

Support Local!

Covington Weekly

FREE

May 21 - 27, 2014



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www.covingtonweekly.com



VETERANS APPRECIATION RECEPTION

In appreciation for their service, veterans and their families are invited to attend to free reception following the St. Tammany Parish Justice Center's Memorial Day services.

MONDAY, MAY 26, 2014 ★ 11 AM - 1 PM
BOGUE FALAYA HALL AT THE
GREATER COVINGTON CENTER
317 N. JEFFERSON AVENUE

REFRESHMENTS AND MUSIC!



Summer Camp For Kids Locally - Art & Theater

Summertime is almost here in Covington. There are several options for kid's summer camps focusing on the arts, such as the Center of Performing Arts' "Fundamentals of Acting & Improvisation" camp for ages 9 - 13 in June. Children can explore the role of an actor using monologues, scene study and improvisation games. This two-week intensive camp teaches character objectives, self-expression, verbal and non-verbal techniques. To learn more visit www.CenterOfPerformingArts.net or call camp director Janie McNulty at (504) 931-8297.

[st.tammanyartassociation](http://st.tammanyartassociation.org)

STAA Summer Art Camps

STAA will also host several children's summer art camps with many different activities. Classes begin in June, call for more information and schedule.



www.sttammanyartassociation.org

Educational Meeting At St. John's To Discuss Fracking



WAKE UP & Smell the Coffee

WHAT THE HECK IS FRACKING & HOW WILL IT AFFECT OUR COMMUNITY?

An Evening of Education, Music & Conversation

at St. John's Coffeehouse 535 E. Boston St, Downtown Covington

Friday May 23rd 6 - 9 pm

featuring...

Slideshow Presentation

by Wilma Subra

with Q & A

Impacts on real estate

market by Kay Falon

Health concern info provided

by Dr. Jack Saux



... and live music by:

Timothy Gates, Jenn Rees,
Derek Wohltmann & Cam Hartill

Also in attendance: Councilman Jake Groby, representatives from Concerned Citizens of St. Tammany, Sierra Club with various printed materials & more!



Coffeehouse

535 E. Boston Street



Wilma Subra of the Subra Company

Unsure about fracking, or feel that you do not know enough to make an informed decision? A group of Covington citizens have organized this informative meeting to be a relaxed and peaceful opportunity for residents to learn more about hydrofracturing. Microbiologist and chemist Wilma Subra will be the keynote speaker. The night will be filled with music, coffee, food, drinks and productive discussion. Come by and bring a friend!

The English Tea Room Hosts Steampunk Night

Friday May 30th Beginning At 7 pm



Coming up in June:

Sherlock Holmes Night!

Steampunk is a sub-genre of science fiction that typically features steam-powered machinery, especially in a setting inspired by industrialized Western civilization during the 19th century.

985-898-3988

englishtearoom.com

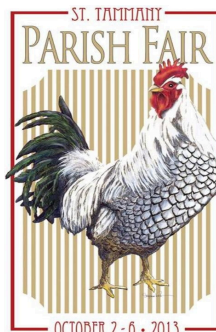


Covington Art & Frame Spring Specials

Covington Art and Frame is currently running a spring special on two prints from one of Covington's most prolific artists, Suzanne King. 2013 Parish Fair posters are still available! Also available is the framed and matted print of the triptych hanging in the Seiler Bar, shown below.

Gail is offering a special on framing for this year's Jazz Fest poster as well. Visit Covington Art & Frame at

529 N. Florida St. 985-893-6166



Covington Bicycle Club First Meeting

Come join Brooks' Bike Shop and The English Tea Room for the first meeting of the Covington Bicycle Club! The club is for bike enthusiasts of all levels, young and old, that would like to meet other local bicyclists and participate in local rides. The group will meet at the Columbia Street Tap Room on Thursday, May 22 at 6 pm for a brief 30 minute introductory meeting with some refreshments, followed by a bike ride around Covington. For more information, call Patrick Brooks at (985) 237-3658. Like the Facebook page: Covington Bicycle Club.



Celebrate National Bike Month at Brooks' Bike Shop, 416 E. Gibson Street on the Trace. Buy, sell, trade, rental, repair and maintenance!

BROOKS' BIKE SHOP

Personal Protection Institute, LLC
Self Preservation Through Self Protection

Mr. David Kent, M.S., is the founder of the Personal Protection Institute, LLC. A former law enforcement officer (First Deputy Chief, NOPD, Ret.) with experience in Forensic Victimology and personal protection, Mr. Kent specializes in armed self-defense against predatory aggression through institutional awareness and concealed firearms proficiency. He is a NRA and Louisiana State Police Certified Pistol Instructor, lifetime member of the International Association of Chiefs of Police and vice president of Victims and Citizens Against Crime, Inc. Teaching assignments include instruction of graduate and undergraduate courses at Loyola in New Orleans and USM in Hattiesburg. Personal Defense Solutions include thorough, day long pistol certification courses qualifying successful trainees to apply to the Louisiana State Police's Concealed Handgun Permit Section to carry a concealed firearm. Training is designed for both men and women, classes are a minimum of five attendees. The entire session includes an eight hour classroom portion and then the thirty-six round range qualification portion at a local outdoor shooting range.

