

SUMMER  
2024

VOLUME 22  
ISSUE 2

*Les Guédry et Petitpas d'Asteur*

# GENERATIONS

Attached is our Summer 2024 edition of “Generations” – the newsletter of Les Guédry et Petitpas d’Asteur. Our Guédry et Petitpas Réunion at St. Alphonse, Nova Scotia is just around the corner on 16-17 August 2024. It will be a great time to visit our homeland and meet new friends and cousins. Get the latest information about our Réunion in this issue of “Generations”. Augustin Guédry dit Grivois and his wife Marie Jeanson founded the village of Chéticamp in 1787 in today’s municipality of Clare. The name was later changed to St. Alphonse de Clare. This is the heart of where our Jeddry and Geddry families live today on their ancestral lands.

The Réunion is free to anyone that wishes to attend; however, there is a charge for the Friday evening and Saturday noon meals if you wish to eat one or both meals. You are free to bring your own food or visit a nearby restaurant to eat. See the article in the newsletter that contains links to order and pay for your meals. **Early ordering of your meal(s) is much appreciated** as it allows the steering committee adequate time to order the meals and to have sufficient seating. The deadline for ordering meals is 31 July 2024.

Also, pre-registration for the free auto tour of Acadian and Guédry sites in Clare on Friday, 16 August 2024 is required to ensure an adequate number of tour guides. You can register by sending an email to [guidryRmartin@gmail.com](mailto:guidryRmartin@gmail.com) and stating the number of folks attending and their names.

One item of interest to descendants of Augustin Guédry and Marie Jeanson and others is a presentation “The True Story of An Acadian Rebel” by Phil Johnson on 11 August 2024 at 11:00 am at the Meteghan Curling Center. The Meteghan Curling Center is at 32 Connector Road just off Highway 1 in Meteghan. **Phil Johnson will discuss his ancestor Guillaume Jeanson dit Billy, the father of Marie Jeanson, wife of Augustin Guédry who founded St. Alphonse.** Phil will take us on a journey through the true story of how

*Cont'd. on page 2*



## IN THIS ISSUE

A MOMENT OF SELF-DISCOVERY

TEEN ACTRESS CHLOE GUIDRY

COPPER POT POSSIBLY BELONGING TO CLAUDE PETITPAS

SEMINARIAN TIMOTHY GUIDRY

GUÉDRY ET PETITPAS REUNION

GUIDRY'S MAPLE SYRUP OUTFITTERS

BOOK NOOK

BON APPETIT

HISTORICAL TIDBITS

1

3

6

8

10

14

22

28

29

30

## IN THIS ISSUE

a Scottish soldier became the ancestor of an Acadian family in Nova Scotia and how his son ended up leading a small guerrilla force against the British during the Acadian Deportation. Today Guillaume's descendants are found in Baie Sainte-Marie, Nova Scotia, in Québec, in Louisiana and in New Brunswick. Phil has written two excellent books on Guillaume Jeanson dit Billy – Acadian Rebel and Guillaume (Billy) Johnson – His Story, Our History.

This issue of “Generations” contains several interesting stories about our family – both past and present. We hope that you enjoy reading these articles. And don’t forget to checkout our Book Nook for two quite pertinent books. As always, the recipes in Bon Appetit are easy to prepare and quite tasty. Finally, Historical Tidbits has several interesting news articles about our family from long ago.

We hope to see everyone in August at the Guédry et Petitpas Réunion and the other activities of the Congrès Mondial Acadien 2024 (10-18 August 2024).

***every family has a story to tell***

### “ACADIANS WERE HERE”

Marie Rundquist, Greg Wood and Marty Guidry developed an internet travelogue on Acadian tourism in Maryland called “Acadians Were Here”.

To view the site visit:

<http://acadianswerehere.org/>

Guédry & Labine Family Page  
<https://www.guedryfamily.guedry.xyz>

Guédry Genealogical Database  
<https://www.guedry.guedry.xyz>

Guédry & Petitpas Facebook Page  
(*search Les Guédry d'Asteur*)

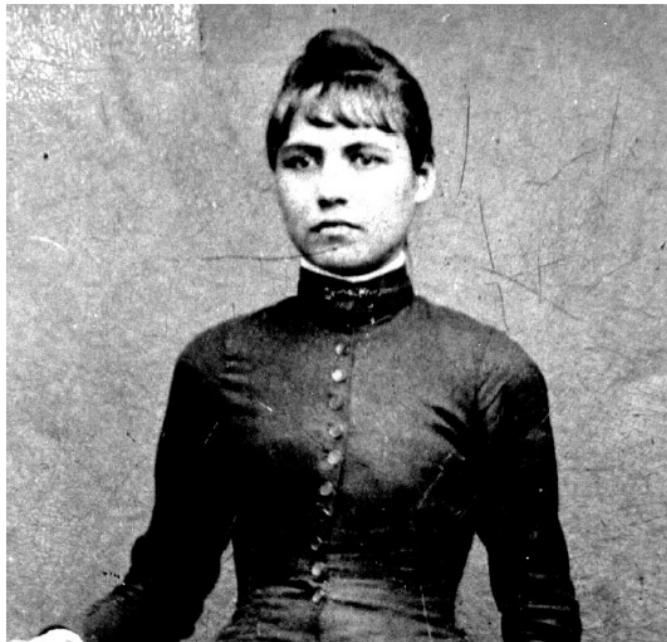
**A MOMENT OF SELF-DISCOVERY***By Leo Pettipas**Manitoba Archaeological Society***A MOMENT OF SELF-DISCOVERY***By Leo Pettipas**Manitoba Archaeological Society*

*For as long as I can remember, I have taken a keen interest in North American Aboriginal (“Indian”) history. For whatever reason, I developed early on empathy toward North American Aboriginal people and an interest in their cultures of long ago. At age ten, a comic book titled *Indian Chief* was my hands-down favourite; and I well recall my feelings of profound disappointment and dismay whenever the Indians lost out to the cowboys and the cavalry (which they always did) in the Wild West movie shows of my benighted childhood.*

*Once in university, I chose archaeology as my career because that way I could pursue my desire to explore and learn first-hand about Aboriginal history. For many years I was, and quite frankly still am, at a loss to explain this abiding fascination of the Aboriginal past. My upbringing as an Air Force brat was strictly mainstream Canadian; never once was it suggested to me by my parents or relatives that my heritage was anything but European.*

*In the summer of 2001, my wife and I were visiting family in Nova Scotia. Shortly before we were scheduled to return home to Winnipeg, a major disruption in airline scheduling (9/11) left us temporarily stranded. As it turned out, this unanticipated turn of events was to prove instrumental to my coming face-to-face with a hitherto unfamiliar aspect of my roots. With my holidays now unexpectedly prolonged for several more days, I decided on a whim to visit a cousin of mine who lived in the community that I was visiting.*

*It so happened that I had never seen a photograph of my paternal grandfather, and I wondered if my cousin might have one to show me. Well, not only did he have a picture of my/our grandfather; he also had a pair of ancient tintype photographs of the old man’s parents (our shared great-grandparents) as well. In a fraction of a second and entirely by accident, I learned something about myself for which I was totally unprepared: upon seeing the image of my great-grandmother, it was immediately clear from her facial features and complexion that the young woman gazing out at me (over my left shoulder, actually) was Aboriginal. I pressed my cousin for assurance that the woman in the heirloom picture was truly who he said it was and not someone else, and he was insistent that she was indeed our ancestor.*



*My paternal great-grandmother Marie Anne Petitpas (née Richard)*

*Had I been more familiar at the time with my genealogy and family history, such a revelation would have come as no surprise. My ancestry on my father's side is Acadian, and subsequent historiography disclosed to me that intermarriage between the Acadians and the Mi'kmaq people of the Maritimes was quite common during the centuries following the first arrival of the French in eastern Canada. Indeed, Father Pierre Maillard, the celebrated "Apostle to the Micmacs," had written in 1753 that he did not expect more than 50 years would pass before the French colonists would be so mixed with the Indigenous population that it would be impossible to tell them apart in terms of physical appearance.*

*My ancestral community from as far back as the 1760s is situated in what had long been an important summer meeting place and the site of a Christian mission for Segepenegatig Mi'kmaq on Nova Scotia's Eastern Shore. The historical records make it clear that the Acadian settlers and the Natives were frequently on good terms with each other at that locality and elsewhere in what is now Nova Scotia, and that intermarriage was often the outcome.*

*So, at the age of 56, I learned something that I had never before even remotely suspected: I am Metis and hence of Aboriginal descent. That, of course, doesn't explain my interest in "Indians" during my early uninformed childhood, but the coincidence and the irony are there nonetheless.*

