson displayed his beautiful wooden model boats of Bayou Lafourche at our Reunion.)

Ron ‘Black’ Guidry got everyone’s attention as he began our program describing what it was like to grow up as a young Acadian boy along south Louisiana’s bayous. He had us both enthralled and laughing as he described his experiences.

GUÉDRY-LABINE & PETITPAS REUNION OUR SIXTH REUNION - RE-CAP *by Marty Guidry*

Then he pulled out his guitar and sang several songs including the crowd favorite, "Walkin' in the Woods with My Parrain". Black then talked briefly about the upcoming Swamp Cruise many of us would take on 10 October.

After a break so folks could renew old friendships and meet new cousins, Marty Guidry presented the life of his ancestor Pierre Guédry, who arrived in Louisiana in February 1768 from Port Tobacco, Maryland on the ship "Jane". Dressed as an Acadian farmer, Marty relived Pierre's life as a young boy at Merliguèche, Acadia, his move at age eleven to Baie des Espagnols, Île Royale with his sister Ursule and her husband Paul Boutin, his return to Merliguèche in 1754 and subsequent imprisonment at Georges Island in Halifax Harbor in late 1755 with 49 members of his family. The British then deported Pierre along with his extended family to Edenton, North Carolina where they remained penniless until about 1760. Pierre and several of his relatives then moved to Philadelphia. About 1766 a very poor Pierre Guédry and his young bride Marguerite Dupuis journeyed to Port Tobacco, Maryland where they met Pierre's widowed sister-in-law Anne Dupuis and her children. Together with approximately 140 other Acadians they left for New Orleans, Louisiana in December 1767 and arrived in February 1768. As with most Acadians reaching Louisiana, they arrived with the clothes on their backs, a prayer in their heart and occasionally some worthless French paper money. Pierre's life of tragedy was not over yet, however, as he lost his wife and two children within the next year, remarried shortly thereafter to Claire Babin and lost her during the birth of their sixth child. During this time Pierre moved his family several times from Post de San Luis to St. Gabriel and finally to Opelousas, Louisiana. Remarrying to Marguerite Miller about 1781, Pierre began his third family in the Opelousas area, but shortly moved to Cecilia, Louisiana where he established a vacherie (cattle ranch) by purchasing on contract twelve cows and a bull. His herd grew as did his land holdings and personal wealth.

When Pierre died in November 1825 he had an estate valued at over \$110,000 (over \$2,000,000 dollars today). Through courage, perseverance and hard work Pierre overcame the many, many tragedies of his life to become quite wealthy and the patriarch of his region near Cecilia.

With the aroma of Cajun cooking wafting through the room, we took a short break and gathered for lunch. Roland Guidry, Wayne Simoneaux, Chuck Guidry and Ken Hutchinson prepared a truly Cajun meal for everyone with chicken and sausage jambalaya, red beans and rice, maque choux, white beans and rice, green salad, French bread and several varieties of soft drinks, tea and water. For dessert they served pralines and tarte à la bouillie. Compliments to the chefs came from all corners of the room and from those having seconds and even thirds.

Relaxing after the meal, folks enjoyed finding new friends and talking about their families – both old and new. Shortly the room exploded with music as Nonc Jules Guidry, Mary Lou Guidry, Roland Cheramie, Elaine Clement and the Lachez-Les Cajun Band kicked off an hour of good, old-time Cajun music. Amid the many two-steps and waltzes Nonc Jules discussed the history of Cajun music and the culture of the Cajuns. Many folks enjoyed dancing the Cajun two-step and waltz. Several locals got their northern cousins on the dance floor and had them two-stepping and waltzing in no time at all.

As the Cajun music softly faded away, Marty Guidry announced the Les Guédry d'Asteur Circle of Distinction created this year by the Board of Directors. This award recognizes outstanding members of our Guédry and Petitpas families who have brought distinction to our family. For 2011 the Board inducted Brigadier General Albert Louis Geddry, Daniel Charles "Chuck" Guidry, Diane Adair Gaidry, Sandra Pettipas Perro, Rita Labine and Ronald Ames Guidry into the Circle of Distinction. Each year up to six additional persons can be inducted into the Circle.

GUÉDRY-LABINE & PETITPAS REUNION OUR SIXTH REUNION - RE-CAP by Marty Guidry

(See the “Circle of Distinction” article in this newsletter for the individual citations.) We congratulate and thank the inaugural inductees in the Circle of Distinction for all they have done to bring distinction to our Guédry and Petitpas families.

As the day reached mid-afternoon, Sandra Pettipas Perro presented a wonderful history of the Petitpas family in North America highlighting Marguerite Petitpas and her siblings. She then narrated a beautiful photo-essay of today’s Petitpas family in North America showing and describing various family reunions in Nova Scotia as well as historical sites directly related to the Petitpas family.

As the Reunion closed, several door prizes were presented to lucky attendees having the winning prize numbers. Many folks lingered for the next hour looking at the exhibits, visiting with their cousins, making plans for the next few days and enjoying the final moments of our 2011 Guédry-Labine & Petitpas Reunion. Special thanks to Roman & Mabel Guidry of Cut Off and A. J. & Janet Guidry LeBlanc of Larose for their excellent assistance in preparing for and putting on the Reunion.

On 10 October, approximately 30 members of our family enjoyed a beautiful afternoon in the south Louisiana swamp with Ron “Black” Guidry. We boarded Black’s spacious tour boat near Gibson, LA and headed for the swamp with Black describing the lovely flora and the fauna along the way. We were greeted by the stares of many alligators as we meandered through the bayous and watched in awe as a Bald Eagle swooped low over the boat. The beauty of Great Blue Herons, Common Gallinules, Great and Snowy Egrets, Little Blue Herons and the exquisite Prothonotary Warbler (known locally as the Swamp Canary) captured everyone’s eye. As we reached the marsh with its wavering grasses, Black pulled out his homemade accordion and played a song for us. He then strapped on his guitar and sang several Cajun and country songs to everyone’s delight as hands clapped and feet stomped. We then headed back to the dock as the sun began to set in the distant sky.

