It’s easy to zip through your shopping list with the help of this holiday gift guide.

You’ll find items that can be purchased on or near campus, such as The Red Zone, University Bookstore, the Paul and Lulu Hilliard University Art Museum, and the Center for Louisiana Studies, as well as from other merchants throughout Acadiana.

There are lots of choices, ranging from practical to fun, from classic to trendy, and from whimsical stocking stuffers to Wow! There are also some recipes to try that feature Ragin’ Red, the University’s own special mix of spices, or Mello Joy’s new Ragin’ Cajuns Strong Championship Blend of coffee.

New items will be added, so be sure to check for updates.

Joyeux Noël and Bonne Année
1. Russell® Ragin’ Cajuns Shorts $24.99
   The Red Zone
2. Ragin’ Cajuns Shirts and Tees
   Starting at $24.99
   University Bookstore
3. Ragin’ Cajuns Leather Belt $49.99
   The Red Zone
4. Ragin’ Cajuns Headbands $9.99
   The Red Zone
5. Ragin’ Cajuns Polo® T-shirt
   Men’s & Women’s
   $39.50 The Red Zone
6. Ragin’ Cajuns Knit Hats
   Starting at $14.99
   The Red Zone
7. Ragin’ Cajuns Watches
   Starting at $54.99
   The Red Zone
8. Ragin’ Cajuns Polo® Hat
   Several Colors
   Available $35
   The Red Zone
9. Ragin’ Cajuns Sweatpants
   Starting at $39.99
   University Bookstore
   The Red Zone
10. Ragin’ Cajuns Socks
    Starting at $5.99
    The Red Zone
11. Ragin’ Cajuns Leather Boots $349.99
    The Red Zone
12. Ragin’ Cajuns Key Chain $12.99
    The Red Zone
13. Ragin’ Cajuns Sweatshirts
    Starting at $29.99
    University Bookstore

**Wear Red Every Friday**
1. Ragin’ Cajuns Red Leather Clutch $22.79
2. Louisiana Ragin’ Cajuns Engraved Mason Jar $6.99
4. Ragin’ Cajuns Leather Wallet $22.99
6. University of Louisiana at Lafayette Wine Glass $15.99
8. Fair Trade Notecard Handcrafted $5.50
9. Ragin’ Cajuns Chapstick $1.99
11. ArtisT Finger Puppet Magnets $3.95
13. Festival Acadiens CDs $15 Center for Louisiana Studies
15. The Seven Year Pen $6.95
16. University of Louisiana at Lafayette Leather Computer Briefcase $64.99
17. Louisiana Ragin’ Cajuns Kitchen Apparel Set $29.99
18. UL Lafayette Leather iPad Case $54.99
1 Baby Bear Sees Blue Teddy Bear $18
Hilliard University Art Museum

2 Den Den $4.99
Hilliard University Art Museum

3 Red Airplane $18.95
Hilliard University Art Museum

4 Flair $1
Hilliard University Art Museum

5 Art Jam $19.95
Several Styles Available
Hilliard University Art Museum

6 Art Books for All Ages
Many Titles Available
Hilliard University Art Museum

7 Origami Architecture
Build the Eiffel Tower, The White House and The Sydney Opera House $19.95
Hilliard University Art Museum

8 Ragin’ Cajuns Baby Jacket $29.99
The Red Zone

9 Ragin’ Cajuns Baby Pants $16.99
The Red Zone

10 Ragin’ Cajuns Baby Dress $24.99
The Red Zone

Save 20% off one item* 
* excludes foundation or consignment items.
1. Beatles Yellow Submarine $11.95
   Hilliard University Art Museum

2. Ragin’ Cajuns Wall Hanger $34.99
   The Red Zone

3. Stackable Xylophone $29.99
   Hilliard University Art Museum

4. Elephant Pull Toy $23.99
   Hilliard University Art Museum

5. Geaux Ragin’ Cajuns Mini-Megaphone $2.99
   The Red Zone

6. Quotable Notables Cards with Sticker Quotes $3.50
   Hilliard University Art Museum

7. Ragin’ Cajuns BabyOnesie $19.99
   The Red Zone

8. Ragin’ Cajuns Knit Hat $8.99
   The Red Zone

   The Red Zone

10. Ragin’ Cajuns Pom Poms $1.00
    The Red Zone

11. Ragin’ Cajuns Toddler Cheerleader Suit $34.99
    The Red Zone

    The Red Zone

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To the Season

BASKETBALL
TICKETS
Buy 1, Get 1 FREE
Dec. Home Games
Tickets Available at
Cajundome
Box Office and
ragincajuns.com
Introducing the Uploma...
A product that finally matches a university level of effort. Completely customizable, you can specify year, degree, and graduate name. It makes the perfect desktop diploma for any grad.
Starting at $189
University Bookstore

