

L Les Nouvelles de La Famille Doucet

NEWSLETTER OF LES DOUCET DU MONDE

FEBRUARY 2008

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MESSAGE FROM THE PRESIDENT

By Dean Doucet

Dear Cousins:

A new year has begun and it has been busy already. Take a few minutes to look back and to look forward. Look back over the past year and see how much you accomplished. Look forward to this new year to set some realistic goals for what you want to accomplish, then go for them.

It has been a little over ten years since Les Doucet du Monde (LDDM) was established. It brought a lot of Doucet/Doucette cousins together for an enjoyable time in 1999 in Louisiana as part of the CMA celebration. Three and a half years ago a second celebration was held, in the homeland of our ancestors, Nova Scotia. Many cousins joined together to celebrate our ancestors and to get to know new cousins. However, after each celebration most of those cousins drifted away, back to their own comfort zones. Now, 2009 approaches, and with that the potential of a third celebration, in the land of the Acadian peninsula. So far nobody has stepped forward to organize a family reunion.

One of my dreams since becoming involved with LDDM is to have one continuing family organization that would bring together all of the descendants of Germain Doucet, whether they are from Nova Scotia, New Brunswick, Quebec, the New England states, Louisiana or France, or wherever they live. I have thought frequently as to how to accomplish this dream. I don't have the answers, but I still have the dream.

So how do we bring the Doucet/Doucette family all together into one family organization? The LDDM web site has helped some, in providing the extended family genealogical information about the family. I frequently have individuals add new information or they have queries about specific individuals. Some we can assist; others we can't. But I see an attitude among family members as I search the internet for new information. It seems that most want to get data, but don't want to share data. I find this a sad commentary, I am sure that is just as prevalent in other families.

So, here are a few suggestions:

- Invite your immediate and extended family members to join LDDM. We will talk more about this in the future.
- Share whatever genealogical information that you have gathered. If some of it is sensitive and you don't want it published on the web site, state so and we won't publish it. But we will have it so that possibly at some future date it can be published. I already have some data in this category.
- Encourage others to share their genealogical data, whether or not they are members of LDDM. I have always been convinced, and I have seen it happen, that one person's data holds the key to another person finding their place in the Doucet/Doucette family tree.

I have a deep and abiding gratitude in my heart for my extended family and am thankful to be a part of this wonderful family organization. I am thankful for my association with the wonderful people who currently and in the past have been a part of LDDM. May you be blessed in your everyday lives and in your family relations.

MEET YOUR NEW BOARD MEMBERS

As we begin a new term of office, we extend a warm welcome to our two new members of the board. Let's let them introduce themselves to you.

Gail Doucette Christensen

I was born Gail Doucette in New Jersey in 1940 to Lillian Beck Doucette and George Doucette. My mom and dad had met in 1935 on board the cruise ship Acadia, where my dad was a member of the crew. He was born in Yarmouth, Nova Scotia into a family with deep roots in the Acadian seafaring tradition. In 2004, with the help of the Argyle Municipality Historical and Genealogical Society in Tusket, NS, which I had visited the previous year, I first learned of my Acadian heritage and was able to trace our Doucette family tree back to Germain Doucet. My grandfather had emigrated to Massachusetts in 1919 and apparently never told his 10 children and 42 grandchildren of their Acadian history, so I remedied this by writing a family genealogy and distributing it to as many of my family members as I could locate.

I went to college in New Jersey, worked in the publishing industry as a book and magazine editor in New York City and Hartford, Connecticut, and moved to Raleigh, North Carolina in 1982. I have two children from my first marriage: my son and his wife live in Charlotte, about two hours from Raleigh, and my daughter lives in Orlando, FL, where she works for Disney's Animal Kingdom as an animal keeper and educator. Both of my husbands and I and now my son have been IBMers. I retired from IBM in 2003, where I had worked as a technical editor in the international section and where I met my present husband, Alfred, a native of Denmark, whom I married in 1998.

