



1615 POYDRAS



CALENDAR OF EVENTS

- 03/07 AHAVA Fest 
ahavafest.com
- 03/07~ Soul Fest 
- 03/08 audubonnatureinstitute.org
- 03/07~ Frisco Fest 
- 03/08 sanfranciscoplantation.org
- 03/11~ Wednesday at the Square 
- 05/13 vlnola.org/vlc-wednesday-at-the-square/
- 03/11~ N.O. Bourbon Fest 
- 03/14 neworleansbourbonfestival.com
- 03/17 St. Patricks Day 
- 03/19 Top Taco Fest 
- toptaconola.com
- 03/21~ N.O. Spring Fiesta 
- 03/29 & Historic Home Tours 
- springfiestanola.com
- 03/25~ Tennessee Williams/ 
- 03/29 N.O. Literary Festival 
- tennesseewilliams.net
- 03/27~ Hogs for the Cause 
- 03/28 hogsforthecause.org
- 03/27~ Home & Garden Show 
- 03/29 neworleanshomeshow.com
- 03/28 Party for the Planet 
- audubonnatureinstitute.org
- 04/01 April Fools Day 

DAYLIGHT SAVING TIME (DST)



DON'T FORGET TO **SPRING FORWARD**

2:00am - Sunday March 8th

1 PINT can save 3 LIVES

GIVE BLOOD GIVE LIFE

SIGN UP TO SAVE A LIFE!

1615 Poydras & The Blood Center are hosting a **BLOOD DRIVE**

Wed, March 4, 2020 | 10A - 3P
3rd Flr | Old FM Dining Room

Building Management is employing additional measures for GERM CONTROL in this crazy virus season.


-In addition to Night Cleaning, our Day Porters are tag-teaming to wipe down frequently-touched areas such as elevator lobby buttons on each floor, buttons inside elevators, restroom door handles, 1st flr Entry doors, etc.

-We will be adding hand-sanitizer stations in all elevator lobbies for occupied floors. We hope to have these installed by end of March.

-We encourage you to take measures within your own space - cleaning phones after use, wipe entry door handles, microwave, refrigerator, etc.

**-Can't say this enough:
Wash hands! Wash hands! Wash hands!**


Celtic Quote: May your blessings outnumber the shamrocks that grow, and May trouble avoid you wherever you go.



Introducing our New Engineer— JEFF DAVIS

Please join us in welcoming our newest addition to the Engineering staff.

Jeff is a New Orleans area native who, interestingly enough, worked in this building as an engineer when it was first opened (many moons ago). Highly recommended, he brings a wealth of experience as an Engineer, Chief Engineer, & he's coming out of retirement to hang out with us - we are fortunate to have him.



Our full engineering team includes: Guy Ranzino (Chief Engineer), Curtis Wuma, Kenny Mariano & Jeff Davis. Thanks to our Engineering staff for maintaining the highest level of safety, operations, maintenance & customer service for our building.

Get the details on ST. PATRICK'S DAY Parades & Parties

With so many parades, block parties, and other events—How's a leprechaun supposed to keep up?! CHEERS!


stpatricksdaysneworleans.com




Rules to Remember

- Signing In & Out After Hours

When entering the building on weekdays after 6:00p and on weekends, all tenants are required to sign-in and out at the Front Lobby Security Desk. In case of an emergency, the Fire Department will look to Security to inform them which area (s) are occupied. If tenants are in the building, but Security is unaware of their presence, they could be left in danger. While this requires extra effort on your part, it will enhance your own safety in the building should an emergency occur.




REDISCOVER CITY PARK

Art & architecture, museums, nature, gardens, concerts, outdoor activities, fishing, play-grounds, rides, picnic grounds, golf driving range, tennis courts, facility rentals, event planning, catering ... The possibilities are endless!



CORN & CRAB SOUP

RECIPE SUBMITTED BY: Christy Nichols, Property Management 

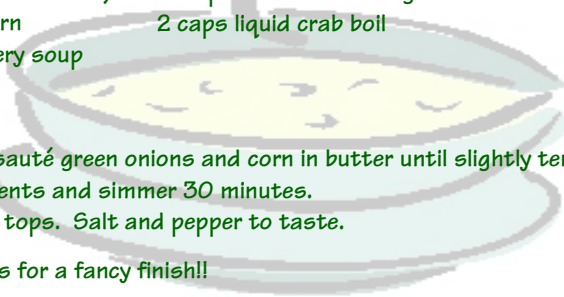
Ingredients:

2 bunches green onions – chopped fine	1 quart milk	Serves 12 with salad
1 stick of butter	2 cans white crab meat	
1 can whole corn (do not drain)	1 can crab claw meat	
1 can cream style corn	1 tbsp. Italian seasoning	
3 cans cream of celery soup	2 caps liquid crab boil	

Directions:

In a large soup pot, sauté green onions and corn in butter until slightly tender. Add all other ingredients and simmer 30 minutes. Garnish with shallot tops. Salt and pepper to taste.

Pour into bread bowls for a fancy finish!!



Super-Duper EASY!
Always a hit with friends & family

