

# Creole & Cajun Country

MARCH 16-22, 2026

## Experience the Sights, Sounds, and Flavors of Southern Louisiana

“Southern Hospitality” is just what you’ll find while exploring this region’s diverse cultural, culinary, and natural attractions. Savor delectable meals, including a special cooking demonstration and dining experience at TABASCO® Pepper Sauce Factory. Travel back in time as you explore historical towns and plantations along the way, meet bayou country locals who live off the land and sea, and “laissez les bons temps rouler” during a thrilling excursion into the heart of Cajun and Creole country.

### DAY 1: WELCOME TO THE BIG EASY!

Enjoy dinner with your fellow travelers as you build excitement for the experience ahead! *D*

### DAY 2: HOUMAS HOUSE/SWAMP TOUR

This morning, venture into Cajun Country and enjoy a guided tour of the Houmas House Estate. The mansion sits along the Mississippi River and has been restored to the antebellum era, reflecting the opulence and wealth this sugarcane farm boasted in the 1880s. After enjoying a delicious lunch at Dixie’s café, we will take a slow-moving cruise through Louisiana’s Atchafalaya Basin Swamp. Keep your eye out for a large array of wildlife including alligators and osprey. Next, we will visit Cypress Cove and meet Yvette Landry and Jourdan Thibodeaux to learn of the history, tradition, and roots of Louisiana French music from those who know it best. Listen to ancestral Cajun and Creole music and stories, learn the dances of the Fais Do-Do and Mardi Gras. You may even get to play Cajun percussion instruments, like the T-Fer, or accordion as part of the band! *B, L*

### DAY 3: FARM TOUR/HISTORIC VILLAGE/BEIGNETS

Today, we will visit a rice and crawfish farm and meet a farmer who has mastered double cropping, a technique that involves growing and harvesting both rice and crawfish in the same pond or field. This afternoon, we’ll visit Vermilionville Historic Village, where we’ll enjoy lunch and learn how to make beignets. Of course, you’ll be able to sample this delicious Louisiana delicacy. Next, we’ll stroll through the historic village to explore the history, culture, and natural resources of the Native Americans, Acadians, and Creoles of the Attakapas region. Tonight, relax at our hotel in Lafayette and enjoy dinner on your own at the hotel or a local restaurant. *B, L*

### DAY 4: AVERY ISLAND/HOT SAUCE/COOKING DEMO/ALIGATORS

Today, things “heat up” at the one-and-only TABASCO® Pepper Sauce factory. Enjoy a tour of the factory and see how this famous sauce was made back in 1868 and how it is made, packaged, and delivered around the world today. For lunch our group will meet with one of TABASCO® Executive Chefs and enjoy a 4 course TABASCO® inspired Southern



TABASCO® Pepper Sauce factory



meal. Afterward, explore Avery Island Jungle Gardens and Bird Sanctuary, home to countless varieties of exotic plants and wildlife. This afternoon we will tour a working alligator farm. If we're lucky, you may even be able to hold a baby alligator! **B, L**

### DAY 5: SHRIMP/BASKET WEAVING/ AUTHENTIC SEAFOOD BOIL

After breakfast, hear the tales of hardworking fishing families and be prepared to be mesmerized as we witness the captivating process behind the delectable dried shrimp, also known as Cajun popcorn. You will witness the intricate techniques used to dry and season the shrimp to perfection. Plus, enjoy the exclusive opportunity to taste the shrimp popcorn firsthand. We'll have a delicious lunch before heading to the Bayou Terrebonne Water Life Museum to meet Ms. Janie Luster, a tribal member of the United Houma Nation. As a master palmetto basket weaver, she will show you how she makes her basket and tell us about the tribe's culture, history, and arts. Food is Louisianans' love language and tonight, we will experience firsthand what it's like to be Cajun with the locals at an authentic seafood boil. Don't worry, we will have you covered with local non-seafood dishes as well. Seafood boils are one of Houma's favorite pastimes! **B, L, D**



Avery Island Jungle Gardens  
and Bird Sanctuary

### DAY 6: NEW ORLEANS/WWII MUSEUM/FRENCH QUARTER

This morning, head to New Orleans and visit the National WWII Museum. Explore the lives of American men and women during WWII through letters, recruitment posters, weapons, models, and film. We will enjoy a delicious lunch at the museum. This afternoon, enjoy a guided tour of New Orleans with a local guide that will include the famous French Quarter, see the stately homes of the Garden District, and view some of New Orleans' well-known cemeteries, with elaborate sculptures and decorative artwork. Tonight, we will stay near the French Quarter, and you will have the opportunity to explore on your own and have dinner at one of the many delicious restaurants nearby. **B, L**



Learn to make a Louisiana staple—the beignet

### DAY 7: MARDI GRAS/FAREWELL

Before heading home, we will visit Mardi Gras World. Here we will take a guided tour to see how the floats are made for the famous Mardi Gras Parades in New Orleans. You will even get to make your own Mardi Gras mask and have a taste of some King cake. Say goodbye to new friends and head home with incredible memories of our time in Cajun and Creole Country. **B** ✨



Houmas House

## TOUR DETAILS

7 Days • 13 Meals

Mar 16-22, 2026

Price Per Person:

DB \$2,999, TP/QD \$2,799, SG \$3,599

Depart/Return:



St. Louis  
Kansas City

## HIGHLIGHTS

- Guided tours of Houmas House, Mardi Gras World, and New Orleans
- Visit working rice, crawfish, shrimp, and alligator farms
- Taste authentic Louisiana cuisine including a cooking demonstration and seafood boil
- Meet warm, welcoming locals who live and work in bayou country
- Explore the WWII Museum, Vermilionville, and TABASCO® factory
- Swamp boat ride in search of alligators, birds, flora, and fauna

## ACCOMMODATIONS

**Night 1:** New Orleans Marriott, French Quarter

**Nights 2-3:** Drury Inn and Suites, Lafayette, LA

**Nights 4-5:** Homewood Suites, Houma, LA

**Night 6:** New Orleans Marriott, French Quarter