



Giroir, Mazie

Cajun Foodways

Mazie Pipsair Giroir was born in Belle River, Louisiana. While filling the position as the manager at a drugstore, she also owned her own business for two years. She learned to cook traditional Cajun staples like white beans and homemade bread as a teenager from her mother, Phileomene Pipsair. After she married Alex Giroir of Pierre Part, she learned to make a number of other dishes from her mother-in-law. She still cooks these traditional dishes for her family as well as demonstrating them at festivals throughout Louisiana and the United States.

One of Mrs. Giroir's specialties is stuffed crabs, a dish she learned to make after she married. Her ingredients include crabmeat, bread crumbs, with seasonings like onion, celery, bell pepper and garlic. She points out that "We don't use a filler, but make a small roux to hold the ingredients together." She is also known for making Louisiana specialties, such as turtle sauce piquant, fried fish, cracker pudding, white beans, and red beans and rice.

Mrs. Giroir's husband, Alex Giroir, is a master wooden boat builder who demonstrates boat building at festivals throughout Louisiana and the United States. Mazie Giroir often accompanies him to demonstrate home style Cajun cooking. She has participated in the Smithsonian's Festival of American Folklife, the 1984 World's Fair in New Orleans, and the Louisiana Folklife Festival, among other events over the years.

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