



NEWSLETTER

CALENDAR OF EVENTS

Sat's **Farmers Market**
frenchmarket.org



06/29~ **Essence Festival**
 07/03 essence.com



07/03 **Uncle Sam Jam**
unclesamjamjefferson.com



07/03 **Light Up the Lake**
experiencemandeville.org



07/04 **Independence Day**



07/04 **Go Fourth on the River**
go4thontheriver.com



07/06~ **Little Shop of Horrors**
 07/09 liberalarts.tulane.edu/summer-lyric-theatre



07/11~ **Stage Door Idol**
 08/15 nationalww2museum.org



07/13~ **Romeo & Juliet**
 07/30 neworleansshakespeare.org



07/14 **Bastille Day Fete**
af-neworleans.org



07/14~ **Running of the Bulls**
 07/16 nolabulls.com



COOL ZOO/GATOR RUN

Cool off at the Cool Zoo—the wild and wet splash park at Audubon Zoo

OPEN DAILY

Two Sessions: 10a–1p & 2p–5p

Pre-Booking may be required
 Cabanas Available for Rent

audubonnatureinstitute.org?cool-zoo



KEEP CALM AND HAPPY WORK ANNIVERSARY

3rd Quarter Tenant Anniversaries

WPO/YPO	- 16 years
US Coast Guard	- 14 years
DHHM	- 13 years
Prime Fitness RX	- 5 years
Karl Bernard Law	- 5 years

UMBRELLA BAGGERS

Essential for those rainy days, or in NOLA, pretty much every day. Just insert your messy, dripping wet umbrella and pull outward. Your umbrella is contained neatly in a bag. *Voila!*

These umbrella bagger devices are located at the front lobby entrance doors and at the back patio doors for your convenience.



OVERTIME AIR CONDITIONING

Building air conditioning is automatically provided Monday through Friday from 7:00 a.m. to 6:00 p.m. (normal business hours). It is not provided automatically on weekends, holidays, or after normal business hours. To request overtime air conditioning "on-demand", your Office Manager or their designee may request it in FAMIS 360 online work order program – indicate the date & time period needed. Saturdays from 7:00 a.m. to 12:00 noon are at no charge. All other Overtime Air Conditioning will be billed at our current hourly rate (\$90-\$95—as indicated in your tenant lease).

AMERICA is another name for **OPPORTUNITY**.

Quote by: Ralph Waldo Emerson

NEW LEASE & UNDER CONSTRUCTION

The company **ANDREUS** has been a sub-tenant in the building since 2020. First renting space on the 9th floor with Regus then leasing the 1st floor suite from Freeport. After Freeport's departure, Andreus opted to keep their home base at 1615 Poydras, signing a new Lease with the building.

Andreus was founded in response to a gap in the market for personalized marketing. They provide a dedicated team of highly trained professionals, all extremely talented in their own field, specializing in market research, marketing, brand development, sales, campaign management and brand analysis.

Kristeph Cassimere, the CEO & Project Director provides professional & personal development to recruits on their path to success.

Their 1st floor suite is currently undergoing construction, as they are getting a new coat of paint and some new flooring.

temps at record highs
 don't forget to hydrate



TIP: ADDRESSING MAIL & SHIPMENTS

Re: Poorly addressed mail & packages.

Property Management will make reasonable efforts to locate the rightful owner but this can be time-consuming and may result in the return of the package.

Please take care to ALWAYS address orders/shipments to include the **Company Name & Suite #** even if it is for you personally. There are over 300 individuals employed by companies in this building. Items addressed to a person with no direction as to company or suite will almost always result in delivery delay.



BARBEQUE SHRIMP

Ingredients:

- Approx. 50 Shrimp 18-20 ct
- 2 Sticks of Butter
- 1 Tbsp Louisiana Hot Sauce
- ½ Cup Minced Garlic
- 1 Tsp Worcestershire Sauce
- 1 Onion Medium, Sliced
- Cracked Black Pepper
- Louisiana Blackened Seasoning to Cover Shrimp

Method:

Melt butter in large pan. Add hot sauce, Worcestershire Sauce, minced garlic, cracked black pepper (5 turns or to taste). Sauté approximately two (2) minutes on medium heat. Sprinkle shrimp generously with blackened seasoning.

Add onions and seasoned shrimp to butter mixture. Keep stirring until all shrimp are pink, approximately two (2) minutes. After shrimp are pink, cover and remove from heat. Serve with French bread or over pasta.

RECIPE SUBMITTED BY:
 Lindell Munch | Property Mgmt

Feeds approx 4-6



* ENJOY!