



# 1615 POYDRAS



## CALENDAR OF EVENTS

- Sat & Mon Yoga/Pilates/TaiChi
- Mon New Orleans Museum of Art  
[noma.org](http://noma.org)
- Sat Thru Farmers Market 10a-2p  
[frenchmarket.org](http://frenchmarket.org)
- Dec Thursdays at Twilight Garden Concerts  
[neworleanscitypark.com](http://neworleanscitypark.com)
- 04/06~ French Quarter Fest  
[fqfi.org](http://fqfi.org)
- 04/07~ Pontchatoula Strawberry Fest  
[LaStrawberryFestival.com](http://LaStrawberryFestival.com)
- 04/15 Crescent City Classic  
[ccc10k.com](http://ccc10k.com)
- 04/16 Easter
- 03/30~ Jazz in the Park  
[pufap.org](http://pufap.org)
- 04/22~ Angola Prison Rodeo  
[angolarodeo.com](http://angolarodeo.com)
- 04/23 Earth Day @ City Park  
[neworleanscitypark.com/events/earth-day](http://neworleanscitypark.com/events/earth-day)

### LOBBY EVENT: JEWELRY SHOW

#### CATNAP COMPANY

Proprietor Pam Garvin will be on-site  
 Wednesday April 12 & Thursday, April 13  
 determined to brighten our spirits and our wardrobes!  
 Just in time for Easter & Mother's Day.

### FIRE DRILL PLANNING IS UNDER WAY - DATE TO BE ANNOUNCED

Fires can happen anywhere. A fire in a large building creates an enormous risk to everyone. Knowing what to do is the key to surviving a fire emergency. Conducting regular fire drills will give you the knowledge and confidence to escape a fire safely.

Fire Drills give every occupant the opportunity to hear what fire alarms sound like, hear the public address system, see the strobes and familiarize themselves with the exits and stair locations. The two essential steps for a good evacuation program: **planning and practice!**



### New Orleans Jazz & Heritage Festival

Rockin' New Orleans from April 28th - May 2nd  
 Check out the line-up: [www.nojazzfest.com](http://www.nojazzfest.com)

### SIGN UP TO SAVE A LIFE!

Freeport-McMoran & The Blood Center are hosting a **BLOOD DRIVE** on **Wednesday, April 19, 2017** 10:00am -3:00pm | 3rd Flr Training Rm



### FORE!

April 24th - April 30th



Zurich Classic of New Orleans golf tournament is the PGA Tour's annual step in New Orleans. This world-class event features golf's biggest names combined with the city's greatest food and music—right on the course! This is the PGA Tour New Orleans style!



[www.zurichgolfclassic.com](http://www.zurichgolfclassic.com)

### Umbrella Etiquette

As a courtesy to our tenants and guests, the building provides "umbrella bags" for both large and small wet umbrellas. The bags are located at all entrances/exits to the building.

We encourage everyone to make use of these bags when you come in from the rain. Not only will it provide you with a dry storage bag for your umbrella, but also it keeps the floors dry and free from drips. We hope you enjoy these handy bags and thank you for helping to provide everyone with a dry and safe lobby.



Spring is nature's way of saying, "Let's Party!"  
 ~ Robin Williams

### Wednesday at the Square March 15 - May 24 ~ 5:00 - 8:00p

For band schedule & other details  
[www.wednesdayatthesquare.com](http://www.wednesdayatthesquare.com)

### EGG ROLL IN A BOWL



#### Ingredients:

- 1 lb. ground pork
- 1 - 16-ounce bag coleslaw mix (shredded carrots & cabbage)
- 5 cloves garlic, minced
- 1 Tsp ginger, minced
- 1/3 cup soy sauce
- 2 Tbsp Sesame oil
- Green onions, for garnish

#### Instructions:

- In a small bowl, combine the garlic, ginger, soy sauce and sesame oil. Set aside.
- In a large skillet, brown the pork over medium-high heat. Add the shredded cabbage and carrots, and stir to combine.
- Add the sauce mixture to the meat and veggies. Stir and cook for about 3 to 5 minutes, until the cabbage has just begun to wilt but is still crunchy.
- Garnish with green onions
- Serve over rice, if desired.

Note: I wanted the dish to be a little meatier so I added a 1/2 lb of Jimmy Dean Hot breakfast sausage to the pork

RECIPE SUBMITTED BY:  
 Christy Nichols  
 Property Management



"Easy-peasy-Chineezyl!"

Summon your inner-chef  
 Need RECIPES!

Got an awesome, tried & true, crowd-pleaser recipe? Please share it

Must be short and concise — long, extensive recipes will not fit in the newsletters due to limited space. We will pick from those submitted to be featured in upcoming newsletters. Send to: [cnichols@1615poydras.com](mailto:cnichols@1615poydras.com)