The Official UL Lafayette Ring
The official ring design includes elements that bind multiple generations of students. Details include the University fleur-de-lis, oak trees, Martin Hall, cypress trees, and the University seal. Some feature a red stone only found in the central Europe region of Germany and Austria.
Starting at $189 University Bookstore
1 Sorority Sterling Silver Necklace $36.95  
University Bookstore
2 Sorority Sterling Silver Circular Necklace $36.95  
University Bookstore
3 Sorority Pearl Charm Bracelet $39.95  
University Bookstore
4 Fleur-de-lis Sterling Silver Ring $44.95  
University Bookstore
5 Sorority Sterling Silver Post Earrings $19.95  
University Bookstore
6 Sterling Silver UL Lafayette Cuff Links $45  
Hilliard University Art Museum
7 Fleur-de-lis Antique Coin Cuff Bracelet $49.95  
University Bookstore
8 Fleur-de-lis Antique Coin Cuff Ring $59.95  
University Bookstore
9 Fleur-de-lis Antique Coin Cuff Earrings $59.95  
University Bookstore
10 Fleur-de-lis Antique Coin Cuff Necklace $59.95  
University Bookstore
11 Handmade Wooden Necklace $96  
Matching Bracelet (not pictured) $56  
University Art Museum
Chocolate Wine Cake

The Cake

- Nonstick vegetable cooking spray
- 4 ounces bittersweet chocolate
- 1 cup Raguin’ Red Wine
- 1/3 cup whole milk
- 1 3/4 cups granulated sugar
- 2/3 cup (1 2/3 tablespoons) unsalted butter, at room temperature
- 3 large eggs, slightly beaten
- 2 1/4 cups all-purpose flour
- 1 box (.3 ounce) sugar-free black cherry gelatin

1/4 cup unsweetened cocoa powder
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

The Wine Glaze

- 2 tablespoons unsalted butter,
at room temperature
- 1/2 Raguin’ Red Wine
- 1 cup confectioners’ sugar,plus more for serving
- 1/2 teaspoon pure vanilla extract

Prepare the cake: Preheat the oven to 350 degrees. Spray a 10-cup Fleur De Lis Bundt Pan with nonstick cooking spray; set aside.

Melt chocolate in a small bowl placed over a small saucepan of simmering water. Let cool 5 minutes. In a small bowl, combine wine and milk; set aside.

In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and the granulated sugar on medium speed until light and fluffy. Add eggs; beat for 2 minutes. Add the cooled chocolate mixture and beat until incorporated, scraping down the sides of the bowl as necessary.

In a large bowl, whisk flour, gelatin, cocoa powder, baking powder, baking soda, and salt to combine. Add to mixer bowl, along with the wine mixture, and beat on low speed until combined, about 1 minute. Increase the speed to medium and beat for 2 minutes more, scraping down the sides of the bowl as necessary. Spoon batter into prepared pan.

Bake until a toothpick inserted into the center of the cake comes out clean, 40 to 45 minutes. Cool 15 minutes. Using a plastic knife, carefully loosen cake from the pan; invert onto a wire cooling rack. Let cool completely.

Prepare the glaze: Combine the butter, wine, and confectioners’ sugar in a medium saucepan. Bring to a boil, stirring occasionally, over medium-high heat. Remove from heat; stir in vanilla. Set aside until ready to serve.

Dust cake lightly with confectioners’ sugar. Slice cake and drizzle with glaze.

