

Ain't No Friday, Like Good Friday!

Written and Illustrated

by

Angel Faulk

Author's Purpose

Ain't No Friday, Like Good Friday is a story written from rich lived experiences.

The author's purpose is to share Good Friday family traditions from Louisiana culture on the weekend of Easter. Good Friday is the start of the Easter celebration for the end of the Lenten season recognized by the Catholic church. Readers can relate their experiences of Good Friday to Cajun and Creole traditions during this season. This nonfiction story brings joy and memories of the good times we celebrate as a family to keep the tradition going.

Dedication

I dedicate this short story to my great aunts, Caroline Roberts, and Regina Charles. Thanks for allowing me to experience such a great time for Good Friday and Easter. I am so thankful to have such kind and loving people in my family who pass down memorable family traditions.



Ain't No Friday, Like Good Friday!

As we sit on the porch on a cloudy Thursday afternoon, listening to zydeco music and having a good time like always, we wonder how the weather will be tomorrow to prepare for our annual crawfish boil. We count the hours and the minutes until we get to celebrate with our wonderful family and friends.

We then begin rumbling about what dishes we are cooking for tomorrow's dinner. Everyone knew who was cooking the potato salad and crawfish fettucine. We see our neighbor Jazzy walking up to the porch.

Jazzy says, "Howdy everyone, I heard y'all from up the street. Is everything okay?"

Jazzy is our neighbor who's such a sweet person with a big heart. Jazzy decided to move down here about 2 years ago with her auntie and uncle. Jazzy's auntie and uncle lives 2 houses down but she's still our neighbor because in this town everybody is family no matter what's the circumstances or the distance between houses.

Ever since then we started to treat Jazzy like one of our own.

"Sweetheart, we are trying to figure out who's cooking what for tomorrow's dinner, you know tomorrow is Good Friday," said Blair.

Aunt Linda chuckles. Here comes Cousin Junior playing the washboard up the street. Cousin Junior surely knows how to play a good zydeco song. As we sit on the porch, I wonder what time the food gone be ready and what time everyone gone start showing up.

I remember my mom; Alesha would cook her famous potato salad every year for Good Friday. Blair and I were responsible for baking the sweets for everyone to eat after all that good southern Creole food. Then, we would help Grandma B cook her delicious crawfish fettucine that she would create from scratch.

I enjoy the late nights and early mornings preparing for Good Friday.

All the family would come over and have a good time, and I would see all my cousins that I see maybe every blue moon.

It is the morning of Good Friday, and it's time to start the crawfish fettucine, and sweets. We wake up to the smell of some delicious cornbread straight from out of the oven.

The first thing I would do is grab my apron and tie my hair up because I already knew what time it was. Blair and I would remove everything from the dining table except Grandma B spring tablecloth. That's where we would put all the dishes to cool down when they come out the oven. Grandma B was already up,

getting everything ready she needed to make her famous crawfish fettucine. The first thing Grandma B and I would do is make sure we had our season blend chopped and ready to hit the pot.

We would chop green bell peppers, red bell peppers, onions, and a little bit of garlic. Then we would throw all the season blend in a pot to sauté with some margarine and let that do its thing. I always put the water boil for our fettucine noodles.

The best part about making the crawfish fettucine on Good Friday was that I got to do it with Grandma B every year.

Blair walks in the kitchen jamming some good ole zydeco music on her brand-new speaker. Now that right there was exactly what we were missing to get the party rolling.

Grandma B would start measuring her milk and cheese for her homemade crawfish fettucine sauce. After we combine our sauce and sauteed season blend, we then mix it with the noodles and top it off with some parsley flakes. Talk about make you want to dig in. Blair's favorite part was mixing the fettucine together and putting that finishing topper. Now, we wait for everyone to arrive and feast on all this delicious food they bring.

On Good Friday, once 12 o'clock comes around, everyone is usually pulling in or down the road. Cousin Junior gathers everyone up with his loud voice and says, "Y'all come on up in here and get ready to eat."

As we say our blessing over the food, the smell of shrimp stew and seafood okra hits my nose. While everyone socializes and eats, the kids are excited to get on the fun jumps and play outside.

Of course, you heard the saying, "When you done eating all your food, I have a surprise for you."

Once everyone done eating, we go outside and play fun games and get us a good laugh in. Talk about burn some calories off from that good ole food.

Later, that evening, the burners were getting fired up for that first batch of crawfish. This what everybody been waiting for all day. Around this time, Grandma B finally starts to relax and let somebody else take over the kitchen. By the end of the night, we done boiled 7 sacks of crawfish with corn, potato, sausage, and carrots.

After everyone is full and tired from playing games, the family starts saying goodnight. Everyone done fixed there to go plates with leftover food and sweets. Blair and I are usually the last ones to leave Grandma B house after we finish clean everything.

Once I get home, I hurry and heat me some more of that crawfish fettucine before I get a good night's rest. After this long and fun day, I sleep peacefully dreaming about how excited I am for the good food on Good Friday next year.

Vocabulary

Annual- a once a year event.

Apron- something to wear over your clothes in the kitchen when cooking.

Circumstances- details about people, places, and things.

Good Friday- the Friday before Easter observed in churches.

Margarine- a food product used like butter.

Porch- a covered area outside of a house.

Potato salad- is a delicious side dish in Creole cooking that has cooked potatoes, hard boiled eggs, mayonnaise, and spices.

Sauté- cooked or browned in a pan with butter, oil, or other fats.

Shrimp stew- is a Cajun Creole dish where shrimp are cooked in roux with season blend and spices. This dish is usually served over rice.

Washboard- an iron board made for washing clothes to scrub on the surface and used as a musical instrument for zydeco.


Zydeco- popular music of Creole French in southern Louisiana.

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Author's Biography

Angel Faulk is a sophomore majoring in Early Childhood Education at the University of Louisiana at Lafayette. Angel enjoys cooking, baking for her family and friends, volunteering in her community, and online shopping at Amazon.

In the next 5 years, Angel hopes to be teaching 1st graders at a local elementary school.

While teaching, Angel plans to earn a Master's degree in Educational Leadership to start a new journey as an elementary school principal.