2nd Annual "A Taste of Covington"

FREE (

April 3 - 9, 2013

A Four Day Downtown Event - April 4th - 7th The 2013 Taste of Covington is packed with food, wine and fun! It starts Thursday with the Vintners' Dinners, a four-course gourmet meal with wine pairing at participating restaurants. Friday evening, Acquistapace's Supermarket will host a Grand Tasting from 7 pm -10 pm at their wine warehouse. Saturday features a Chefs' Cooking Demo and Wine Tasting at the Trailhead, where chefs from local restaurants will prepare their favorite dishes paired with fabulous wines from 5:00 pm to 6:30 pm. Afterwards, stroll around Downtown Covington as local businesses open their doors for the CBA Merchant Stroll, featuring free wines from Glazer's Domaines and Estates at participating businesses. Top it all off with a Jazz Brunch Sunday presented by Seiler Bar. The 2nd Annual "A Taste of Covington" is presented by the Covington Business Association. The CBA monthly meeting is April 3rd at Columbia Street Rock 'n Blues at 6:00 pm.

STAA Covington Art Market

The City of Covington, in partnership with the St. Tammany Art Association, presents the Covington Art Market, the first Saturday of every other month at the Covington Trailhead. This is a juried market featuring a variety of work from local and regional artists, including jewelry, crafts, photography, paintings and more. The next market is April 6th, with extended hours from 9 am - 4 pm.

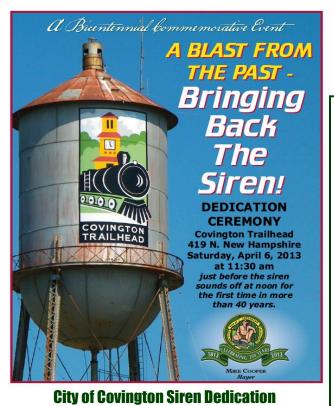


COVINGTON For additional information, or if you are interested in participating in the art market, contact the St. Tammany Art Association at (985) 892-8650 or MARKET info@sttammanyartassociation.org.

The Covington Lion's Club 5th Annual Lion's Club Car Show



Show" and "Mayor's Award". Other entertainment includes a 50/50 raffle, door prizes, dash plaques, great oldies music and a ring toss with various mechanical equipment. The event will benefit the LA Lions Eye Foundation and LA Lions Handicapped Children's Camp. Contact Lee Roy Jenkins (985-966-3786) or Bill Woessner (985-892-0788) email: mccaite1943@yahoo.com. Rain date is April 13th.



In celebration of the Bicentennial year, the City of Covington is bringing back the old siren! This siren is located at the old water

www.covingtonweekly.com

ovington Week

CBA Merchant Stroll An Evening Of Art, Wine And Entertainment

On Saturday, April 6th, twenty businesses in Historic Downtown Covington will serve different wine selections hosted by Glazer's Domaines and Estates for the CBA Merchant Stroll. The stroll takes place from 7:00 - 10:00 pm, and it will top off the evening after a day of events for the 2nd Annual "A Taste Of Covington". The Covington Business Association has distributed brochures with a map listing all participants, and they may be found at several locations downtown. The participants include the following businesses: Lee Lane - The French Mix, Laurier, Welcome Home & Garden, Studio mv, Walker House, Turkoyz and California Drawstrings Northshore; Rutland St. - The English Tea Room; Lockwood St. - Lion's Den Salon for Men: Columbia St. - deCoeur, Shoeffle, STAA, History Antiques, Savove Gallery, Columbia Street Rock 'n Blues, Motif, Downtown Chic, Covington Massage and Wellness Center; Gibson St. - Rosemary's Closet, Brooks' Bike Shop: New Hampshire St. - The St. Tammany Farmer.

The musical line-up includes Bayou Blue, Christian Serpas, Steppin' Up, Amp'd Brass Band and Montage. They will be set up all along the stroll route and playing throughout the evening.

The top sponsor for Covington's 2nd Annual wine and culinary adventure is The Southern Hotel, and we look forward to its opening which will ensure an even bigger 3rd Annual event! "A Taste of Covington" is also sponsored by Gulf Coast Bank, Glazer's Domaines and Estates, Acquistapace's Covington Supermarket, Rosemary's Closet, High 5 Studio, Covington Business Association, The City of Covington, Incentives Magazine and New Directives Internet Consulting. The wines featured by Glazer's Domaines and Estates will be available for purchase at Acquistapace's Covington Supermarket. Pick up a copy of the map and take a stroll Saturday night, enjoy art, music and wine and see what Covington's Historic Downtown has to offer.

