English Spoken Here....Or IS It??

You're sure to hear some of these local and regional words and expressions during your stay in New Orleans. Listen for them.

*** **ANDOUILLE AND BOUDIN (ahn-doo-ee and boo-dan)**—two types of Cajun sausage. Andouille is made with pork, boudin with pork and rice. Sociologists recognize two major categories of Cajuns—the "River (or andouille) Cajuns" and the "Bayou (or boudin) Cajuns."

*** **BAYOU (by-you, bia or by-yo)**—a sluggish stream, bigger than a creek and smaller than a river.

*** **BEIGNET (bin-yay)**—a fritter, or a strangely shaped doughnut without a hole. A New Orleans favorite.

** **BOUQUET GARNI (Herb Bouquet)**—(boh-kay garnee) A small cheesecloth bag containing 1 large bay leaf, 1/4 teaspoon thyme, 1/4 teaspoon dried basil, about 8 sprigs fresh parsley, 1/4 teaspoon dried tarragon, 3 chopped green celery tops, 6 whole peppercorns and a slashed clove of garlic used in Cajun cooking.

*** **BOURRÉ (boo-ray)**—popular Cajun card game, sometimes called Cajun bridge."

*** **CAFÉ NOIR and CAFÉ-AU-LAIT (cafe'-o-lay)**—black coffee or coffee and milk or cream.

** **CAJUN COOKING**—Robust, inventive cooking evolved by the Acadian settlers of the bayou country, rooted in resourcefulness, use of available ingredients, and "make do" in artful ways.

*** **CÉST LA VIE (say la vee)**—"That's life."

*** **COMME CI, COMME CA (come-see, come-sah)**—so-so.

** **COCHON DE LAIT (coo shon duh lay)**—An event where a suckling pig is roasted over a blistering hickory fire until the inside is tender and juicy, and the outside brittle as well-cooked bacon.

** **CRAWFISH/CRAYFISH (craw-fish)**—A small fresh water crustacean related to the lobster.

** **ETOUFFEE (ay too fay)**—Method of cooking something (usually shrimp or crawfish) smothered in chopped vegetables over low flame, tightly covered, until tender.

* **FAIS-DO-DO (fay-doh-doh)**—a type of street dance derived from European religious festivals. Originally "-fete de Dieu," festival of God.

** **GRILLADES (gree yahds)**—Beef or veal round steak, browned, then simmered until tender in browned tomato sauce served over rice or grits.

*** **GUMBO**—thick, savory soup with chicken, seafood, sausage or wild game.

** **HUSH PUPPIES**—A cornbread-type mixture, formed into balls and fried until crispy on the outside.

** **JAMBALAYA**—Highly-seasoned mixture of any of several combinations of seafood, meat, poultry, sausage and vegetables, simmered with raw rice until liquid is absorbed.

*** **JOIE DE VIVRE (zhwah duh viv-re)**—"The joy of living," the attitude of our citizens which permeates our lifestyle.

** **LAGNIAPPE (lan yap)**—An old Creole word for "something extra." Soup meat is the lagniappe from vegetable soup preparation.

*** **LAISSEZ LES BONS TEMPS ROULER (lay-zay lay bawn tawn roulay)**—"Let the good times roll," the motto of many Louisianians.

*** **PIROGUE (pee-rogue)**—Cajun canoe, originally made from a dug-out cypress log.

*** **POO-YIE!**—indicates surprised dismay, like "Oh, no!"

*** **ROUX (roo)**—basic ingredient of many Louisiana recipes. Essentially, seasoned flour browned in a skillet.

* **ZYDECO (zy-duh-coh)**—lively variant of Cajun music, derived from the word haricot, French for string bean.

* From THE LOUISIANA EXPERIENCE—Mary Alice Fontenot & Julie Landry

** From THE ENCYCLOPEDIA OF CAJUN & CREOLE CUISINE—John D. Folse

*** La. Office of Tourism

And then there are those names, like....

Ardoin, pronounced "ahr-dwa(n)", and Aucoin is "oh-kwa(n)"! Beauchamp is "bee-chum"; Brusly (a town) is called "broo-lee". Delaroderie?..."duh lad-uh-ree", of course! And how about David? Well, that's probably Mr. "dah-VEEd" you're talking to. (I once worked with a fellow named David David, pronounced "Day-vid (like the giant-slayer) Dah-VEED"!). The name DeBlieux? What's the 3rd letter from the end of the alphabet? That's right.W, and that's how DeBlieux is pronounced! And there's more, more, more...