Ragin’ Cajun wines can be found at the following retailers:

- Acadiana Mart
- Adrien’s Supermarket
- Albertsons
- Bangles Baskets & Scents
- Bisbano’s Pizza Parlor
- Cade’s Market
- Cajundome
- Cash Saver
- Champagne’s Carencro
- Champagne’s Market
- Chas Broussard IG Grocery
- Crawfish Town USA
- CVS Pharmacy #5284
- Don’s Specialty Meats
- Don’s Specialty Meats II
- Heleaux’s Grocery
- Janise’s Supermarket
- Joey’s
- La Maison & the Alligator Bar
- Lagneaux’s
- The Lazy Leprechaun
- Little Capital Exxon
- Marcello’s Wine Market
- North Lewis Bi-Lo
- NuNu’s Fresh Market
- Pat’s Grocery & Meats
- Piggly Wiggly
- Romero Grocery & Propane
- Rouses
- Ruffino’s on the River
- Super 1 Foods #629
- Tobacco Plus #24
- Ambassador Wine Shop
- Took’s Fine Meats & More
- USA Food Express
Ragin’ Strong coffee can be found at the following retailers:

- Adrien’s Supermarket
- Albertsons
- Bengals & Bandits
- Breaux’s Mart
- Cane River Pecan Co.
- Caroline & Company
- Champagne’s Market
- Classic Golden Pecans
- Don’s Specialty Meats
- Fresh Pickin’s Market
- Heleaux’s Grocery
- Indulge
- Lafayette Regional Airport Gift Shop
- LCVC Welcome Center
- Louisiana Hot Stuff
- Louisiana Tailgate Authority
- NuNu’s
- Old Tyme Grocery
- Pat’s Grocery & Meat
- Red Zone Official Team Shop
- Rouses
- Super 1 Foods
- Took’s Fine Meats & More
- Winn Dixie
- Target
- University Bookstore
- Walmart

### Hot Fudge Pudding Cake

1 cup(s) all-purpose flour
1/3 cup(s) sugar
1/4 cup(s) unsweetened cocoa powder
2 teaspoon(s) baking powder
1/2 teaspoon(s) salt
1/2 cup(s) nonfat milk

1 large egg, lightly beaten
2 tablespoon(s) canola oil
1 teaspoon(s) vanilla extract
1/4 cup(s) pecan halves, toasted
3/4 cup(s) brown sugar
1 1/3 cup(s) hot strong coffee

Preheat oven to 375°F. Lightly coat an 8-by-8-inch baking dish with cooking spray.

Stir together flour, sugar, cocoa, baking powder, and salt in a large bowl. Combine milk, egg, oil, and vanilla in a glass measuring cup. Make a well in center of the dry ingredients and gradually pour in the milk mixture, stirring until combined. Stir in pecans. Spoon into the prepared pan and spread evenly.

Dissolve brown sugar in coffee; spoon over batter. Bake until a toothpick inserted in center comes out clean, about 25 minutes. Let stand for 10 minutes; serve hot or warm.

### Pumpkin Spice Latte

2 cups Ragin’ Cajuns Strong freshly brewed coffee
1/4 heaping cup pumpkin puree
1/4 teaspoon pumpkin pie spice blend
1/4 teaspoon cinnamon
2 tablespoons brown sugar

2 cups milk
2 teaspoons vanilla extract

Make Pumpkin Milk by combining all ingredients in a small bowl and whisk well by hand.

Pour 1 cup of brewed coffee into a mug and pour half the pumpkin milk mixture over the top of the coffee and enjoy.

Finish by garnishing with real whipped cream/whipped topping such and a sprinkle of pumpkin pie spice/cinnamon on top.

Refrigerate leftover pumpkin milk for up to a few days and use for your next latte, in a smoothie, or drink it as is.
Sweet & Spicy Nuts

1/3 cup sugar
1 1/2 tsp Regin' Red Cajun Spice
3/4 tsp cayenne or less, to taste
1/2 tsp salt
1/2 tsp coriander
1/4 tsp cinnamon
1/8 tsp allspice
1 large egg white
2 tsp vegetable oil
2 cups mixed raw nuts (any combination of pecans, almonds, cashews, macadamias, filberts, etc.)

Preheat oven to 300°. Whisk egg white with oil. Combine all spices, salt and sugar, then whisk into oil and egg white mixture until mixed. Stir in nuts.

Spread nut mixture in a single layer on a large baking sheet lined with non-stick foil. Bake for about 30 minutes or until lightly browned.

Remove pan from oven and let cool. Break mixture into pieces and store in an airtight container for up to two weeks.