*[NOTE: Leo Pettipas is a world-renown anthropologist and archaeologist residing in Winnipeg, Manitoba. He was born in Chezzetcook, Nova Scotia and moved west for his education and career. He was inducted into the Les Guédry et Petitpas d'Asteur Circle of Distinction in 2015.]*

## Teen actress Chloe Guidry on balancing life In Louisiana and success in Los Angeles

BY JOANNA BROWN

Staff writer for "The Advocate" (Lafayette, LA)

Apr 30, 2024

*Chloe Guidry caught the acting bug when she was just 6 years old, and she's been pursuing her craft ever since with the dedication of a seasoned professional — all while keeping up with school, hobbies, and her regular life as a high schooler in Crowley, Louisiana.*

*It all started on the pageant circuit. Guidry's grandmother had multiple sclerosis, and she had the opportunity to enter a local pageant to benefit her grandma. The experience came with a unique prize — a scholarship for a five-week acting school in New Orleans.*

*"My very first lesson with my coach, she said to act like an evil queen," says Guidry. "In my little 6-year-old brain, it just clicked. My coach went out and said 'whose child is this?' My mom was like, oh no, my child is doing something bad."*

*"But they came out and were like, she's so good. And I got an agent right then and there."*

*Guidry, a native of Mire, Louisiana, has been working consistently ever since. Her recent projects include roles in films "The Park" and "Don't Kill It," and a four-episode arc in the TV series "The Last Tycoon." On April 15, she walked the red carpet for the premiere of "Under the Bridge," a Hulu true crime miniseries about the murder of 14-year-old Reena Virk, and the group of teenagers under suspicion.*

*Guidry plays Josephine Bell, one of the girls under suspicion for committing the murder. Riley Keough, Elvis's granddaughter and Lisa Marie Presley's daughter, plays the role of Rebecca Godfrey, a writer who begins to investigate the facts of the killing. Guidry has a dark turn as a troubled teenager who helps lead Keough into the world of the murdered girl.*

*She has garnered critical acclaim for the role. IndieWire reports that Guidry is an "early standout in the series."*

*According to reviewer Erin Strecker, "she's perfectly vulnerable in a way in which it's very easy for viewers to feel for her and her outsized tough talk. But then you're stricken with her casual cruelty in the way only an actual teen girl could perfect."*

*The creator of the series, Quinn Shephard, said watching Guidry act was a departure from her real-life persona. "Chloe is so incredibly commanding as a mean girl in the show, and is such a truly kind person in real life," says Shephard.*

*Guidry says the complex nature of the character drew her to the role.*

*"I was out in LA when I got the audition, and I had never heard of Reena Virk's story before, but I found right off the bat that Josephine had many layers to her and I love roles like that," Guidry says. "I love the psychology of why people do the things that they do, and Jo was one of those deep roles that's just more real. I love the vulnerability of it."*

*"On the outside she was very mean and wanted to be the top dog, but inside she just wanted that love and compassion that she never got. Trying to relay both messages is what pulled me into it."*

*That balance that Guidry brings to her roles may be due to the balance she's able to maintain in her personal life. "It does take me away, but you have to sacrifice to be in this business," she says. "And that's not just me, but my whole family. It was hard at the beginning, because I was so young, but it's definitely second nature now. It's a lifestyle."*

*As a junior at Notre Dame High School in Crowley, Guidry takes honors classes and is a cheerleader. She has only had to miss school for longer shoots like "Under the Bridge," which lasted for six months in the*

Vancouver area. During that time she homeschooled, and Guidry says when she gets back home she's able to be a normal teenager.

*"I don't tend to bring it up," says Guidry on keeping her home and work life separate. "It's definitely something people might find out, especially with this "Under the Bridge" because it's broadcasted everywhere. It's definitely nerve-wracking, but everyone — all my friends and my teachers — have supported me so much."*

*She has also found support in Hollywood, especially among fellow actors. She says that she learned a lot working with Riley Keough and Lily Gladstone on "Under the Bridge," and her fellow teen actors on the project made her feel at home during the intensive shoots.*

*"This one was the longest I've been away from my family, and that was really hard," she says. "But over there I had many close relationships, and we just did kid stuff. Because it was such a deep project, you have to have those light-hearted moments. We went shopping together, we went snowboarding together. We went on hikes, because it was beautiful, and when we were filming there's just so many moments that happened with me and Riley — we just really connected, and you felt that chemistry. All of us really had good chemistry on set together."*

*After graduation, Guidry plans to go to college — she's shooting for LSU or UL Lafayette — while continuing to pursue opportunities in the industry. Her life won't be slowing down anytime soon, but she credits acting with teaching a valuable lesson for any pursuit: Never give up.*

*"There's so many times that you audition and you're so close to making it, and then they go with someone else for any reason possible," she says. "But you just move on to the next one and put 100% effort into whatever you do. A lot of people don't see the hard work that goes into it, the sacrifices, missing out on normal teenage stuff. But I have this passion that's really important to me, and I never want to give up because I have the opportunity to do it. And I work really hard for it."*



Chloe Guidry



"UNDER THE BRIDGE" Premiere – 15 APRIL 2024 - CHLOE GUIDRY

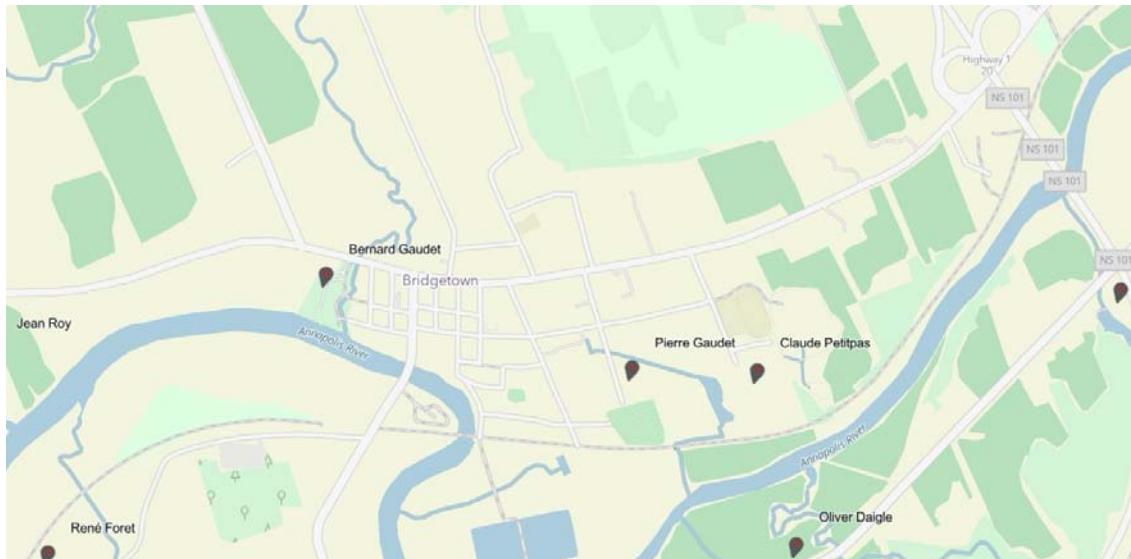
## COPPER POT POSSIBLY BELONGING TO CLAUDE PETITPAS

Recently Howard Hennessy brought a copper pot to the Belleisle Hall Acadian Cultural Center (where the Broussard Reunion will be held on 14 August 2024) and left it there on loan. In the 1960's Howard found the copper pot at his father's (John Hennessey's) farm near the barn while digging for fishing worms. The farm was located in Bridgetown, Nova Scotia and was located in the area where Claude Petitpas owned property in the 1700's.

The copper pot is quite old, has an iron bail and copper sides and bottom. No seams are evident. The copper pot is large. The pot will be on display at the Belleisle Hall Acadian Cultural Center for folks to view and enjoy.

The 1707 map of the Annapolis River by Delabat shows a Claude Petitpas with property at the northern end of the Annapolis River where Bridgetown is today. It is uncertain which Claude Petitpas had this property. Claude Petitpas, husband of Catherine Bugaret, was born in 1624 in France and died in 1693. His son Claude Petitpas, born about 1663 at Port-Royal, married twice – first to Marie-Thérèse, a Mi'kmaq about 1686 and then to François Lavergne of Port-Royal on 7 January 1721. This Claude Petitpas died between 1731 and 1733. It is possible that Claude Petitpas, husband of Catherine Bugaret, owned this property and his son Claude obtained the property at his father's death and may have lived there at some point during his life.

[Information on the copper pot found on Facebook on 24 June 2023.]