My greatest pleasures in retirement are travel and nest-building. We travel to Denmark every year, since my husband kept his bachelor house there. His family from time immemorial were farmers, and today both sisters own farms (one a dairy farm, one a wheat and barley farm). Since Alfred travels a great deal meeting with customers and giving speeches, I have been tagging along to some wonderful places. When we are not traveling, we are enhancing our home - Alfred is a handyman without peer, and also does incredible landscaping, while my passion is decorating the interior.

We are now embarking on our fifth major construction project. We are also soon to begin a far different project: we will become grandparents for the first time next month, when my son and his wife expect the birth of a son. True to my Acadian heritage, I have long been an avid sailor, owning four sailboats over the years, but I haven't sailed since marrying Alfred, since we are so busy expanding our dream home.

Pauline Doucette Parker

Bonjour ma famille

Being a member of Les Doucet Du Monde since the 90's, it never occurred to me that I would one day be on the board. I shall do my best to help as much as I can and will try to be a positive influence to our very large Doucette family. My name is Pauline Doucette Parker. I was born in Lewiston Maine the great granddaughter of Pierre Doucette & Malvina Marcouillier. I lived in a French speaking household, and still speak French today, although I have forgotten many words, but when I visit Canada or Maine, it does not take long for my brain to start thinking in French again.

In 1954 just before I turned 9, my family moved to Miami, Florida, and that is where I grew up, married, and had our son who is married and has 2 children, *mémère's* pride and joy.

While my husband Herb attended the University of Florida, we decided that the north Florida area was where we wanted to be. We lived in the Orlando area for 21 years and when I retired from Bellsouth, we moved back to the Gainesville area in 1997.

I have many hobbies and interests, including, gardening, sewing, & crafts, but the one that takes up most of my time is of course, Genealogy. Its been over 40 yrs since I started to research, and I was lucky because when I first started to most of my family was still living.

I studied horticulture and learned how to manage Florida soils well enough to be able to garden successfully. My last garden produced a bounty of flowers and vegetables including 4 lb. zucchinis.

We are hoping to attend the next reunion in 2009 and looking forward to meeting everyone.

IT'S MEMBERSHIP RENEWAL TIME!

It is now time to renew your membership for 2008! Enclosed are two Membership Application/Renewal Forms. Use one for yourself and pass the other along to an interested Doucette relative.

Please note that you now have the option of paying for two years at a time. We hope you will take advantage of this convenience.

However, BEFORE you send in your renewal, check your membership status on the address label. The last year for which you have paid appears after your name. If your label shows "2008" or "2009", that means you have already paid for those years. To simplify the Treasurer's work and eliminate the need to issue refunds to members who have already paid, any duplicate enrollments/payments will be applied to the following year..



GENEALOGY QUERIES

We would like to have as a regular feature in each newsletter a section for members to submit genealogy queries. If you have reached a "brick wall" in your research and would like to seek help from other members, submit your query, including as much information as possible. Include your name, address, E-mail address (and phone number, if you wish). We will publish it and ask members to reply to you. Please advise our web master Dean Doucet (see contact info on page 1) of any information you receive so it can be added to the Miscellaneous Section of the Genealogy Section on our web site.

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We received an e-mail in Spanish from Marcel Raul Dousett in Argentina asking for help in finding his Dousett roots.

He wants information on when the Dousetts went to Argentina and where they came from. What were the names of the first Dousetts in Argentina?

With the help of someone fluent in Spanish, I responded and asked him to send us the names of his parents and grandparents, birth dates, places of birth, etc.

In the meantime, if you can help Raul with any of these questions, let us know and we'll pass on the information.

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Jean Renault, from Bearn in southwest France, e-mailed stating that he is looking for persons who went from Bearn to Acadia in the 17th and 18th centuries.

Bonjour

Je recherche des béarnais qui sont allés en Acadie au 17 et 18ème siècle.

Pouvez vous nous aider.

