



NEWSLETTER



CALENDAR OF EVENTS

Recurring Saturdays
Gretna Farmers Market
8:30a-12:30p | Market Pavilion
gretnala.com/visitors/farmers-market/

Thru 09/24 Sonesta Sundays Pool Party
eventbrite.com/d/la-new-orleans/sonesta-sundays-pool-party/

06/02-06/17 LA Cajun-Zydeco Concert Series
events.jazzandheritage.org/calendars/all-events

06/06 D-Day 79th Anniversary
nationalww2museum.org

06/07-06/11 N.O. Wine & Food Experience
nowfe.com/

06/08-06/24 Twelfth Night-TU Shakespeare Fest
neworleansshakespeare.org

06/08 Aquarium & New Insectarium Re-Opens
audubonnatureinstitute.org/aquarium

06/09-06/11 N.O. Pride Fest
neworleanspride.org/

06/10 NOLA Zydeco Fest
nolazydecifest.com

06/10-06/11 Creole Tomato Festival
frenchmarket.org/event/37th-annual-creole-tomato-festival

06/19 Father's Day

06/19 NOLA Juneteenth Festival
nolajuneteenthfestival.org

06/19-06/25 Restaurant Week New Orleans
restaurantweekneworleans.com/

06/29-07/03 Essence Festival
essence.com

EXPRESSIONS of America

The newest attraction at The National WWII Museum in New Orleans brings history to life like never before. *Expressions of America* is an outdoor immersive sound and light show celebrating the power of individual Americans to impact the world around them during a time of monumental conflict. The first-of-its-kind nighttime experience, available exclusively at The National WWII Museum in New Orleans, transports audiences to the 1940s through use of the latest projection technology and special effects combined with the written words, songs, and personal reflections of the everyday men and women who served our country in every way imaginable during World War II.

www.nationalww2museum.org

FIRE EXTINGUISHERS

The building is conducting annual Fire Extinguisher inspections this month on **Thu Jun 15 & Fri Jun 16**. Each tenant is responsible for maintaining the fire extinguishers located in their office suites. Email us by 12 noon on Tuesday, June 13 & we can add your office to the list. Email: cnichols@1615poydras.com

**** WELCOME TO THE ****

JOHN AMATO COMPANY LLC

Familiar faces but new Building Tenant. Mr. Amato has a private law practice specializing in tax and corporate law and his firm is contracted exclusively for a single corporation. Mr. Amato knows his way around 1615 Poydras as he has had an office in this building (on a Freeport floor) since 1985! While Freeport moved out of the building last month, Mr. Amato sought to remain at 1615. He is now leasing his own office space on the 12th floor. A warm welcome to Mr. Amato and his staff Carol & Deanie!

SHAMEEZ CAR WASH SERVICE

for on-site car wash and detailing
This service is **by appointment only**
Hours of Operation: Mon - Fri | 8A - 5P
MasterCard|Visa|AMEX|Discover|Cash
Contact 504.287.2337
Service Details: luxdeshameezautospa.com

Rules to Remember

Emails to Property Management Office

When emailing the Property Management Office we suggest that you include each of our office personnel in the email. There are times when one or more of us are out of the office, or in a meeting, and we want to be able to provide a prompt response. By copying all, you are guaranteed that someone will get the message. If it is an urgent matter, please phone the office (504.636.3600). Our email addresses are as follows:

Christy Nichols, Asst Property Manager:
cnichols@1615poydras.com

Lindell Munch, Property Bookkeeper:
lmunch@1615poydras.com

Maurice Fauchaux, Property Manager:
mfauchaux@1615poydras.com

A perfect summer day is when the sun is shining, the breeze is blowing, the birds are singing, and the lawn mower is broken.

Louisiana Childrens Museum
Extended Summer Days start May 30

D-DAY

JUNE 6, 1944

79TH ANNIVERSARY

nationalww2museum.org/events-programs/events/

CRAWFISH DIP

RECIPE SUBMITTED BY: Christy Nichols, Property Management

INGREDIENTS:

- 1 lb crawfish tails
- 1 bunch chopped green onions
- 1 stick butter or margarine
- 1 can cream of mushroom soup
- 1 block jalapeno pepper cheese
- Garlic powder
- French Bread (sliced into discs)

STEPS:

Sauté onions in butter. Stirring continuously, add rinsed crawfish tails. Add in all other ingredients. Cook until cheese is melted. Recipe doubles easily.

Best when served warm - use a chafing dish, crock pot or double-boiler. Serve with sliced French Bread. This recipe is veeerry easy and always a hit ... Enjoy!

Note: Really yummy on baked potato, on fried eggplant and on pasta!