

Next Board Meeting  
June 4, 2020  
7:00 Meeting  
by teleconference

Next General Meeting  
TBA

# FAUBOURG MARIGNY

IMPROVEMENT

ASSOCIATION



Volume 49, Issue 5

*Les Amis de Marigny*  
Helping to make Marigny a better place to live, work, and play.

June 2020

## Walking Tour Part 1

### The Downriver Side of the 800 and 900 Blocks of Elysian Fields

*We didn't get to have a 2020 Home Tour, so here's the start of a walking tour- just two blocks of the Marigny Rectangle, which will hopefully be followed up in ongoing issues of Les Amis de Marigny. New Orleans Architecture Volume IV: The Creole Faubourgs, (© 1974, Pelican Publishing Co., Inc.) continues to teach us many of the terms used to describe the architecture that defines the unique character of Faubourg Marigny.*

Beginning at the lakeside, downriver corner of Dauphine 801-803-805 Elysian Fields, the photo "montage" view shows a row of Queen palms that promenade down the Dauphine side. Late Victorian decoration of the two-story, five-bay multi-family indicates post-1860s construction.

The central entrance with dentiled cornice has a recessed doorway flanked by square-headed openings. The second level has segmental arch openings and a cast iron balcony with bracketed wood overhang, and the façade is drop siding with quoins at the corners.

*continued on page 2*





Moving towards the lake, next door is 807-805 Elysian Fields, built in 1920, a two-story, classical style decoration, frame construction townhouse with full-length openings and double gallery. Turned columns on pedestals, with balustrade railing on the second-level gallery, support a molded cornice parapet that projects beyond the low hip roof. The centered, 2-light stained-glass dormer, with its own little hip roof is set into the main roof. Iron supports on the 1st level gallery are probably not original and give the overall appearance of the upper gallery being top-heavy. In many cases replacement with iron was a solution for wood rot.

*continued on page 3*

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 Contact: [editor@faubourgmarigny.org](mailto:editor@faubourgmarigny.org)

Drawings by Lloyd Sensat, Text by Eugene Cizek & Lloyd Sensat

## President's Letter

by Allen Johnson

### A "NEW" NEW ORLEANS?

As we begin Phase One of our recovery from COVID-19, there is much talk of what New Orleans will look like. And, specifically, the small businesses in historic districts, and what that will mean for us. There is great concern that these small businesses won't survive, and if that happens, what will go in its place. If you thought there was an uproar when a Starbucks opened on St. Claude, what do you think will happen when Red Lobster and Waffle House open in place of a neighborhood landmark? Besides spending our money locally, what can be done to make sure the Marigny keeps the character that makes us unique.

### BLIGHT

I don't have to tell anyone that the City doesn't have a great track record when it comes to enforcement. Nothing illuminated this more than the horrific (and preventable) tragedy at The Hard Rock Hotel construction site. While we have nothing of that size in the Marigny, we do have blighted and empty properties that have been ignored by the City. The FMIA, with the help of Councilmember Palmer's office, has decided to form a partnership with Code Enforcement to address our top five blighted properties. If you have any you'd like to nominate, please email me at [president@faubourgmarigny.org](mailto:president@faubourgmarigny.org).

### STR CONSTRUCTION

Before the new STR rules went into place, there were *continued on page 5*

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## Walking Tour Part 1 *continued from page 2*

Beginning in the 1960s “Urban Renewal” policies that often coincided with the expansion of the Interstate Highway System, additions were made to Marigny’s built environment that did not have the benefit of preservationist oversight. FMIA was founded in 1972, by our first president, architect/educator Eugene Cizek who also invented Historic Marigny Zoning, based on the historic characteristics and indigenous qualities of the neighborhood, but not practiced until 1974. Even with controls in place, without constant vigilance and cooperation from elected officials, unfortunate decisions can be made.

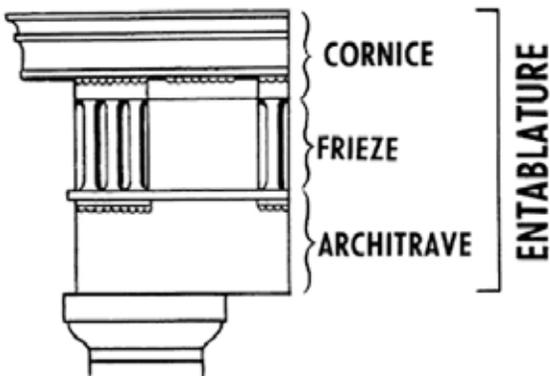
The silver lining with institutionally-oriented buildings is their uses often provide human services that add immeasurably to the quality of all our lives, but especially to those who need protection, whether it be our precious seniors who live at Christopher Homes or the Baptist Friendship House at 813 Elysian Fields.