Merci

Amicalement du Béarn

Jean Renault

Secrétaire general

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Visiter le site :

<http://perso.orange.fr/bearn-acadie-nouvelle-france/>

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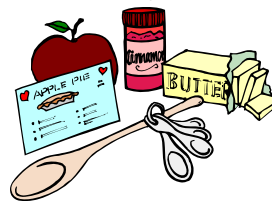
## E-MAIL ADDRESSES

Please let Treasurer Jacqueline Auclair know your current e-mail address. Only about half of our members have e-mails on file. Include it on your membership form.

S'il vous plaît, envoyer votre adresse courriel à notre Trésorier Jacqueline Auclair. Écrivez-la sur le formulaire

d'adhésion.

## FAVORITE FAMILY RECIPES



Alright, all you cooks out there. Those of us who love to eat (that's all of us) are looking for new dishes to tempt our palates. Send us your favorite family recipes to share with the rest of your LDDM family.



### Tourtierre

By Doris Doucet

Tourterre is a pork meat pie. This recipe will make 2 medium pies or one large one.

#### Ingredients:

3 lbs ground pork  
1 small onion  
1 large or 2 small potatoes  
1 or 2 pre made pie crust (depending if you want 1 large or 2 small pies)  
salt and pepper to taste

Chop the onions very thin, small pieces. Put the pork, onions, and salt and pepper into a pan, and fill the pan with water just covering the ingredients. Slow cook it for 1 ½ to 2 hours, making sure all the water is evaporated. Peel and cook the potatoes, in another pan. When cooked, mash them. When cooked remove any grease from the pork and onions pan. Mix the mashed potatoes, onions and pork together and place in the pie shell. Bake at 425 until crust is golden.

## WEB SITE UPDATES

Check out the updates to our LDDM web site at <http://www.doucetfamily.org>. Thanks to Lou Doucet, our web site continues getting better and easier to use. Read the updates, the new additions and find out a bit more about activities concerned with the LDDM family.

Dean Doucet, our new president for the 2008-2009 term, continually adds genealogy and entries to our web site.

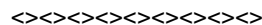
## IT'S ALL RELATIVE

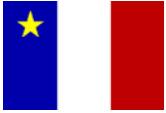
By: Pat Hayes

One of the best moments of our Nova Scotia trip for CMA 2004 was the opportunity to meet so many cousins at the Doucet Reunion and to have the chance to put a face to many individuals with whom we had corresponded or whom we had heard about. A lot can happen in the five years before the next Acadian reunion in 2009.

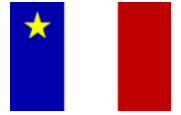
We invite you to send in to us by regular mail or E-mail notice of events that are significant in your life. These could include births, marriages, deaths, promotions, retirements, trips or any other items that you would like to share with your Doucet cousins through the LDDM newsletter. News of a trip might best be sent after the event, as we don't want to advertise an unoccupied home.

We welcome your notices at Pat's E-mail address or Les Doucet du Monde, 1 Lougheed Court, Aurora, Ontario, L4G 5K8, Canada.





## ACADIAN/CANADIAN CHAPTER NEWS



WE RECENTLY RECEIVED NEWS FROM CMA 2009 THAT ONE PERSON, POSSIBLY TWO PERSONS, ARE INTERESTED IN ORGANIZING A DOUCET REUNION. WE ARE NOW LISTED AMONG THE FAMILIES INTERESTED IN HAVING A REUNION. THIS IS PROGRESS! BECAUSE OF DISTANCE, LDDM CANNOT BE DIRECTLY INVOLVED IN ORGANIZING BUT WE WILL, OF COURSE, OFFER TO HELP IN WHATEVER CAPACITY WE CAN, SUCH AS WITH PUBLICITY. DO PLAN ON ATTENDING. REMEMBER, ALL TRAVEL TO CANADA NOW REQUIRES A VISA!! THEIR WEB SITE IS: <http://www.cma2009.ca>.

The 4th World Acadian Congress will be held in the Acadian Peninsula, the northeastern part of New Brunswick, from Friday, August 7, 2009 to Saturday, August 23, 2009.

As of February 25, 2008 there remain **529 days** until the beginning of CMA 2009.