On Friday, 14 October twenty-five family members boarded a bus at Crawfish Town USA near Cecilia, LA and journeyed to St. Gabriel, LA. Here we met David Broussard and Eugene LeBlanc who guided us through the old St. Gabriel Catholic Church constructed by the Acadians in 1776. It is the oldest surviving church structure in the Mississippi Valley and housed the precious St-Charles-aux-Mines Catholic Church records of Grand-Pré, Acadia from 1776 until the 1950s. These baptismal, marriage and funeral records were carried by the Acadians from Grand-Pré in 1755 and closely kept by them during their years of exile in Maryland. They then brought the records with them to Louisiana in 1766 and hid them until their church was completed in 1776 when they gave the records to the parish priest for safekeeping. In the 1950s these records were transferred to the Catholic Diocese of Baton Rouge Archives. After hearing a presentation on the history of the St. Gabriel Church, seeing copies of the original documents discussing the church construction, viewing models of the church as it originally appeared and inspecting the church, we left for the Catholic Diocese of Baton Rouge Archives.

As we arrived at the Diocese of Baton Rouge Archives, Ms. Ann Boltin, Archivist, and her staff greeted us and led us to the Archives conference room where they had the original Grand-Pré church records on display. Ms. Renée Richard of the Archives briefly described the history of the Grand-Pré records and then loaned us white cotton gloves so we could personally search the records for our ancestors. With the aid of the archives staff we quickly found several Guédry baptismal and marriage records including a reference to our paternal patriarch Claude Guédry. Additionally, we found one Petitpas record, which was a highlight for our Petitpas cousins on the tour. This was only the third time that these records have been shown to the public – a truly special moment for our group.

Leaving the archives we journeyed back to Crawfish Town USA for a great Cajun lunch before heading out to see some historical Guidry sites.

GUÉDRY-LABINE & PETITPAS REUNION OUR SIXTH REUNION - RE-CAP by Marty Guidry

As we headed to our first stop, we passed several large land-holdings once owned by Pierre Guédry as part of his vast vacherie. Our first stop was certainly not historical as it was the home of Ron Guidry, the retired New Yankees pitcher of the 1970s and 1980s. Ron was mowing his grass as we briefly stopped and met him (which had been pre-arranged so he'd know we were coming). We then headed to Carencro, LA where we viewed the nineteenth-century homes of Odon Guidry and his mother. Odon was a local businessman in the late 1800s in Carencro while his father owned a large plantation just outside Carencro.

After leaving Carencro, we headed to Grand Coteau and stopped at the Robert Guidry home. Robert Guidry built his Acadian home in 1867 and it has remained in the family since that day. It still has its unique Acadian style with outdoor stairs leading to the garçonnier. We also toured St. John Berchmann's Catholic Church. Reboarding the bus, we rode through Grand Coteau as historic sites in the town were pointed out.

Departing Carencro, we headed to Arnaudville where everything seemed to be named Guidry. There was Guidry Fresh Cuts meat market, C. A. Guidry Produce, Orphe Guidry Road, Ti Adam Guidry Road and even Guidry's Market. Here we got to see historic Bayou Teche up close. As we left Arnaudville, we began the final leg of our journey back to Cecilia and Crawfish Town USA where we found our cars waiting for us. We all enjoyed visiting these historic Acadian and Guidry sites and visiting with each other throughout the day.

Below is a photo that appeared in the **Catholic Commentator** newspaper following our visit to the Diocese of Baton Rouge. Members that participated in the Historical Tour are viewing the original Grand-Pré church records that were on display for our group. You can view the full article on their website at:

<http://thecatholiccommentator.org/pages/?p=4703>



Renee Richard, *left*, former diocesan archivist and now a volunteer in the Archives Department, assists Sandra Petitpas Perro of Victoria, British Columbia, and Ron Pitts Petitpas and Joanne Noble Pitts of Toronto, Ontario, as they research church records of their ancestors who came to Louisiana from Nova Scotia in the 1700s. The trio, part of a large group of Guidrys attending a family reunion in Gonzales in October, came to the Archives Department to see the original church records. Photo by Laura Deavers | The Catholic Commentator

(Note: the photographer gave Ron Pitts a new surname (Petitpas), Sandra's name should read 'Pettitpas' and the Reunion was in Gonzales, not Cut Off, LA.

GUÉDRY-LABINE & PETITPAS REUNION

October 8, 2011 Cut Off, LA



Sacred Heart Catholic Church-Cut Off, LA

R: Mabel Guidry-Singing at the Opening Mass and A.J. LeBlanc giving the First Reading

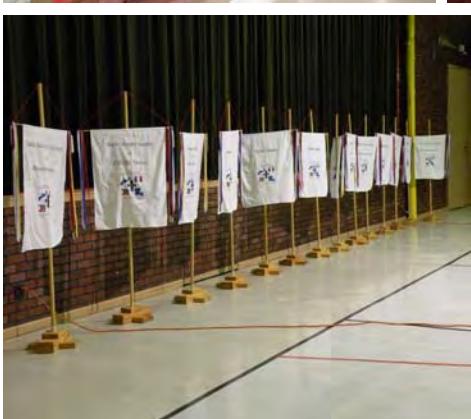


Cut Off Youth Center, Cut Off, LA



Center: Tribute to Velton Guidry & display tables inside the Youth Center.

Below: Family name banners and The Guédry Rock



THE GUÉDRY ROCK

Most of today's Louisiana Cajuns are aware that their roots lie in Old Acadie, but many will never get the opportunity to visit there. It was the Guidry Family's desire to bring a little piece of "home" to Louisiana's Acadians.

This gray granite boulder was transported to Houma by truck from the town of Lunenburg on the Atlantic coast of Nova Scotia. During the 1600's Lunenburg was known as the

Acadian settlement of Merligueche. This is the original site where the Guidry Family's ancestors, Claude Guédry and Marguerite Petitpas, lived and raised their family.

We hope that by touching this rock it will fire your imagination and emotions. We ask that you contemplate how your ancestors lived in Acadie; and appreciate the hardships those ancestors faced in coming to Louisiana.

GUÉDRY-LABINE & PETITPAS REUNION LUNCHEON



Top Left: Daniel Guidry, Ken Hutchinson & Wayne Simoneaux prepared an excellent meal in the kitchen while Roland Guidry cooked up a large pot of Jambalaya outside.

Top Right & Left: Roland Guidry mixing in the ingredients for his Jambalaya.

Great job guys! The meal was delicious.



Lining up for a great lunch.