Tapas Wine Dinner with Seth Cripe At Winos and Tacos

Quote of the Week

"Real confidence comes from knowing and accepting

yourself - your strengths and your limitations - in contrast

to depending on affirmations from others."

- Judith Bardwick

Join Winos and Tacos Thursday night, April 4th from 6 - 9 pm for a casual wine and tapas tasting. Napa Valley winemaker Seth Cripe of LOLA wines will walk you through his "easy going, yet charismatic" style of wines, including a Riesling, Chardonnay, and Pinot Noir. Winos and Tacos chef Joel Brown will offer small bites to accompany each wine sampling. Wine and Tapas is \$25.00 per person excluding gratuity, and includes a champagne reception at 5:30. Call now to reserve your spot and enjoy a casual and fun tasting - 985-809-3029



Farmer's Market Recipes

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

Risotto

a classic Italian dish, served either as an entree or a side



- 1 small red bell pepper, diced
- 1 onion, diced
- 3 cloves garlic, minced
- 2 teaspoons grated lemon zest

Directions:

- 3 tablespoons chopped fresh mint leaves
- 3 tablespoons chopped fresh parsley
- 2 tablespoons chopped fresh rosemary
- 1/2 teaspoon ground coriander

1 1/2 cup uncooked Arborio rice 1/2 cup dry white wine 3 1/2 cups vegetable broth 2 tablespoons fresh lemon juice 1/3 cups grated Parmesan cheese 3 tablespoons olive oil 3 tablespoons butter salt and pepper to taste



Heat oil and butter in a medium-size heavy saucepan over medium heat. Stir in fennel, red pepper, onion, and garlic. In a small bowl, mix together lemon zest, mint, parsley, and rosemary. Stir half of this herb mixture into saucepan, and set the rest aside. Saute vegetables until slightly softened, 3 to 4 minutes. Stir in coriander and rice. Cook, stirring frequently, until rice grains are thoroughly coated with oil and butter. Stir in wine, then reduce heat to low. Stir in about 1 cup of vegetable broth. Stir continuously while ladling in more broth as needed; rice should have a thin veil of broth over it at all times. Cook for 20 to 25 minutes, until all broth is used and absorbed, and rice is tender. It should be slightly al dente (resists slightly to the tooth but not hard in the center). Remove pan from heat and stir in remaining herb mixture, lemon juice and Parmesan cheese. Season to taste with salt and pepper. Cover pan loosely and allow to stand 8 to 10 minutes to set before serving.

Acquistapace's Covington Supermarket features wines from Glazer's Domaines and Estates, as well as a large selection of local and international wines.

"Celebrating 200 Years Of Covington's Gardens" A Free Small Standard Flower Show

The Covington Garden Club invites you to a free flower show on Thursday, April 4, 2013 at 2:00 pm. The show will take place at the Christ Episcopal Parish House at 120 S. New Hampshire Street. This is a Bicentennial Commemorative Event



In the United States, April is recognized as Autism Awareness Month, Jazz Appreciation Month and National Poetry Month. Here in the South, it is Confederate History Month. April is also National Child Abuse Prevention Month.

The Month Of April

The Latin name Aprilis is thought to come from the verb aperire, "to open", because the trees and flowers "open" in the spring. This idea is supported by the modern Greek use of "anoixis" (opening) to designate spring. Another suggestion is that April is a nod to Aphrodite, due to the Roman practice of naming months in honor of divinities (April was sacred to Venus). The Anglo Saxons called April Eostur-monath, or month of Eostre (the Sumerian Ishtar). **The Diamond**



Mary of Burgundy is thought to be the first recipient of a diamond engagement ring in the year 1477. April's birthstone is the diamond, one of the best-known



Cut

Diamonds



Artist Anne Cicero offers a glimpse of the serene and beautiful in her contemporary landscape paintings. The rich cultural heritage of her New Orleans roots and the guidance of an artistic family encouraged Anne to pursue her interests at a very young age. Anne has worked as a Graphic Artist, Illustrator, Costume Designer and Stylist in print advertising and film production. She brings a passion for color, composition, design and texture to her work with a sense of energy, style and light $% \left({{{\mathbf{x}}_{i}}} \right)$ that is unique to her paintings.