Le 4e Congrès Mondial Acadien aura lieu du vendredi, 7 août au dimanche, 23 août Dans la péninsule acadienne

Commençant le 25 février 2008- il reste **529 jours** à l'ouverture du CMA 2009.

CMA 2009 will present four major activities throughout the Acadian Peninsula:

- Opening day activities in the Lamèque-Shippegan-Miscou region
- The main event for the feast of August 15 in the region of Caraquet
- Closing day in the region of Tracadie-Shellia and Neguac
- Festive activities in the Pokemouche area, the geographical center of the Acadian Peninsula

Le CMA 2009 présentera en partenariat quatre grand rassemblements dans la Péninsule acadienne:

- La journée d'ouverture dans la région Lamèque-Shippegan-Miscou
- L'événement principal autour de la fête du 15 août dans la région de Caraquet
- La journée de fermeture dans la grande région de Tracadie-Shellia et Neguac
- Un "carrefour d'activités festives" installé à Pokemouche au centre géographique de la Péninsule acadienne



Mi-Carême literally means the middle of Lent; the third Thursday of the forty days of fasting and penance before Easter. This day was reserved to give everyone the opportunity to celebrate and escape their lenten duties. Brought to North America by the French settlers, la Mi-Carême has survived in only four Canadian villages: [Saint-Antoine-de-l'Île-aux-Grues](#) and [Natashquan](#) in Québec, [Fatima](#) in the Magdalen Islands, and the region of Chéticamp, St-Joseph-du-Moine and Margaree in Nova Scotia.

Since the Middle Ages, the Mi-Carême in France is an occasion for a large ticker-tape parade. Other French colonies have also retained this one day break from Lent. [Guadeloupe](#)

[and Martinique](#), as an example, still reserve the twentieth day of the forty day Lenten period as a day of wine, rum, feasting and dancing as a means of relief from the rigors of Lent. The highly popular tradition of [Mardi Gras](#) celebrated in Louisiana follows this same idea of relief but takes place on Shrove Tuesday, the day before Lent begins.

In Canada, there was talk about a legendary woman similar to Santa Claus in his legend; she would wander around the village, dressed in a long robe with her head covered and would leave candies for the children. Most of the time the kids would never see her, but the next day they would be told that the mi-carême had left them treats. There were even kids who hung a wool sock or their hat for the mi-carême to fill with goodies during the night.

The mi-carême was also used as a Boogiem type character by the parents of disobedient kids, telling them that the old mi-carême would come and punish them if they didn't obey. They would also make the children believe that the mi-carême was responsible for bringing the babies.

The Mi-Carême eventually developed into a break

not only for the children but for everyone who wanted the

opportunity to

(continued on page 5)

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Development Association: <http://www.micareme.ca>



escape from their lenten duties. Mi-Carême eve was called " La Petite Mi-Carême" and was reserved for the children. They would disguise themselves and go from house to house asking for treats. For this day only, they were permitted to eat candies.

The following day, it was the adults' turn. They would disguise themselves and go from house to house, trying not to be recognized by their neighbors. It was the job of the mi-carêmes to change their voice and mannerisms and the job of the people in the house to identify them. This guessing game involved music, food and plenty of amusement.

For over 200 years, this celebration has been kept so strong in the **Chéticamp, St-Joseph-du-Moine and Margaree** region that instead of one day, people of this area have made it last a whole week! It is not uncommon for people in this region to take their vacation during this week so as to not miss a moment of the event.



Pour le mardi gras, la famille de Michel ne célébraient pas cet événement, mais ma famille oui. A mardi gras ma mère faisait un gros souper (poutines râpés, tartes à la viande, tartes aux fruits et tous les légumes du jardin) à la mi-carême on mangeait ce qu'on voulait aussi. Nous n'avons pas de parade ici à Dieppe.

Michel & Irene Doucet  
Dieppe, NB

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At the time I was growing up in Moncton, NB. we "kids" were allowed to eat candy and treats on that day. It was sort of a Holiday in the middle of the privations of the Lenten Season.

I do think in the small towns and villages, they might have celebrated in a manner a little like Halloween, where people would dress up in costumes so that they were incognito, and go play tricks around the village. Perhaps someone who grew up in those villages will be able to tell you more.