GUÉDRY-LABINE & PETITPAS REUNION PRESENTATIONS

Black Guidry entertains the group



Black Guidry presentation



Center: Marty Guidry talking about the life of Pierre Guidry, son of Augustin Guidry & Jeanne Hebert.

Below: Sandra Petitpas Perro presents a photo essay of the Petitpas family



GUÉDRY-LABINE & PETITPAS REUNION CIRCLE OF DISTINCTION CERTIFICATE PRESENTATION

The Board of Directors of Les Guédry d'Asteur created the Circle of Distinction in 2011 to honor members of the Guédry and Petitpas families that meet specific critieria and are selected by the Board. The Board of Directors of Les Guédry d'Asteur will periodically select up to six (6) persons a year to join the Circle of Distinction. Recipients will receive a Circle of Distinction Certificate.

In selecting persons for the Les Guédry d'Asteur Circle of Distinction, the Board will use these criteria:

The person must be a direct descendant of either Claude Guédry and Marguerite Petitpas or Claude Petitpas and Catherine Bugaret.

Persons with any variation of the Guédry or Petitpas surname are eligible.

The person through their work, their avocation or their life must have brought distinction to the Guédry or Petitpas name.

The person may be living or deceased.

Inductees for the year 2011 into the Les Guédry d'Asteur Circle of Distinction are:

Daniel Charles 'Chuck' Guidry for his leadership in establishing Les Guédry d'Asteur in 1997 and organizing the first international reunion of the Guédry family in Houma, Louisiana on 7 August 1999. As Past-President, Chuck continues to work actively in Les Guédry d'Asteur providing expert advice to the leadership of the association and currently serves as its Treasurer. His vision for Les Guédry d'Asteur and his strong support over many years has ensured the continued growth and prosperity of our family association. Chuck's outstanding genealogical research on the Guédry family and his willingness to help others in their family quests has enhanced significantly the information known about our ancestors.



Brigadier General Albert Louis Geddry for his 29 years of distinguished service in the Canadian Army from 1962 through 1990. General Geddry held many posts during his military career within Canada, the United States and Cyprus. In 1968 he was a founding pioneer of the 12th Régiment blindé du Canada (the Acadians' Regiment) and in 1975 was selected to command the Régiment. In 2010 the Minister of National Defence appointed General Geddry as the Honorary Colonel of the 12th Régiment blindé du Canada. This three-year appointment is reserved only for those former senior officers held in the highest esteem by the Army.

Sandra Pettipas Perro for her outstanding research during the past twenty years on the Petitpas family history and genealogy. Sandra is the premier North American genealogist of the Petitpas family. In 1998 she authored the well-documented book Going to the Roots of My Family Tree – an exceptional history of the Petitpas family. Sandra often presents results of her Petitpas research at family gatherings and other venues. Through her book, presentations and small group discussions Sandra has encouraged many persons to study their Petitpas heritage and be proud that they descend from this unique Acadian family.



GUÉDRY-LABINE & PETITPAS REUNION 'CIRCLE OF DISTINCTION' CERTIFICATE PRESENTATION



Rita Labine for her 25 years of distinguished service to the Canadian government and people. From 1955 – 1963 she served in the Department of External Affairs with postings at embassies in Chile, Cambodia and Madrid. Briefly in 1959 she served on the personal staff of Prime Minister John Diefenbaker. In 1963 she transferred to the Ministry of Finance and in 1965 to the Department of Immigration in Cairo. During June 1967 the Six-Day Arab-Israeli War occurred and Rita evacuated to Beirut. While she was in Beirut, the Canadian embassy was attacked and Rita escaped to Athens. In 1968 she returned to Canada within the Ministry of National Defence where she served until 1970. During 1970 - 1980 she worked for the Deputy Minister of Labour. On Parliament Hill in October 2002 the Minister of National Defence awarded Rita Labine a special medal for her service during 1967 Six-Day War.

Ronald 'Ron' Ames Guidry for his outstanding career as a baseball pitcher with the New York Yankees from 1975-1988. Ron won the coveted American League Cy Young Award for his remarkable 1978 season in which he had a 25-3 record and a superb 1.74 ERA. More importantly, Ron is one of the most respected players to ever wear a baseball uniform. His outstanding character, the dignity with which he played the game and putting himself second to his team won the admiration of baseball fans from all of major league baseball. Today that admiration continues – both within major league baseball and in the Acadiana communities of south Louisiana that he continues to serve.

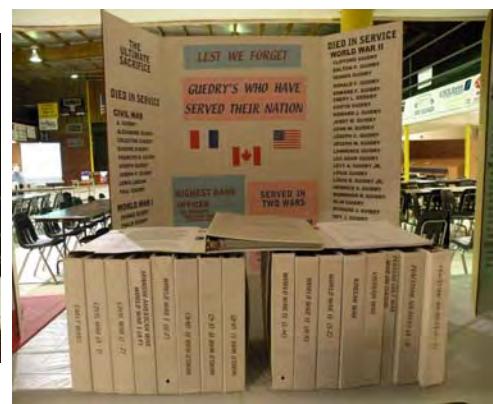
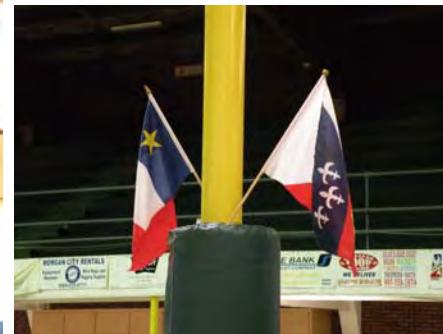
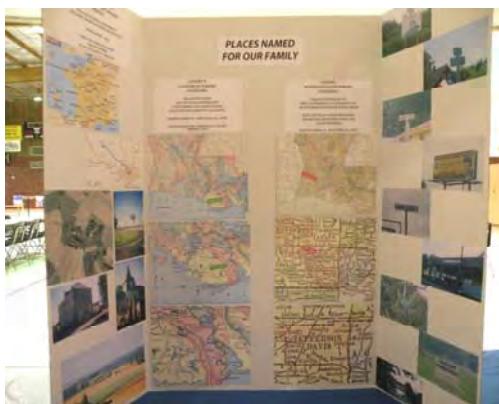
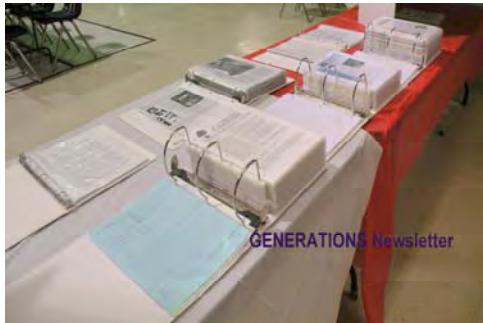
The Circle of Distinction certificate was presented to Ron Guidry by Charlene Guidry Lacombe.