Claude Petitpas Land on Map of Annapolis River



Map of Annapolis River, 1707 by Delabat with Claude Petitpas Land Shown



Copper Pot Found by Howard Hennessy on Claude Petitpas Land

**[NOTE: Timothy Guidry, discussed below, is the son of Scott and Heather Guidry, who reside in Bemidji, Minnesota. Scott, originally from Carencro, LA, was inducted into the Les Guédry et Petitpas Circle of Distinction in 2022 for the distinction he brought to the Guédry family as Director of Operations for the USAF Band and 2<sup>nd</sup> in Command of all USAF Bands. He was a long-time conductor of USAF Bands throughout the world prior to his retirement in 2007. Both Scott and Heather are on the faculty at Bemidji State University in the Department of Music. Timothy Guidry is currently studying at The Saint Paul Seminary in Saint Paul, MN.]**

**DIOCESAN SEMINARIAN TAKES PART IN  
POVERTY IMMERSION EXPERIENCE**

*By Katrina Genereux*

*“Our Northland Diocese” newspaper (6 Apr 2024)*

*Diocese of Crookston Seminarian Timothy Guidry took part in a poverty immersion experience in Chicago as part of his first year of formation for priesthood.*

*Guidry is originally from Lafayette, Louisiana.*

*“My father was in the Air Force for 20 years and we moved around a lot,” Guidry said. He also joined the Air Force for a time, but left to discern the priesthood.*

*After retiring from the military, his parents moved to Bemidji.*

*“The Lord has brought me to discern with the Diocese of Crookston,” Guidry said.*

*Guidry is studying at St. Paul Seminary in St. Paul. The first year is known as the propaedeutic year.*

*“It is mainly for spiritual and human formation; it is a time to get used to living in community and work on a more robust prayer life,” he said.*

*The propaedeutic seminarians live together in a former convent a few blocks from the seminary and spend the year in a technology and media fast, only accessing computers or devices for an appropriate amount of time on Saturdays.*

*According to Father John Floeder, the Director of Propaedeutic Seminarians at St. Paul Seminary, in addition to building community, prayer and growing in self knowledge, first year seminarians work in the community.*

*"We want the guys to develop a pastoral sense, they go out every week doing pastoral work," Father Floeder said.*

*Jobs include ministering to local underprivileged youth, working with Latino immigrants and helping with maintenance and upkeep at a local convent.*

*Father Floeder said these different types of work help seminarians encounter the poor and gain exposure to various ways the Church serves in an effort to expand their hearts.*

*The seminary partnered with the Catholic Campaign for Human Development (CCHD) to provide seminarians with a poverty immersion experience in January. Seminarians were sent out in groups of two or three to ministry sites for three weeks. They traveled simply by bus to their service sites with only carry-on luggage.*

*"For many it was an experience of deepening pastoral charity, an awakened real priestly heart for service," Father Floeder said. "For the men it was life changing."*

*He expressed gratitude for CCHD's help with placements.*

*Joseph Jordan is the Communications Manager for Social Mission for CCHD. He said these efforts are part of CCHD's Seminarian Engagement Project (SEP).*

*He said the project builds seminarians' awareness of anti-poverty work of the Church, helps them understand the needs of a local Church and lets them witness the mission and work of the Church accompanying low-income people.*

*"SEP offers opportunities to seminaries and dioceses to contextualize and integrate the social mission of the Church into seminarian formation through the works of charity and justice," Jordan said.*

*He said the poverty immersion program, which Guidry and his fellow seminarians participated in, has two goals: helping participants learn to rely on God's providence and encounter Christ in the poor and marginalized.*

*"Seminarians across the board have expressed how their eyes were open to the social injustices often hidden in their own diocese, as well as inspired by the organizations that are working tirelessly to address the systemic factors around those needs," Jordan said. "Experiences of encounter and solidarity with Christ in the poor provide context for growth, deepening of ministerial ability and integration with one's own journey of human and spiritual formation."*

*He said participants in the poverty immersion program served in places across the midwest and southeast United States. CCHD also runs placements during the academic year, usually within the diocese the seminary is located and summer placements in seminarians' home dioceses.*

*"These pastoral placements are not just an opportunity to 'serve' but also to listen and learn from the people closest to the pain who are empowered through CCHD to be agents of their own change," Jordan said.*

*Guidry was sent with two others to St. Mary of the Lake in uptown Chicago.*

*"The parish and pastor have a pretty intense ministry to the poor in the community," Guidry said.*

*Guidry said Father Manuel Dorantes wanted the seminarians to have their experience from the perspective of living with the priests.*

*"Along with working at the soup kitchen, we also worked in the laundry ministry," he said.*

*According to the parish website, for three years parish volunteers have been offering a weekly laundry service for diverse groups of the local homeless population.*

*Guidry said the seminarians served at Mass daily and were engaged in the liturgical life of the parish as well as helping migrants.*

*"Our main task was to find housing for several Venezuelan families," Guidry said. "There is a huge migration problem. People getting across the border are shipped to Chicago and dumped into really rough, overcrowded housing facilities for migrants. They have very little way of getting out of the situation," he said.*

*They were tasked to find apartments for three families.*

*"We were able to hear their stories, interact with them and assist with getting them settled," Guidry said.*

*Although they worked at it for three weeks, for various reasons, the seminarians were unable to secure permanent housing for the families. Guidry said this was one of the hardest parts of the experience.*

*"In some way we did not have anything to show for our work, but had a beautiful experience with the families. They welcomed us so freely ... it was the greatest grace," he said.*

*Overall participating in SEP was a time of growth.*

*"From the experience, I gained a greater love for the poor and for those with mental illness that keeps them on the streets. I gained a desire to meet people where they are in those places," Guidry said. "One frustration was not knowing Spanish and not being able to communicate with the growing community of Spanish speakers. That is something I want to grow into. I want to be able to communicate with those who don't speak English."*

*He said another benefit was deepening relationships with his fellow seminarians.*

*"It was definitely a bonding experience between me and the guys I was with. We had time and space to connect and bond, and going through some uncomfortable times with each other is a good way to bond," Guidry said.*



*Timothy Guidry*

**GUÉDRY ET PETITPAS REUNION**  
**16-17 AUGUST 2024**  
**ST. ALPHONSE, NOVA SCOTIA**

Our Guédry et Petitpas Reunion is almost here. The dates are 16-17 August 2024 at the St. Alphonse Church Hall in St. Alphonse, Nova Scotia. St. Alphonse Catholic Church and Hall are on Highway 1 just 4 miles (7 km) south of Meteghan.

**THE REUNION**

**On Friday, 16 August 2024, we are planning two activities.**

**(1) During the morning and early afternoon, we will be offering a free guided tour of the Baie Sainte-Marie area with an emphasis on Guédry and Acadian historic sites. Many of these are not well-known, but we will be highlighting them during the tour. We will be carpooling and will limit the number of cars in each group to five vehicles. We will stop at a local Acadian restaurant for lunch at each person's expense. We will leave from and return to St. Alphonse Church Hall which has plenty of free parking. *The tour itself will be free, but you need to register by sending an email to [guidryRmartin@gmail.com](mailto:guidryRmartin@gmail.com) stating the number and names of folks that would like to be on the tour.***

**(2) In the evening we are planning a Meet-And-Greet so folks can mingle and get to know each other in a relaxing atmosphere by the bay. There will be an old-fashioned Lobster Boil with the fixings and local favorite Chicken Fricot. The Meet-And-Greet will be at the St. Alphonse Church Hall. There will be a cost to cover the food which will be \$33 CAN (\$25US) for the lobster boil and \$20 CAN (\$15 US) for the chicken fricot if you prefer not to have lobster. *See below to order and pay for your meal.***

**Our Reunion on 17 August 2024 will have our Reunion at the St. Alphonse Catholic Church Hall directly across from the church in St. Alphonse on Highway 1. Our Steering Committee has a lot of "free" time built into the agenda so folks can visit and meet each other. During the Reunion we will have an Opening Ceremony, Presentation on the Acadians of Baie Sainte-Marie, Circle of Distinction Induction Ceremony, a fun activity, and Closing Ceremony as well as family and historic displays, family artisan tables where you can view and/or purchase items as paintings, books, etc. and a Merchandise Sales Booth. We will also take a group photograph of all attendees for posterity. We will have a local Acadian favorite dinner at noon. It will be Rappie Pie (Râpure) with all the fixings. The cost will be \$26 CAN (\$20 US). *See the below to order and pay for your meal.***