Director Dr. Kay Bennett moved to Baptist Friendship House in 1997, to continue an action mission, which has been in Marigny since 1947, addressing poverty, homelessness, domestic violence, substance abuse, and human trafficking.



Crossing Burgundy, 901-903 is a late Victorian frame shotgun double (montage view) with fine architraves, and bracketed overhang. With development beginning in the 1850’s, there are a number of notable classic-style shotguns, some spoiled by disregard of historic integrity: shortened openings, or other unappealing “improvements,” such as the façade at number 905. *continued on page 4*



## Walking Tour Part 1

*continued from page 3*

At 911 and 913 (no photos) are two identical three-bay frame raised shotguns probably dating from the 1850s and early 1860s. The classic pilastered entrances have original recessed doors, two double-hung short windows with cap-molded lintels, and hip roof covering a plain overhang. (Two-story kitchens across the rear of the lots have been attached to the main houses by enclosing patios, creating camelbacks.) The pilastered and dentiled entrances are all that remain of the front.



917 is setback from the sidewalk (banquette). No photo as it is obscured by foliage, the three-bay frame Victorian shotgun has wonderful tripartite architraves around the full-length openings. Though the colonnettes were removed, the wood gallery retains a jigsaw band,

921-923 (photo above) is a six-bay frame double camelback with central pilastered entrances leading to recessed original doors and hallways. Cap-molded lintels decorate double-hung short windows. The low-hip roof covers a simple overhang and the façade is covered with unusual narrow beaded boards.

931 is a classic frame raised single shotgun with hip roof covering the overhang and hall- similar to 911, 913, 929, and more that may have been along the block. The pilastered and dentiled entrances are all that remain of the façade.

*continued on page 8*

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## Food Security during COVID-19

by Kip Hollar

You may have seen the news reports from WWLTV or the coverage on social media, but I find it worthy enough to share with y'all here too.

The Crescent City Meal Assistance Program, formed by Sarah Manowitz, general manager of Oz New Orleans, and Reed Wendorf, Editor-in-Chief of Ambush Magazine, is serving meals by the thousands. What started as a food pantry of sorts for the LGBTQ+ community twice a week soon expanded to include service industry and gig economy workers. Initially housed at Betty's Bar & Bistro at 700 Burgundy, the program began serving approximately 150 people on April 4th and eventually supplied 27,000 meals weekly to 900 people.

Program operations have since moved to Oz New Orleans, located at 800 Bourbon. The larger venue has afforded growth in both capacity and outreach. The team of volunteers is now able to serve anyone in need of meal assistance through home delivery on Mondays and Thursdays,

## President's Letter *continued from page 2*

already plans for the Hampton Inn at Decatur and Elysian Fields (now under construction), and a boutique hotel at the site of the Michalopoulos studio next door. When the French Quarter was granted a complete moratorium (except for a few blocks of Bourbon) on STRs, the FMIA fought for density limitations per block face in the Marigny. However, we were denied this very reasonable and moderate request. Now, we are seeing the result of that decision by the City Council. The cyber attack has made it difficult to track the applications, as many of them were done by hand and are waiting to be typed into the system, and COVID-19 has seen a pause on our tourist industry. And no one knows how long it will take to come back to previous levels.

What can't be denied is that it has changed how buildings are designed and renovations are done, in order to maximum the unit and bedroom requirements in the new rules. Recently, a new "hotel" was approved on McShane Place, that will be "the Sonder model", where the company runs the hotel as a building full of STRs. There is a front desk and lobby in name only, and apparently they will find ways to get around the requirement for a commercial business on the bottom floor for STR's. Now, many of us are looking at the large parcels still available, such as the Trash Palace (Chartres and Elysian Fields) and the former site of the Aquatic Gardens across the street. I hope that we don't see the rest of St. Claude and Elysian Fields developed into a wall of "hotels" and STRs, with no benefit or purpose for the citizens of the Marigny. But if we're to stop it, we need to step up. Our silence can be just as deafening as any noise that we make. I urge you to join the FMIA and make yourself be heard.

