

# 1615 POYDRAS





#### CALENDAR OF EVENTS

Yoga/Pilates Sculpture Garden Saturdays at NOMA noma.org

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

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

01/01 All-State Sugar Bowl

01/05~ Wizard World Comic Con

01/07 wizardworld.com

O1/O6 Kings Day Celebration & Kickoff
To Tricentennial Mardi Gras

01/06 Phunny Phorty Phellows Parade

01/06 Joan of Arc Parade joanofarcparade.org

01/15 Martin Luther King Day

01/27 Run on the Bayou

Raceroster.com

01/28 King Cake Festival Champions Square

kingcakefestival.org



# SUPPORT THE PELICANS! Home games thru April, 2018

www.nba.com/pelicans

National World War II Museum

# STAGE DOOR CANTEEN

Shows January thru June include:

A Tribute to the Andrews Sisters
Always ... Patsy Cline
The Best of Sinatra
The Victory Belles
and more ...

www.nationalww2museum.org

### **BUILDING HOLIDAYS for 2018**

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

New Year's Day (Mon Jan 1st) Mardi Gras Day (Tue Feb 13th) Memorial Day (Mon May 28th) Independence Day (Wed Jul 4th) Labor Day (Mon Sep 3rd)

Thanksgiving Day (Thu Nov 22nd) Christmas Day (Tue Dec 25th)

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: <a href="https://www.1615poydras.com/tenantservices.html">www.1615poydras.com/tenantservices.html</a>



## DXC.technology > Big Development - Plans are Under Way

Following a multi-city/state search, DXC Technology has chosen New Orleans and 1615 Poydras building as the site to set up its Digital Transformation Center. The Virginia-based company describes itself as an "end-to-end IT services company." It formed on April 3, 2017, as a result of a merger of Computer Sciences Corporation (CSC) and the Enterprise Services business of Hewlett Packard Enterprises. With plans to begin operations in the building in January, the IT company will initially occupy three floors of the building, with the possibility of future expansions. The project, announced in November by Mayor Mitch Landrieu, marks the largest Louisiana Economic Development (LED) and state technology project to date. Once established, DXC Technology will pair with LED in recruiting employees in New Orleans and college students from around the state. "The DXC project is one of the most significant in the history of our state," Gov. John Bel Edwards said. "We welcome their arrival and will continue our work to provide the best training and talent pipeline possible through all of our Louisiana higher education proposals." This is an exciting development for our building and our city.

# Eat Fit NOLA Where marisons increase deficient

### LIBERTY'S KITCHEN

Monday - Friday | 7A-2P | 3rd Flr **3** 504.582.4957 | <u>www.libertyskitchen.org</u>



### ROSER'S FINE DRYCLEANING

RECIPE SUBMITTED BY: Christy Nichols Property Management

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

#### 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

14 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.

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

Serves 10-12

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.