



NEWSLETTER



CALENDAR OF EVENTS

11/24~ Celebration in the Oaks
celebrationintheoaks.com

12/01~ Roosevelt Hotel Christmas
 12/16 Concerts in the Lobby (12:00p)

12/03 Childrens Hospital Holiday Parade
nolaholidayparade.com

12/03 Teddy Bear Tea
 12/10 WWII Stage Door Canteen
 & 12/17 nationalww2museum.org

12/07 Pearl Harbor Day Commemoration
nationalww2museum.org

12/09~ Festival of the Bonfires
 12/11 Xmas on the River-Cajun Style
festivalofthebonfires.org

12/10 Running of the Santas
runningofthesantas.com

12/10 West End Christmas Boat Parade

12/10~ The Nutcracker
 12/22 Presented by the NO Ballet Theatre
neworleansballettheatre.com

12/18-12/26 Hanukkah

12/25 Christmas Day

12/26-01/01 Kwanzaa

12/31 New Years Eve - Cheers!!

Around the clock, every day, every week, every month - New Orleans has it going on and on. From festivals & second lines to music shows, dance performances, comedy, & performing arts, all that and more. For when & where - Check out: neworleans.com

NOLA CHRISTMASFEST

PRESENTED BY: **NEW ORLEANS CONVENTION CENTER**

NOLACHRISTMASFEST - NOLA's most exciting indoor holiday attraction. Packed with indoor family fun, NOLACHRISTMASFEST features almost 300,000 square feet of fun, giant ice slides, a real ice skating rink, carnival rides, Santa & friends, event stage & holiday décor—complete with holiday dining & a Yuletide Market. It is sure to jump start your holiday spirit. Plans for the 2022 10-day event will have two sessions per day on most days - a morning timed entry & an evening session. Some days only one session. Check admission dates/times! Space will be limited—Make your plans early! Tickets are on sale now. nolachristmasfest.com

BUILDING HOLIDAYS:

Christmas & New Years fall on **Sundays** this year. As a result, the holidays will be observed on the following **Mondays**

The building is CLOSED on

- Monday, December 26th Christmas Day Observed &
- Monday, January 2nd New Years Day Observed

HOLIDAY HOME TOUR

December 18 2022

PATIO PLANTERS OF THE VIEUX CARRE

Savor the holiday spirit as Patio Planters of the Vieux Carré presents the **self-guided walking tour of French Quarter residences dressed for the season**
 12:00 - 4:00 p.m. | Online Advance Tickets: \$30 | \$35 on day of event Children 12 & under free
 Visit website for details: www.patioplanters.net

ATM at 1615 Poydras

ATM machine at the building front entrance - facing the entrance from outside - the ATM is to the right.

Transaction Fees:
 Withdrawals up to \$200 - \$3.95
 Credit Card Advance - \$6.95

Downtown is full of excitement this Holiday Season - Check out what's happening:
Downtownnola.com/holidays



Santa Claus is anyone who loves another and seeks to make them happy; who gives himself by thought or word or deed in every gift that he bestows.

~ Edwin Osgood Grover

CAROLING IN JACKSON SQUARE

Sunday, December 18, 2022

Since 1946, Patio Planters of the Vieux Carre has been presenting Caroling in Jackson Square, a free community sing-along for visitors and locals alike. Gates open at 6:30p - The event begins at 7:00p.

Complimentary candles and songbooks will be provided to attendees upon entry into the Square. Also, Mobile-friendly digital copies of the Caroling songbooks can be downloaded from the Patio Planters website.

The event will be live streaming on patioplanters.net & on nola.com

Helpful hint: To keep your candles lit, trim a green, plastic soft drink bottle for a candle holder and wind guard.

* A truly heart-warming New Orleans Tradition *

1615 POYDRAS PROPERTY MANAGEMENT

WISHES YOU ALL A SAFE & HAPPY HOLIDAY SEASON!

FANTASY FUDGE

Ingredients:
 ¾ cup (1 ½ sticks) margarine or butter
 3 cups sugar
 1 can (5 oz) evaporated milk (2/3 cup)
 1 pkg. (12 oz) semi-sweet chocolate chips
 1 jar (7 oz) Jet-Puffed Marshmallow Cream
 1 cup chopped pecans (optional)
 1 tsp. Pure Vanilla Extract

Method:
 Lightly grease 13x9 inch or 9-inch square pan. Mix margarine, sugar and milk in heavy 2 ½ to 3 quart saucepan. Bring to full rolling boil on medium heat, stirring constantly. Continue boiling 5 minutes on medium heat or until candy thermometer reaches 234 degrees, stirring constantly to prevent scorching. Remove from heat. Gradually stir in chocolate chips until melted. Stir in vanilla. Add Marshmallow cream and stir until well blended. Stir in chopped pecans. Pour into a parchment-lined pan. Cool at room temperature, cut into squares. Note: Do not substitute sweetened condensed milk for evaporated milk.

*** Note - High Altitude: Decrease recommended temp 2 degrees for every 1,000 feet above sea level.

RECIPE SUBMITTED BY:
 Christy Nichols
 Property Management

Rich & delicious!
 A holiday baking essential

Special Tip: Cool, dry weather is essential for candy-making. If it is wet or humid outside, the fudge may not harden.