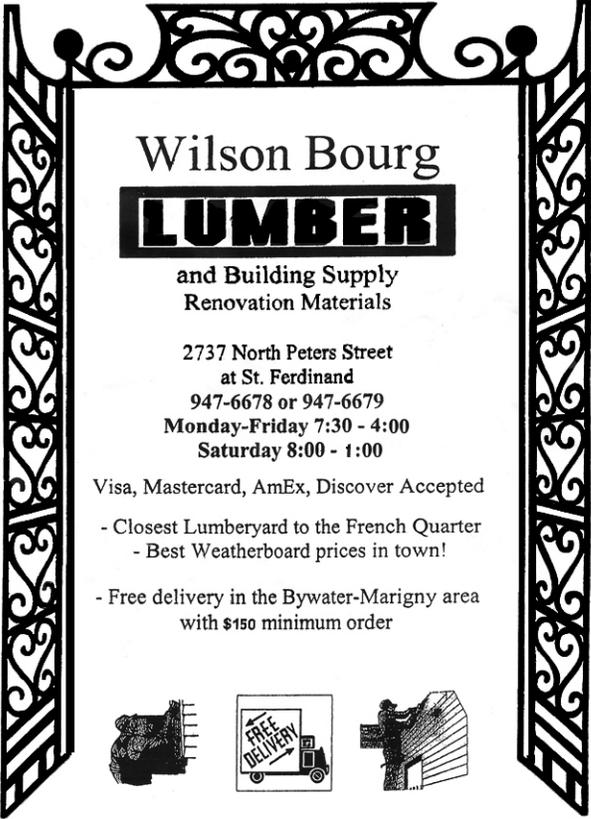
**GOOD LUCK AND STAY SAFE!!**

as well as daily walkup service at Oz, Monday through Saturday. Through partnerships with organizations like World Central Kitchen, Gate Group, and Auction House Market, nearly 30,000 meals are now being furnished to over 1,200 residents of the Greater New Orleans community.

TV-dinner style cold meals are provided, along with shelf stable meal kits, as well as dried goods like rice, beans, and cornmeal. Limited quantities of gourmet meals are also offered daily, such as empanadas and curry chicken with corn spoonbread. There is even pet food available for your extended family. Through generous donations and sponsorships, and the support of countless volunteers, 100% of the program is subsidized and is completely free for all recipients.

For more information or to sign up for the Crescent City Meal Assistance Program, visit the program's website at [www.CrescentCity.com](http://www.CrescentCity.com). I am also running a satellite operation for Marigny residents out of Mag's at 940 Elysian Fields. It's completely free and all are welcome. The food is plentiful and there is enough to go around to all that wish to receive it.

If you or someone you know would like meal assistance, please send me an email to [Ads@FaubourgMarigny.org](mailto:Ads@FaubourgMarigny.org). Donations can also be made to the program's GoFundMe page at [www.GoFundMe.com/f/1zp6lvik80](http://www.GoFundMe.com/f/1zp6lvik80), or by searching for CrescentCity.com.



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## FMIA Board Meeting Minutes

5/7/2020 7:00 PM

Present: Allen Johnson, president; Mark Malouse, treasurer; Lisa Suarez, vice president; Elisa Cool Murray, secretary; Pat Galloway, Donna Wakeman;  
Not Present: Bobby Moffett; Jeff Bromberger  
Call to Order 7:00 p.m.

### President's report

Allen Johnson spoke at the Louisiana State Legislature today in support of raising the minimum fine amount from \$500, a rate set at least 30 years ago. \$950 is new minimum. Vote was unanimous.

1030 Port lost request to be rezoned commercial at CPC.

### Treasurer's Report

Sent via email

### Membership Report

Site not loading on phones. Elisa to follow up with software company. Loads on desktop.

Elisa has been calling members to check in on their wellbeing during COVID.

### Old Business

Home tour - postponed until 2021. Donna motions. Lisa 2nds. Passes.

Newsletter - Lisa proposes June issue idea- historical stories of Marigny homes. Contributions due May 15.

2600 St Claude allegations of violent crime in blighted property.

### New Business

Membership survey open ended to collect neighbor feedback and needs. To be built via email discussion, voted on and sent via email. Lisa proposes. Elisa motions. Donna seconds. Passes.

Elisa has been calling members and invites others to participate. Lisa motions. Donna seconds. Passes.

May meeting cancelled due to COVID.

Elisa proposes May Zoom meet the neighbors. Lisa motions. Donna seconds. Passes.

Washington Sq Park Fete proposal by Donna. Elisa motions continuing discussion. Mark seconds. Passes.