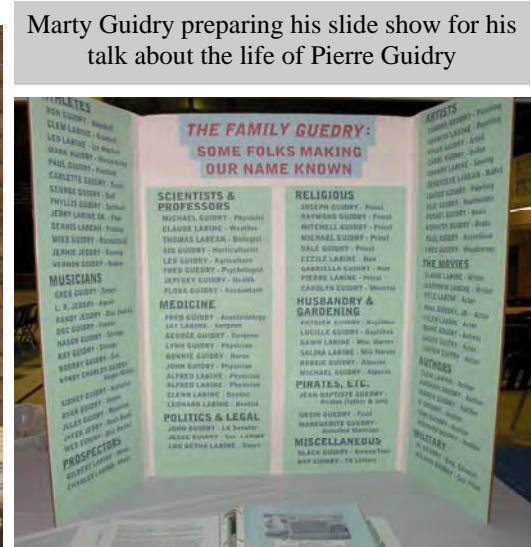
Diane Adair Gaidry for her innovative work in the independent film industry during more than two decades. As an award-winning actress, Diane has had leading roles in fifteen films including "The Dogwalker", "America So Beautiful" and "Loving Annabelle" for which she won a Best Actress award. She co-produced "The Dogwalker" and has produced a TV documentary. In 1993 Diane cofounded the Filmmakers Alliance – a non-profit collective providing support and resources to independent filmmakers in Los Angeles. This innovative concept is being used by the independent film industry throughout the world. Besides working in independent films, Diane is also very active on stage – especially in the thriving Buffalo, NY theatre scene where she had major roles in several outstanding plays.

Circle of Distinction certificate presented to Diane's parents: Tom and Betty Gaidry.

GUÉDRY-LABINE & PETITPAS REUNION FAMILY DISPLAYS



The Family Quilt-Sewn by Cindy Guidry Herdt for our 2004 Reunion in Nova Scotia



Marty Guidry preparing his slide show for his talk about the life of Pierre Guidry

GUÉDRY-LABINE & PETITPAS REUNION Robinson Guidry-Model Boat Display



GUÉDRY-LABINE & PETITPAS REUNION

Richard J. Guidry-Model Boat Display



GUÉDRY-LABINE & PETITPAS REUNION

A Cajun Man's Swamp Cruise-Oct. 10, 2011



FÊTE DE FAMILLE-October 13, 2011-Cajundome Les Guédry d'Asteur's Booth



Lots of Guidry family members stopped by the Les Guédry d'Asteur's display table at the Cajundome during the FÊTE DE FAMILLE on Oct. 13th. Special thanks to Willie & Jeanette Guidry Leger (*pictured above left with daughter Debra and Ronald Blanchard*) for volunteering to host our booth for the day. **Right:** John Guidry, Ronald Blanchard, Debra Leger Guidry, two Guidry cousins, Allie Guidry & Jeannette Guidry Leger visit the family display..

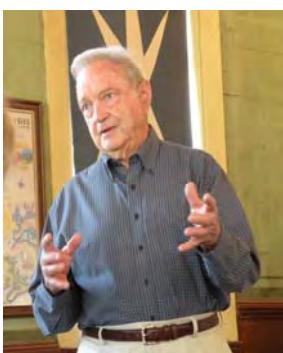
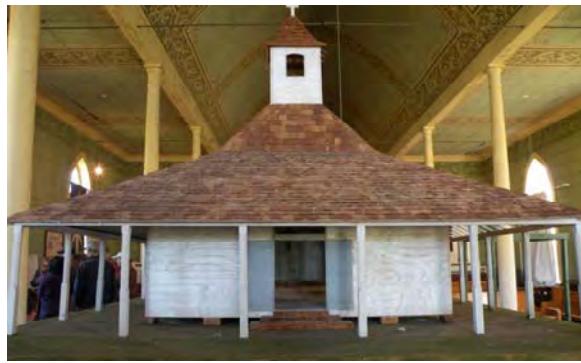


Below Left: Jeannette Guidry Leger. **Middle:** Stephen White-guest speaker during the luncheon. **Right:** Michael F. Guidry & Cheryl Guidry Hall stop by to say hello.



GUÉDRY-LABINE & PETITPAS REUNION

Historical Tour - Saint Gabriel Catholic Church - Oct. 14, 2011



L: Eugene LeBlanc

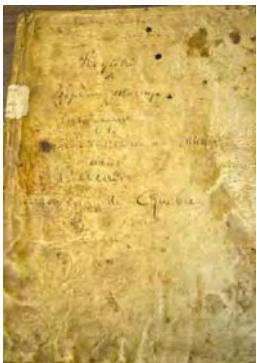


R: David Broussard



GUÉDRY-LABINE & PETITPAS REUNION

Historical Tour-Original Acadian Records at the Diocese of Baton Rouge & Historic Homes



Above: Viewing original Acadian Records at The Diocese of Baton Rouge

Above: St-Charles-aux-Mines Catholic Church records of 1707-1748



Lunch @ Crawfish Town



L: Former home of Robert Guidry, built 1867, Grand Coteau, LA. Center & Right: Ron Guidry pauses from mowing his lawn to accept a Les Guédry d'Asteur cap from Marty Guidry and Charlene Guidry Lacombe. Lower right: Saint Peter Roman Catholic Church, Grand Coteau.



Former home of Odon Guidry, Carencro, LA



Former home of Francoise Savoie Guidry, wife of Arthur Guidry & mother of Odon Guidry



BOOK NOOK

It happens every spring. Yankees pitching great Ron Guidry arrives at the airport to pick up Hall of Fame catcher and national treasure Yogi Berra. Guidry drives him to the ballpark. They watch young players. They talk shop. They eat dinner together. They tease each other. And as every former ballplayer knows, in that routine there emerges a certain magic.

