



Tuxedos and Rubber Boots

Driving west, bounded down, loaded up, and truckin' with the Z-71 on I-10. It was comforting to see the lush Mississippi greenery lined with the tall, long leaf pines. Late afternoon shadows cascaded upon us, and in a brief time, the expansion joints of Rigolets Bridge were harmoniously clicking and clacking a rhythmic beat, guiding us over Lake Pontchartrain. Suddenly, there was Chef Menteur Pass gazing out over the southern horizon. Ahead, there is a waterway largely forgotten by time, and once used by pirates and outlaws to ease in and out of the Gulf of Mexico. And with vast bayous in and throughout this mercenary territory, it is no wonder that Chef Menteur means Big Liar.

And so it is with many fishing stories, tending to stretch the truth, our sponsoring purveyor from Grayton Brewery and former member of Stinky's Bait Shack Liars' club in Santa Rosa Beach, Florida heard the question...

Hey Podna! You bring dat tuxedo and sum rubba



boots this time?!

This inside joke now often brings laughs, but can summarize the juxtaposition of what it means to anticipate on your first Hook, Line & Dine experience. It's safe to say that the one of the HLD Krewes' honorary New Orleans' alumnae was the venerable pirate Jean Laffite, whose spirit inspires the quest of rich bounty for fresh Gulf Coast Seafood. Our captains and chefs are amongst the finest in the world, combining key ingredients and celebrating an exemplary culinary culture. Our first Jazzfest Hook, Line and Dine event was special in that legendary Peace Marvel was our head tuna captain out of Venice. Our Chef: Tory McPhail, who runs the Commander's Palace kitchen--an institution inspired by the fresh ingredients found inside Mississippi's levees and richly pouring into an alluvial fan that makes the indigo blue waters so bountiful and perfectly balanced within nature's great reprises.

During Jazzfest each year, over 1,000,000 music lovers descend upon New Orleans for founder Quint Davis' celebration of both music and 'culcha'. Most of the folks visiting in the last week of April each year sadly never venture beyond Blaine Kern's Mardi Gras world.

And so it is that the Crescent City Connection twin-span bridge takes you to one of the highest points above the beloved "city built below sea level", offering your last view to what many know is "The End of The World." It is here where Hook, Line & Dine's Lady Angler and multiple world record holder speaks the words that would have made Lafitte smile:

"You have to have a little blood lust. You really have to see the end the whole time."
Stephanie Choate

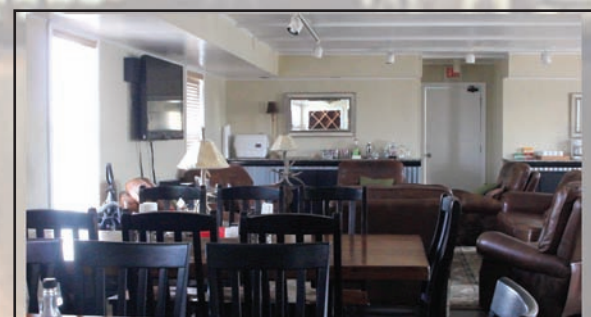
Herein lies the start of the thin veil which



separates those who tell "fish stories", and those who live a fish story... If you don't have the time to fish much, here you will find that bucket-list item quickly checked off only to be quickly checked again and again.

Plaquemines Parish is a place where people can go to truly get away from the chaos of today's world. It goes beyond offering a setting for people looking to check out of the stresses of daily life, and truly takes visitors to a simpler place where people engage with one another, instead of engaging with their devices. Families in this area go back generations, each passing down to their children a very special knowledge of a place, tradition, and culture, much like the marsh that connects the communities together, and the land and the people on it.

And yet, on the edge of the world is a lodge that can accommodate the most sophisticated angler, hosted by one of the community's finest-- Ms Naomi Landry. She is the daughter of a crew boat captain, with a lineage that goes back





several generations. She is the cook for Southern Way Charters' Sportsmans Lodge. More than that, she offers world traveling visitors a one-of-a-kind experience to those who are looking for a truly spectacular fishing adventure.

