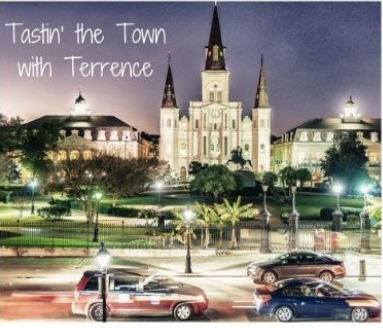


August 2022



Vincent's
ITALIAN CUISINE
7839 St. Charles Ave
New Orleans, LA

Vincent's is a cozy and romantic restaurant serving some of the city's best Italian dishes. It is located uptown on St. Charles Ave. The service is very attentive and fast. Food was delicious and the wine list is large with affordable prices. We started with the seafood stuffed mushrooms, so delicious. For entrees the veal marsala was wonderful, and the baked redfish topped with crabmeat cream sauce was to die for. There are also eat-fit options on the menu, and those on keto can find several delicious options. We will return for sure.



TO SELL OR TO STORE?

I purchased my RV about 6 months ago to live in while my house was being redone from Ida. I thought it was going to be a great way to save money on vacations. I organized the small space & I even got use to the grey/black tank dump schedule. But.... the Louisiana heat has me rethinking RV life! I'm ready to list this RV for sale and just rent a hotel on vacations! Good thing I know a storage guy!

Upcoming Events:

The **Ultimate Indoor Garage Sale** is back! Saturday, September 10th from 8am-2pm! Spots for sellers are sold out, but shopping with us will be a blast!
Drive Thru Halloween is Friday, October 28th from 6pm-8pm! You can win a \$250 VISA card! See our Facebook Event page for all the spooky details!
Wine Around the World is back to benefit Children's Hospital! Wednesday, November 9th from 5pm-8pm! You can win a Caribbean Cruise for TWO!
 Scan the QR code to buy tickets NOW!!



- 24 garlic cloves (about 2 heads)
- 6 shallots
- 1 bunch parsley, finely chopped
- 1 Tablespoon fresh thyme leaves
- 3 (20 1/2 oz) rack of lamb, frenched
- 2 Tablespoons kosher salt, divided
- 2 teaspoons black pepper, divided
- 3 pounds mixed summer veggies (yellow squash, zucchini, onions, bella mushrooms and vine cherry's)
- 1 1/2 Cups mixed fresh herbs (parsley, basil and mint)
- Demi-Glace Butter
- Balsamic Glaze

Grilled Rack of Lamb with Demi-Glace Butter

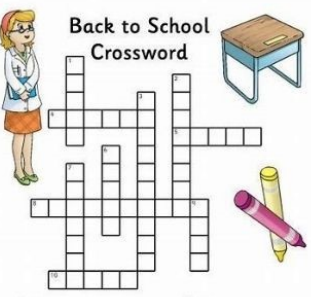
Combine garlic, shallots, chopped parsley, 1/4 cup oil, and thyme leaves in a food processor; process until mixture forms a paste, about 2 minutes. Slather paste evenly over lamb. Cover lamb and refrigerate at least 6 hours or up to 8 hours or overnight. Remove lamb from refrigerator; let stand at room temperature 30 minutes. Preheat a gas grill to very high (500°F and up) on one side or push hot coals to one side of a charcoal grill. Sprinkle lamb racks evenly with 4 1/2 teaspoons salt and 1 1/2 teaspoons pepper. Wrap lamb bones with aluminum foil. Place lamb, fat cap sides down, on oiled grates over lit side of grill. Grill, covered, until lamb is browned, about 5 minutes. Flip lamb and move to oiled grates on unlit side of grill. Grill, covered, to desired degree of temperature or until a thermometer inserted in thickest portion of meat registers 124°F for medium-rare, about 20 minutes, flipping lamb halfway through cook time. Remove from grill; let cool 10 minutes. Cut squash, zucchini, bellas and onions into 3/4-inch pieces; leave tomatoes whole. Toss together vegetables, remaining 2 tablespoons oil, remaining 1 1/2 teaspoons salt, and remaining 1/2 teaspoon pepper. Place on oiled grates over lit side of grill; grill, covered, until just tender and slightly charred, about 5 minutes, flipping once. Remove from heat. Toss together grilled vegetables and torn herbs in a large bowl. Cut lamb into chops and top each chop with 1 (1/4-inch-thick) slice of demi-glace butter; drizzle vegetables and chops with balsamic glaze to taste.

Wine Recommendations: Gordon Estate Syrah, \$21.95 – Total Wine, Seven Rings Cabernet Oak Knoll, \$39.99 -Total Wine

Getting TIPS-y w/ Josh



We've already suffered through our first heatwave and there is still plenty more summer left! The biggest concern when moving while the temperatures are soaring is heat exhaustion. To avoid the heat move early! Our facility opens early, at 6am, so you can get the job done before it heats up. Be sure you are staying well hydrated by drinking plenty of water. Wear some light colored clothing and stop in the office to catch some cold air conditioning.



- Across**
4. Do you need to sharpen yours?
 5. Write or draw on this.
 8. You write on this with chalk.
 10. Please _____ your name on your work.
- Down**
1. Draw straight lines with this.
 2. It has a keyboard and a screen.
 3. Where you go to play at break (recess).
 6. Read this at home or school.
 7. They help you learn new things.
 9. The teacher sits here.

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Summer is in full bloom, and I know how hot this month can get. A lot of us stay indoors, so I thought for this month I would share a short Q&A about how I read so much (last year I read 90 books, and so far this year I read 70). Check out my Facebook post this month for my answers to two common questions I get: "How do I start reading?" and "How do I read more?"



Reading is my main hobby, I don't watch a lot of television (not saying I don't ever, I do). It keeps my mind occupied, and it is something I have enjoyed since I was a kid. I stopped reading for a while, but once I found what I liked to read as an adult, I found that I did miss it. It also helps to keep my anxiety under control, and it is a good stress reliever. No matter how much you read in a year, one or one hundred, it doesn't matter. It also doesn't matter if it's through an audiobook, eBook, or a physical copy. A good place for free eBooks (and audiobooks) is through the local library (just need a current library card) using the Libby app or Hoopla app. Most of the books you can keep for up to 21 days and can be read on your phone or tablet through the Amazon kindle app (or if you have a kindle, it can be download to the device) or the actual app itself. Try to read something, just make sure you enjoy the subject matter. Don't be afraid to DNF (did not finish) any book that you aren't enjoying.

AUGUST 2022						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2	3	4	5	6	
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

