

Dear New Orleans Holiday Adventurer,

I put together some interesting information (below) to help you plan your free time in New Orleans. Of course, I go out for jazz every night possible when I'm there.

Laissez les bons temps rouler!! (Let the good times roll),

Maria McCall, World Traveler

ALL THAT JAZZ & DIXIELAND TOO... Preservation Hall – A Brief History



Preservation Hall is located in the French Quarter, just three blocks from the Mississippi River. Originally built as a private residence in 1750, the hall has evolved into a tavern, inn, photo studio and an art gallery. The inside of the hall contains portraits of the musicians who first filled it with the beautiful sounds of New Orleans Jazz. Preservation Hall opened its doors in 1961. The hall was created as a sanctuary, to protect and honor New Orleans Jazz which had lost much of its popularity to modern jazz and rock n roll. Allan and Sandra Jaffe, the hall's founders, wanted a place where New Orleans musicians could play New Orleans Jazz, a style, they believed, should not disappear.

Today, over 40 years later, the hall is still going strong. On any given night, the hall is filled to capacity with people eager to hear New Orleans jazz played by veteran musicians in their 70's and 80's and younger musicians learning and embracing music that is both sweet and very beautiful.

Preservation Hall opens at 8:00pm every day. Music begins at 8:15pm. Admission: \$12 per person and all ages are welcome. They close their gates at 11:00pm.

Prez Hall Tips From the Locals:

Go on a weekday night. Get there between 7:30 and 7:45 pm to stand in line for tickets.

The hall is about the size of a two-car garage, but the acoustics are amazing!

There is no bathroom in the hall, so go before you go inside.

Pat O Brian's next door has bathrooms and hurricanes to make the wait more fun.

Prez Hall November Schedule while we're in N'Awlins (December not yet available):

November 29: Preservation Hall-Stars featuring Shannon Powell

November 30: The Joint Chiefs of Jazz featuring Frank Oxley

Background of a Few Local Jazz Artists/Bands:

1. At only 30 years old, **Irvin Mayfield** has quickly established himself as one of the most decorated and recorded Jazz musicians of his generation. A Billboard and Grammy Award winning musician, Mayfield is a versatile trumpeter, bandleader, composer and arranger, recording artist, a passionate spokesman for the rich history and cultural significance of Jazz and the city that birthed it. Appointed the Cultural Ambassador of the City of New Orleans in 2003 by the United States Senate, Congress and other governmental agencies, his name has become synonymous with the still-unfolding legacy of America's only indigenous music.
2. Played with Harry Connick Jr., Diana Krall, Leroy Jones, Johnny Adams, Tommy Ridgely, Irvin Mayfield. **Shannon Powell** is one the most sought after drummers and percussionists in the world. His powerful technique is steeped in the funky drum beats that emanate from

the streets of New Orleans. Powell grew up in the **Treme** neighborhood right outside of the French Quarter. Treme percolates with the sounds of Social Aid & Pleasure Clubs, marching parades, Jazz funerals and church revivals. A devotee of legendary Banjo player Danny Barker, Powell began playing music at Barker's Fairview Baptist Church in 1974. A fast learner, Powell became a member of Barker's Jazzhounds and had his first paying gig at Jazz Fest at the ripe age of 14

3. The **Treme Brass Band** is a marching brass band from New Orleans, Louisiana led by snare drummer Benny Jones, Sr. The band plays traditional New Orleans brass band music. The band takes its name from New Orleans' Treme neighborhood. In 2010 the Treme Brass Band performed with Uncle Lionel Batiste to play Voodoo Experience in New Orleans. The Treme Brass Band, including Uncle Lionel Batiste will be featured in the 2011 non-fiction film by Darren Hoffman, Tradition is a Temple. **TAKE A GUIDED WALKING TOUR THROUGH THE TREME. It is amazing!! You'll see the brochures in the hotel lobby.**

MORE JAZZ VENUES:

Irvin Mayfield's Jazz Playhouse at the Royal Sonesta Hotel schedule for November:

I love this place because you never know which jazz stars like Harry Connick or any of the Marsalises are going to just show up sit in for a set of the best jazz you've ever heard and there's no cover charge! Just buy a drink, sit back and enjoy the ride!