Driving Mr. Yogi is the story of how a unique friendship between a pitcher and catcher is renewed every year. It started in 1999, when Berra was reunited with the Yankees after a long self-exile, the result of being unceremoniously fired by George Steinbrenner 14 years before. A reconciliation meant Berra would attend spring training again, and Guidry befriended “Mr. Yogi” instantly. After all, Berra had been a mentor in the clubhouse back when Guidry was pitching. Guidry knew the young players would benefit greatly from “Mr. Yogi’s” knowledge of the game. So he encouraged him to share his insights. And soon an offhand tip from Yogi turned Nick Swisher’s season around. Stories about handling a hitter like Ted Williams or catching Don Larsen’s perfect game captured their imaginations. And for Yogi and Guidry, a deep and lasting friendship was forged.

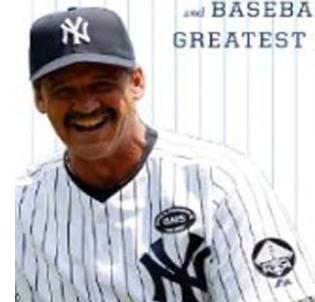
Tender, funny, heartwarming, and teeming with unforgettable baseball yarns, **Driving Mr. Yogi** is a universal story about the importance of passing wisdom from one generation to the next.

DRIVING MR. YOGI
Yogi Berra, Ron Guidry and
Baseball’s Greatest Gift
By Harvey Araton

HARVEY ARATON

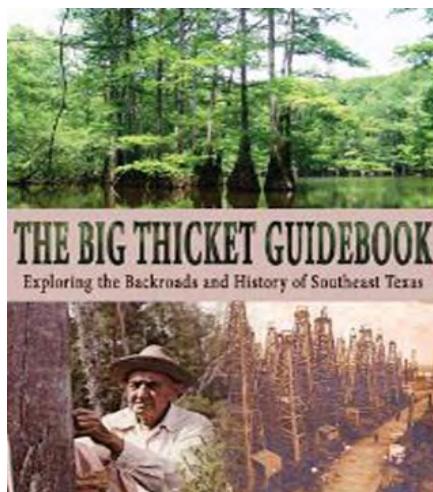
DRIVING MR. YOGI

**YOGI BERRA,
RON GUIDRY,
and BASEBALL’S
GREATEST GIFT**



Publication Date April 3, 2012

The Big Thicket Guidebook
Exploring the Backroads and
History of Southeast Texas
By Lorraine G. Bonney



Lorraine G. Bonney

Start your engines and follow the back roads, the historical paths, and the scenic landscape that were fashioned by geologic Ice Ages and traveled by Big Thicket explorers as well as contemporary park advocates—all as diverse as the Big Thicket itself. From Spanish missionaries to Jayhawkers, and from timber barons to public officials, you will meet some unusual characters who inhabited an exceptional region. The Big Thicket and its National Preserve contain plants and animals from deserts and swamps and ecosystems in between, all together in one amazing biological crossroad. The fifteen tours, included with maps, will take you through them all.

Visitors curious about a legendary area will find this book an essential companion in their cars. Libraries will use the book as a reference to locate information on ghost towns, historic events, and National Preserve features.

This book has several references to the Guedry-Booth feud and the Guedry family of Baston, Texas.

IN THE NEWS-HISTORICAL NEWS TIDBITS

*Left: Louis T. Guidry-Abbeville Progress, Abbeville, LA, Jan. 13, 1917
 Center: Raymond Guidry, Port Arthur News, Port Arthur, TX, Dec. 9, 1965*

*Horace Guidry -
 The Lafayette Gazette, Lafayette, LA
 November 13, 1897*

Private Sale

I will sell at Public Auction, to the last and highest bidder, for cash, on State Street in front of the Court House, on

Saturday, Jan. 20th, 1917
 between the hours of 11 a. m. and 2 p. m.

Large Sorrel Horse and Buggy

belonging to Louis T. Guidry

Providing that the first bid is not less than \$80 for the horse and buggy.

LOUIS T. GUIDRY.

*Below: Lowell R. Gaidry
 The Herald (New Orleans, LA)
 November 20, 1913*

Don't Miss Coming To The Thanksgiving Supper!

which will be given by Committee of Ladies, Wednesday evening, November 25, 1913, 7:30 o'clock, at St. Mary's Hall, for the benefit of the repair fund of Holy Cross School.

All the tempting dishes served will have been seasoned with that delicious Gaidry's Tabasco Pepper Sauce, generously donated by Mr. Lowell R. Gaidry, manufacturer, for this occasion.

GAIDRY'S IS

MADE IN
NEW ORLEANS
 GREATEST FACTORY CITY SOUTH

and being an article of superior merit, deserves the unstinted support of everybody.

If for any reason it is unobtainable, at your grocer, please communicate with

MR. GAIDRY,

at 303 Carondelet Street,
 Phone Main 4714.



**DISCOUNT
 PRESCRIPTIONS**
**Expertly Prepared
 by Our Own New
 Pharmacist**
**PORT ARTHUR'S
 OWN**
**RAYMOND
 GUIDRY**

22 Months Old



Marjorie Sue Guidry is 22 months old. She is the daughter of Mrs. Ruby Guidry of Abbeville, La., and Henry Horace Guidry of 536 Third avenue and the granddaughter of Mr. and Mrs. Lulu Thibodeaux and Mrs. Ophellas Leleux of Abbeville.

*Marjorie Sue Guidry, Port Arthur News, Port Arthur, TX
 October 31, 1945*

HARRINGTON'S MURDERER

Captured—Wronged Wife Informs the Authorities.

A special to the Times-Democrat from Abbeville says: "Quite a startling indictment has been handed in here by the grand jury, which is now in session. The indictment is against **Horace Guidry** for the murder of Gus Harrington about six years ago. The body of Gus Harrington, who was a very quiet and peaceable citizen, was found floating in the Vermilion river and at the examination it was very evident that he had been murdered, but all efforts to find the guilty party at that time proved futile. It was noted, however, that soon after the killing of Harrington **Horace Guidry** left his wife and lived with the widow of Harrington. Every additional effort which was made from time to time to find the guilty party failed, and seemingly everything was favorable to stamping out the recollection of the murder until a few days ago, when the former and much-injured wife of **Guidry** resolved to revenge herself of the wrong she had been made to suffer and came forward and made a clean breast of the whole matter, declaring that **Guidry** was the murderer and that the killing was done with a hatchet. **Guidry** is now in jail and will probably be tried during the present term of court."