**PAYING FOR MEALS**

***To order and pay for the Friday and Saturday meals that you desire, please use the appropriate link below:***

***<https://guedryfamily.guedry.xyz/reunions/2024/meal-order-USD.html> (Paying in U. S. dollars)***

***<https://guedryfamily.guedry.xyz/reunions/2024/meal-order-CAD.html> (Paying in Canadian dollars)***

*If you prefer, you may send a check for the meal costs to the address below. Please include a brief note indicating the number of each meal that you are ordering. Make check payable to: **Les Guédry et Petitpas d'Asteur** and mail to:*

*R. Martin Guidry  
6139 North Shore Drive  
Baton Rouge, Louisiana 70817*

**The deadline for ordering meals will be 31 July 2024.**

*We encourage folks to bring a side dish for 6-10 folks to share Saturday at dinner. It can be a salad, vegetable, dessert, bread or another side that you enjoy. This is strictly optional, but will provide other side options for attendees to enjoy during dinner.*

*If you are planning on attending either or both days of the Reunion, but are not purchasing meals on one or both days, please email the names of attendees and days of attendance to [guidryRmartin@gmail.com](mailto:guidryRmartin@gmail.com). We need this information to ensure we have adequate seating.*

*The Congrès Mondial Acadien is being held 10-18 August 2024 in southwest Nova Scotia from Pubnico to Digby covering the Argyle, Yarmouth and Clare Municipalities. Go to the CMA 2024 website at <https://www.cma2024.ca/en> for more information on events and travel. Also, see the Baie Sainte-Marie website at <https://baiesaintemarie.com/en/events/congres-mondial-acadien-2024-cma-2024> and the Yarmouth website at <https://www.yarmouthandacadianshores.com/en/> for information on these areas.*

### **ACCOMMODATIONS**

*Although the Yarmouth/Argyle and Clare areas are somewhat rural, do not be misled into thinking that housing is a concern. There are plenty of accommodations throughout the CMA2024 region. And more will be coming available in 2024. Yarmouth and Digby/Annapolis Royal are the best places for motel type accommodations.*

**For accommodations in the Clare region, go to this website <https://baiesaintemarie.com> . At the far right of the top blue banner on the opening home page, click on “English” or “Français” per your language. Then at the far left of the red banner, click on “Stay” or “Hébergement”. Four columns will appear showing various types of accommodations available. Click on any of the listed accommodations for rental and contact information.**

*Besides accommodations, the homepage can also direct you to various activities in the Clare region during the CMA2024. On the right side of the homepage is a short column which contains a hyperlink to the 2023 Official Visitor Guide Flipbook to the Clare region. Click on the picture of the Guide and click on “Complete this form to order” and a brief form will appear so you can order a free copy of the Guide. You can also download the Guide online using the downward arrow in the blue bar beneath the Guide.*

**For accommodations in the Yarmouth/Argyle region, go to this website <https://www.yarmouthandacadianshores.com/en/> . At the far right of the top white bar, click on “EN” (English) or “FR” (French), then click on “Places to Stay”. The setup is very similar to that of Clare. Likewise, the homepage contains lots of information on activities that will occur during the CMA2024. At the very bottom of the homepage on the right, you can get a free copy of the Yarmouth & Acadian Shores Activity Guide.**

*In addition, during 2023 and 2024 you can check these two websites for AirBNB and VRBO rentals that become available. AirBNB - <https://www.airbnb.com> and VRBO - <https://www.vrbo.com>.*

### **GETTING THERE**

*Outside of doing what some of our Acadian ancestors did to return to Nova Scotia in the 1760s – that is walking, there are several ways to travel to the Congrès Mondial Acadien*

2024. They include by flying, driving and sailing. Don't forget – all non-Canadians will need a valid passport to enter and leave Canada.

### ***Flying***

Airlines using Halifax Stanfield International Airport include Air Canada, Air Saint-Pierre, Lynx Air, Flair Airlines, American Airlines, Porter, Swoop and WestJet. Connection hubs in the summer to Halifax Stanfield are Vancouver, Montreal, Toronto, Ottawa, Calgary, Philadelphia, Newark, Boston, Washington D.C. and a few other Canadian cities.

Halifax Stanfield has these rental car companies: Alamo, Avis, Budget Dollar Thrifty, Enterprise, Hertz and National.

There are motels and other accommodations near the airport for an overnight stay.

### ***Driving***

If driving to the Yarmouth/Clare region, there are three primary routes – two involving a ferry crossing and one total driving.

**(1) CAT** – The CAT is a high-speed ferry sailing between Bar Harbor, Maine and Yarmouth, Nova Scotia. For the 3.5-hour trip the CAT can hold cars, SUVs, pickups, RVs, tour buses, motorcycles and passengers. It has numerous amenities and offers great viewing of whales and birds. A reservation is recommended and there is a fee. Check this website for more information: <https://www.ferries.ca/thecat/overview/>

**(2) MV Fundy Rose** – The MV Fundy Rose sails between Saint John, New Brunswick and Digby, Nova Scotia. It can hold cars, SUVs, pickups, RVs, tour buses, motorcycles and passengers during the 2.5-hour trip. The MV Fundy Rose has many amenities and offers excellent viewing of whales and birds. A reservation is recommended and there is a fee. Check this website for more information: <https://www.ferries.ca/nb-ns-ferry/overview/> From Bangor, ME to Yarmouth, NS is approximately 278 miles (approx. 6.5 hours without considering ferry wait time and delays).

**(3) Driving all the way** – All driving routes will require entering Canada at New Brunswick and then driving to Nova Scotia. From the U.S. the shortest route would be I-95 to Bangor, ME, then Maine Highway 9 to U.S. Highway 1E to Calais, ME where you will enter customs and cross into New Brunswick. Take Highway 170 to NB1E and continue to Amherst, Nova Scotia. From Amherst take Highway 104 to Truro, then Highway 102 to Halifax and finally Highway 103 to Yarmouth. This is a very scenic route with lots of opportunities to stop and visit historic Acadian sites. From Bangor, ME to Yarmouth, NS on this route is 562 miles (approx. 9 hours).

**SUGGESTION WITH OPTION 3:** When crossing the NB to NS border, stop at the Nova Scotia Tourist Center on your right just at the border. It has a lot of historical markers as well as a short walking trail at the original Acadian Beaubassin Village Site and at Fort Lawrence. If you want to visit Fort Beausejour, it is at Aulac, NB just before you enter Nova Scotia. Note: You can also enter Canada at Houlton, ME; however, the drive is a bit longer.

### ***Sailing***

*You can also sail or yacht from the U.S. to Yarmouth, NS or Digby, NS; however, you would need your private sailboat or yacht. One of our family members did this in 2004.*

*While you are in Nova Scotia that one of our family members Stephen Jeddry operates Tiki Tours out of the Halifax Harbor. Check out his website at: <https://tikitourshalifax.com> . You may wish to relax one day and enjoy one of his tours.*

### **PLACES TO VISIT WHILE AT THE CONGRÈS MONDIAL ACADIEN 2024**

*While you are in Nova Scotia attending the Congrès Mondial Acadien 2024, you may want to visit some Acadian historical sites and Guédry/Petitpas sites in Nova Scotia, Cape Breton, New Brunswick and Prince Edward Island. See the Fall 2023 and Winter 2024 issues of “Generations” for a listing of interesting Acadian historical sites and Guédry/Petitpas sites. They are arranged by county and town within each province. If you have an extra day or a couple of weeks, pick a few sites that seem interesting to you and within driving distance. The Fall 2023 and Winter 2024 issues of “Generations” are available at this link:*

*<https://guedryfamily.guedry.xyz/newsletters.html>*



**GUÉDRY ET PETITPAS RÉUNION  
ST. ALPHONSE CATHOLIC CHURCH HALL  
(6553 ROUTE 1; ST. ALPHONSE, NOVA SCOTIA  
16-17 AUGUST 2024**

**Except for meals, Réunion is *FREE***

**Anyone with an interest in the  
Guédry & Petitpas families is invited to attend**

**AGENDA**

**Friday, 16 August 2024**

<b>9:00 am</b>	- <i>Registration Table opens at St. Alphonse Hall</i>
<b>9:30 am</b>	- <i>Optional Guided Tour to points of interest associated with Guédry family and early Acadians of Baie Sainte-Marie area</i>
	<i>(Will carpool in private vehicles in small groups of 5 cars; Will stop for lunch at local restaurant at your own expense; will organize groups at St. Alphonse Hall parking lot at 9:00 – 9:25 am)</i>
	<i>Tour is <b>FREE</b>. Strongly encourage pre-registration so we can have enough guides and can pre-notify restaurant</i>
<b>ca. 3:00 pm</b>	- <i>Guided Tour ends at St. Alphonse Hall parking lot</i>
<b>5:00 pm – 7:00 pm</b>	- <i>Acadian Dinner at St. Alphonse Church Hall Lobster Boil with roll, some fixings, soft drinks (An alternate meal of chicken fricot will be available.) Cost will be \$33 CAN (\$25 US) for lobster boil; \$20 CAN (\$15 US) for fricot [See links above under <u>Paying for Meals</u> to register and pay for meals.]</i>
<b>7:00 pm – 9:00 pm</b>	- <i>Acadian Kitchen Party Entertainment; Live bands, Prizes, Snacks Acadian Kitchen Party is <b>FREE</b>. (All are welcome)</i>