Born and raised in Venice, LA, Naomi infuses French cooking techniques with dishes that are in-season using whatever is the freshest at the time. She learned to cook by watching her mother prepare dishes for the family using fresh, local ingredients. Broccoli, cabbage, and Creole tomatoes often star in her dishes, along with her exquisite cream sauce. Her signature dish is a trout almandine: a delicate, fine white fish, smothered with crab and shrimp in her light cream sauce, and finished with toasted almonds. Since her backyard is called "Tuna Town", Naomi also prepares tuna seared along with creative platters of sashimi, or rolled in sushi for her guests' fresh catch that day. She sources fresh & local at locally-owned-and-operated Becnel Farms, and Terry's Oyster House in Port Sulpher. She was very gracious, opening up her kitchen to our Hook, Line & Dine Krewe's Chef David Cunningham.

Chef David is the former executive chef for Commander's Palace, and now runs the kitchen for V in Seagrove Beach, Florida. He and Jason



Seither, just up the river in Harhan, welcomed this year's HLD Krewe with some Seither's Crawfish Boil! Jason won awards for his adventurous Po-Boy's and bodacious home-spun seafood. The Grayton Beers, iced down from Florida, were the only way to cool the hot spices enjoyed at the Jazzfest kickoff party. Our goal was to bring fresh yellow fin tuna to be prepared at Chiba Sushi bar and later, and at the Maple Leaf by former King Robustus himself, Captain Brett Ryan. Each year, the dishes get more dynamic. However, we had to catch them first! The BillFish Girls from South Florida were there to break a world record or two, though the trips were set up for fun times. It was serious business on the back deck of the lodge, discussing where the bite was and where we needed to go. Captain Peace was studying the models, and showed that the color change and water temps meant that it was going to be an all-day challenge.

It would all take place at the lodge at the edge of the world—that very special place that can accommodate even the most sophisticated angler—SWC Sportsmans Lodge. Located in Venice, LA, Sportsmans Lodge offers true luxury accommodations without forgetting the reason for visiting the Lodge—a one-of-a-kind sport-fishing adventure.

Just over an hour's drive south of New Orleans, Sportsmans Lodge offers a prime location for catching anything from speckled trout and redfish, to tuna and marlin. All of this is literally steps away from your waiting boat.

Much of the charm of Sportsmans Lodge is Capt. Jarret "Smiley" Wiltbank. Born in Phoenix, AZ, Smiley spent his whole life fishing the Gulf, as well as some of the greatest places in the country: from



the Gulf in Mississippi to the Aleutians in Alaska. Kindergarten through grade school, Smiley spent his time fishing for salmon in the Pacific. Later, Smiley honed his skill at bass fishing in private lakes and reservoirs throughout the country. Later, he began working on 100-ton starship dining yachts, and was later a deckhand for the "Sea Time". His typical fishing trips run from 6-8 hours, and mostly targets inshore rigs--about a 25 minute run from the Lodge. Fisherman can also expect to catch snapper, mangrove snapper, triple tail, and triggerfish to be brought back and cooked by Naomi.

To book your world-class fishing adventure, call Captain Bart Haddad at (601) 466-0152, or visit the website at www.southernwaycharters.com to have a staff member contact you for booking information, details, pricing, and to customize your own fishing adventure.

Be sure to read next month's August edition of the Hook, Line & Dine continuation of 'Tuxedos and Rubber Boots'.

Featuring Fishin' Musician Galatic Guitarist Jeff Raines, the HLD Jazzfest Billfisher Girls pending world record status, and the Hook, Line & Dine's ascent back to Oak Street's sushi restaurant Chiba and the Maple Leaf Bar's pre-Jazz Fest kick-off portion of the "Dine".

Hook, Line & Dine

***A healthy entertaining fare of Refined Rev-
elry infused with the pure enjoyment of Gulf
Coast Cuisine!***