From all the readings that I've done, it seems these things went on more on Prince Edward Island and in Cheticamp.

As for Mardi Gras, again, the main thing that was done to celebrate the last day before Lent, was that the lady of the house would prepare a huge feast...something very rich (and fattening!!!), such as Patee Rapee, Poutines Rapees, or as they call it in Nova Scotia, Rappie Pie. This was usually made with Grated Potatoes, layered with Pork or Chicken, then covered with more grated potatoes, and covered with either diced salt pork or bacon, and baked in the oven until the top was nicely browned. The Patee or Rappie Pie, was then served in squares, with either white or brown sugar, and even with molasses or syrup in some areas. Yum!!! The poutines were made also with grated potatoes, combined with cooked mashed potatoes, with diced salt pork in the center, and made into balls (much like snow balls), and dropped into hot boiling water, and simmered until cooked. Dessert would've been either sugar pie or "poutines a trou", which are dumplings made with diced apples, raisins, some dried cranberries and covered with a crust and made into a round ball. The edges of the dough are sealed, and turned on the bottom. On top of the ball, you make a round hole, through which is poured syrup after the poutines are baked.

Another favorite Acadian dessert is "Petes de Soeur". This is made like a sticky bun, rolled out bread dough, covered with a good coating of butter or margarine, then brown sugar and cinnamon, rolled into a pinwheel, then baked. I actually make them with Bisquick, and they come out really good, and much easier and faster. The only difference with the Bisquick method, they must be served (or eaten) almost

## La Mi-Carême; c'est quoi ?

La Mi-Carême est une ancienne tradition conçue en France comme un temps de fête visant à alléger les sacrifices du temps du carême. Depuis ce temps, cet événement a été perdu dans plusieurs endroits et modifié dans d'autres. La région acadienne du Cap-Breton cependant, a gardé cette tradition forte pour plus de 200 ans et la célèbre encore en vigueur.

Durant ce temps de la Mi-Carême, les gens de la région, seuls ou en groupes, se déguisent et visitent leurs amis. C'est la tâche des résidents de la maison de deviner la personne déguisée. Ceci occasionne une soirée de plaisir où une personne gênée a l'opportunité de montrer ses vraies couleurs.

Même si l'idée principale de se déguiser pour aller visiter leurs voisins demeure, on peut observer un peu de changements dans des villages de Chéticamp, St. Joseph-du-Moine, et Margarie.

Autre fois, le Mi-Carême était célébré quatrième jeudi du carême (le milieu). Eventuellement, la tradition devint plus populaire, et la fête fut étendue pour inclure le mercredi et le vendredi. À présent, à cause de la haute popularité, on commence avec "Laissons les Mi-Carêmes" le dimanche soir au Centre acadien à Chéticamp et on continue à courir la Mi-Carême jusqu'au vendredi. Les festivités se terminent avec la "Gala de la Mi-Carême à la salle paroissial de St-Joseph-du-Moine.

[Source: La Page Web de la Mi-Carême, Le Moine



immediately, because they tend to dry out if left out too long.

Jeannine Doucett Caissie



## LOUISIANA CHAPTER NEWS

### **C'EST VRAI: HOW DO YOU EXPLAIN MARDI GRAS ANTICS TO OUTSIDERS**

**By: Jim Bradshaw  
(The Daily Advertiser, January 7, 2007)**

Yesterday was the start of the Carnival season, the time of year when those of us in south Louisiana begin several rituals that may seem a bit "different" (not to say "strange") to people from other places.

How, for example, do you explain to a visitor from afar why there is a plastic baby in the purple, green, and gold cakes that we consume with gusto from now until Lent?

Or what do you say to the fellow from New Jersey who just won't believe that whole groups of us dress up as clowns each year to ride horseback through the countryside and chase chickens?

Can you make them understand why dignified men of medicine or of the bench, important businessmen and leading citizens for one day a year think it perfectly acceptable to parade around town in funny looking leotards, wearing a crown filled with fake jewels, and acting like the king of the walk? And why we regard this as serious business?

