



# 1615 POYDRAS



## CALENDAR OF EVENTS

Saturdays –

Farmers Market in the French Market

[Frenchmarket.org](http://Frenchmarket.org)



Sat AM Yoga/Pilates in the & Sculpture Garden  
Mon PM [noma.org/sgarden](http://noma.org/sgarden)



04/22~ Jazz & Heritage Fest  
05/01 [nojazzfest.com](http://nojazzfest.com)



05/08 Mothers Day



05/13~ Seafood Festival  
05/15 Plaquemines Parish  
[plaqueminesparishfestival.com](http://plaqueminesparishfestival.com)



05/15 Spring Home Tour  
[faubourgmarigny.org](http://faubourgmarigny.org)



05/20~ Bayou Boogaloo  
05/22 [thebayouboogaloo.com](http://thebayouboogaloo.com)



05/27~ Jambalaya Festival  
05/29 [jambalayafestival.org](http://jambalayafestival.org)



05/27~ Greek Festival NOLA  
05/29 [greekfestnola.com](http://greekfestnola.com)



06/04~ Oyster Fest  
06/05 [neworleansoysterfestival.org](http://neworleansoysterfestival.org)



## 1615 POYDRAS POST OFFICE SCHEDULE

**INCOMING MAIL DELIVERY:**  
12:30 P.M. – 2:00 P.M.

**OUTGOING MAIL PICK-UPS:**  
3:00 P.M. – 4:00 P.M.



## BARBER SHOP at 1615 Poydras

The Barber Shop is located on the 3rd floor on the Poydras side near the low-rise elevators. Always smiling and friendly, **Mr. Steve Rajmondo** has been a fixture at 1615 Poydras since 1988. Mr. Steve is quite an interesting guy. He is a native of Italy, he is multilingual, has travelled all over the world, and has been cutting hair for over 65 years.

Barber Shop Hours:

Wednesday - Friday from 9 to 5

Appointments call 582-4558 ~ Walk-ins are welcome.

Ms. Jackie works in the shop on Fridays for manicures and pedicures – appointments preferred (582-4558).

## Introducing our New Engineer!

Welcome aboard **KENNY MARIANO** - the new addition to the Engineering staff at 1615 Poydras.

Our engineering department includes: **Guy Ranzino (Chief Engineer), Brion Aucoin & Mason Bailey.** Thanks to our Engineering staff for working hard to maintain the highest level of safety, operations, maintenance and customer service for our building.



## Fire Extinguisher Inspections

Please remember, it is the responsibility of each Tenant to have the fire extinguishers in their suite(s) inspected annually per NFPA code. If you need a licensed inspector to come to your suite, please contact Building Management to schedule this service. Current fees will be charged for services. A Fee Schedule is available upon request.



## EUREST CAFETERIA

BREAKFAST: 7:30A - 9:15A

LUNCH: 11:30A - 1:45P

CAFETERIA MENU:

[1615POYDRAS.COM/CAFETERIA.HTML](http://1615POYDRAS.COM/CAFETERIA.HTML)



*"In the spring, at the end of the day,  
you should smell like dirt."*

— Margaret Atwood, *Bluebeard's Egg*

**Vendor Access & Insurance** — There may be special instances where outside vendors, contractors, or movers need to perform work in your suite. In such cases, please provide advance written notification (email) to the building management office. Provide the vendor/company name, contact name, phone number, date and time with a brief description of the work to be done. The vendor must also have a current Certificate of Insurance on file with the management office prior to the start of the project. Property Management can refuse to allow the vendor access to the building due to the lack of insurance or if the limits provided are not acceptable.

## BREAKFAST CASSEROLE

RECIPE SUBMITTED BY:  
Elizabeth McAuley  
Gillis Ellis & Baker



### Ingredients:

- 1 lb breakfast sausage
- 2 pkgs crescent rolls
- 1 pkg cream cheese
- Salt & pepper to taste
- (8oz @ room temp)

### Method:

Brown sausage in a sauté pan then drain, add cream cheese blending until melted. Add a dash of salt and pepper. Unroll one package of crescent rolls (gently press seams together to seal them) and place in bottom of a 9x13 glass baking dish. Spread sausage and cream cheese mixture over crescent dough. Leaving about a ½ inch border all around. Unroll second package of crescent rolls and place on top sausage mixture – press edges together to seal. Bake at 375 for about 20 minutes or until crescent dough is golden brown. Slice into squares and serve with scrambled eggs!

Summon your inner-chef  
Need RECIPES for the Newsletters!

Got an awesome, tried & true, crowd-pleaser recipe? Please share it!

Must be short and concise – long, extensive recipes will not fit in the newsletters due to limited space. We will pick from those submitted to be featured in upcoming newsletters.

Send to: [cnichols@1615poydras.com](mailto:cnichols@1615poydras.com)