



1615 POYDRAS



CALENDAR OF EVENTS

Saturdays –
Farmers Market in the
French Market
Frenchmarket.org



Sat AM Yoga/Pilates in the
& Sculpture Garden
Mon PM noma.org/sqarden



04/28~ Jazz & Heritage Fest
05/07 nojazzfest.com



05/14 Mothers Day



05/19~ Seafood Festival
05/21 Plaquemines Parish
plaqueminesparishfestival.com



05/19~ Bayou Boogaloo
05/21 thebayouboogaloo.com



05/21 Spring Home Tour
faubourgmarigny.org



05/26~ Jambalaya Festival
05/28 jambalayafestival.org



05/26~ Greek Festival
05/28 greekfestnola.com



06/03~ Oyster Fest
06/04 neworleansoysterfestival.org



Fire Drill planned for
Wednesday May 10th -
Weather Permitting

Reminder:
Wear or bring comfortable shoes that day



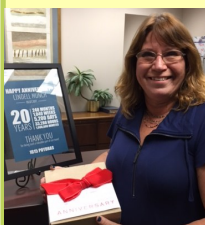
1615 POYDRAS POST OFFICE SCHEDULE

INCOMING MAIL DELIVERY:
1:00 P.M. – 2:00 P.M.

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

Happy Anniversary Lindell Munch Celebrating 20 Years at 1615 Poydras

Crunching numbers, running statements,
collecting rent,
countless spread-
sheets, snoball
parties, budgets ..
Day in, Day out ...
And she keeps
coming back for
more!



Books Are Fun BOOK FAIR Thu May 11 & Fri May 12



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

— Margaret Atwood, *Bluebeard's Egg*

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 & friendly, **Mr. Steve Raimondo** has
been a fixture at 1615 Poydras since 1988.
Mr. Steve is quite an interesting guy. A native of
Italy, Mr. Steve is multilingual, has travelled all over
the world, & has been cutting hair for over 65
years.

Barber Shop Hours:

Wednesdays only - Hours 9 to 5

Appointments recommended. Call 582-4558 ~ or put your
name in the appointment book outside the barber shop.

Fire Extinguisher Inspections

Please remember, it is the responsibility of each
Tenant to have the fire extinguishers in their suite
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 ser-
vices. A Fee Schedule is available upon request.



Vendor Access & Insurance — There may be special in-
stances 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 in-
surance or if the limits provided are not acceptable.

ORANGE JUICE CAKE

Ingredients:

Cake

- 1 box yellow cake mix
- 1 box instant vanilla pudding
- 4 eggs
- ½ cup vegetable oil
- 1 cup orange juice

Glaze

- 1 cup sugar
- ½ cup butter
- ¼ cup orange juice

Method:

- 1) Preheat oven to 325 degrees
- 2) Mix cake mix, pudding mix, eggs, oil and orange juice together.
- 3) Pour in a well-greased Bundt pan - bake for 35-40 minutes.
- 4) For glaze, melt butter in a sauce pan and add sugar and orange juice. Bring to a boil, stirring constantly.
- 5) After removing cake from oven, pour glaze on cake and allow to set for 15 to 20 minutes, then invert onto a plate.

Tip: Garnish plate with a few small orange slices for a nice presentation

RECIPE SUBMITTED BY:
JoAnn Beninate
Freeport McMoran



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