November 29: Jason Marsalis

November 30: Irvin Mayfield's NOJO (New Orleans Jazz Orchestra) play Charles Mingus

For over 30 years, **Snug Harbor** has provided the best in live jazz & great regional cooking at reasonable prices. Snug is located in three rooms of a renovated 1800's storefront located in the Faubourg Marigny, just outside the French Quarter. We have a dining room, a bar, and a music room. Click the page headings for details about each room... 626 Frenchmen Street New Orleans, La 70116 504.949.0696 **Must take a taxi; not safe to walk! On November 30 at 8 PM and 10PM come hear the Uptown Jazz Orchestra with Delfeayo Marsalis for only \$15. It's Big Band at its best.** It's a tight squeeze on Wednesday nights when the Uptown Jazz Orchestra takes the stage at Snug Harbor but director/co-founder Delfeayo Marsalis doesn't mind. "Whatever you have to do," the trombonist says philosophically. After a consideration, he adds. "Squished up is actually better because you can hear what guys are playing. A lot of time if you're in a situation when you're spread apart you don't really feel the vibration of the music that well."

The name of **Fritzel's European Jazz Club** (733 Bourbon St., 504-561-0432) may sound continental, but the music scene at this intimate Bourbon Street club is all New Orleans. Traditional jazz is presented nightly by local musicians as well as by bands visiting from Europe. A few short steps in from the bustle of Bourbon Street, and guests are sitting practically knee-to-knee with gracious Dixieland performers.

Closer to the river, the **Palm Court Jazz Café** (1204 Decatur St., 504-525-0200) is a classy showcase for traditional jazz, featuring many of the city's masters as well as members of the next few generations carrying the torch. The wall of windows, tiled floor and bentwood chairs all set the scene for this classic music hall, located just a block up from the French Market and the riverfront itself. An extensive menu of Creole food from their capable kitchen provides the makings for a full night.

Natchez Riverboat Jazz Cruise – Enjoy a two-hour cruise with live jazz by day from the heart of the French Quarter aboard the Steamboat NATCHEZ...including a Calliope concert. Do check before you book to make sure that a jazz band will be playing or you'll end up with a sole piano player which is not quite as fun! Daily Departures: Boarding 11:00am; Cruising

11:30am – 1:30pm; Boarding 2:00pm; Cruising 2:30pm – 4:30pm. Suggestion: Enjoy lunch at Café Maspero right across the street on Decatur and then walk across and board the boat at 2:00 p.m.. Food is not so great on board.



Just as you should see the Quarter, you should also get out of the Quarter to experience the real New Orleans. Taking the streetcar up St. Charles is the simplest thing to do. Walk Magazine Street, visit the Old Roosevelt Hotel on Baronne and enjoy a Sazerac and see the Blue Room! My favorite bar is at the Hotel Monteleone on Royal Street. It's a moving carousel!! Historic too! Just don't drink too much. ☺

About The National World War II Museum AKA D-Day Museum

It is located in New Orleans because it was here that Andrew Higgins built the landing craft used in the amphibious invasions; the landing craft which President Eisenhower believed won the war for the Allies. The Museum stands as our country's tribute to the men and women who made the invasions in Europe, Africa and the Pacific theaters successful. Senior admission price: \$14 per person; film is an additional \$8 pp.



Beyond All Boundaries 4-D Film at The Solomon Victory Theater was created exclusively for The National World War II Museum, is a unique and powerful 4-D cinematic experience available nowhere else in the world. Created and crafted with 21st-century technology and utilizing a 120-foot wide immersive screen, the production plunges viewers into the 20th-century's most titanic struggle..

TIPS: The museum itself is extensive. You should spend at least 3 hours there. I recommend taking a taxi. They have a café onsite if needed, but usually I recommend eating elsewhere. 945 Magazine Street New Orleans, LA 70130, Entrance on Andrew Higgins Drive
PHONE: (504) 528-1944

New Orleans Food & Restaurants

Don't leave without trying a muffuletta, a po-boy, jambalaya, shrimp creole, red beans & rice, gumbo and beignets. (*Beignets the best at Café Du Monde!*)

Excerpted from local historian Peggy Scott Laborde's foreword to Gumbo Shop, A New Orleans Restaurant Cookbook:

New Orleans is a Mecca of culinary temptations and as a native I wouldn't want it any other way. Temptation and atonement are part of our culture. With religious roots that are primarily Catholic, thanks to our French founders, the church affects our calendar in a rather unique way: we celebrate Mardi Gras, or Fat Tuesday, the final day of feasting before 40 days of Lent. The traditional abstinence from meat during this time leading up to Easter means that we have to "sacrifice" by enjoying the bounty from nearby waters: fish, shrimp and oysters from the Gulf of Mexico, crabs from Lake Pontchartrain, and crawfish from area swamplands.

New Orleans was founded by the French in 1718 and named after the regent, the Duke d'Orleans. Passed to the Spanish for a while, it went back to France long enough for Napoleon to sell it to a

fledgling United States of America in 1803.

