



1       culinary presence by opening restaurants in London, England; Bogotá, Colombia; Taipei,  
2       Taiwan; and Seoul, Korea; and

3               WHEREAS, also in the 1990s, Chef John Folse made his television debut hosting  
4       the PBS series *A Taste of Louisiana with Chef John Folse & Company*, followed by  
5       *Cooking with Chef John Folse* (1992), a nationally syndicated series of two hundred four,  
6       90-second cooking segments produced by ABC Television; and in 1994, the Chef John Folse  
7       Culinary Institute at Nicholls State University in Thibodaux, Louisiana, was established,  
8       awarding its first Bachelor of Science in Culinary Arts in 1996; and

9               WHEREAS, furthermore in the 1990s, Chef John Folse launched his talk radio show,  
10       *Stirrin' It Up: The Best Tasting Show on Talk Radio*, in 1996, which aired on AM and FM  
11       stations throughout the southern region; and in 1999, he opened Lafitte's Landing Restaurant  
12       at Bittersweet Plantation in Donaldsonville, offering fine dining and bed-and-breakfast  
13       accommodations; and

14              WHEREAS, during the 2000s and beyond, Chef John Folse expanded his culinary  
15       and entrepreneurial endeavors by establishing *Stirrin' It Up* television segments on  
16       WAFB-TV; opening Bittersweet Plantation Dairy, Petit Marché, and a USDA manufacturing  
17       facility in Donaldsonville; co-founding Restaurant R'evolution in the Royal Sonesta Hotel  
18       in New Orleans' historic French Quarter; supporting the expansion of the Chef John Folse  
19       Culinary Institute; establishing The Distillery on Jones Creek in 2018 at White Oak Estate  
20       & Gardens; and opening Folse Market in 2019 at the Louis Armstrong New Orleans  
21       International Airport; and

22              WHEREAS, throughout his remarkable career, Chef John Folse has authored ten  
23       cookbooks, beginning with *The Encyclopedia of Cajun & Creole Cuisine* (1984), created in  
24       conjunction with the World's Fair, and culminating with *Can You Dig It* (2015), which  
25       received the Benny Award for "Best Cookbook" at the 2015 Premier Print Awards; and

26              WHEREAS, on May 5, 2026, Chef John Folse received the 2026 Lafcadio Hearn  
27       Lifetime Achievement Award from Nicholls State University; and

28              WHEREAS, the success of the state of Louisiana depends in great measure on the  
29       dedication of individuals, such as Chef John Folse, whose lifelong commitment to the  
30       culinary arts has established him as a pillar of the culinary community and a respected leader

1 whose legacy continues to inspire our future chefs; and

2 WHEREAS, it is therefore appropriate to extend a special measure of commendation  
3 to celebrate and recognize Chef John Folse for his distinguished career and lasting  
4 contributions.

5 THEREFORE, BE IT RESOLVED that the Legislature of Louisiana does hereby  
6 proclaim May 5, 2026, as Chef John Folse Day and commends and congratulates him for his  
7 outstanding contributions to the culinary arts and for his role in promoting Louisiana's rich  
8 cultural heritage throughout the world.

9 BE IT FURTHER RESOLVED that a copy of this Resolution be transmitted to Chef  
10 John Folse.

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The original instrument and the following digest, which constitutes no part of the legislative instrument, were prepared by Senate Legislative Services. The keyword, summary, and digest do not constitute part of the law or proof or indicia of legislative intent. [R.S. 1:13(B) and 24:177(E)]

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SCR 67 Original

DIGEST  
2026 Regular Session

Miller

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