## Saturday, 17 August 2024

**9:30 am** - *Registration Table opens at St. Alphonse Church Hall  
Craft/Book Sales Tables open at St. Alphonse Church Hall  
Social Tent opens in Parking Area (Games, social activities)*

**9:30 am – 10:30 am** - *Mingling, visiting, viewing crafts & books and enjoying posters*

**10:30 am – 11:00 am** - *Welcoming remarks  
Ave Maris Stella (Acadian National Anthem) – Led by Nathalie Geddry*

**11:00 am – Noon** - *Presentation on History of Acadians in the Baie Sainte-Marie Region - Martin Guidry*

**Noon – 1:30 pm** - *Lunch (Traditional Acadian Meal)  
Rappie Pie (Râpure); Soft drinks, water, dessert  
[Where possible, folks are encouraged to bring a side dish as a vegetable, dessert, bread that feeds 6-10 people]  
Cost will be \$26 CAN (\$20 US) per person  
[See links above under Paying for Meals to register and pay for meals.]*

**1:30 pm – 1:45 pm** - *Mingling, visiting, viewing crafts & books and enjoying posters*

**1:45 pm – 2:30 pm** - *Circle of Distinction Induction Ceremony*

**2:30 pm – 3:00 pm** - *Mingling, visiting, viewing crafts & books and enjoying posters*

**3:00 pm – 3:45 pm** - *Family-oriented Game*

**3:45 pm – 3:50 pm** - *Closing remarks and directions to Mavillette Beach*

**3:55 pm – 5:00 pm** - *Optional walk on beach at Mavillette Beach Provincial Park  
(Drive to beach in private vehicles)*

**3:55 pm – 5:00 pm** - *Optional informal mingling with friends and cousins at Church Hall*

**Contacts:** R Martin Guidry [guidryRmartin@gmail.com](mailto:guidryRmartin@gmail.com)  
Jason Guidry [guidrymaple@gmail.com](mailto:guidrymaple@gmail.com)

**[Note: Due to scheduling conflicts, we will not be able to have a French Mass as planned earlier.]**

**GUÉDRY ET PETITPAS REUNION  
16-17 AUGUST 2024  
ST. ALPHONSE, NOVA SCOTIA**



St. Alphonse Church



Augustin Guédry Plaque at St. Alphonse Church



Augustin Guédry Plaque at St. Alphonse Church



Nova Scotia Tourist Center



CAT Ferry

**WE HAVE NEW ADDRESSES FOR OUR WEBSITES**

Over the past 20+ years Rootsweb has hosted our Guédry & Petitpas Family website and our Guédry-Labine Genealogical Database website. At the end of 2023 Rootsweb announced that it will no longer host websites; therefore, we have had to identify a new host for our websites. Hostinger is our host now.

The Rootsweb websites will still be available in an inactive status for the near future; however, nothing can be added to them.

Our new Hostinger URL addresses are:

<https://www.guedryfamily.guedry.xyz>

<https://www.guedry.guedry.xyz>

(Guédry & Petitpas Family website}

(Guédry-Labine Genealogical Database website)

## SOME WEBSITES OF INTEREST (With Useful Links and Original Records)

**American-French Genealogical Society**

[https://www.afgs.org/acadia/AHS-Acadian\\_Videos.html](https://www.afgs.org/acadia/AHS-Acadian_Videos.html)

**German-Acadian Coast Historical and Genealogical Society**

<https://gachgs.com/links-and-resources/>

**AcadiansWereHere (Travelogue Website of Maryland Acadian Sites with History and Documents)**

<https://acadianswerehere.org/index.html>

**Guide de Généalogie (Original French vital records online for free; church & government records)**

[http://www.guide-genealogie.com/guide/archives\\_adresses.html](http://www.guide-genealogie.com/guide/archives_adresses.html)

**Government of Canada (Original French and Canadian documents online for free; censuses)**

<https://www.bac-lac.gc.ca/eng/collectionsearch/Pages/collectionsearch.aspx>

**Beaubassin (1712-1748) (Original parish register of church at Beaubassin)**

[http://www.archinoe.fr/v2/ad17/visualiseur/ir\\_ead\\_visu\\_lien.html?ir=23107&id=528167231](http://www.archinoe.fr/v2/ad17/visualiseur/ir_ead_visu_lien.html?ir=23107&id=528167231)

**Port-Royal [Annapolis Royal] (1702-1755) (Original parish register of church at Port-Royal)**

<https://novascotia.ca/archives/acadian/>

**Missions Acadie and Gaspesie (1680-1756) (Original parish registers of several churches)**

[https://www.ancestry.com/imageviewer/collections/1110/images/d13p\\_31400848?ssrc=&backlabel=Return](https://www.ancestry.com/imageviewer/collections/1110/images/d13p_31400848?ssrc=&backlabel=Return)

**Port-Lajoie & Saint-Pierre du Nord, Île St-Jean (1721-1758) (Original parish registers of churches)**

<https://recherche-collection-search.bac-lac.gc.ca/eng/home/record?>

[app=fonandcol&IdNumber=2318739&q=port%20lajoie](https://recherche-collection-search.bac-lac.gc.ca/eng/home/record?app=fonandcol&IdNumber=2318739&q=port%20lajoie)

**Louisbourg, Île-Royale (1713-1758) (Original parish registers of churches at Louisbourg)**

<http://www.krausehouse.ca/krause/FortressOfLouisbourgManuscriptsAndIndexes/default.htm>

**Argyle (1799-1849) (Original parish register of church at Argyle)**

<https://novascotia.ca/archives/acadian/reborn/>

# *Guidry's Maple Syrup Outfitters*

## ***Tapping and Processing Guide by Jason Guidry of Timberlea, Nova Scotia***

### **Tapping**

#### **What you will need:**

- Drill
- 19/64 drill bit (recommended for 3/16 spiles)
- Mallet or hammer
- Measuring tape
- Clean toothpicks or bamboo skewers - optional
- Spiles (spouts) 3/16 with drop lines (tubing)
- Food grade buckets with lids
- Food grade collection bucket(s) - optional
- Food grade storage bucket or barrel - optional

#### **Selecting the trees to tap:**

*Sugar maples are the best trees to tap for maple syrup due to its sap having the highest sugar content. However, many maple species including red maples, black maples, silver maples, and Norway maples can be tapped for maple syrup production. Do a quick search online to identify the kinds of maple trees you have and whether its sap is suitable for making syrup.*

#### **Tree size:**

*Your maple tree should be a minimum of 79 cm (31") in circumference, which is about 25cm (10") in diameter. A tree this size can accommodate one (1) tap - any more may stress the tree and hurt it in the long run. For a tree to accommodate two (2) taps it should be 142cm (56 inches) in circumference, or 45 cm or 22 inches in diameter.*

#### **When to tap:**

*Watch the weather to know when to tap as it varies by region. When you start seeing positive temperatures during the day and freezing conditions at night, you can start tapping. Ideal conditions are plus 5°C during the day and -5°C at night, but any freeze/thaw pattern will help get the sap flowing.*

## Drilling the hole:

The hole you drill should be as small as possible, however it needs to be big enough to accommodate the spile (spout). The spiles provided in this kit are 3/16", which require a **19/64" sized hole**. If the hole is too big the spile will not seal correctly. If it is too small, you risk cracking the tree and having a poor seal. For best results use a 19/64" drill bit.

You may drill a tap hole anywhere in healthy wood. Stay away from cracks, rotten areas, and previously tapped holes which may be covered by new wood. Your tap hole should be drilled approximately 10 cm (4") from the previous hole. Maintaining an equal spacing of 10 cm (4") year after year will ensure that the tree will always have a chance to heal before it is time to tap again close to a previously drilled area of the tree. It's important to always choose a direction of tap, i. e., clockwise or counter clockwise, and maintain the same direction year after year. Height of the tap hole on the tree is not important; however, it is more comfortable to drill the taps at a height of about 1.2 m (4') above the ground.

It was previously thought that the sunny side of the tree was the best side to tap, however recent studies have shown all sides of the tree will produce equal amounts of sap over the course of the season.

