

gateway *NEWS*

NOVEMBER-DECEMBER 2011

A Bi-monthly Publication of
the Iberville Chamber of Commerce



Members enjoy holiday party at Pavilion



The Iberville Chamber of Commerce thanked members for their support with a Christmas party at the new pavilion at the beautiful Bayou Plaquemine Waterfront Park on Dec. 3. A crowd of more than 125 members and guests attended, enjoying a full buffet dinner, open bar and music by the local band Unfinished Business. Scenes from the party are shown on this page and on page 2.



NEW MEMBERS

Guidry's Restaurant
687-2577

Grace & Hebert Architects
225-338-5569

Salon Ciera
225-385-4485

Executive Director's Desk



Dear members,

Thanks to the hard work and participation of Chamber members, 2011 was another great year for the Iberville Chamber of Commerce.

We saw our efforts in the area of economic development pay off, continued reaching out to site selectors, and grew as a Chamber membership. Despite the tough global and state economic times, Iberville's economic viability continued to be strong.

Thank you for your participation in Chamber events this year, including the Chamber holiday party held at the Pavilion. It was a huge success, and was a great way for us to thank you for your membership and support.

Please plan on attending the Chamber annual banquet on Thursday, January 26. This is one of our most popular events of the year, and we expect our 2012 event to be sold out like our past banquets.

The Chamber has great momentum moving into 2012 with its economic development successes, activities and the new Leadership Iberville program getting off to a great start. Happy holidays and I look forward to working with you to make 2012 a successful year for your business and Iberville.

Thanks,
Hank Grace

Members enjoy holiday party at Pavilion

[continued from page 1]



Leadership participants compete in cook-off

The Leadership Iberville Class of 2011-12 was challenged to a cook-off in order to develop team building skills during its second session on October 14. The class of 17 members met at the Louisiana Culinary Institute in Baton Rouge and learned how to work together as a team during their culinary smackdown.

The class was split into two teams. The teams gave themselves the names of "Team Culinary Commando's" and "Team Cochon De Lait." Each team was given ten items before the day of the competition to prepare menus including an appetizer, entrée and dessert to cook the day of the competition. Each team was given a Chef Instructor to help them

prepare their menus.

Team Culinary Commando's menu consisted of an appetizer of roasted tomato soup with a hint of garlic. An entrée of savory pork tenderloin garnished with sweet potatoes and sweet apples and their dessert was satsuma vanilla upside down cake.

Team Cochon De Lait's menu consisted of an appetizer of roasted beet carpaccio with satsuma segments and a satsuma vinaigrette. An entrée of herb roasted pork loin over yukon gold mash with peeled cherry tomatoes and caramelized brussels sprouts and a pomegranate glaze and their dessert was spiced apple ice cream with a sweet

potato crumble.

During judging competition each team had to produce one plate for the guest judges to sample, critique, taste and score. Each dish was described with a detailed explanation of who prepared the dish and how it was executed. The meals were judged and each team member was presented with a medal. The first place medals went to Team Cochon De Lait and second place medals went to Team Culinary Commando's.

After the competition the class remained at the Culinary Institute and attend a session on Communications.



Pictured from left is the first place team "Team Cochon De Lait" Josh Wille, Georgia Gulf; Kit Janis, Total Petrochemicals; Arron Pierre, A. Wilbert's Sons, LLC; Ellie Gulotta-Ourso, Lake After Hours; Jason O'Neal, SNF Flopam; Brandi Blanchard, Iberville Parish School Board; Scott Patterson, Total Petrochemicals; and Kandi Willard, Taminco.



Pictured from left is the second place team "Team Culinary Commando's" Keith Monismith, SNF Flopam; Jordan Tremblay, The Dow Chemical Company; Danny Cedotal, Georgia Gulf; Sally Braud-Scalise, Edward Jones; Grace Cryer, Syngenta; Katherine Allen-Persick, Taminco; and Leman Raphael, City of St. Gabriel. Class members not present and not pictured are Aubrey St. Angelo, Iberville Parish Sheriff's Office and Shantel Zanders, City of St. Gabriel.

SWAMP SHOP HOLDS RIBBON CUTTING...

The grand opening of the Swamp Shop in Grosse Tete was held Nov. 2. Owned by Jean Crites, The Swamp Shop offers Louisiana souvenirs and gifts. Its wide variety of Louisiana items features local artists, handmade cypress and driftwood gifts, Cajun inspired gift baskets, and more. The Swamp Shop is located at the Grosse Tete/Rosedale exit #139 off Interstate 10, across from the Iberville Parish Tourist Center. Pictured at the grand opening are, from left, Manny Courtade, Iberville Parish Sheriff's Office; Lis Patrick, Dow Federal Credit Union; Aubrey St. Angelo, Iberville Parish Sheriff's Office; Gene Seneca; Tim Vallet, Iberville Parish Councilman; Hank Grace, Iberville Chamber Executive Director; Ms. Crites; Lorry Trotter, Swamp Shop; Stella Tannos; Susie Prejean, Swamp Shop; Kathy Sparks, Iberville Tourist Center; Claire Templet-Whitaker; and Scott Gaudin, Iberville Bank.



Main Hall

Are you looking for an intimate and elegant venue that is located in Plaquemine for your next event? Schedule a consultation at the Main Hall today! This business was established in 2009 and is a family run business owned by Alicia and Colin Gauthreaux.



Various types of services are offered, such as banquets, receptions, luncheons, small meetings and ceremonies, seminars, weddings, and parties. The consultation allows the staff at the Main Hall to develop and customize a package that satisfies each client's taste and budget.

The Main Hall features 2 rooms - the Main reception hall accommodates up to 300 people and The Persimmon Room accommodates up to 45 people. Both rooms are very elegant, with antique furniture and chandeliers. They also offer for the bride her own private room. A wedding organizer is available for those who decide to have an in-house wedding.

"We are a local one stop shop supporting local vendors to make our events different from the rest," said Alicia. The Main Hall is located at 58010 Main Street, Plaquemine, LA. Alicia Gauthreaux may be contacted at 225-687-4110.

St. John the Evangelist Catholic Church

St. John the Evangelist Catholic Church, fondly referred to as the "Cathedral on the Bayou," plays a tremendous role in Iberville's history and prosperity. Generations of Catholics have baptized their children, married and shared their Catholic faith at this church. It is the largest and most beautiful church in Iberville, home to a congregation of more than 1,800 families, and has educated thousands of Iberville residents through St. John School.



Established in 1850, St. John is pastored by Father Cleo Milano. The church is now undergoing improvements and additions, including a beautifully designed plaza and a magnificent stone fountain. The project is to be completed by Christmas and will certainly add to the majestic beauty of St. John and the entire downtown area. Work will begin in January on additional parking on the west side of the church facing Eden Street.

"Ours is a close spiritual family despite the large size of the church congregation," said Father Cleo. "Ministering to the spiritual development and rich Catholic heritage of our community is a primary focus, while also extending outreach to the needy in a true spirit of ecumenical fellowship."

St. John services are held on Saturday at 4 p.m., and on Sunday at 7:30, 9 and 11 a.m. For more information on St. John, visit its website: www.stjohnchurchplaq.com <<http://www.stjohnchurchplaq.com>> , or call 687-2402.

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