

1615 POYDRAS





CALENDAR OF EVENTS

Thru Thursdays at Twilight City Park Concert Series Nov

garden.neworleanscitypark.com

Free Wine Tastings Wed Weekly Faubourg Wines

faubourgwines.com

08/31~ We Love You, New Orleans 12/31 N.O. TriCentennial Exhibit

louisianastatemuseum.org/cabildo

FIESTA

09/15 Fiesta Fest

Facebook.com/

events/280270495861928

09/10~ Restaurant Week

09/16 coolinaryneworleans.com

09/14~ Meat Pie Festival

09/15 Natchitoches, LA

meatpiefestival.com

09/20~ NOLA Burlesque Fest

09/23 neworleansburlesquefest.c

09/20~ NOLA Horror Film Fest

09/23 nolahorrorfilmfest.com

09/22~ NOLA Fried Chicken Festival 09/23 Friedchickenfestival.com



Flu Season is fast approaching Make use of those HAND SANITIZER STATIONS at each of the elevator lobbies on the 1st floor.

Frequent hand-washing is an effective preventative against many kinds of bacteria, some viruses and the common cold.

Announcemen

New Building Amenity

LOBBY LIM'S SUNDRY SHOP

on the 1615 Poydras Street 1st floor Hours will be Mon thru Fri 7:30a-4:30p Slated to open in early October

LOBBY EVENT: JEWELRY SHOW

THE CATNAP COMPANY

Proprietor Pam Garvin will be on-site Thursday September 19 & Thursday September 20

> determined to brighten our spirits and our wardrobes!

Avoid Trash Confusion

The Cleaning Staff removes trash in wastebaskets nightly. To avoid any confusion, please <u>do not</u> place items on top of your wastebasket that you don't want thrown away.







CHICKEN CACCIATORE

RECIPE SUBMITTED BY: Adam Martinez I Chef Manager Liberty's Kitchen



Monday - Friday | 7A-2P | 3rd Flr 💖 504.582.4957 | www.libertyskitchen.org



Starting in September Best of Sinatra (one night only!)

The Victory Swing Orchestra, The Victory Belles & Pump Boys & the Dinettes



Ingredients:

8pc Chicken 2ea Garlic, chopped 1clove Pepper, diced Oregano 1t 1/4C 1/3C ESTU Onions Tomatoes 1/2C 1/8t (dash) Cayenne Pepper 1/2C Beans, Snap Salt 1/4t (dash)

Directions:

1) Dry Chicken, lightly coat with wheat flour 2) Coat pan lightly with olive oil 3) Brown chicken and set aside 4) Add garlic and onion-sweat until translucent 5) Add chopped tomato. Simmer for 5 minutes. 6) Add chicken, spices, green bean and simmer until done chicken is cooked through. 7) Serve with Rice