Discussed legacy business initiative materials and participation in meetings. Discussion to continue at next board meeting.

Blight committee exists in Algiers where citizens meet with / address parties responsible for blight. Elisa motions a similar Blight Committee be formed across the Marigny and Bywater neighborhoods. Lisa seconds. Passes.

Adjourns 8:28 pm

Respectfully, Elisa Cool Murphy, Secretary

## May 2020 Public Safety Report; 5th District,

compiled by Lisa Suarez

This is not the New Orleans Neighbors & Police Anti-Crime Council (NONPACC), as meetings are cancelled for the foreseeable future. You can go here for more info: <https://nopdnews.com/>

While you can always email complaints to [suarezin-marigny@gmail.com](mailto:suarezin-marigny@gmail.com) if you're having a Quality of Life issue (not bodily harm or threat of violence), call 311. Be sure to get an Item Number for follow-up.

Bywater/Marigny Community Facebook page <https://www.facebook.com/groups/534498543568070/>

On May 1, the NOPD Community Engagement Unit, NOPD Fifth District and Traffic Division partnered with New Orleans City Council District D Councilmember Jared C. Brossett and Second Harvest Food Bank to provide food donations to residents and families impacted by COVID-19. The event was held at St. Mary's of the Angels Catholic Church, located at 3501 N. Miro St.

### May 1 at 7:03 PM ·

19 officers were added to the #NOPD family today. NOPD Chief Shaun Ferguson swore in officers from Louisiana (8), California, Florida, Illinois, Maine, Michigan, Mississippi, Missouri, New York, and Germany. Four officers are military veterans and 14 officers are college graduates. Congratulations to Class #188! <https://www.facebook.com/NOPDNews/posts/3256347801082940>

### Thank-you for Being a Friend

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Jeff Bromberger  
Ray Buntin  
Pat Galloway  
Lisa Suarez  
Donna Wakeman

## FMIA Committees

Short Term Rentals  
Margaret Walker: str@faubourgmarigny.org

Zoning and Land Use  
Jeffrey Seymour: landuse@faubourgmarigny.org

Meet the Neighbors  
Lisa Faatland: lisa.faatland@gmail.com

Special Events & Fundraising  
Jeff Bromberger: JBromberger@FaubourgMarigny.org

Membership  
Elisa Cool: ECool@FaubourgMarigny.org

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## About the Newsletter

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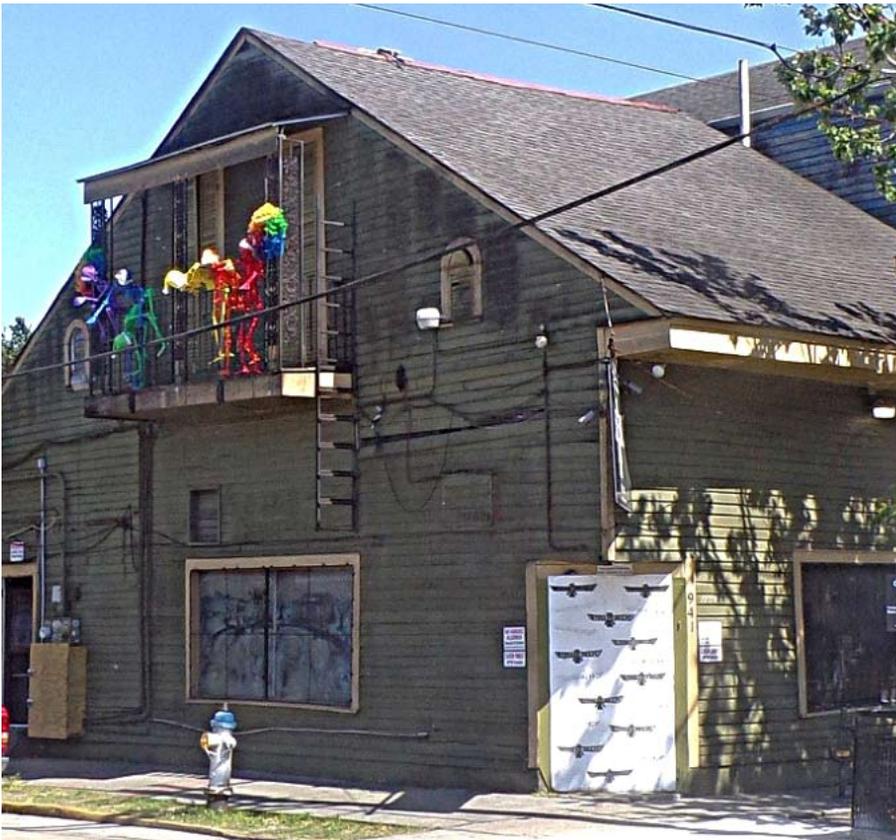
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## Walking Tour Part 1

*continued from page 4*



933, (photo below) is a three-bay single Greek Revival frame creole cottage, built between the 1850s and 1860s - one of about ten remaining documented examples found sprinkled throughout Faubourg Marigny. A typical design used for gable-sided cottages, the roof extends to cover the overhang., The Greek Key entrance is framed by pilasters and a dentiled entablature, with double hung short windows and an American style large single dormer.

