vington Weeklv Support Local! **Covington Weekly** is on 108 www.covingtonweekly.com October 23 - 29, 2013

Rockin' The Rails Free Concert Series

Rockin' Every Thursday In October At The Trailhead The public is invited to these free concerts every Thursday in October, from 5 - 7:30 pm at the Covington Trailhead. Many local organizations and businesses participate to provide refreshments and food for this event. This week's concert features Terrance Simien & the Zydeco Experience! Bring your blankets and lawn chairs! www.covla.com

FINAL Final Friday Block Party Of 2013 The Last Block Party Of The Year Is This Friday

The last Columbia Street Block Party of the year will be this Friday, October 25th, The October Block Party traditionally has a Halloween theme, be sure to wear your costumes!



Family Halloween Event At The Covington Trailhead



Coffee With Mayor Cooper October 30th Conversation and Coffee at the Covington Trailhead

The City of Covington and Mayor Mike Cooper will host the quarterly event "Coffee with Mayor Cooper" on Wednesday, October 30th. The Mayor will also introduce the new Covington Chief of Police Timothy Lentz. The event will take place from 9 a.m. to 10 a.m. at the Covington Trailhead.

"These gatherings are a great opportunity for our citizens not only to get the scoop on what is going on in Covington, but also to ask questions, state concerns and provide feedback, all in an informal setting where they can feel comfortable to do so," says Mayor Mike Cooper

This is not a press conference, but merely a conversation between administration and citizens. Attendees may wish to bring chairs as seating is limited. Coffee and pastries will be provided. For more information visit www.covla.com

This Stage of Love Premiers November 1st Pre-Order Tickets Online Now!



The Fuhrmann Performing Arts Society and Center Of Performing Arts (COPA) present an original musical production by Robert Sturcken called "This Stage of LOVE". The play follows its cast through the experiences of taking part in a play inside of a play. When a once

Celebrate Oktoberfest At The Covington Brewhouse Local Brewery Introduces New Owners



Covington The which has been in business for 8 years, has recently changed ownership. Former SSA teacher David Arbo and a group of local investors purchased the craft brewery last month from previous owner Rob Mingo. The new owners are introducing some changes to the Brewhouse,

Brewhouse

including new brews such as the Anonymous IPA, making its debut now. Other plans include the possibility of introducing a tap room to the brewery and becoming a distributor of their beers. Covington Brewhouse is another example of craft brewery's resurgence in Louisiana, especially on the Northshore.

Covington Brewhouse and Beck-N-Call Cafe present Oktoberfest 2013 at the Brewhouse, 226 E. Lockwood Street across from the Covington Trailhead on Friday, October 25th, Meet the new owners from 5 - 9 pm!

Biketober Fest At Brooks' Bike Shop



Brooks' Bike Shop will host a one-way ride from Mandeville to Covington in conjunction with Covington Brewhouse's Oktoberfest! The tour will include stops at the local breweries along the way, and conclude at Covington Brewhouse. Riders will meet at Brooks' Bike Shop, 416 E. Gibson Street, at noon on October 25th. Check Brooks' Facebook page www.facebook.com/BrooksBikeShop for more information and schedule updates!

October Is Adopt A Shelter Pet Month



The ASPCA has designated October National Adopt A Shelter Pet Month. The St. Tammany Humane Society is celebrating 60 years as Louisiana's largest no-kill www.sthumane.org shelter. Stop in and meet a new friend.

Quote of the Week "I have discovered that a person does not have to be this or to be that or to be anything, not even oneself. One is free." - Walker Percy



"Master Tonic: An Essential Natural Home Remedy For Cold & Flu Season" By Susan Tarasova Share the Health Series Continues at Our Place Studio

Master Tonic is considered a modern day "anti-plague" tonic. Doctors, holistic health professionals and others who utilize Master Tonic claim that it can cure the common cold, some chronic conditions, diseases, and antibiotic-resistant infections. Master Tonic can be an invaluable tool in your arsenal of natural cold and flu season remedies and is simple to make at home. It is composed of onions, garlic, ginger, horseradish, and hot peppers, traditionally prepared in a liquid base of apple cider vinegar. Drink 1-2 oz. once daily as a preventative measure, and 1-2 oz. three- to five times daily when treating a cold, flu or other illness. Here's a quick breakdown of the main ingredients and some of their benefits:

Garlic- broad spectrum antibiotic, antiviral, and antifungal

Onions- have diuretic, antibiotic, and anti-inflammatory properties, can be an effective expectorant, and are rich in quercetin.

Horseradish- antibacterial and anti-parasitic, stimulates the immune system, has warming properties, acts as an expectorant.

Ginger- antimicrobial, anti inflammatory, immune system booster, warming

Hot Peppers- boost the immune system, nasal decongestant, warming properties. pain-relieving, vitamin C.

Raw Unfiltered Apple Cider Vinegar- natural antiseptic, anti fungal, great for digestion, detoxification

Kombucha Girl Living Beverages is taking pre orders for their next batch of Master Tonic. If you are interested in reserving some please email kombuchagirlbeverages@gmail.com or send a message on their Facebook page. Share the Health is an educational series being held every Tuesday in October from 6:30 - 7:15 pm at Our Place Studio, 338 N. Vermont Street. Each class is donation based, and all proceeds go to a charity of the speakers choice. The next talk on October 29th will feature Dr. Janice Posey presenting "Acupuncture, Herbal & Food Therapy: What It Can Do For Your Pet" to benefit St. Francis Animal Sancturary. For more information about Share the Health, visit opcovington.com

Kommunity Power Food Drive This Week To Benefit the Covington Food Bank



7 VV Kommunity Power, Ignite! October 21 - 28, Kombucha Girl Living Beverages is sponsoring a Food Drive 💐 for the Covington Food Bank with the support of our awesome downtown Covington businesses. There are specific needs 70N right now: baby formula,

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baby food, baby/toddler diapers, baby wipes, and fresh produce. Did you know? Sharing and giving actually boosts your immune system - everyone benefits when we share with each other. Let's do this! The following businesses are accepting donations on behalf of the Food Bank. Pop in and give them some donations and love! A few are offering special thank you gifts to folks who donate. This list of participating businesses is still growing, so look for our fliers and boxes sporting the Kommunity Power! logo all over town, beginning Monday, October 21.