*Below: Oliver Guidry-Richmond Dispatch
 Richmond, VA June 10, 1902*

SUNDAY LAW VIOLATED.

Oliver Guidry Will Appear in Court This Morning to Answer Charge.

Oliver **Guidry**, who conducts a saloon at the corner of Second and Byrd streets, will appear in the Police Court this morning to answer the charge of keeping his place of business open on Sunday.

Between 1 and 2 o'clock Monday morning Policemen Walter D. Schlieff and W. H. Wyatt, Jr., noticed that the place was open, and reported the matter to Captain Angle, who ordered the accused man to appear before Justice Crutchfield.

BON APPETIT

At our recent family reunion on Oct. 8, 2011, in Cut Off, LA, we enjoyed a wonderful meal prepared by Roland Guidry, Daniel 'Chuck' Guidry, Wayne Simoneaux and Ken Hutchinson. The meal consisted of a Cajun Jambalaya made by Roland Guidry, a dinner salad, Red Beans and Rice, Creole White Beans, Maque Choux and Tarte a la Bouillie prepared by Daniel, Wayne & Ken. Several folks requested the recipes for these delicious dishes so we are making them available to you here on our Bon Appetit page. We hope you will enjoy making these dishes as much as we enjoyed eating them. Thanks to everyone who helped with the meal preparation and clean up. Also, thanks to Stacy Guidry King for picking up and delivering the Pralines.

Tarte a la Bouillie

This wonderful custard pie is a traditional Cajun treat.

Adapted and modified from the cookbook **Louisiana LEGACY**
published by the Thibodaux Service League, Inc.
Thibodaux, Louisiana in 1982.



2 Tablespoons butter, softened	½ cup flour
1 Tablespoon milk	½ cup cornstarch
1 egg	1 ½ cups sugar
1 (18 ½-ounce) package yellow cake mix	6 large eggs plus one egg yolk, beaten
1 egg white, slightly beaten	¾ to 1 Tablespoon vanilla
½ gallon whole milk (not low fat)	¼ teaspoon freshly grated nutmeg
	Melted butter

Preheat oven to 425 degrees F. Butter one 10 x 15 x 2 backing dish, and flour a board.

In a medium-sized bowl, add 2 Tablespoons softened butter, 1 Tablespoon milk, and 1 egg to the cake mix. Blend well. Roll this dough out on the floured board to a thickness of one-eighth inch. Use two-thirds of this to line bottom of baking pan. Reserve the remaining dough.

Brush the uncooked shell with slightly- beaten egg white, then bake at 425 degrees F. for about 10 minutes. Remove from oven and cool slightly. *Note: In any custard pie such as this sealing the crust with egg white and prebaking will prevent a soggy crust.*

Reduce oven temperature to 350 degrees F.

In a large heavy saucepan, heat milk over low flame (do not let it boil). Mix flour, cornstarch, sugar and beaten eggs with a wire whisk. Add vanilla and whisk until well blended. While stirring, slowly add to the heated milk. Cook gently until very thick. Remove from heat and blend in nutmeg. Pour over dough in pan and spread evenly.

Cut remaining dough into ½ inch strips, Arrange across top of custard in lattice fashion and press edges lightly together. Brush with melted butter and bake at 350 degrees F. for 25-30 minutes until golden brown. Refrigerate leftovers.

BON APPETIT

Cajun Jambalaya

*Recipes from Roland Guidry, Cut Off, LA
Stove Top Method Serves 8-12*

1 ½ to 2 lbs each of Sausage, Boston Butt and boneless Chicken cut into small pieces
 2 large onions diced
 1 large bell pepper diced
 3 stalks celery diced
 1 ¾ quarts water
 1 ½ lbs Zatarain's Extra Long Grain Parboiled Rice, uncooked
 1 can RO*TEL Original Diced Tomatoes & Green Chilies
 1 ½ tablespoons minced garlic
 ½ teaspoon Tony Chachere's Original Creole Seasoning (or to taste)
 Pinch of salt
 1 bunch parsley chopped
 1 bunch green onions thin sliced



On medium heat in a 5-6 quart Dutch oven, cook sausage until well done and remove. In sausage drippings cook pork and chicken until done and remove. Cook onion, bell pepper and celery until well done and then add all meats back into pot. Add water, rice, RO*TEL, garlic, Tony's and salt. Turn up the heat and bring mixture to a boil (keep stirring), then lower heat to simmer until rice is almost done. Stir often to keep from burning. Add parsley and onion greens, cover pot and turn off heat. Allow to steam until rice is done.

Cajun Jambalaya For A Crowd

In a large cast iron pot Serves 100



15 lbs each of Sausage, Boston Butt and boneless Chicken cut into small pieces
 4 lbs onions diced
 4 lbs bell pepper diced
 4 lbs celery diced
 3 ½ gallons water
 15 lbs Zatarain's Extra Long Grain Parboiled Rice, uncooked
 1 - 3 cans RO*TEL Original Diced Tomatoes & Green Chilies
 One 6 – 8 oz jar minced garlic
 2 – 4 tablespoons Tony Chachere's Original Creole Seasoning to taste
 2 Tablespoons salt
 3 bunches parsley chopped
 4 bunches green onions thin sliced
 (It is best to cook this quantity outside in a large cast iron pot over a propane burner)

On medium heat cook sausage until well done and remove. In sausage drippings cook pork until done and remove. Repeat with chicken and remove. Cook onion, bell pepper and celery until well done and then add all meats back into pot. Add water, rice, RO*TEL, garlic, Tony's and salt. Turn up the heat and bring mixture to a boil (keep stirring), then lower heat to simmer until rice is almost done. Stir often to keep from burning. Add parsley and onion greens, turn off heat. The hot pot will keep rice cooking. Stir to keep from sticking until rice is done. Cover the pot and the Jambalaya will keep warm in the pot for 2 hours.