PPI instructors also teach a 3.5 hour companion course on Home Defense Protocols that includes a physical security plan development, cover and concealment, safe handgun storage, alert and alarm stages, lock hardware, imminent inside danger and low-light encounters. Northshore: 985-234-9068 Southshore: 504-324-8464 Mobile: 504-235-7602

Quote of the Week

"Patriotism is supporting your country all the time, and your government when it deserves it."

- Mark Twain

Wednesday

May 21



Last Quarter

Mayor Cooper Releases Statement On Fracking

Covington Stands With Abita Springs And Mandeville Against The Frack

"Please know that I have been actively seeking input and feedback regarding the fracking proposal by Helix Oil & Gas since it was first announced. I have attended formal meetings and informal briefings to gain a better understanding of what effect drilling and/or fracking will have on our community and St Tammany Parish. It is clear to me that St Tammany Parish is NOT a community that should welcome exploratory drilling or fracking operations.

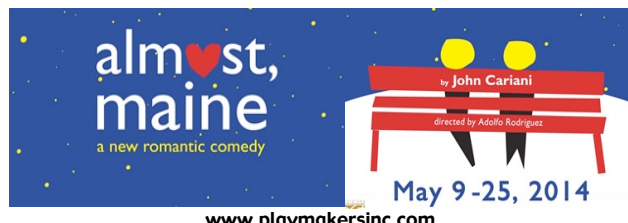
Over and above environmental concerns, my biggest fear is the possible proliferation of oil drilling operations in St Tammany should the first one be permitted. In addition, I'm not sure the suggested economic benefit outweighs the possible detriment to the quality of life we enjoy here in Covington and on the Northshore. I stand with other St Tammany leaders who have expressed opposition to this proposal." - Mayor Mike Cooper

Covington Weekly would like to express our sincere thanks to Mayor Cooper for taking the stance to preserve our community in regard to the controversial issue of hydraulic fracturing. We would also like to thank all of the very active citizens that have attended Parish Council meetings, informational meetings and other gatherings to voice their opinion and give their support. It is encouraging to see a strong local effort to preserve the scenic beauty of our Northshore area.



Last Weekend To See "Almost, Maine" At Playmakers

All is not quite what it seems in the remote, mythical town of Almost, Maine. Almost's residents find themselves falling in and out of love in unexpected and often hilarious ways. Knees are bruised. Hearts are broken. But the bruises heal, and the hearts mend 'almost' in this delightful midwinter night's dream.



Farmer's Market Recipes

Fresh recipes inspired by the Covington Farmer's Market

Squash Quesadillas with Fresh Guacamole

Ingredients:

1 lb. Mixed Summer Squash, GROW Farms
Green Onion, Slice of Heaven
1/2 onion, chopped
6 toes garlic, minced
1 tbsp. butter
salt, ground pepper, cayenne
cilantro
tortillas
cheese to top (optional)
1 lime, 1 lemon
2 avocados

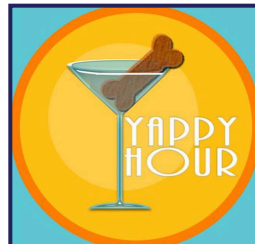


Directions:

Melt some butter. Cook the onion, green onion and garlic until translucent, then add the rest of the vegetables and spices. Stir and cook just until the veggies begin to soften. Add 1 tablespoon of lime juice and the minced cilantro, stir again and cover to let steam. This mixture will go in the quesadilla. In a separate saute pan, electric grill, etc. heat some butter. When melted, place a tortilla down. Add some of the vegetable mixture, covering half of the tortilla. Top with some cheese if you like, and pull the other half to form the quesadilla. Cook for a few minutes on medium heat, then flip and cook the opposite side. Quesadilla is ready when both sides are slightly browned.

Guacamole:

Halve two ripe avacadoes. Remove the seed and scoop out the avacado into a bowl. Squeeze the lemon and strain the juice, add to the guacamole and mix well for a smooth consistency. Add some minced garlic, cilantro, spices and any other minced veggies-- onion, bell pepper, jalapeno and tomato are all good additions. After mixing well, cover and let chill in the fridge or sit in a cool spot. When the quesadillas are ready, top with guacamole, cheese and sour cream. Serve with rice and beans.



Monthly meet up to socialize and raise funds for STHS. Your furry best friends are welcome! While the patio does have a back entrance, management doesn't mind if you use the front door to get there. Event will take place Wednesday, May 21st at Wino's & Tacos from 6:30 p.m. to 8:30 p.m. Woof woof!

