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Happy Father's Day ~ Sunday May 15th



Find a one-of-a-kind gift for dad this year - only at History Antiques & Interiors. Antique, sophisticated wooden chairs and end tables, stationary desks, vintage books, and authentic hand carved wooden decoys will add a touch of distinction in any home or work office. Stop in today - 317 N. Columbia Street in Covington. Telephone: (985)892-0010

Share A Father Daughter Tea At The English Tea Room & Eatery





This Sunday is dad's day - but why not celebrate all weekend long? Join The English Tea Room this Saturday for Father/ Daughter Tea! Enjoy special off-menu dishes geared just for him, and a gift for each dad that comes in! The English Tea Room & Eatery is located at 734 E. Rutland Street in Covington, and is open 9 am - 6 pm Monday through Saturday. 985-898-3988

Comment Period On Helis Permit Open Until June 16

The US Army Corps of Engineers and the Louisiana Department of Environmental Quality have reopened their public comment period on the permit application by Helis Oil & Gas for hydraulic fracturing near Mandeville. Both agencies are taking comments until mid-night June 16th, 2014.

Contact person for US Army Corps of Engineers is Robert Tewis phone: (504) 862-2041 email: robert.m.tewis2@usace.army.mil Contact person for LDEQ is Elizabeth Johnson phone: (225) 219 3225 email: elizabeth.johnson@la.gov

Reserve Your Tickets For Dinner Theater At COPA!

SING – A Vocal Tour of Harmony With Opening Weekend Buffet Dinner

The Center of Performing Arts (COPA) will open its summer show "SING - A Tour of Vocal Harmony" July 11, 12, 18 and 19 at 8 p.m. Take a journey while exploring vocal harmony in popular music. Starting in the 1930's and '40's with Big Band and Swing music, see where vocal harmony began. You'll hear favorites such as "Boogie Woogie Bugle Boy", "In The Mood" and "Mr. Sandman". Transitioning into the '50's and '60's, you'll recognize some toe tapping Doo Wop beats along with the smooth sounds of soul. The evening will close out with hits from the '70's to the present. You'll be singing along as you enjoy a night of music and entertainment for all ages.

The opening weekend dates, July 11 and 12, will be dinner theater evenings with a 7 p.m. dinner and 8 p.m. show time. Food provided by the Camellia Cafe in Abita Springs will include a green salad and a choice of Blackened Chicken Pasta Alfredo or Seafood Pasta Alfredo, along with a side of Shrimp Squash Casserole. Soft drinks, water and coffee are included, and a cash bar will be available prior to show time and during intermission. Dinner theater tickets are \$30 in advance. The closing weekend, July 18 and 19, will be show only, and tickets are \$20 each. Tickets will be available at the door, but seating is limited and reservations are suggested. For more information or to purchase tickets online, visit www.centerofperformingarts.net or call

CENTER OF PERFORMING ARTS



Come enjoy an intimate evening of music as we tour vocal harmonies through the decades. From the swinging 30's and 40's to the hits of today, there is sure to be something for everyone!



To purchase tickets visit www.centerofperformingarts.net or call 985.727.4638

Quote of the Week

"To give real service you must add something which cannot by bought or measured with money, and that is sincerity and integrity." - Douglas Adams

Friday June 13

Full Moon

How The EDF Operates Outside Of State Ethics Laws

House Bill Allows Exception For St. Tammany Parish EDF

Legislation introduced by Representative Tim Burns (R - Mandeville) allows specific exception for the St. Tammany Parish Economic Development Foundation with regard to State Ethics Law(s). House Bill No. 252 by Rep. Tim Burns (2014 Regular Session), relative to the St. Tammany Parish Development District and its board of commissioners, was introduced "to provide relative to the service of certain members of the board of commissioners; to provide an exception to certain provisions of the Code of Governmental Ethics for certain members of the board of commissioners; and to provide for related matters".

Whereas the law previously prohibited elected officials from serving on the board of commissioners, the amended version allows an officer, director, trustee, or employee of the St. Tammany Economic Development Foundation to serve on the board of commissioners wherein they may participate and vote on matters with regard to the district and the foundation.