Now you are a Chef!
 Roland Guidry

BON APPETIT

Creole White Beans

by Daniel "Chuck" Guidry

1 lb "new crop" dried white beans (these are the freshest beans of the season and have a better flavor)
 or 1 lb dried Great Northern (large white) beans
 or 1 lb dried Navy Peas (small white)
 or 1 lb dried Cannellini (very large white) beans

(The day before cooking beans: rinse and sort beans, soak overnight and drain. Note that the cooking time for dried beans vary depending on the type of the bean as well as their freshness)

2 Tablespoons bacon drippings, olive oil or vegetable oil
 1/2 lb pickled pork or salt meat cut into 1/2 inch pieces
 1 lb Pork Tasso or Andouille sausage (or a mixture of both) diced
 1 cup chopped onion
 1/2 cup chopped celery
 1/2 cup chopped bell pepper
 2 Bay leaves torn in half
 1/2 teaspoon dried thyme (or about three sprigs fresh thyme if available)
 1 Tablespoon minced garlic
 8 to 10 cups chicken stock or water
 Salt (optional depending on the saltiness or the seasoning meats used)
 Cayenne pepper to taste (optional)
 1 bunch fresh green onion tops thinly sliced
 1/2 bunch fresh parsley chopped (or to taste)
 Hot sauce (optional)
 Homemad Pepper Vinegar (optional, recipe follows)



Heat the oil in a large heavy saucepan over medium high heat. Add the pickled pork/salt meat and Tasso/Andouille. Sauté until meats are fully cooked, remove from pan and set aside. Sauté onion, celery, and bell pepper in drippings until the vegetables are soft, 4 to 5 minutes.

* See Note below.

Add the bay leaves, thyme, and garlic, and cook, stirring, for 2 minutes. Add the soaked beans and chicken stock/water; Bring to a boil then reduce the heat so that the beans just simmer. Cook uncovered and stirring occasionally until the skin on the beans is tender and the beans begin to soften, about 1 1/2 to 2 hours. Add cooked meats and continue to simmer, stirring occasionally, until the beans are soft, about 1 hour longer. Add additional stock or water if needed. Near the end of the cooking time you can use your stirring spoon to smash some of the beans against the side of the pot to make them creamy. Season to taste with salt and pepper. Remove the bay leaves and thyme sprigs (if used). Mix in the green onions and parsley. Serve the beans over hot white rice. At the table, bottled hot sauce or homemade pepper vinegar (my favorite) can be used by each individual to raise the heat level to their desire. (But of course; we are Cajuns after all!)

* Note to the above recipe: My mom, Rita Falgout Guidry, would add about a cup of chopped fresh tomatoes (or a can of chopped Italian tomatoes) when sautéing the vegetables. This makes the dish even more Creole. Give it a try.

BON APPETIT

Homemade Pepper Vinegar by Daniel C. "Chuck" Guidry

I certainly can't claim this to be an original recipe because as a kid I watched mom make this often; and every family member's house that we went to had a bottle at the ready. We used it not only on beans but on other vegetable dishes, roasted meats, gumbos, soups, salad and as a marinade for wild game before cooking.

Ingredients:

Red, yellow, or green hot peppers (long Cayenne, Serrano, or little round "Birds Eye")
 1 1/2 cup white distilled vinegar
 1/4 teaspoon salt
 1 pinch powdered red cayenne pepper

Directions:

You will need some glass bottles. Save bottles from Worcestershire sauce and other condiments and carefully clean and scald them. Those with plastic caps and shaker tops are best. Avoid using metal caps (as found on some ketchup bottles) because the vinegar will quickly rust them.



Wash the peppers and pat them dry with a towel. Remove the stems and caps of the peppers exposing the seeds inside. Stuff each bottle with the whole peppers long-ways. The bottle should be full and snug, but don't smash the peppers. (*OK, some folks slice their peppers length ways and some slice them into rings. It is your choice.*) Leave enough space in the neck of the bottle that there will be clear vinegar above the peppers.

In a non-reactive stainless steel or enameled pot bring vinegar, salt and powdered cayenne to a boil.

Using a funnel, fill the bottles with the hot vinegar mix completely covering the peppers. Tap out any air bubbles and screw on the cap. Cool and store the bottles at room temperature in a dark cabinet away from sunlight. With clear glass bottles sunlight will cause the colors to rapidly fade from the peppers.

At the end of three weeks or so your Pepper Vinegar is ready to use. It will keep 6 months or longer...if it lasts that long!

Maque Choux (Cajun Stewed Corn) by Wayne Simoneaux

5 cups fresh corn, if fresh is not available use frozen
 1 stick, 1/4 pound butter
 1 medium chopped yellow onion
 1 rib chopped celery
 1 medium chopped green bell pepper
 1 medium chopped red bell pepper
 1 medium chopped orange bell pepper
 1 tablespoon chopped garlic
 1 cup chopped green onions
 1/4 cup chopped parsley

1 1/4 cup chopped tomatoes
 1 cup vegetable broth
 1 cup heavy whipping cream
 2 teaspoons of your favorite seasoned salt
 1/4 teaspoon thyme
 1/2 teaspoon oregano
 1/2 teaspoons basil
 1/2 teaspoons caraway seeds
 1 teaspoon liquid crab boil seasoning

Cont'd.

BON APPETIT

Directions for Maque Choux

Melt butter in pot on medium heat. Add onion, celery, bell peppers and garlic. Cook on medium-high for 5 minutes. Add green onions, parsley, oregano, thyme, basil, caraway seeds, tomatoes, salt and crab boil cooking and stirring for 2 minutes. Add corn, broth and cream bring to a boil then cook on a medium-low for 1 hour or until liquids have evaporated and corn has thickened. Adjust seasonings to taste. Serves 15



Red Beans and Rice by Wayne Simoneaux



2 pounds dried red beans, rinsed and sorted
1 pound smoked sausage, sliced into $\frac{1}{4}$ to $\frac{1}{2}$ inch rounds
1 medium chopped yellow onion
2 ribs chopped celery
1 medium chopped green bell pepper
1 large toe (clove) chopped garlic
1 tablespoon of your favorite seasoned salt
1/4 teaspoon freshly ground black pepper
1/4 teaspoon cayenne pepper
1/8 teaspoon thyme
1/8 teaspoon oregano
3 cups chicken stock
Water to cover beans by 2 inches

Place the beans in a large bowl or pot and cover with water by 2 inches. Let soak for 8 hours or overnight.

