

FREE Covington Weekly

May 2 - May 8, 2012

www.media9productions.com

Remember Covington Reunion 2012

Enjoy an old country picnic with great BBQ, jambalaya and ice cold draft beer. Bring your lawn chairs, blankets, old photos and of course, your memories of old Covington... the way it was... way back when! Relax under the oaks, listen to the music and reminisce with friends. Special guests include Mayor Mike Cooper, Historian Patricia Clanton and author David Arbo. Bring your family, friends and kids (sorry, no pets). A collectable Remember Covington t-shirt is your ticket to this great event. T-shirts are \$20 for small - x large, \$22 for 2x and 24 for 3x. Advance purchases only, last day to purchase is May 7th. No tickets sold on the day of event! Contact Robert Mendheim, (985) 630-3826 or mendheimr@hotmail.com



Remember to Keep Covington Beautiful! Judging for the State level of the Cleanest City Contest 2012 will take place on Wednesday, May 9 at 8 a.m.

Starting Plants From Seeds Using Materials Available

Starting plants from seeds is usually the most cost effective route when starting your own garden, and can be a great learning experience for both children and adults.



Recycled starter pots

Most seeds can be sown directly into your garden, and seed packets will generally give instructions as to the preferences of the particular plant you are starting. There are benefits to sprouting your seeds in a starter pot, the most important being identification and control of the environment. Seed starter kits can be bought at most garden centers, but creating your own starter kit with materials you may already have can be easy and fun. These materials can vary, but should consist of: One pot or bucket large enough to fit multiple starter pots, starter pots and some sort of water-retaining material (visqueen or trash bags, for example).



Starter pots in lined pot

Line the bottom of the larger pot with your water-retentive material. This is to plug the holes on the bottom of the pot and is unnecessary if you are using a bucket without holes.

I used some peat pots that I had left over from last year, but you can reuse old starter pots from previously bought plants or unwanted plastic cups (be sure to drill holes in the bottom of the cups so there is no standing water in the starter pots). Fill your starter pots with soil (preferably a seed starter mix, half soil and half peat moss), and place inside the larger pot. Water the soil until it is completely saturated, leaving a little residual water in the bottom of your larger pot.

Sow one to two seeds per starter pot. Cover your bucket with a plastic bag (this is to retain condensation) and wrap a rubber band around the top. Check on your seeds every few days to release excess moisture. Once your seeds begin to sprout, uncover. Sow the plants into your garden after they have grown about two inches, or have shown their first two leaves, whichever comes first.



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Shop Covington

Locally owned business is the basis of local economy. This week's picks include **Jewel's Cigar & Briar Shop**, **Columbia Street Mercantile** and **Busters' Place Seafood & Oyster Bar**.



**Jewel's
Cigar & Briar Shop**
201 N. New Hampshire St.
(985) 892-5746

Jewel's offers a wide selection of cigars, pipe tobacco, fine tobacco, briar pipes, lighters and other accessories. With a cozy sitting area and local flair, Jewel's is the stop to find out what's happening today in Covington.

Columbia Street Mercantile

231 & 236 N. Columbia St.
(985) 809-1690



Columbia Street Mercantile has two clothing stores in downtown Covington. They carry junior and misses clothing from everyday to formal. Great prices, great selection and new stuff every week!

www.columbiastreetmercantile.net



**Busters' Place
Restaurant
& Oyster Bar**
519 E. Boston St.
(985) 809-3880

Buster's Place offers the best oysters in the area (on the half shell, char-grilled or fried to perfection). Their full bar and vibrant, fun atmosphere awaits you!

bustersplaceonline.com

Quote of the Week

"No one succeeds without effort... Those who succeed owe their success to perseverance."