In New Orleans, the French influence over local cooking was just the beginning. Throughout the years African slaves were often the cooks. Through one of the nation's busiest ports have come new citizens from Germany, Ireland, the French Caribbean Islands, Italy, Greece, Croatia and more recently, Asia. The Choctaw Indians were already living in this swampy mosquito-infested piece of land, below sea level and shaped like a crescent on the Mississippi River. They introduced powdered sassafras or file_ which they called "kombo" to settlers as a staple for one of many styles of the indigenous soup we call gumbo – from the African word "kingumbo" meaning the vegetable okra. A gumbo usually contains either file_ or okra as a thickener. Just as gumbo is a blend of many cultures, so is the origin of the word. However, the base of most gumbos is "roux" – flour and fat with seasonings that is browned to provide an almost nutty flavor.

Defining New Orleans cooking are the terms "Creole" and "Cajun". A word whose meaning has been transformed over the years, Creole generally refers to anything native to New Orleans. Traditionally it described a person of French and Spanish roots born in the colonies. Recently it has come to include African in the mix. When referring to food, it refers to more sophisticated city cooking typical of New Orleans.

"Cajun" describes cooking from Southwest Louisiana – the legacy of the Acadians, descendants of French Canadian communities in Nova Scotia and New Brunswick expelled by the British in the middle 1700's. Rich, hearty and often spicy are the characteristics of Cajun cooking. With other ethnic influences playing a part in both types of cooking, the lines separating these two culinary styles have become as fuzzy as the outer skin of the green spindly okra.

The Gumbo Shop is located in one of America's most historic neighborhoods – the "Vieux Carre" (French for "old square"), also known as the French Quarter. Open since the 1920's as a restaurant, according to veteran New Orleans architect Henry Krotzer, this Louisiana Colonial townhouse is one of a handful of 18th century buildings left in the Quarter.

The structure was built in 1795 to replace a building that was destroyed in the devastating 1794 fire that started around the corner from the restaurant and almost wiped out the city. There was a commercial establishment downstairs and a residence above, typical of land use at that time. Among its more illustrious inhabitants was John Watkins, who was Mayor of New Orleans in the early 1800's. The ground floor of the 200 year-old building was once a woodworking shop.

The carriageway entry to the Gumbo Shop leads you to either an inviting tropical courtyard under a canopy of banana trees or a quaint interior lined with murals in warm gold-brown tones depicting scenes from New Orleans' past. Painted on the burlap wrappings of cotton bales in 1925 by local artist Marc Antony, the scenes are of the restaurant's neighbors, the Presbytere and the Cabildo – the earliest seats of government and the site of the Louisiana Purchase.

Above the ground floor of the Gumbo Shop building you could easily expect to find Stanley Kowalksi and his spouse, Stella. Not too far-fetched when you learn that Tennessee Williams, who considered New Orleans his spiritual home, completed his Pulitzer Prize winning play, "A Streetcar Named Desire" while living in an apartment on the top floor of the building next door at 632 Saint Peter. From the window of his apartment he could see "that rattletrap old streetcar" named Desire whose route included nearby Royal Street and Bourbon Street.

Just a half block away towards the Mississippi River is Jackson Square, named for Andrew Jackson, the hero of the Battle of New Orleans who later became President of the United States. With the St. Louis Cathedral right in the center of the Square, "those Cathedral bells" that the tragic Blanche duBois referred to in "Streetcar" can be heard in the restaurant's courtyard, further contributing to the fact that the Gumbo Shop is at ground zero when it comes to a quintessential New Orleans experience. This is a place that could easily slip by on ambiance alone. But that's not the Gumbo Shop's way.

The Tennessee Williams/New Orleans Literary Festival, held each spring, takes place four doors away from the restaurant at Le Petit Theatre. Every year there's a "Stella and Stanley" shouting

contest. Since the contest's beginning, one of many ways the restaurant connects to locals as well as visitors is to offer a prize of dinner at Gumbo Shop. One of their always creative newspaper ads has a tee shirted hunk yelling, "Stella – I want my gumbo!"

And there's a reason why the t-shirt was a regular part of the Kowalski wardrobe. In New Orleans it gets hot. To find dishes like hearty gumbo and heavy red beans a traditional staple may seem odd, but we do have our sub-tropical climate to thank for the vegetables that also make up our diet. In addition to the outside heat, it is also reflected in the way our food tastes. We aren't shy with the pepper.

As a native New Orleanian, one of my duties is to answer the eternal question from visitors who cross my path. Where to eat? For value quality and convenience, consistently at the top of my list has been the Gumbo Shop.