941 Elysian Fields (photo left), corner of N. Rampart, "The Phoenix," is a traditional corner weatherboard creole cottage. It used to have French doors, and the grilled transoms are still there. Observe the wood gallery in the gable on the Rampart side.

An advertisement for Downtown Fitness Center New Orleans. The background is a dark, stylized image of a gym. The text is white and includes the following information:

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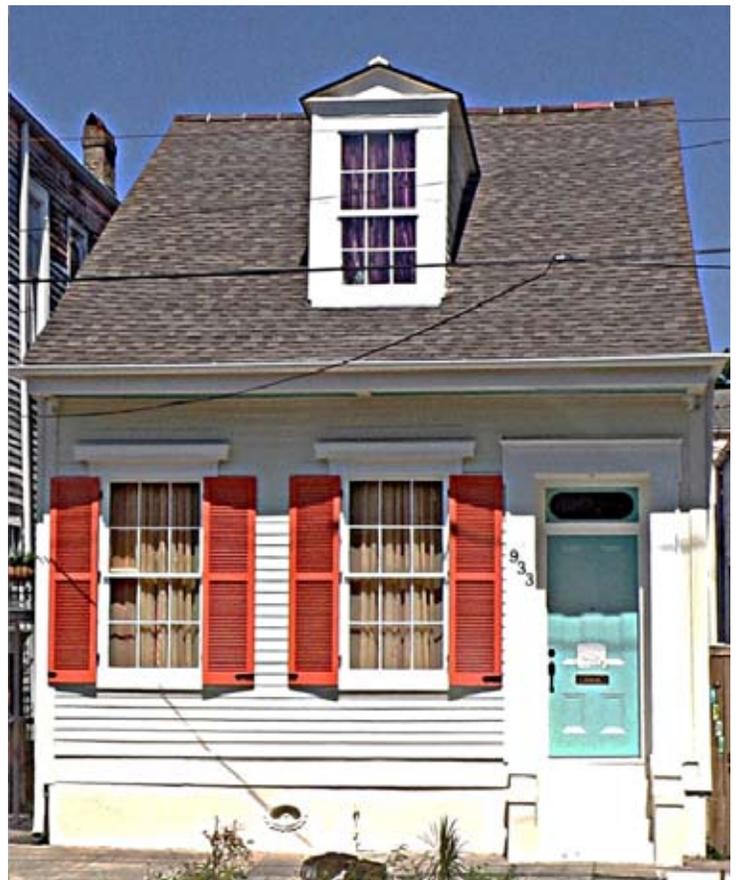
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**\*Once open, FMIA members invited for a complimentary visit. \***

## Marigny Green News

by Deborah Oppenheim



For the last eight weeks we have been living slower. Not being able to do our normal activities has given each of us more time to engage in different activities such as writing, reading, exercising, going through our things, listening to music, learning an instrument, creating art projects and cooking. At first, we might have binge eating but as time went on, maybe cooking healthy became an interesting pastime. Here are some top trends for healthier cooking.

411 Superfood is a term used to market ingredients that is a powerhouse of nutrients. Certain vitamins, minerals and antioxidant dense foods has earned this label. Combining these ingredients can add a balance in your meals. These are some 411 Superfood.

Mushrooms such as portobello, oyster, shitake, white and cremini all have unique antioxidant content that could reduce inflammation and add some garlic to help keep you healthy.

Ginger is good for helping with an upset stomach and heartburn.

Hemp Seeds is a mild-tasting complete plant-based source of protein (magnesium and potassium) and can be used in soups, rice and pesto dishes.

Olive Oil is a great source of vitamin E, polyphenols, and monounsaturated fat and good for sautéing, roasting vegetables and salad dressings. Olive oil is known to reduce risks of heart disease.