Ramana Maharshi

Sunday

May 6



Full Moon

Farmer's Market Recipes

Fresh recipes inspired by ingredients found at the Covington Farmer's Market, by Chef Sorelli

Muffelatta Torta and Sausage Frittata with Crispy Turnips and Apple Butter Toast for Two

Collect:

- 1 Dozen Eggs (Grammy's Fresh Yard Eggs)
- 1 8oz Container of Muffelatta Torta (Jeanie Simmons)
- 1 Loaf of Oat Pecan or Seedilicious Whole Wheat Bread (Windfield Farms Bakery)
- 1 lb Ground Pork Sausage (Justin Pitts)
- 1 Jar of of Apple Butter (Abundant Life Kitchen)
- 1 lb Turnips (Father and Son Vegetables)
- 3 tablespoons of butter or oil for potatoes and Frittata

To begin, parboil turnips about twenty minutes until fork tender. Heat oven to 350 degrees. Set aside turnips when cooked and cool completely (set in fridge to cool faster). Next, crumble sausage and cook approximately 4 ounces in a non-stick pan or iron skillet that will be used for cooking eggs next. When Turnips are cool, heat another pan with 1 1/2 tablespoons of butter and oil. Begin to warm pan on a medium heat. Dice the turnips to 1/2 inch cubes and toss with salt and pepper before adding to the pan so it will be even. Cook turnips till golden brown and crispy on each side, flipping carefully. Next, whisk 4 eggs with a splash of milk to give a little extra fluffiness. Add salt and pepper to taste. The sausage should be cooked, drained and set on the side waiting to be added to the eggs. Using same pan, add remaining butter or oil and begin warming to a medium heat. Add eggs once it is hot again. While eggs are cooking do not disturb or move them. Let them cook until there is a noticeable crust forming around edges. Add the sausage and crumble about 1/4 to 1/2 of the Muffelatta Torta, to your preference. Put the pan in the oven on the top shelf and let cook about ten minutes. While frittata is cooking, cut and toast the bread. Spread the apple butter on the toast. Once the egg is cooked on top the frittata is ready to be plated. Use a rubber spatula to remove the omelet, as well as the turnips.

Stay Calm
&
Drink Tea



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Mothers' Day at the English Tea Room
For a genuine English experience, visit the English Tea Room. A tidy little cafe with British charm, they serve over 100 loose leaf teas from around the world. A breakfast and lunch menu is available, and The Tea Room is a wonderful setting for parties and showers. With its charming and elegant atmosphere, the English Tea Room is the perfect spot for a Mothers' Day Brunch and Tea. The English Tea Room presents Mothers' Day high tea, including a special gift for mom! Now taking reservations for May 11th and 12th, make yours for an unforgettable Mother's Day!

***** Events *****

Covington Farmer's Market - Wednesday May 2, 10 am - 2 pm @ the Covington Trailhead

Rain or shine, live "front porch jam", fresh local produce and prepared food. - 419 N. New Hampshire

Covington Business Association Monthly Meeting - Wednesday May 2, 5:30 pm @ English Tea Room

Monthly meeting for CBA members, businesses interested in the CBA and the general public. Discussions about local businesses and community events. For more information about the CBA call 504-439-2543 or go to www.covingtonbusinessassociation.org. - 734 E. Rutland St.

Racial Harmony Workshop - Wednesday May 2, 6:30 - 9:30 pm @ the Archdiocesan Northshore Pastoral Center - The Office of Racial Harmony introduces Racial Sobriety, a workshop to begin a conversation about race. Sister Theresa Marie Tran and Martin Gutierrez will facilitate the workshop, and the discussion will deal with issues that prevent people from talking about race. Refreshments will be served. Call the Office of Racial Harmony for information: (504) 861-6727 or email: srropney@arch-no.org. - 19266 Slemmer Rd.

Covington Farmer's Market - Saturday May 5, 8 am - 12 pm @ the 300 block of Columbia St.

Fresh local produce, raw and prepared foods, plants and vegetables, live music by the Pot Luck String Band.

"How I Became a Pirate" Play - May 5 & 6, 2 pm @ the Fuhrmann Auditorium, Greater Covington Center

Performance by the Jefferson Performing Arts Society's Theatre For Young Audiences. Tickets are \$15 for children (12 and younger), \$20 for adults. Also showing on Thursday for students as part of the Jefferson Performing Arts Society's Arts Adventure Series. Admission is \$5 for students; one teacher/chaperone is admitted free with every group of 10 students. Got to www.jpas.com or call (504) 885-2000 for tickets. For reservation info for your student group, contact Art Adventure Series Coordinator at the JPAS Box Office, (504) 885-2000, ext. 206. - 317 N. Jefferson Ave.

