



Crawfish Boil Etiquette

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Crawfish season is here and with prices so low there are plenty of crawfish boils every weekend. Below is a list of actions attendees should consider as a way to show their appreciation to the host and/or assigned cook.

- Always let your host know if you are planning to attend and with how many guests. This helps the host order enough crawfish so everyone gets a full tummy.
- 100 people will boil crawfish 100 different ways so be sure to engage in friendly conversation about his or her technique and recipe. DO NOT tell them they are doing it wrong or they should not add this or that (unless they plan to add hotdogs). The host or assigned cook has full control. You should sit back and drink your beer if you disagree with what is going on. If you don't like the crawfish, deal with it in a polite manner and remember next time to eat something before you go. Or just don't go.
- It's nice to bring a little snack or dessert to add a little variety to the party. Especially if you know the crawfish are gonna suck.
- Try to give a call or text to the host on your way over to see if they need anything. It's not necessary but it does help as many times, something is forgotten and the host will remember you next time.
- Unless you are sent a formal invitation celebrating a specific event, you should always bring your own drinks. The host may provide some but it's always good to have your own. There is a lot of preparation and expense that goes into a boil and this is one less thing for the host to worry about. Same goes for the next item.
- Bring some cash. Crawfish boils are expensive. It is always appreciated when a guest chips in to help cover the costs. \$10 per adult is a nice jester and while it won't cover the entire cost, it helps out, and you will always be remembered the next time. A good time to do this is during the soak.



- Don't camp out at the crawfish table before the crawfish are served. While it may be flattering to the cook, everyone else will look at you like you are only there to eat.
- Make room for the cook around the table if he /she wants to eat some. This is a good time to express your appreciation and ask questions about the recipe and technique.
- If access to the crawfish table is crowded, be sure to rotate out every 5 mins or so and let others in to enjoy. It may be necessary to advise your children of this as well.
- Always offer to help clean up you can. It doesn't go unnoticed and will almost guarantee you an invite to the next boil.
- That's it. [Laisse le bon ton roulet](#)