Cinnamon is thought to help with blood sugar (glucose control) levels. Sprinkle cinnamon in your coffee grounds, smoothies or use to boost flavor for meat and pork.

Nuts is a good monounsaturated fat and high in protein such as hazelnuts, walnuts, almonds and cashews. Nuts can be added to oatmeal, salads, various dishes and is a great snack.

Dark Leafy Greens Spinach, swiss chard or kale is an immune-boosting B vitamin that may ward off infections. For a boost of fiber, vitamin C, iron and calcium add leafy greens in your cooking.

They say that a healthy gut means a healthier digestive system and a healthy YOU.

Reference: *SpryLiving*

## Science Lesson

by Mark Malouse, *Practicing Pharmacist for 35 years*

In the April 30th edition of nola.com, "How to Make Your Own Hand Sanitizer," caught my eye. Republished from the *Los Angeles Times*, and later corrected, the authoritative source was the World Health Organization (WHO). I googled the original formula and found [https://www.who.int/gpsc/5may/Guide\\_to\\_Local\\_Production.pdf](https://www.who.int/gpsc/5may/Guide_to_Local_Production.pdf). An important warning against using the more readily available 70% isopropyl alcohol correctly notes that the finished product will not be strong enough. The common strengths available are 91% and 70%.

The balance of anything other than 100% alcohol is water. The solution (no pun intended) for a higher alcohol concentration using weaker alcohol is to use more alcohol and less water. Naturally, I found the pharmaceutical calculations irresistible, involving a mathematical process called "allegation alternate."

The important part about dilution of alcohol is that the volume of water needed to dilute alcohol to a desired volume-in-volume strength is not possible because there is a noticeable contraction in volume when the two are mixed. The answer: add the water last, and just enough to achieve the proper volume. In pharmaceutical lingo, the process is called q.s. ad., a Latin abbreviation for "quantity sufficient to make." WHO uses this technique correctly, the *LA Times* does not.

Here's the math: Since we have 91% and 70% isopropyl alcohols available, the desired final strength is in between (75%), and such little additional volume contraction can be expected as to be disregarded, we can substitute 91% and 70% isopropyl alcohols for 99.8% isopropyl alcohol and water (0% alcohol) in the published formula. Using allegation alternate, the calculated ratio of mixing 5 parts of 91% alcohol with 16 parts of 70% alcohol will yield 75% alcohol. I recommend that the figures be rounded slightly to a ratio of 1:3 91%:70% to err on the side of caution, and to compensate for the addition of no-alcohol ingredients hydrogen peroxide and glycerin. Using the quantities in the published formula, use 193ml (~6.5 fl oz) of 91% alcohol and 387ml (~13 fl oz) of 70% alcohol instead of the 99.8% alcohol and water. Showing my math available upon request.



## News from NOCCA

Fighting hunger in New Orleans: NOCCA alumni Margee Green, Sierra Torres, and Grace Treffinger have been using Press Street Station to help feed New Orleanians and support local farmers. Now, Margee (also a faculty member) and SPROUT NOLA are using Press Street Gardens, too!

They've taken over the beds that Culinary Arts students had to abandon and have begun replanting them with summer crops. They're also using the greenhouse to prepare seedlings to give away--in fact, they've started plants to support over 500 new family gardens!

This fall, we expect that 60% of students--or more--will need financial help to continue their studies at NOCCA. Your support will ensure that every student has the tools they need to succeed. Don't wait: if you can, schedule your gift now!

### Students shows online:

At the end of the school year, the NOCCA campus is usually bursting at the seams with recitals, readings, exhibitions, and more. That can't happen this year, so students and faculty have moved their events online--and the silver lining is that many, many more people can enjoy them.

## MEMBERSHIP NEWS

### To Join the FMIA

Sign up at [thefmia.org](http://thefmia.org):

Click on 'join us'

Select your level of membership

Be sure to complete all the necessary profile information to insure you receive your newsletter and other important information from us.

### To Renew Your Membership

Log on (bottom right of home page). Click onto your name (bottom right of home page, where you just logged on). This will open up your profile where you should be able to renew. Check your profile information to make sure it is correct.

If you encounter any problems, feel free to contact me: Elisa Cool, Membership, (347)752-8610 [ecool@faubourg-marigny.org](mailto:ecool@faubourg-marigny.org)

The Visual Arts Student Show, featuring work from every student, and a performance of "Storm is Passing Over" by Vocal Music students, under the direction of faculty and alum, Mark-Anthony Thomas! The full Celebration Season website launched on May 20. Follow us on Facebook and Instagram!

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