



1615 POYDRAS



CALENDAR OF EVENTS

11/01~	Bayou Bacchanal	
11/02	bayoubacchanal.org	
11/01~	Bayou Road Balloon Festival	
11/03	bayouroadbaloontfestival.com	
11/02~	LA Renaissance Fest	
12/08	larf.net	
11/03	N.O. Poboy Festival	
	poboyfest.com	
11/08	Emerils Boudin, Bourbon & Beer at Champions Sq	
	boudinbourbonandbeer.com	
11/08~	St. Rita Pecan Festival	
11/10	facebook.com/stritapecanfest	
11/16	Water Lantern Festival	
	waterlanternfestival.com	
11/16~	Treme Creole Gumbo Fest	
11/17	jazzandheritage.org/treme-gumbo	
11/26	Canal Street Lighting Ceremony	
	downtownnola.com/holidays	
11/28	Thanksgiving	
	Gobbie Gobbie	
11/29~	Celebration in the Oaks	
01/01	celebrationintheoaks.com	
11/29~	Audubon Zoo Lights	
01/01	audubonzoolights.org	

ELECTION DAY: SAT NOV 16TH



Serenity HOME AND GIFTS

in the lobby of 1615 Poydras
Thu Nov 7 & Fri Nov 8

Serenity is known for selling locally made merchandise including: jewelry, etched glassware, coasters, artistic slates, bread boards, personalized items, wine charms, pillows & cutting boards.

This is a great chance to knock out some of your holiday shopping.

~ Building Holiday ~
 The building is closed on
Thursday, Nov 28th
 for Thanksgiving

Also, the Property Management office will be closed on Friday, Nov 23rd

Autumn is a second spring, when every leaf is a flower

BLOOD DRIVE



This is a Replacement Blood Drive for Amos Trumble hosted by 1615 Poydras and the Blood Center. 7 year old Amos is currently undergoing treatment for Leukemia, seen above at Children's Hospital after receiving a blood infusion.

Thursday Nov.7 • 10am -3pm
1615 Poydras St.
3rd Floor • Old FM Dining Room

How to use a Fire Extinguisher Remember P.A.S.S.

Pull the pin — This will allow you to discharge the extinguisher
Aim at the base of the fire — If you aim at the flames (which is frequently the temptation) the extinguishing agent will fly right through and do no good. You want to hit the fuel.
Squeeze the top handle or lever — This depresses a button that releases the pressurized extinguishing agent in the extinguisher.
Sweep from side to side — Until the fire is completely out. Start using the extinguisher from a safe distance away, then move forward. Once the fire is out, keep an eye on the area in case it re-ignites.

SHOE SHINE SERVICE

with Mr. Dennis Dorsey
 Wednesdays & Thursdays | Hours: 10AM - 2PM
 Shoes: \$6.00 /pair | Boots: \$10 /pair | Cash Only
 Located in the back corridor near Fedex Drop Box

IMPECCABLE PORK ROAST

RECIPE SUBMITTED BY: Christy Nichols, Property Management

Ingredients:
 1 ½ cups pale ale, English bitter, or light porter
 ½ cup extra-virgin olive oil
 1 teaspoon ground red chili flakes
 6 to 8 large cloves garlic, split in half
 1 tablespoon kosher salt
 2 ½ tablespoons dried thyme, rosemary, or basil
 1 tablespoon freshly ground black pepper
 4 to 8 pound pork roast (shoulder, loin)

Method:
 Combine beer, olive oil and red chili flakes in a small bowl -Set aside. Stir garlic, salt, herbs and black pepper together until well blended -Set aside. Place roast fat-side up on work surface, trim fat and cut ½ inch slits, about three slits per rib or 1 every 2 inches. Stuff slits with a piece of herb-laden garlic. Rub remaining herb mixture on roast and let stand at room temperature for 20 minutes. Pour beer and oil mixture over roast and let stand 45 more minutes. Place on greased rack in greased roasting pan and put in preheated 325 degree oven. Baste frequently with beer and oil mixture along with pan juices. Roast until meat thermometer registers 165 degrees (probably about 2.5-4 hours depending on size of roast). Remove roast, cover with foil, let rest 15 minutes to allow juices to set before carving.

Note: The internal temperature of pork should be 170-175 degrees to be juicy & succulent when served. The internal temperature will rise 5-10 degrees after taken from oven, so it should be removed when the internal temperature is 165 - 170 degrees.

DON'T FORGET TO **FALL BACK**

Turn your clocks **BACK ONE HOUR** on Sunday, November 3rd