Current List of Participating Businesses:

Columbia St. Natural Food Market - 415 N. Columbia St. Covington Farmer's Market - Wednesday, Oct. 23 at the Trailhead and Saturday, Oct. 26, next to the Courthouse Our Place Studio - 338 N. Vermont St Shop Soul Boutique - 529 E. Boston St.

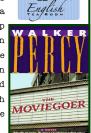
Winos & Tacos - 321 N. Columbia St.

For more information, call the Kombucha Girls: Susan Tarasova / 985.502.4128 & Liz Bragdon / 985.778. 3448

kombuchagirlbeverages@gmail.com **The Walker Percy Book Club**

Beginning In November At The English Tea Room

The English Tea Room presents a reading of Walker Percy's "The Moviegoer" beginning Thursday, November 7. Walker Percy was a Southern author from Covington whose deep philosophical writings were very popular in both his novels and non-fiction works. "The Moviegoer" was his first novel, written in 1961. The book club meetings will be held every first and third Thursday of the month at 2 pm from November 7th on. For more details, call **985-898-3988**.



Southern Harpist Returns To The English Tea Room

Enjoy The Sounds Of The Harp With Your High Tea LSU graduate Jessica Meltz has performed with the Acadiana Symphony Orchestra, the Rapides Symphony Orchestra, and the Starkville Symphony. Jessica provides music for a wide variety of events, and you can listen to her every Friday from 12 noon until 2 pm at The English Tea Room. 985-898-3988

Farmer's Market Recipes

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

Homemade Whole Wheat Pumpkin Spice Bread

Ingredients

- 1 medium-large pumpkin (roughly 1 cup of puree)
- 1 3/4 cups whole wheat pastry flour

1/2 cup of honey

1/2 cup of olive oil

2 eggs 1/2 teaspoon cinnamon 1/2 teaspoon of ginger powder 1/4 teaspoon nutmeg 1/4 teaspoon clove

1/2 teaspoon kosher salt

1 teaspoon baking soda

1/4 cup of hot water



Optional: raw sugar for sprinkling

Directions:

Step 1.) Make a pumpkin puree. To start, clean, cut open and



famous director wants to get back into the spotlight his cast learns more than they expected about theater and about themselves as well. From the auditions to curtain call we see the excitement.

trauma, drama and most of all the LOVE that being in the theater provides

Lead actors Thomas Braud and Mallory Bogle head a 21 person cast including performers from recent local productions of "Les Miserables" and "Jekyll and Hyde". This is the inaugural cast and run of "This Stage of LOVE", and promises to be a fun ride. New Orleans theater notable Ed Morvant directs and choreographs "This Stage of LOVE" as part of the Fuhrmann Performing Arts Society's fall schedule. The show will run November 1 - 3 and 8 -10 at the Fuhrmann Auditorium, located at 317 N. Jefferson Ave. Friday and Saturday evening shows start at 8 p.m. and Sunday matinees will start at 2 p.m. For more information or to purchase tickets, contact COPA at $985\hdots276\hdots0465$ or visit the website, www.fpa-theater.com.

Master Tonic Ingredients

1 part fresh garlic

l part fresh white onions _____ Plain kombucha (optional) 1 part fresh ginger root

1 part fresh horseradish root

Raw Unfiltered Apple Cider Vinegar

Instructions

Chop all ingredients finely or use a food processor. Thoroughly mix ingredients together in bowl. Fill glass jar 3/4 full of ingredients. Add ACV (or 1/2 ACV, 1/2 kombucha) to fill container. Cover with plastic lid. Shake vigorously. Let sit for 2 weeks out of direct sunlight, shaking as often as possible, but at least once a day. Strain through a cotton cloth, jar liquid (does not need to be refrigerated), save ingredient pulp to use in salad dressings, marinades, or anything else!

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deseed the pumpkin, scooping out all the insides. Cut into chunks small enough to fit in a steamer basket or pot. Steam for about 20 - 25 minutes, until a toothpick can easily pierce the skin. Add water while steaming as needed. When done, let cool and cut off the skin. Puree the remaining pumpkin meat, and voila, pumpkin puree!

Step 2.) The rest of this recipe is rather easy. Preheat your oven to 325 degrees and grease a 9x5 inch loaf pan.

In a large bowl mix oil and honey together; add the eggs, and beat well into the mix.

Stir in the pumpkin puree, vanilla, ginger and spices. Mix this well, and then gently and slowly stir in the flour, just until mixed. You don't want to over mix here or it will become too dry. In another small bowl mix the baking soda with hot water and add to the batter, mixing in the same slow and gentle manner. Spread batter evenly in the loaf pan and sprinkle with a little

Bake for about an hour. Check to see if it is done by inserting a toothpick in several spots in the middle. It should come out clean when done

Sprinkle with raw sugar (optional) and allow to cool on a rack before slicing, Voila! Homemade Pumpkin Spice Bread!



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For the full music calendar, visit: www.covingtonweekly.com

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Live Music Every Weekend! Made-from-Scratch Menu Using Local Ingredients!

> 321 N. Columbia St. 985-809-3029

10 pm - 12 am



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