"Three by Tennessee" - May 11 -27 (except May 13), Fridays and Saturdays at 8 pm, Sundays at 2 pm

@ Playmakers Theater - Three plays that look into human nature by Tennessee Williams. Includes "The Case of the Crushed Petunias", "The Lady of Larkspur Lotion" and "A Perfect Analysis Given by a Parrot". Tickets are available in advance and at the door. Admission is \$15 for adults, \$10 for students. Buy tickets online at www.playmakers.com or reserve by calling (985) 893-1671. - 19106 Playmakers Rd.

St Tammany Art Association Summer Fingerprints Art Camp Schedule:

To be held simultaneously at the St. Tammany Art House in Covington (320 N. Columbia St.) and at the Mandeville Trailhead (675 Lafitte St.). Fingerprints Art Camp for children ages 6-12 will be held on the following dates: June 4-8, June 11-15, June 18-22 and June 25-29. For more information visit the Art Associations website at www.sttammanyartassociation.org, or contact the STAA's education coordinator Cindy Pulling at (985) 892-8650 or email cindy@sttammanyartassociation.org.

Free listing of public events in Covington. email submissions: covweekly@media9productions.com. Deadlines on Fridays.



Mission Statement: "For any person, of any age, of any ability, to join us in celebrating life by walking, running, swimming, cycling, eating, drinking and sharing great times with friends."

In addition to participating in many charity runs, the Fifteenth Street Flyers group hosts weekly run/walks on Thursdays and Saturdays. Monday runs during football season, ending at the Tap Room.



Live Music Listings - May 2 - 8



Wednesday: Front Porch Jam @ the Wednesday Covington Farmers Market (Covington Trailhead) / Harpist Jessica Meltz @ the English Tea Room 12:30-2:30pm / Open Mic Night @ the Green Room
Thursday: Ladies Night with DJ Gene @ the Green Room / Music Mix Acoustic @ Columbia St. Tap Room
Friday: Metal Fest: Slave to the Day + Bad Grass + Wreckage Revival @ the Green Room / Lost in the 60's @ Columbia St. Tap Room 8pm
Saturday: Pot Luck String Band @ Covington Farmer's Market / DJ Night with Rocket Productions @ Columbia St. Tap Room 10pm / Metal Fest: 4Mag Nitrous + Southern Whiskey Rebellion @ the Green Room
Sunday: Karaoke w/ DJ Bobby Blaze @ the Green Room
Tuesday: Service Industry Night @ the Green Room
Monday: Todd Lemoine Acoustapunk @ the Green Room



Galleries (Featured Artists) **St. Tammany Art Association** 320 N. Columbia St. - Jose-Maria Cundin
Fielding Gallery 525 E. Boston St. - Roc Paul, Elizabeth Brown, Rachel Shank, Steve Hasslock, Jena Karr, Alexei Kazantsev, Tracy Lambert, Heather Vallaire, Keith Villere, James Olinde
Henry Hood Gallery 325 E. Lockwood St. - Laura Allums, Jean Flint, Robin Hamaker, Gail Hood, Lucille Hunter, Yvonne James, Lynda Katz, Jeff Mickey, Jean Seidenberg, Dennis Sipiorski, Ruth Sipiorski, Barbara Tardo, Sarah Wiseman
Brunner Gallery 215 N. Columbia St. - Rick Brunner, Byron May
Heyer Gallery 419 E. Lockwood St. - Jennifer Heyer-Tardo
Garcia.Dunn 609 E. Boston St. - Sarah Dunn, Meghan Garcia
Tripolo Gallery 323 N. Columbia St. - Bill Binnings, Shanna D' Antonio, Nancy Hirsch-Lassen, Robert Cook, Craig McMillin, Juli Juneau, James Michalopoulos, Al Ormsby, Rebecca Rebouche, Scott Ewen, Ken Tate, Gail Ruggiero, Scott Upton, Donna Duffy
Three Rivers Gallery 333 E. Boston St. - Gail Glassman, Harriet Blum, Peggy Hesse, Suzanne King, Donald Maginnis, Valeric Stangl Melancon, John Preble, Max Ryan, Charles Macgowan, Robert Seago