At the Gumbo Shop, give this a try: Chicken Andouille Gumbo, boneless chicken, Andouille (a Cajun Sausage) and seasoning simmered in chicken stock. Selected by locals as the best Gumbo in the city! I love the place. See below.

Recommended Places to Eat a Muffuletta:

"Pronounced Muff-a-lotta by natives, this mighty sandwich is actually the size of four normal-size sandwiches; accordingly, it is served quartered." A circular loaf of soft Italian bread is sliced horizontally and piled with salami, ham, and provolone, which are in turn topped with a wickedly spicy melange of chopped green and black olives fragrant with anchovies and garlic.

Central Grocery located at 923 Decatur St., New Orleans, LA (504-523-1620) is the home of the muffuletta, one of New Orleans' great sandwiches. Take it to go. It will feed four!

Napolean House Bar & Grill located at 500 Chartres Street is an excellent place to sit down and enjoy a muffuletta AND they serve it as a whole, half or quarter. A 200-year old landmark that's as casual and unique as its French Quarter surroundings. The building's first occupant, Nicholas Girod, was mayor of New Orleans from 1812 to 1815. He offered his residence to Napoleon in 1821 as a refuge during his exile. Napoleon never made it, but the name stuck, and since then, the Napoleon House has become one of the most famous bars in America, a haunt for artists and writers throughout most of the 20th century. I LOVE THE AMBIANCE. VERY NEW ORLEANS!! And they make a really good drink called the Pimm's Cup which goes well with the muffulettas.

Mother's Restaurant – a local's favorite

401 Poydras at Tchoupitoulas (this is where you meet the locals and you had better know what you want to order or you'll hear from the wait staff! :0)) Plate lunches; red beans and rice are great here.

Café Maspero

601 Decatur Street (great fried shrimp and oyster po-boys)

Recommended Dinner Restaurants:

Muriel's

801 Chartres Street (504) 568-1885; One of my personal favorites for a great shrimp creole and house wines are amazing! Located in one corner of Jackson Square, you will discover a dining experience unlike any other, celebrating the fine Creole cuisine and culture of New Orleans.

The Gumbo Shop

630 Saint Peter Street (504) 525-1486; I love this place and have been known to fly their gumbo back to Santa Barbara when I get homesick! MODERATELY PRICED

Mr. B's Bistro (owned by the Brennan's)

201 Royal Street across the street from the Hotel Monteleone (504) 523-2078
Check out the carousel bar in the hotel lobby before or after dinner. MODERATELY PRICED

Red Fish Grill

Ralph Brennan's Red Fish Grill boasts a variety of fresh seafood selections, including an abundant supply of fresh Gulf shell fish, fin fish, a raw oyster bar, and many other New Orleans classic seafood dishes. Located right on Bourbon Street in the heart of the French Quarter. 115 Bourbon Street (504) 598-1200 MODERATELY PRICED Best chocolate bread pudding.

Brennan's

A legend in New Orleans - and a dining experience not to be missed. Enjoy the famous breakfast at Brennan's...and lunch and dinner, too! Located in the heart of the French Quarter.
417 Royal St (504) 525-9711 ELEGANT AND PRICEY

Antoine's

Since 1840, Antoine's has been noted for its excellent French-Creole cuisine and numerous historical dining rooms. Antoine's has long been a tradition for both locals and visitors to New Orleans. An unmatched dining experience in the heart of the French Quarter. 713 Saint Louis Street (504) 581-4422 ELEGANT AND PRICEY

Arnaud's Restaurant

Arnaud's Restaurant is the ultimate New Orleans dining experience featuring award-winning Creole cuisine, friendly service and charming French Quarter ambiance. You won't be disappointed. 813 Bienville Street (504) 523-5433 ELEGANT AND PRICEY

Most Elegant Hotel and Bar in New Orleans is **The Roosevelt Hotel** on Baronne. It is a Waldorf Astoria Property. Home of the Sazerac Bar where Hughey P. Long held court and the world famous Blue Room where live jazz was sent through the radio waves featuring the sounds of Ella and Louis! The Sazerac Bar has a mural depicting slavery that is worth over \$2,000,000 and of course you have to try a **Sazerac while you enjoy the mural**. The **Sazerac** is a local New Orleans variation of an old-fashioned cognac or whiskey cocktail, named for the *Sazerac de Forge et Fils* brand of cognac that was its original prime ingredient. The drink is some combination of cognac, rye whiskey, absinthe or Herbsaint, and Peychaud's Bitters and distinguished by its preparation method. It is sometimes referred to as the oldest known American cocktail, with origins in pre-Civil War New Orleans, Louisiana, though there are much earlier mentions of the cocktail in print. **It will knock you off your feet, so eat before your drink.**