The specific provision by R.S. 33:130.402(H) exempts the district from compliance with the provisions of Louisiana laws pertaining to open meetings, public records, fiscal agents, official journals, dual officeholding and employment, public bidding for the purchase of supplies and materials and construction of public works, the Code of Governmental Ethics, the Right to Property in Article I, Section 4 of the Constitution of Louisiana, and the Louisiana Election Code. Section 2 of the bill states that the provisions of said Act be given prospective and retroactive application.

Senate Bill No. 617 Relative To St. Tammany Development District

Senate Bill No. 617 by Senator Donahue (2012 Regular Session) changed the composition of the board of commissioners of the St. Tammany Parish Development District. The bill reduced the number of the governing board of commissioners from 15 to 13. Four appointments are made by the St. Tammany Parish President, four members are appointed by the St. Tammany Parish Council, three members are appointed by the St. Tammany Economic Development $\,$ Foundation, one member shall be the St. Tammany Parish President (or designee), and one member shall be the executive director of the St. Tammany Economic Development Foundation. Seven members of the board of commissioners shall constitute a quorum. The appointments by the parish president and parish council consist of one member appointed for three years, one member appointed for two years and two members appointed for one year. The appointments made by the STEDF consist of one member appointed for three years, one member appointed for two years and one member $% \left(x\right) =\left(x\right) +\left(x\right)$ appointed for one year. Visit www.covingtonweekly.com to view this document in its entirety. Find out more about the St. Tammany Economic Development Foundation at www.stedf.org.

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Photo of the Week: Yvette Brion Photography see ad on back for more info yvettebrion.com



Pictures from Slice of Heaven Farm

Farmer's Market Recipes

Fresh recipes inspired by the Covington Farmer's Market Farmer's Summer Harvest Pizza

Homemade Whole Wheat Pizza Crust:

3 & 1/4 cups organic whole wheat flour (Bob's Red Mill)

- 1 & 1/2 cups warm water
- 1 tablespoon premium yeast
- l tablespoon extra virgin olive oil
- 1 tablespoon raw local honey
- l teaspoon turbinado sugar (brown)
- 1 teaspoons course sea salt



In a large mixing bowl dissolve the sugar in the warm water (about 105 - 115 degrees F). Add the yeast and lightly stir in. The yeast should begin to foam - if it does not, it is dead, and you will have to start over with new yeast. As it foams, let sit for about 5 minutes to set. Add the olive oil, honey and salt. Stir in the flour, mixing to avoid clumping. Mix with a large spatula until the mixture becomes dough-like.

Lightly powder a surface with flour, and place the dough in the center. With floured hands, knead the dough. Lightly dust the dough with more flour as needed. Once done, the dough should be soft but not sticky, smooth and elastic.

Shape the dough in a ball, and lightly coat with olive oil. Place in a large mixing bowl (note: the dough will rise over twice its size!) cover with a warm damp cloth and place in a warm spot, not in direct sunlight. Let sit for about 1 - 2 hours.

One risen, press down on the dough to deflate, and cut in half. Roll each half into a ball, and let sit separated for another 20 minutes. Meanwhile, preheat oven to 475 degrees.

After the dough has sat, place again on a lightly floured surface. Start by pushing in the middle of the ball, and then gradually pushing out in each direction. I like to do this by hand, but it can be done with a roller too. Shape to desired size and crust thickness. Create a lip around the edges to keep your tasty toppings in. Once shaped, brush lightly with olive oil. Your crust is now ready for toppings! (pictures from Slice of Heaven Farm)



Suggested Toppings For A Summer Harvest Farmer's Market Pizza: Summer Squash, zucchini, red onions, green onions, leeks, fresh basil & Swiss chard (Slice of Heaven Farm); Chicken & mushrooms (Screaming Oaks Mushroom Farm)

Bell pepper & tomato (Bartlett Farm); Goat cheese (Farmhouse Dairy); Tomato base (Abundant Life Kitchen), basil pesto base (Basically Basil) or olive oil base (Nuccio's).

Financial Statements Relative To Parish Development District Upon printing last Wednesday, CW received via e-mail a public

Response From Economic Development Series

document filed with the Baton Rouge office of the Legislative Auditor and released June 26, 2013. It is titled "St. Tammany Parish Development District Financial Statements as of December 31, 2012 and 2011 and for the Years Then Ended and Independent Auditor's Report". The document was sent with the following excerpt: "All of the expenses paid from the funds maintained are reported here as governmental activities and consist primarily of insurance, accounting fees, and support payments to the St. Tammany Economic Development Foundation (STEDF) which is the management arm for the District. A percentage of the state hotel and motel tax collections finance the operating activities of the District."