The **depth** of the hole should be about **4-5 cm (1.5-2 inches)**. You can use a depth gage to make sure you do not go deeper. You can simply use a piece of tape around your drill bit or a piece of tubing around your drill bit as a depth guide.

Things to remember when drilling:

- Use the highest speed on your drill
- Drill the hole quickly – \_however do not let the drill overheat the hole.
- Drill with a slight downward angle (5°) to help sap flow.
- Keep the drill as still as possible when drilling. If you move the drill around it could round out the sides of the hole, which will affect how well the spile will seal.
- If there are shavings in the hole, do not blow into it to clear it out; you do not want to introduce any contaminants. You can try using a clean toothpick or bamboo skewer to carefully remove any shavings.

**Tip: Soak the end of your drop line in hot water to soften it before inserting the spile.**

When you are ready to insert the spile, hold it flush to the hole and gently tap it in with a mallet or hammer. Take note of the sound when tapping it into the tree; you will notice the sound changes as soon as the spile is deep enough. Driving the tap in too far could risk splitting the bark of the tree.

## Collecting sap:

Buckets and lids should be washed and dried before setting them out for the season and again once the season is over (see section regarding cleaning). Use a mild dish soap and nonabrasive cloth or pad to clean them, and then rinse well with clean water.

Sap is perishable and only lasts about one week once collected from the tree. The season's first sap may be a little dark. It is however safe to use, but it will affect the final colour of your syrup (making it darker). I typically collect sap in buckets during the week and empty them when I boil it down on the weekends.

*Place the bucket at the base of the tree, in shade when possible. Take the drop line (tubing) from the spile and run it through the hole in the lid. The hole should be snug to avoid getting dirt and bugs in the sap. Try to place the bucket on a slight angle and with the hole in the lid at the top. This will help to divert rainwater away from the hole in case the seal is not tight around the drop line. If you are expecting high winds, you may want to place a rock or branch on top of your bucket to help keep them from blowing away. Sap will last longer if kept cold. When there is snow around, you can pack some around the buckets.*

*I use two large food-grade buckets when gathering sap. Be careful not to touch the inside of the buckets or let any debris fall inside. Dirt, especially softwood needles, can affect the flavour of your syrup. Remove any dirt before sealing the bucket with the lid.*

### **Sap storage:**

*Sap can be stored in the collection buckets for about a week, depending on weather conditions. The cooler it is, the longer your sap will stay fresh. If your buckets are filling up before you can boil it down, you can empty the buckets into a clean, food-grade container or barrel. Storing the sap in a cold area such as an outside shed is better than leaving it in buckets hanging on the trees in the sun. Avoid containers which once held strong flavoured foods, as your sap can easily take on the flavour and affect the taste of your syrup.*

*If storing the sap in a barrel outside, you may want to pack snow around it to keep the sap cold.*

## **Processing**

### **What you will need:**

- *Stainless steel pot*
- *Big mixing bowl or second stainless steel pot*
- *Thermometer*
- *Ladle*
- *Large spoon or skimmer*
- *Filter medium (1 yard of unbleached flannel or flannelette, or an orlon filter cone and a prefilter)*
- *Strainer (fine mesh works best)*
- *Butter or coffee cream – optional*
- *Maple Syrup bottles or Mason jars – cleaned*
- *Caps/lids (cleaned)*
- *Labels – optional*

### **Evaporating (boiling):**

*Now that you have collected your sap, it is time to boil it down. Ideally, everything you use to make maple syrup from this point on is made of stainless steel. Use the largest stainless steel or cast-iron pot you have on hand. Avoid aluminum and galvanised pots. Stainless steel chafing pans (like the ones in buffet tables) work well.*

*Although you can technically boil your sap down on your stovetop in the kitchen, I recommend you boil your sap outdoors. The boiling process creates more steam than an average home exhaust system can handle.*

*Sap can be boiled on a BBQ, propane stove, wood burning appliance, or open fire. If you are using a wood burning appliance or open fire, be sure to familiarize yourself with burning laws for your area and follow any fire restrictions. If using wood as a fuel source, frequently adding well-seasoned (dry) softwood split into small pieces is the best way to keep a hot, consistent fire under your pot.*

*Try to keep the heat on the bottom of the pot and avoid heating the sides if possible. If the sides of your pot are exposed to flame or heat it can scorch your sap, resulting in a darker syrup.*

*Ensure your sap is free from debris before boiling. You can pour the sap through a very fine mesh strainer when transferring it to the evaporator pan. If anything gets through, just scoop it out.*

*Make sure your pan is level before filling it with about 5 cm (2") of sap and bring it to a boil. As the sap evaporates, keep adding small additional amounts of sap to the pan with a ladle to keep your level at the 5 cm (2") mark. Be careful not to let the level decrease to the point where the sap caramelizes and burns. There are few things worse than burning syrup on the bottom of a pan – it can take hours of scraping and scrubbing to get your pan shiny again – trust me.*

*Foam or scum will develop while boiling. Simply remove the excess foam with a large spoon or skimmer. If you do not remove the foam, it can take much longer to boil down your sap since the foam acts like a lid on your pot, slowing the evaporation process.*

*You can have more than 5 cm (2") of sap in your pan, however you will need more heat (BTUs) to heat it and keep it at a boil. However, if you are stepping away for a few minutes, adding more sap to the pan could be good insurance against boiling dry.*

*Once the sap gets to about 103°C (217°F) remove it from the heat source and filter it before proceeding to the finishing stage.*

*If you run out of daylight and want to call it quits for the evening, just take the sap off the heat, and let it cool. Be sure to cover your sap or put it in a safe spot. The next day you can resume right where you left off.*

## **Temperature:**

*Check the temperature of your sap often. After a lot of boiling and adding more and more sap, you will start to concentrate the sugar content and begin to make syrup. Water and sap boil at about 100°C (212°F). As the sugar content increases, so will the temperature. Syrup is made once you reach **104°C (219.2°F)**. Please note changes in atmospheric pressure will affect the temperature at which water boils. You may want to consider this when determining your target temperature for your syrup, although I have never really had to worry too much about this.*

## **Filtering:**

*Once your sap has reached 103°C (217°F), it is time to take it off the heat and filter it for the first time. To filter your sap, you can use a clean piece of unbleached flannel or flannelette. Your sap must be hot to filter.*

***Please note: when using new filter material, you must boil it in fresh water 3 times to remove any leftover chemicals, including arsenic, used in the making of the material.***

*Fold the filter material in half twice to create a 4-layer filter material. Lay the filter material in your fine mesh strainer and place it over your large mixing bowl or second stainless steel pot.*

Never use detergent or soap to clean your filter materials; any soap residue or scent will transfer into your syrup (do not use your washing machine, even with no soap). Simply rinse your filter material by hand with clean water, ring it out and, and hang it to dry. You may also boil the filter material in clean water to disinfect it. Once clean and dry, store your filter material in a zip top bag or airtight container.

Some people like to filter their sap a second time at this point. If you choose to do so, you will need another piece of filter material.

## **Finishing:**

Once filtered, put your sap back on heat indoors. Your kitchen stove or an electric burner will provide a more consistent heat source for this step of the process. Monitor the temperature of your sap constantly.

As your sap gets closer to syrup temperature you will find it has the tendency to bubble up. To stop it from boiling over and making a terribly sticky mess all over your stove, put a small amount of butter on the underside of a spoon and lightly touch the bubbles with it. The fat in the butter instantly brings the bubbles under control, but only use a very light amount of butter so as not to kill the boil. You can also use a drop of coffee cream.

Watch your thermometer very carefully as your sap reaches **104°C (219.2°F)**. For this part I prefer watching the Fahrenheit function on the thermometer, and as soon as I start to see 219°F flicker on the display I turn the heat off. At this point you have maple syrup – congratulations! The syrup will continue to increase in temperature a little bit after the heat has been turned off.

If you go too far past 104°C (219.2°F) you can add fresh sap if you have some leftover, or water (distilled or filtered is best as chlorine may affect the taste of your syrup). There is nothing wrong with the syrup if it is boiled beyond the 104°C (219.2°F). It will simply be thicker.

## **Bottling:**

After all that hard work, you will want to bottle your syrup to preserve it. Use clean bottles and lids. I always recommend using a new lid or seal to ensure your syrup stays fresh. Don't use any bottle or lid that previously held a strong-smelling food item which could transfer to the taste of your syrup.

To reduce the chance of mould growth, syrup should be bottled at a temperature between 82°C and 88°C (180°F and 190°F). The heat will kill any mould and help sterilize the bottles and lids.

Use a clean funnel to fill your bottles.