Anne says about her work, "My paintings represent the feeling of timeless beauty, peace and quiet drama inherent in the Louisiana landscape. I enjoy the unique creative process involved in producing each painting as it unfolds before me on the canvas. Each piece is painted with layered acrylic glazes over various textures as if the light is washing over the rich and lush botanical growth on the waterways. I ate the reflections, shadows and light... real and imagined. while attempting to capture the essence and beauty of that unique time and space. The atmosphere portrayed in my pieces resonates with energy, reconciles the imaginary with the real, and represents my fascination with the sacred grace of nature." Anne has great plans for Studio Cicero. As well as having a space to show her own work, she offers art classes for adults and children, and will display the works of her students. Anne is a member of the St. Tammany Art Association and is participating in this month's Art Market (Saturday April 6th) and in the upcoming Spring for Art (April 20th), when she will host a Grand Opening at the Studio. Art classes are four sessions, three hours a piece, and all supplies are included. Adult classes will be held Mondays 10 am - 1 pm April 1st, 8th, 15th and 22nd, Wednesdays 6 pm - 9 pm April 3rd, 10th, 17th and 24th, Saturdays 10 am - 2 pm April 13th, 20th, and 27th. Young Artist classes (ages 8 and up) will be Tuesdays and Thursdays 3:30 - 6:30 pm April 2nd. 4th, 8th, 11th, 16th, 18th, 23rd and 25th. Visit www.studiocicero.com for www.covingtonweekly.com more information.



tower, and once sounded twice a day to alert workers of the lunch hour. It also served as a fire alarm siren for the volunteer fire department, and as an air raid drill siren during World War II.

Covington Wins District in Cleanest City Contest

The city of Covington is pleased to announce achieving the number one position in the 2013 Louisiana Garden Club Federation's Annual Cleanest City Contest, District VI, Category F. District judges toured the city on Tuesday, March 26th, and designated Covington as their first place district winner. The city is now eligible to State competition, with a judging date to be announced. "Every day is Cleanest City day in Covington", says Mayor Cooper.



Whisperings From the Past Tours of Covington Cemetery # 1

Sunday April 7th, Cemetery Tours at the Covington Cemetery! Hear the stories and anecdotes of people from Covington's past. Not suitable for small children, reservations are recommended as spots are limited. Tours run at 15 minute intervals from 5:30 - 8 pm. Email gottaluvcov@covla.com to reserve your time slot. Tickets are \$10 per person. For additional information, please visit **www.covla.com**.



and most sought after gemstones dating back to ancient times. Some of

the earliest references to diamonds are from India, which remained the only major source until a discovery in Brazil in 1725.



April. Bellis perennis is a well-known species of daisy, often called a common daisy, lawn daisy or English daisy. It is sometimes referred to as bruisewort or woundwort due to its medicinal value and use.

The daisy may be used as a potherb, and young leaves may be eaten raw in salads or cooked. Flower buds and petals can be eaten raw, or used in teas. Bellis perennis has astringent properties and has been used historically to dress wounds. The plant is typically harvested while flowering when intended for homeopathic use.

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COVINGTON TRAILHEAD

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THURSDAY IN APRIL

For complete music listings: www.covingtonweekly.com and Tacos, Vazquez Restaurant, Yoga School ... and more added frequently! Printed with recycled content. Want to save paper? Download this and other issues at

www.covingtonweekly.com and sign up for our weekly e-newsletter!

BONERAMA

April 18

STEVE RILEY &

THE MAMOU PLAYBOYS

April 25

THE IGUANAS

Covington Weekly Distribution Locations:

Acquistapace's Covington Supermarket, Bayou Barber, Beck-N-Call Cafe, Behrens & Associates Real Estate / Elizabeth Pale Piner CPA. Blue Willow Bed & Breakfast, Brooks' Bike Shop, Camellia House Bed & Breakfast, Campbell's Coffee & Tea, Candy & Tobacco Discounts, Chimes Covington, China City Coffee Bani Columbia Street Natural Foods Market Columbia Street Rock-N-Blues Cafe, Columbia Street Tap Room, Country Inn & Suites, Covington Massage & Wellness Centre, Covington Trailhead Museum & Visitors Center, Cupcake Concept, The English Tea Room, Garden Inn. Gilsbar Inc., Good Dog Naturally, Gulf Coast Bank & Trust, Hampton Inn, Hebert's Cleaners, History Antiques & Interiors, Homewood Inn & Suites, Jewel's Cigar & Briar Lola's Restaurant Mac's on Boston Marsolan's Feed & Seed, Matina Bella, Mellow Mushroom Covington, Mo's Art Supply, Motif / Stephanie Story Interiors. New Orleans Food & Spirits. Nonna Randazzo's Italian Bakery, O'Keefe Feed & Seed, Opalescense Day Spa, Our Place Studio, PJ's Hwy 190, PJ's Hwy 21, PJ's Hwy 25, Roy's Knife & Archery Shop, St. John's Coffeehouse, St. Tammany Art Association, St. Tammany Homestead, St. Tammany Humane Society, St. Tammany Parish Library, Studio 311 Salon, Sunshine Garden Health Food Store, Thai Kitchen, Toad Hollow, Winos