I presented this material to Don Shea, Director of Economic Development, St. Tammany Parish, and Trilby L'enfant, Director, St. Tammany Parish Intergovernmental Relations. requested a copy of the document, which I sent out this week. I have not received a response from the parish as of this writing. "Management's Discussion and Analysis For Year Ended December 31, 2012" describes capital assets: "Capital assets currently held by the District will revert to a private company at the time the company pays off a taxable revenue bond issued by The capital assets consist of land, land improvements, and equipment paid for with bond proceeds received by the District. The term of the revenue bond which includes capital assets is twenty years. The land improvements No depreciation is taken on the land." View the full document through the link at www.covingtonweekly.com.

Revenue bonds differ from general obligation bonds in the method of repayment. General obligation bonds rely on taxation, and revenue bonds are guaranteed by the specific revenues generated by the issuer. Common issuers of revenue bonds include Transportation systems. Hospitals. Power systems. Sewer systems, Water systems and other local authorities which generate revenues from providing services to the public. By contrast, the most common issuers of general obligation bonds are States, Cities and towns, and School Districts. Visit $www.municipal bonds.com \ for \ more \ information \ on \ bonds.$

The St. Tammany Economic Development Foundation, a politically unaffiliated non profit corporation, states on their website: "The St. Tammany Parish Development District (District) is a political subdivision of the state created by the Legislature to foster business development through the issuance of bonds and by taking other steps necessary to advance sustainable commerce".

For more information or to contact the St. Tammany Economic Development Foundation, visit www.stedf.org and the Parish Government site, www.stpgov.org.



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

Stop by for lunch! Rain or shine, live "front porch jam", fresh local produce and delicious prepared foods. - 419 N. New Hampshire St.

Covington Farmer's Market - Saturdays, 8 am - 12 pm @ the 600 block of Columbia St. Contemporary folk by Reed Alleman at 9:30 am. Chef Robert Vasquez of Opal Basil and Cafe Vive will sample his market fresh menu. - 600 block of Columbia St. Covington Brewhouse Brewery Tours - Every Saturday, 10 am - 2 pm @ Covington

Brewhouse Free tours of the brewhouse - covingtonbrewhouse.com for info. Music with the Maestro - Tuesdays, 7 pm @ The Lake 94.7 Local music program

featuring Robert Sturcken of Center Of Peforming Arts - 94.7 FM on the radio dial

Community Events This Weekend



The Louisiana Bicycle Festival will take place this Saturday in Abita Springs. John Preble of the UCM Museum helped start the Louisiana Bike Festival and it is now going on its fourteenth year. Brooks' Bike Shop will host a pre-bicycle fest rally on Friday, June 13. The group will take a short ride around town in preparation for the next day's festival, which begins when people show up.



Columbia St. Rock 'N Blues Cafe 407 N. Columbia St. @ 7pm + Karaoke @ 9pm Thurs. - Crawfish @ 7pm + Comedy w/Corey Mack @ 9pm + Ladies Night @ 11pm Fri. - Melominati @ 9pm Sat. - Dash Rip Rock @ 9pm





English Tea Room 734 E. Rutland St. Fri. - Classical Harpist Jessica Meltz 12pm - 2pm

Tues. - Acoustic High Tea featuring singer/songwriter Timothy Gates 11 am - 1 pm www.englishtearoom.com

Green Room 521 E. Boston St. Wed. - Open Mic @ 7pm Thurs. - Melo D @ 9pm Fri. – Friday the 13th!!! @ 9pm Sat. – Unity Party @ 9pm Sun. – Karaoke w/DJ Bobby Blaze Mon. - Punk & Metal Tues. - Ladies 80's Night + 1/2 price whiskey





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

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Tickets for opening weekend, July 11 & 12, are \$30 and that includes a buffet dinner with your theater experience.

Tickets for July 18 & 19 will be for the show only and can be purchased for just \$20.

To purchase tickets visit www.centerofperformingarts.net or call 985.727.4638



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