Drain and set aside.

In a large pot, heat the sliced smoke sausage over medium-high heat with enough water to cover the sausage for 5 minutes. Add the onions, celery and bell peppers to the sausage in the pot. Season with the salt, pepper, and cayenne, and cook, stirring, until the vegetables are soft, about 4 minutes. Add the garlic, thyme, oregano and cook, stirring about 4 minutes. Add the beans and stock or water, stir well, and bring to a boil. Reduce the heat to medium-low and simmer, uncovered, stirring occasionally, until the beans are tender and starting to thicken, about 2 hours. (Should the beans become too thick and dry, add more water, about 1/4 cup at a time.) This can become a vegetarian dish if you omit the sausage and exchange the chicken with vegetable broth. Adjust seasonings to taste, serve over rice.

Serves 12

Les Guédry d'Asteur

What's in a name?

Guédry is the family to which you belong if your name is spelled Guédry, Guedry, Guidry, Gaidry, Guildry, Geddry, Jeddry, Labine, LaBine, LaBean or any of several dozen variations. The original name of our family is believed to have been Guédry. We are all descendants of Claude Guédry & Marguerite Petitpas.

Here are some common and uncommon variant spellings of the name.

Guédry	Guiddry	Geddrie	Jeddrie	Labeen
Guedry	Guiddery	Geddry	Jeddry	Labene
Guedrie	Guiedri	Gedree	Jederie	Labine
Guedris	Guiedry	Gedrie	Jedrey	LaBine
Guidry	Guildry	Gedry	Jedrie	LaBean
Gudiry	Guildrie	Gettry	Jedry	LaBeau
Guidery	Guityr	Gidrie		Labeau
Guidrey	Gaidry	Gidry	Lledre	
Guidrie	Gaidrie		Yedri	

Our **Petitpas** cousins likewise have several variations of their name including Petitpas, Pettipas, Petipas, Petitpa, Petit Pas and Pitts.

DUES REMINDER

Attached at the back of this issue is a membership application for renewing your membership in **Les Guédry d'Asteur**. Our dues are very reasonable at \$6.00 for individuals and \$10 for a family in 2011.

Please take a moment, complete the Membership Application, enclose a check and send it to the address on the application. It will help all of us do so much for the family. And, if you would like to join at one of the Benefactor Levels, it would allow us do even more.



Les Guédry d'Asteur is now on Facebook. Join us there and connect with other family members from all over the U.S. and CAN. Feel free to post queries, photos, links, events or other items of interest to the family. Just search for 'Les Guédry d'Asteur' on Facebook to find our page.

Les Guédry d'Asteur

To share your ideas for the newsletter, contact:

Marty Guidry
6139 North Shore Drive
Baton Rouge, LA 70817
225-755-1915
guidryrm@cox.net

The Guédry-Labine Family Newsletter '**GENERATIONS**' serves as a focal point for family members to share and learn about us.

'**GENERATIONS**' newsletter is now in its ninth year. We hope to provide our readers with an interesting, informative and entertaining newsletter. Your input is always welcome and we look forward to another year of sharing family history and news with you.

Allie Guidry
txguidry2000@yahoo.com

Marty Guidry
guidryrm@cox.net



Les Guédry d'Asteur Officers and Committees

OFFICERS:

President - Martin Guidry (LA)
Vice-President - Elaine Clement (LA)
Secretary - Billy Harrell Guidry (LA)
Treasurer - Daniel "Chuck" Guidry (LA)

COMMITTEES:

Website - Becky Boggess (IA) - Chairperson
Annie Grignon-Labine (QU) - Translator
Elaine Clement (LA) - Translator
Martin Guidry (LA)

Genealogy - Daryl LaBine (FL/ON) - Chairperson
Bernard Geddry (AZ)
Mark Labine (MN)
Daniel "Chuck" Guidry (LA)
Martin Guidry (LA)

Finance - Cheryl Guidry Tyiska (MD) - Chairperson
Paul Labine (IL)
Marshall Woolner (OR)
Gloria Parrent (TX)
Chuck Guidry (LA)

Membership - Charlene Guidry Lacombe (LA) - Chairperson
Gayle Guidry (LA) - Special Projects
Warren Guidry (TX)

Sales - Cindy Guidry Herdt (WA) - Chairperson
Wayne Simoneaux (LA)
Billy Harrell Guidry (LA)

Publicity - Elaine Clement (LA) - Chairperson
Margaret Jeddry (MA)
Warren Guidry (TX)

Newsletter - Allie Guidry (VA) - Editor
Martin Guidry (LA)

CAFA Board Member - Jeanette Guidry Leger (LA)

Les Guidry d'Asteur
Membership Application
(Formulaire d'adhésion)

Name (Nom) _____
Last (Nom de famille) _____ First (Prénom) _____ Middle (Deuxième prénom) _____

Spouse (Épouse) _____
Maiden (Nom de jeune fille) _____ First (Prénom) _____ Middle (Deuxième prénom) _____

Children (Enfants) _____

Address (Adresse) _____
Street (Rue) _____

City (Ville) _____ State (État/Province) _____ Zip Code (Code postal) _____ (Pays) _____

Telephone (Téléphone) _____

Fax (Numéro de télécopieur) _____

E-mail Address (Courriel) _____

Hobbies or Special Talent _____
(Passe-temps ou talent particulier)

Type of Membership (Type de cotisation):

Individual (Individuelle) \$ 6.00 U.S. Dollars (Dollars américains)

Family (Familiale) \$10.00 U.S. Dollars (Dollars américains)

Benefactor Levels (Niveaux de bienfaiteur):

dit Jovial Level \$50.00 U.S. Dollars (Dollars américains)

dit Labine Level \$100.00 U. S. Dollars (Dollars américains)

dit Grivois Level \$500.00 U. S. Dollars (Dollars américains)

Please return form and payment to: Make check payable to: *Les Guidry d'Asteur, Inc.*
(Retournez le formulaire et le paiement à:) (Libellez le chèque à: *Les Guidry d'Asteur, Inc.*)

Les Guidry d'Asteur, Inc.
Charlene Guidry Lacombe
Membership Chair
226 Bulldog Lane
Iota, LA 70543