Some people filter their syrup before bottling to remove any niter. Niter is the sugar sand (sugar crystals) that can form while boiling your sap. It makes your syrup cloudy, however it is harmless and will settle to the bottom of your jars in time. I see niter as a sign that the maple syrup was made in small, handcrafted batches, and not commercially produced and filtered.

If you use Mason jars and any of your seals do not take, don't worry, pop it in the fridge and use these bottles first.

Wait until the jars have cooled before you place any labels on them.

## ***Storage:***

*Store your syrup in a cool, dry place out of direct sunlight (and preferably out of sight of friends and relatives).*

*Once opened, maple syrup must be stored in the refrigerator and can be kept for up to a year. If sugar crystals (which are harmless) form in your syrup bottle during storage you can warm the syrup to melt the crystals if you wish.*

*Check for signs of mould. Mould will usually grow on the top of your syrup. If you see any, you can try to carefully scoop it out, however there is a good chance the flavour and smell has gone through the syrup.*

## **Cleaning**

### ***What you will need:***

- *Garden hose*
- *Large tote (2)*
- *Dish soap*
- *Non-abrasive cloth or sponge*
- *Small, round brush*
- *Chlorine bleach*

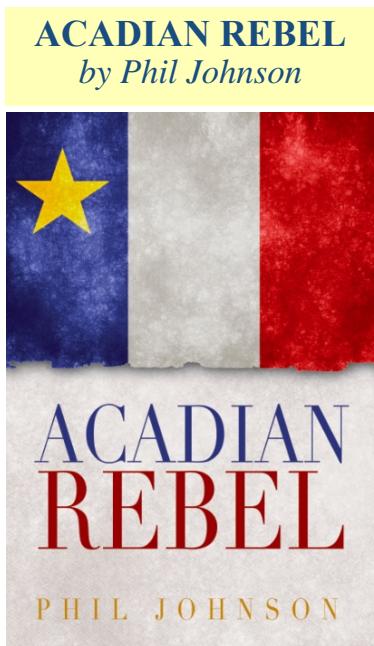
Cleaning is the part most people hate doing, but it is important. Once you pull all your taps and bring in your gear you will need to rinse everything off. I usually use a big rectangular tote, fill it with warm, soapy water (dish soap), and use a non-abrasive cloth or sponge to hand wash the inside and outside of the buckets. Rinse them with a garden hose and dip them in a second tote filled with a 20:1 chlorine bleach solution (20 parts warm water to 1-part non-scented chlorine bleach). Let the buckets sit for five minutes and rinse them off again with the hose. Then lay the buckets on a clean sheet and stack them pyramid style so they can air dry. You can do the same for the lids, or I prefer to run them through the dishwasher (the lids are harder to clean by hand).

To clean your spiles and drop lines, start by running fresh water through them. Inspect each one carefully and clean off any dirt or mould in warm soapy water. You may need to use a small round brush (like the ones used to clean reusable straws) to get inside the spile. Do not use abrasives. Again, I sanitize my spiles and tubes by submerging them in the 20:1 chlorine bleach solution, taking care to let the lines fill with the solution. This time let the spiles and lines soak in the solution for at least 10 to 15 minutes, rinse them off with the hose and lay them out to dry in the sun. You'll want to make sure the lines are spread out and positioned in a way to let water drain out of them and let vapour escape as the sun warms them.

If you prefer to not use chlorine bleach you can try using a no-rinse sanitizing solution from a winemaking supply store.

Once clean and dry, I store my buckets stacked inside each other with a clean plastic bag over the top bucket. I store the lids and spiles in separate clean plastic bags.

## BOOK NOOK



Acadian Rebel tells the true story of how an Acadian by the name of Guillaume Jeanson dit Billy and his family avoided the Great Depor-tation of 1755 by escaping to the woods in central Nova Scotia and living with the Mi'kmaq. He fought the soldiers in various battles; the most famous in December of 1757, where Guillaume was the orches-trator and leader of an ambush against British soldiers that occurred at Bloody Creek, located just outside of present-day Bridgetown, NS. Twenty-three soldiers and an officer were killed in this battle. He was considered an Acadian Rebel by the English for his actions against them over a six-year period. The story follows Guillaume's life from boyhood until his death. The majority of events, timelines, and the places depicted are real and as chronologically accurate as possible.

**Marie-Françoise Jeanson, wife of Augustin Guédry who founded St. Alphonse, was the daughter of Guillaume Jeanson dit Billy.**

*Buy it today for \$19.95 CAD from Acadian Johnson Books by email-ing: [johno@ns.sympatico.ca](mailto:johno@ns.sympatico.ca)*

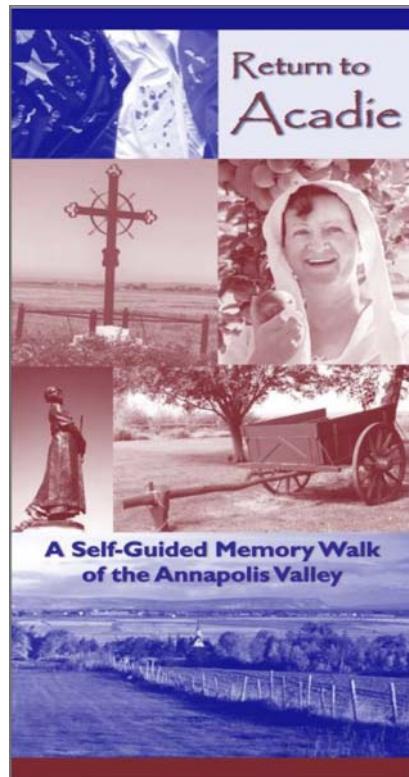
This guide is for people who want to deepen their understanding and appreciation of Acadian history by exploring the Annapolis Valley of Nova Scotia through “Acadian eyes.”

It contains information which was collected from primary documents, printed works or expert testimony. This information has never been found in one document before. Régis Brun's book *Les Acadiens avant 1755* helped to give a human face to the 17th and 18th century Acadians. Lt. Col. John Winslow's Journal was more interesting and educational each time I read it and some of the primary documents were sobering.

Inside, you will find geographical locations in the beautiful Annapolis Valley that have significance in Acadian history. It also includes some of the Acadian family names connected to many of these locations. I have made every effort to be historically accurate. However, the guide is far from being complete. More sites will surely come to light. The family names have been chosen carefully with attention to historical accuracy but are only a sample since many names appear in many different locations. I have used the spelling that appears on official documents. Don't let that fool you, most names were spelled several different ways, usually depending on who was doing the writing. I hope this guide book inspires you to continue your Acadian experience.

Les Amis de Grand-Pré is a group of people who maintain Acadian connections and traditions in the Annapolis Valley of Nova Scotia, where many of the settlements of old Acadie were located. We are proud to welcome visitors and “cousins” whether they are Acadians by birth or by heart.

**Return to Acadie – A Self-Guided Memory Walk of the Annapolis Valley**  
By Susan Surette-Draper



# BON APPETIT

# BLUEBERRY CAKE

## From Bernie & Barbara Geddry Arizona, USA



4 eggs separated	2 tsp vanilla
2 cups sugar	3 cups sifted flour
1 cup butter	2 tsp baking powder
1/2 tsp salt	2/3 cup milk
3 cups blueberries - coated with 1 tbsp of flour	

Beat egg whites until stiff. Fold in 1/2 cup sugar and set aside. Cream butter, salt, vanilla and 1 1/2 cups sugar. Add egg yolks, beat until creamy.

Add sifted dry ingredients, alternating with milk. Fold in whites and berries. Sprinkle top of cake with sugar very generously before baking.

Bake in a 9"x13" pan at 350°F for 45-60 minutes until done.

1 lb. scallops - boiled & cut in flour  
2 cans crab meat  
1 lb. cooked lobster  
1 lb. shrimp  
Mix all above together

Sauce: 1/4 cup flour  
1 lb. mozzarella cheese  
3 cups milk  
1 cup juice from above seafood  
Salt & Pepper

Fry: 3 stalks celery  
1 small onion  
Add to sauce

Add all to seafood & cook casserole about 20 minutes at 375°F.

