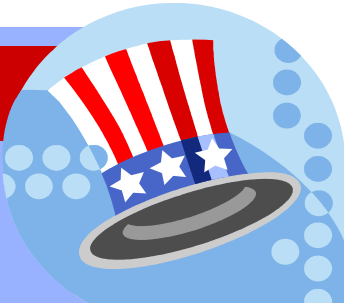


# 1615 POYDRAS



### CALENDAR OF EVENTS

**Saturdays**

Thru Farmers Market  
12/26 [frenchmarket.org](http://frenchmarket.org)

04/07~ Zephyrs Baseball  
09/05 [zephyrsbaseball.com](http://zephyrsbaseball.com)

07/01~ Essence Festival  
07/03 [essence.com](http://essence.com)

07/04 Independence Day

07/07~ Ringling Circus Extreme  
07/10 [ringling.com](http://ringling.com)

07/07~ Bastille Day  
07/17 [bastilledaynola.com](http://bastilledaynola.com)

07/09~ Sentimental Journey:  
08/27 Big Bands of WWII  
[nationalww2museum.org](http://nationalww2museum.org)

07/17 Bartenders & Waiters Race

07/19~ Tales of the Cocktail  
07/24 [talesofthecocktail.com](http://talesofthecocktail.com)



### Celebrate INDEPENDENCE DAY New Orleans Style 26th Anniversary of GO 4th ON THE RIVER!

The 2016 celebration on the historic New Orleans riverfront will feature the FREE spectacular & unique dueling barges fireworks show over the Mighty Mississippi at 9:00 p.m., Go 4th on the River offers riverboat rides, shopping, dining, and exploring great attractions along the New Orleans Riverfront. For all the details, coupon offers, & more, log on to: [www.Go4thontheRiver.com](http://www.Go4thontheRiver.com)

**Rules to Remember  
Smoking Policy**

Please be reminded that this is a smoke-free building, including entry ways. Smoking is only permitted in the designated smoking area outside of the building (patio). Ashtray receptacles are placed in this area for your convenience. Smoking in the Loading Dock is specifically prohibited for safety reasons.

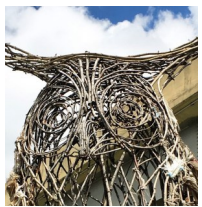
Thank you for your assistance in providing a pleasant work environment for all the tenants and their guests at 1615 Poydras Street.

**Serenity HOME AND GIFTS**

### Serenity HOME & GIFTS Lobby Event on July 14 & 15 2016 Hours: 7:00a—3:00p

Serenity offers a variety of home décor, kitchen & bar, jewelry and locally-inspired items. Almost all of the Serenity Home and Gifts merchandise is made locally. Serenity Home & Gifts also offers personalized and custom items.

A small flock of very large birds landed on a desolate stretch of Poydras Street last month. Part of the ongoing Sculpture for New Orleans project, the 'Avian Avatars' include a 25-ft-tall great horned owl, and the similarly sized red tailed hawk, falcon, crow & pigeon. They are on loan from their Boston artists Donna Dodson & Andy Moerlein for the period of one year. Says Dobson: "The sculptures are woven from thin, supple sapling trees. They have a monumental presence, but they're also transparent so they have a fleeting, transient feeling." In addition to the interlaced wood, the sculptures include symbolic man-made materials. The pigeon is studded with golf clubs, the owl flutters with discarded plastic grocery bags, the hawk wears an orange superhero cape made from plastic hazard fencing, strips of yellow caution tape accent the black wooden structure of the crow and the falcon shimmies with hundreds of strands of recycled medical tubing. For more information on these interesting art pieces: [http://www.nola.com/arts/index.ssf/2016/06/giant\\_bird\\_sculptures\\_poydras.html](http://www.nola.com/arts/index.ssf/2016/06/giant_bird_sculptures_poydras.html)



### WHAT'S FOR LUNCH?

3rd Floor Cafeteria weekly menu:  
[www.1615poydras.com/cafeteria](http://www.1615poydras.com/cafeteria)



## THIS MONTH

Our Annual SnoBall Party  
Mark your calendars for:  
Wednesday, July 13th

### EASY SPINACH & ARTICHOKE QUICHE CUPS

RECIPE SUBMITTED BY:  
Liz McAuley  
Gillis Ellis & Baker

**INGREDIENTS:**

- 1 (14oz) can artichoke hearts (drain, chop)
- 1 pkg of frozen spinach (thaw, drain)
- 5 eggs (whisked)
- 3/4 cup shredded mozzarella
- 1/4 cup parmesan cheese
- 2/3 cup milk
- 1/2 cup white onion (chopped)
- 2 cloves garlic, minced
- 1/4 tsp each salt & pepper

**DIRECTIONS:**

Preheat oven to 350. Prepare 12 baking cups by either spraying liberally with non-stick spray or lining with cupcake papers. Stir all ingredients together in a large mixing bowl until combined. Pour mixture into 12 baking cups until they are nearly full. Bake for about 20 minutes or until eggs are set. Serve with bacon!

