



NEWSLETTER



CALENDAR OF EVENTS

Saturday mornings - Recurring
Yoga in the NOMA Sculpture Garden
noma.org

Tuesdays—Recurring
Latin Night at Rock-n-Bowl
rocknbowl.com/new-orleans

01/06 Twelfth Night, Epiphany and
Carnival /King Cake Season begins

01/06 King Cake Festival
kingcakefestival.org

01/06 Phunny Phorty Phellows
Streetcar Ride
phunnyphortyphellows.com

01/06 Joan of Arc Day Parade
joanofarcparade.org

01/06~ 2023 FAN EXPO
01/08 faxexpo.com

01/06~ Battle of New Orleans
01/08 Commemoration Events
nps.gov

01/12~ Pardi-Gras
01/15 pardi-gras.com

01/14 Miss Universe 2023

01/16 Martin Luther King Day
happeningnext.com/neworleans/
martin-luther-king-day

BUILDING HOLIDAYS for 2023

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

- | | | |
|-------------------------------|--------------------------------|---------------------------------|
| New Year's (Mon Jan 2nd) * | Independence Day (Tue Jul 4th) | Thanksgiving Day (Thu Nov 23rd) |
| Mardi Gras Day (Tue Feb 21st) | Labor Day (Mon Sep 4th) | Christmas (Mon Dec 25th) |
| Memorial Day (Mon May 29th) | | |

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 may be requested through Property Management 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

SHAMEEZ CAR WASH & INTERIOR DETAILING

Shameez offers a wide range of services from very basic budget friendly options to premium & specialty services. Get your vehicle cleaned and detailed **on-site** while you work.

Visit the website for full package details:
www.luxdeshameezautospa.com

CALL: 504.287.2337

EMAIL: info@autodetailsusa.com

By Appointment Only
Monday - Friday | 7am - 9pm

“The new year stands before us, like a chapter in a book, waiting to be written.”
- Melody Beattie



TENANT ANNIVERSARIES 2023 – 1st Quarter

- Metro Crime - 20 years
- Kuchler Polk - 14 years
- Cox Operating - 12 years
- Regus / RGN - 9 years
- DXC Technology - 5 years

FREIGHT ELEVATOR

The freight elevator car is in operation between the hours of 7:00 a.m. and 6:00 p.m., Monday through Friday. It is also available after hours with prior written request.

During regular working hours we cannot reserve the freight elevator for any tenant's exclusive use. It is available on a first come, first serve basis. If you would like to reserve the freight elevator for any time after 6:00 p.m. or on a Saturday or Sunday, please contact the Management Office in writing (email). Provide the date(s) and times desired. Please understand that we will attempt to fill all requests, however, due to other users or scheduled maintenance you may be asked to coordinate your time with others. It is best to schedule as far in advance as possible.



SUPPORT THE PELICANS!

Home games thru April, 2023
www.nba.com/pelicans



THIS MONTH
at the Museum & Stage Door Canteen

- Expressions of America
- Wartime Piano Happy Hour
- Dine & Dance with Victory Swing Orchestra
- Political Cartoon Workshop
- Holocaust Remembrance Day
- PLUS lectures & other events

www.nationalww2museum.org

SPINACH TORTELLINI SOUP

Ingredients:

- 1 - lb Sausage (Italian or your choice) - remove from casing
Note: we use Jimmy Dean Hot Pork Sausage
- 1 - 14.5 oz can chicken broth
- 4 - cups water
- 1 - 10 oz package frozen spinach, unthawed (chopped or leaf)
- 2 - 14.5 oz cans chopped or stewed Italian tomatoes, undrained (if using stewed cut up)
- 1 - can Rotel tomatoes (if you like spicy)
- 1 - clove garlic, chopped
- 1 - tablespoon Italian Seasoning (basil or whatever you have)
- 2 - 9 oz packages of refrigerated cheese filled tortellini (or 1 of the largest package)
- Shredded Parmesan Cheese

Method:

Crumble and brown Sausage with a little bit of olive oil. Add chicken broth and water; bring to a boil over med-high heat. Add spinach, tomatoes and seasonings and return to a boil for approx 10 minutes. Add tortellini and cook for 5 minutes. Sprinkle each serving with Parmesan Cheese. Yields approximately 16 cups

Note: Tortellini will absorb most of the liquid when you refrigerate leftovers. Just add more chicken broth when re-heating.

RECIPE SUBMITTED BY:
Christy Nichols
Property Management



Easy to Make &
So Satisfying!
One of my favorites!