



1615 POYDRAS



BUILDING HOLIDAYS for 2019

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

- | | | |
|------------------------------|--------------------------------|---------------------------------|
| New Year's Day (Tue Jan 1st) | Independence Day (Thu Jul 4th) | Thanksgiving Day (Thu Nov 28th) |
| Mardi Gras Day (Tue Mar 5th) | Labor Day (Mon Sep 2nd) | Christmas Day (Wed Dec 25th) |
| Memorial Day (Mon May 27th) | | |

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 or \$95 per hour (as stated in your lease). The link can be found on our website on the Tenant Services page: www.1615poydras.com/tenantservices.html



CALENDAR OF EVENTS

Yoga/Pilates
Sculpture Garden
Saturdays at NOMA
noma.org

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

01/01 All-State Sugar Bowl

01/04~ Wizard World Comic Con
01/06 wizardworld.com

01/04 Kings Day Celebration
louisianatravel.com

01/06 Phunny Phorty Phellows Parade
phunnyphortyphellows.com

01/06 Joan of Arc Parade
joanofarcparade.org

01/21 Martin Luther King Day

01/19~ Mindfulness Class
03/16 Saturdays at NOMA
noma.org

01/26 Run on the Bayou
Runsiganup.com

01/27 King Cake Festival
Champions Square
kingcakefestival.org



KUDOS To
Monique Arrington
- with the Law Office
of G. Karl Bernard -
Passed the LA Bar Exam
on her first attempt

Congratulations
& wishing you the best
of luck in your career!

TENANT ANNIVERSARIES in JANUARY

- | | |
|--------------|------------|
| Metro Crime | - 16 years |
| Kuchler Polk | - 10 years |
| Regus | - 5 years |



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Introducing our New Engineer!
Welcome aboard **CURTIS MUMA** -
the new addition to the Engineering
staff at 1615 Poydras.

Curtis is a native of Canada but this is his second go-around living in the New Orleans area and he is glad to return to The Big Easy.

Our full engineering team includes: Guy Ranzino (Chief Engineer), Brion Aucoin, & Kenny Mariano. Thanks to our Engineering staff for working hard to maintain the highest level of safety, operations, maintenance & customer service for our building.



The Winter Warmth Project which ran last month was a big success. MANY THANKS for the THOUGHTFULNESS, CARE, & CONCERN for those who will benefit from their donations.



LIBERTY'S KITCHEN

Monday - Friday | 7A-2P | 3rd Flr
504.582.4957 | www.libertyskitchen.org



"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."

Serves 10-12

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, 2019
www.nba.com/pelicans



STAGE DOOR CANTEEN

Shows January thru March include:

Dine & Dance with Victory Swing Orchestra
The Victory Belles
and more ...

www.nationalww2museum.org