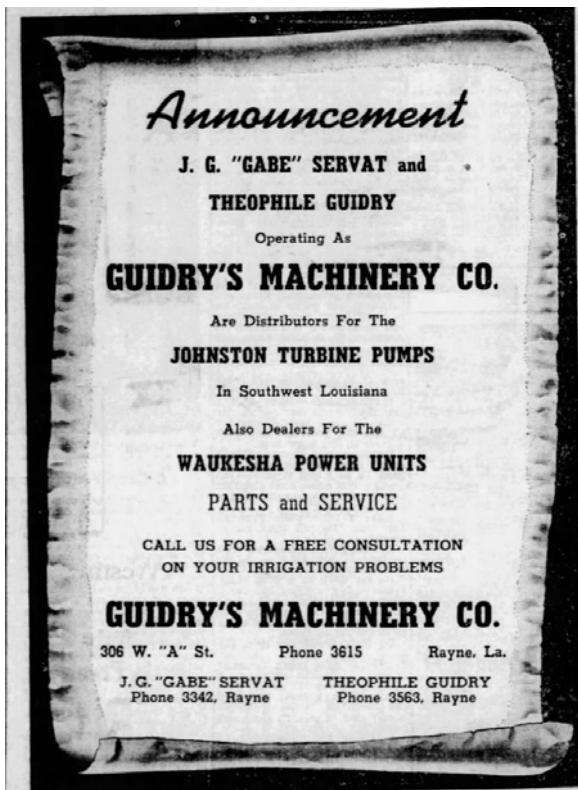
## EASY & DELICIOUS SEAFOOD CASSEROLE

### *From Aurore Comeau - Comeauville, Nova Scotia*



It's time to bring in some new flavor to our Bon Appetit page. If you have a favorite family recipe that you'd like to share, we would love to feature it in one of our future issues. Submit your recipe to Marty Guidry at [guidryr martin@gmail.com](mailto:guidryr martin@gmail.com)

## IN THE NEWS-HISTORICAL NEWS TIDBITS



*The Weekly Acadian  
29 May 1952*

**SEE US FOR  
COMPLETE  
INSURANCE  
SERVICE**

Whenever you seek advice on insurance needs, be sure to let us help you. We represent many old-line firms and can help you secure the proper coverage for fire... accident... health and auto insurance. This helps you save money, time and effort since there will be no overlapping of premiums, no duplication of coverage. Phone or come in soon, and let's talk over your insurance problems.

**PHONE 3456**

**RUSSELL GUIDRY  
INSURANCE AGENCY**

In LeBlanc's Service Station Building  
Rayne, La.

*The Weekly Acadian  
11 Mar 1954*



**PRESERVING CRAWFISH**—W.J. Chatelain and Bertrand Guidry, Jr. are shown above, systematically preserving many of our local crawfish with formaldehyde. This process is very similar to the frog preserving process.

*30 Aug 1973 - The Rayne Acadian-Tribune*

## IN THE NEWS-HISTORICAL NEWS TIDBITS



KERI WIGINTON | Times

**The Scharber family runs several Gulf Coast ice kiosks, including this one next to Dade City Liquors. Jim Guedry, who owns the liquor store, also sells ice. "Our biggest seller," he says.**

*Above: Tampa Bay Times-St. Petersburg, FL*

*Below: The Weekly Acadian 11 Jun 1953*

**BARGAINS!**  
For The Best In  
Shoes Of All Types  
Visit  
**GUIDRY'S**  
**SHOE SHOP**  
112 E. Texas Ave.

**SERVICE**  
By The "Guidry" Team

**SERVICE DEPT.**  
**SERVICE MANAGER**

Left to right are Lee Bruce, Wilbur Cormier, Darrell Richard and Dallas Cormier, ready to give you the finest, most expert service on your car.

Front End Alignment  
Complete Tune-Up  
Battery And Shocks  
Brake Job

Call 334-5111 And Ask For  
For An Appointment In  
Our Complete Service Dept.

In Service With That For Over 20 Years  
GUIDRY'S TIRE CO. INC.  
The Latest Specials  
Hwy. 90 East  
Rayne  
334-5111

*Above: The Rayne Acadian-Tribune  
02 Dec 1971*

*Below: Niagara Falls Review  
27 Feb 1993*

**FRI.**

5

Fish & Chips	<b>\$3.25</b>
Shrimps & Chips	<b>\$4.25</b>

**KARAOKE**  
with Joe Jeddry 9 p.m.

## ***BROUSSARD FAMILY REUNION***



*Famille  
Broussard  
Family*

*Réunion  
Reunion*

Wednesday, August 14th, 2024  
Mercredi, 14 aout, 2024

10am-1pm  
Vieille Ecole Resto Sur Mer,  
2 Belliveau Cove Rd,  
Belliveau Cove, NS

2pm-10pm  
Belleisle Hall Acadian Cultural Centre,  
16 Little Brook Ln,  
Belleisle, NS

# ***BROUSSARD FAMILY REUNION***

## **Famille Broussard Family-reunion- Aug. 14, 2024/14 aout, 2024**

### **Vieille Ecole Resto Sur Mer, Belliveau Cove, NS**

**10am** -registration/reception; tea & coffee, meet & greet

**11am** -speaker(TBD) 15 minutes; greeting and agenda update

**12pm** -lunch; Vieille Ecole Resto Sur Mer will have a wide menu

**1pm** -shuttle to Belleisle Hall; there will be a shuttle bus(22 passenger) service to and from: Belliveau Cove, Belleisle, and Hebb's Landing

### **Belleisle Hall Acadian Cultural Centre, Belleisle, NS**

**2-4pm** -reception; Charlie Thibodeau/history of The Hall and surrounding Acadian ancestral lands, drone video of riviere Dauphin(Annapolis River Valley)

-the Nova Scotia Museum will be there with part of "The Belleisle Artifacts Collection" with a mobile display - these artifacts were our ancestors'

-baking bread in Acadian clay oven(Jennifer & Charlie Thibodeau)

-a member of the Mi'kmaq First Nations(Bear River, NS) will say a prayer in their native language, then sing and dance/Acadian musicians will follow

-reenactment of typical 1600's period interactions between Mi'kmaq and Acadians; we will possibly be invited to participate in a traditional snake dance and/or round dance by our Mi'kmaq guests

**4-5pm** -shuttle to Hebb's Landing(2miles away)for unveiling of interpretive panel dedicate to our Broussard ancestors(c/o Annapolis County & FAFA)

-possibly be permitted to walk on what was likely Jean-Baptiste Broussard's homestead(across the street from Hebb's Landing)

**5pm** -shuttle back to the Hall for supper(meals TBD) there will be a donation box

**5:30pm** -suppertime!!

**7pm** -Fais do-do!! with a mix of Acadian and Cajun music! Aaiiee!!!

## Les Guédry et Petitpas 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	Guiedyry	Gedrie	Jedrey	LaBine
Guidry	Guildry	Gedry	Jedrie	LaBean
Gudiry	Guildrie	Gettry	Jedry	LaBeau
Guidery	Guityr	Gidrie		Labeau
Guidrey	Gaidry	Gidry	Lledre	
Guidrie	Gaidrie	Grivois	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 et Petitpas d'Asteur**. Our dues are very reasonable at \$6.00 for individuals and \$10.00 for a family in 2024.

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 et Petitpas d'Asteur is now on Facebook. Join us there and connect with other family members from all over the U.S., Canada and beyond. 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 et Petitpas d'Asteur*

To share your ideas for the Newsletter contact:

Marty Guidry  
6139 North Shore Drive  
Baton Rouge, LA 70817  
225-571-9726  
guidryRmartin@gmail.com

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

'**GENERATIONS**' newsletter is now in its 21st 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  
guidryRmartin@gmail.com



## *Les Guédry et Petitpas 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 - Rachel Killingsworth (VA)  
Martin Guidry (LA)

Genealogy - Daryl LaBine (FL/ON) - Chairperson  
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

Sales - Cindy Guidry Herdt (WA) - Chairperson  
Wayne Simoneaux (LA)  
Billy Harrell Guidry (LA)  
Jeff & Rachel Killingsworth (VA)

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 Guédry et Petitpas 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):

<input type="checkbox"/> Individual (Individuelle)	\$ 6.00 U.S. Dollars (Dollars américains)
<input type="checkbox"/> Family (Familiale)	\$10.00 U.S. Dollars (Dollars américains)

Benefactor Levels (Niveaux de bienfaiteur):

<input type="checkbox"/> dit Jovial Level	\$50.00 U.S. Dollars (Dollars américains)
<input type="checkbox"/> dit Labine Level	\$100.00 U. S. Dollars (Dollars américains)
<input type="checkbox"/> dit Grivois Level	\$500.00 U. S. Dollars (Dollars américains)

Please return form and payment to:  
(Retournez le formulaire et le paiement à:)

Make check to: *Les Guédry et Petitpas d'Asteur, Inc.*  
(Libélez le chèque à: *Les Guédry et Petitpas d'Asteur, Inc.*)

Les Guédry et Petitpas d'Asteur, Inc.  
Charlene Guidry Lacombe  
Membership Chair  
226 Bulldog Drive  
Iota, LA 70543