Can you tell your cousin from Iowa just what a krewe actually does and why we can't spell it right?

How do we explain to someone who's never been to a parade that at Mardi Gras, it is perfectly acceptable to step on the hands of children and old ladies if you're both going for the same cheap plastic trinket? Not too hard, of course, but hard enough to claim the prize.

Or that, well, no, you can't really spend an aluminum doubloon on anything, but that they are valuable nonetheless?

Can you make them believe that once they've experienced the ribald revelry, the madcap merriment, and laissez les bons temps rouler (see how studiously I try to avoid clichés), they will come back year after year for more, wishing in their hearts of hearts that they, too, could chase a chicken, ride a float, or have as much fun as we do?

### **Mi'Kmaq Members Part Of Native American Celebration**

**By Jim Bradshaw  
(The Daily Advertiser, November 10, 2007)**

A member of the native nation that greeted the Acadians when they first came to North America helped celebrate Native American Culture Day in Lafayette, LA on Saturday, November 10, 2007, and was also the honored guest when L'Ordre du Bon Temps held its annual feast emulating those thrown by the early Acadians.

Judy McEwan Pearson, who was born on the Bear River First Nation reservation represented the Mi'Kmaq (also commonly spelled MicMac) people of Nova Scotia at the activities at Vermilionville and the Jean Lafitte National Historical park and Preserve on Surrey Street.

Tribal representatives from the Coushatta, Houma, Chitimacha and Attakaps-Ishak nations also took part in the day's events.

Later that day Pearson was guest speaker at the annual gala of the Order of the Good Times, which is based upon a celebration begun 4000 years ago to help the first Acadian settlers get through the long, cold winter.

Pearson works as a "heritage presenter" for Parks Canada in Port Royal at a recreation of the Habitation where between 30 and 40 men under Samuel Champlain began what became the first Acadian settlement. Her people helped the Acadian settlers begin their lives in Acadie by teaching them to hunt and fish, and by supplying them with food.

The Mi'Kmaq were hunters and gatherers who, according to recent archeological evidence, had been in Nova Scotia for thousands of years when the first Frenchmen arrived there.

"The native people welcomed the French," Pearson said. "We showed them how to hunt and how to build fish weirs, shared our food with them. They would not have made it that first winter without Mi'Kmaq help."

The Mi'Kmaq also showed the Frenchmen new ways to preserve and prepare food, she said.

"For example, the French salted their fish to preserve it. The Mi'Kmaq smoked fish. That gave the French another way to preserve the fish, and one that was more flavorful," she said.

The Mi'Kmaq also helped clothe the Frenchmen against a winter much colder than anything they'd experienced in France.

They came with linen and woolen clothes," she said. "We gave them furs to keep them warm, showed them how to walk on snow shoes." They also helped them to throw their first big feasts, she said.

The origins of L'Ordre du Bon Temps were chronicled by Marc Lescarbot, one of the gentlemen who was with Champlain.

According to Lescarbot's account, Champlain formed 15 gentlemen at the Habitation into a sort of social club during the winter of 1606-1607 in which each man took turns holding the office of Grand Master for one day.

The Grand Master's job was to prepare a feast for his fellows on that day and each of them tried to outdo the other.

Pearson says these Grand Masters had more to work with than might be imagined.

They had a garden and grew herbs as well as cabbage, carrots and turnips," she said. "They had fish such as haddock and halibut, mussels, clams, lobster, scallops. They could hunt for rabbit, moose, caribou, and geese."

Lescarbot wrote that the feasts caused the table at the Habitation to "groan beneath the luxuries of the winter forest."

"Whatever our gourmands at home may think," he wrote in the early 1600s, "we found as good cheer at Port Royal as they at the Rue aux Ours in Paris, and that, too, at a cheaper rate." (The Rue aux Ours was a street in Paris known for its restaurants.)

The Order of the Good Cheer was formed in Acadiana in October 2006 at the Acadian Memorial annual fundraiser, with the first Louisiana reenactment of the feasts.