

1615 POYDRAS



BUILDING HOLIDAYS for 2017

1615 Poydras will be officially closed for the observance of the following holidays:

- | | | |
|--------------------------------|--------------------------------|---------------------------------|
| New Year's Day (Mon Jan 2nd)** | Independence Day (Tue Jul 4th) | Thanksgiving Day (Thu Nov 23rd) |
| Mardi Gras Day (Tue Feb 28th) | Labor Day (Mon Sep 4th) | Christmas Day (Mon Dec 25th) |
| Memorial Day (Mon May 29th) | | ** observed |

As always, there will be a 24-hour Courtesy Guard on duty at the front desk in the lobby. No building services will be provided on these days. Air conditioning can be ordered through the Genea Energy Management site at a cost of \$90 per hour. The link can be found on our website on the Tenant Services page: www.1615poydras.com/tenantservices.html

TODAY CALENDAR OF EVENTS

Yoga/Pilates
Sculpture Garden
Saturdays at NOMA
www.noma.org

Tai Chi / Chi Kung
Monday evenings at NOMA
www.noma.org

Studio Kids! Art Classes
Saturday mornings at NOMA
www.noma.org

01/02 All-State Sugar Bowl

01/06 Phunny Phorty Phellows Parade

01/06~ Wizard World Comic Con
01/08 www.wizardworld.com

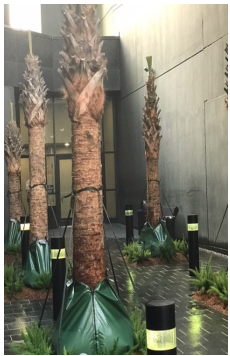
01/06~ Ponchartrain Home Show
01/08 www.jaaspro.com

01/16 Martin Luther King Day

01/27~ NOLA Home Show
01/29 www.nolahomeshow.com

01/28 Run on the Bayou
www.nolarun.us

01/29 King Cake Festival
Champions Square
www.kingcakefestival.org



THE PATIO AREA has a new look. Sabal Palms & Fox Tail Ferns were installed in December. The palms are bare now but we will watch these trees grow and flourish over the next few months and, ultimately, provide shade & a pleasant environment in our patio.



BARBER SHOP

New Schedule Effective January 11, 2017
Wednesdays Only
Hours 9:00a-5:00p
Located on the 3rd floor
Appointments call: 582-4558



Streetcar Art in the front plaza has been updated with a new look for 2017

WHAT'S FOR LUNCH?
Eurest Cafeteria weekly menu:
www.1615poydras.com/cafeteria.html

ROSER'S FINE DRYCLEANING
Free Pick-up & Delivery on Thursdays
Phone: 504.443.3231
Email: rosersfinedry3613@gmail.com

"Be always at War with your vices, at peace with your neighbors, and let each New Year find you a better person." ~ Benjamin Franklin

CABBAGE CASSEROLE

RECIPE SUBMITTED BY:
Christy Nichols
Property Management



"Absolutely delicious! Tastes even better when re-warmed as left-overs."

- Ingredients:**
- 1 lb. ground meat
 - 1 lb. Jimmy Dean hot sausage
 - 2 lg. bell pepper (chopped fine)
 - 2 lg. onions (chopped fine)
 - Salt and Pepper to taste
 - ¼ cup water
 - 1 lg. head of cabbage (diced)
 - 1 can Rotel tomatoes
 - cheese sauce
 - 1 cup rice (uncooked)
- Cheese Sauce:**
- 1 cup milk
 - 1 tbsp. flour
 - ½ stick butter or margarine
 - 2 lbs. Velveeta cheese
- Melt all of the above ingredients in a double boiler or microwave.

Preheat oven to 350 degrees. Brown ground meat and sausage, drain fat. Sauté meat, sausage and onions, add bell pepper, salt & pepper. Mix well. Add water, cabbage and tomatoes. Simmer for 5-10 minutes stirring occasionally. Add cheese sauce, mix thoroughly. Add rice, mix thoroughly. Place in large casserole dish and bake at 350 degrees for 1 hour and 15 minutes. (cover dish for ¾ of cooking time).

Note: If pan fills close to the top – consider lining rack with aluminum foil for easy clean up.

SUPPORT THE PELICANS!
Home games thru April, 2017
www.nba.com/pelicans

National World War II Museum

STAGE DOOR CANTEEN

Shows January thru June include:

- New Years Eve Frank Sinatra Style
- The Vic-Tones
- Victory Swing Orchestra-Valentines Show
- Biloxi Blues
- Aint Misbehavin'

www.nationalww2museum.org