



NEWSLETTER



CALENDAR OF EVENTS

10/31 Afternoon Tea Service
Returns to Windsor Court
Saturdays & Sundays only
windsorcourthotel.com/dining/le-salon

10/31 YOGA in the Sculpture Garden
Resumes on Saturdays
Enrollment limited to 40pp
noma.org/event/yoga-in-the-sculpture-garden/2020-10-31/

11/03 Election Day

11/06~ N.O. Film Fest

11/22 Mostly virtual event
neworleansfilmsociety.org

11/07~ LA Renaissance Fest

12/13 Outdoor annual event
larf.org
COVID Policies: larf.org/covid

WWII World War II Museum
Open daily 9:00a -5:00p
Plan your Visit!
nationalww2museum.org

NOMA N.O. Museum of Art
Open Wed-Sun 10:00a -5:30p
noma.org

11/26 Thanksgiving

11/26~ Celebration in the Oaks

01/03 Driving Tour this year
celebrationintheoaks.com

ELECTION DAY: TUE NOV 3RD

~ Building Holiday ~
The building is closed on Thursday, Nov 26th for Thanksgiving

Also, the Property Management office will be closed on Friday, Nov 27th

Peace . Love . Pumpkin spice

apple pie TOASTED MARSHMALLOWS
chilly days
Autumn
FALL cozy sweaters
late nights
pumpkin spice
CRUNCHY LEAVES bonfires

ELEVATORS - Did you know?

If you ever have to report something about an elevator, each elevator is assigned a number. If you're in the elevator cab facing the doors, it is located on the right of the doors below the button panel. There is a sign that says: Open Door - Push Button for Emergency Operator. When you open the cabinet door you will see the Elevator Cab number. Check it out and use this number when reporting a problem involving an elevator (food spill, light out, etc).

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.

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 1st