



**Rodney Babineaux, Sr.**  
**Cajun Foodways**

Mr. Babineaux was born in 1929 in Breaux Bridge, Louisiana. Rodney is the founder of a slaughterhouse and meat market in the Breaux Bridge area and is an authority on butchering. He ran the business for twenty-six years. Mr. Babineaux is also a retired railroad bridge foreman, which makes him an expert on railroad traditions; he worked for Southern Pacific Railroad for twenty-one years.

Rodney spends his retired years organizing cochon de laits, a traditional Cajun pig roast, throughout the year. He is an excellent cook and is known for his skill at preparing traditional dishes such as boudin, hogshead cheese, rice dressing, sausage, cracklins, and roasted pig.

Mr. Babineaux has demonstrated his cooking expertise at the Breaux Bridge Crawfish Festival, Festival International, and the AFS Folklore Tour of St. Martin Parish.

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