

FAMILY/GUEST ACTIVITIES INFORMATION FOR THE MUG/AUG CONFERENCES

AT NEW ORLEANS MARRIOTT NEW ORLEANS, LA

JANUARY 15-17 & 17-19, 2018

Monday, January 15th

We will meet at 9:00 am for socializing with old friends and to meet new ones in the Lafayette Suite on the 41st floor. Coffee and tea will be available. I hope to have maps of the area for everyone that wants to go off and explore. At 11:30 am, for those who are interested, I will be going back to the UNBELIEVABLE, wonderful, Red Fish Grill. They have won awards year after year for their famous Poor Boy's. Very easy walk! I would love to have any and all persons that are interested come along and join me. I am sure I will need to walk off my favorite appetizer Red Fish Grill (BBQ Oysters). After this meal I will just take a walking trip around the area. I love all of it, so if there is something someone wants to see with a buddy, I would love it. If you are interested in going to the Red Fish Grill, please let us know so I can make reservations for 12:00 on Monday. The prices are reasonable and everything I have ever had there was GREAT!

Red Fish Grill is an award-winning casual New Orleans seafood restaurant located at the gateway to the French Quarter at 115 Bourbon Street, just one block off of Canal Street. For decades, the 100 block of Bourbon Street was dominated on the Lake-side by the D.H. Holmes Company's flagship department store, and on the River-side, by a Woolworth's store. Because the retail stores were closed in the evenings, the 100 block of Bourbon Street became a dark and unappealing gateway into the French Quarter.

Ralph Brennan was a pioneer in revitalizing the 1st block of Bourbon Street and the 19th Century building that houses Red Fish Grill has been praised as one of the finest renovations in the French Quarter history! Located at the gateway to Bourbon Street, Red Fish Grill sets the tone for your entire French Quarter experience.

Pricing is moderate with entrees at lunch in the \$7 - \$12 dollar range and at dinner in the \$13 - \$22 dollar range.







Tuesday, January 16th

The meeting room will be open at 9 am with coffee and tea available.

One MUG guest per MUG attendee will be paid for by the MUG Conference. Additional guests may register for the class at a cost of \$29.00 each. (This is a GREAT price reduction). Class size is limited so please register as soon as possible. If you are unable to attend, please give us advanced warning so that others on a waiting list may attend.



Watch, learn & eat! Sit back and enjoy watching our skilled, entertaining chefs prepare a classic Cajun / Creole meal for you while learning about the vibrant history of New Orleans cuisine!

Includes:

Cooking demonstration Authentic New Orleans meal - cooked by a skilled chef! Recipe cards

Served with:

Water
Iced tea
Lemonade
Coffee (morning class)
Abita beer (a local brew)
New Orleans School of Cooking

524 St. Louis Street
New Orleans, La 70130

Wednesday, January 17th

The meeting room will be open at 9 am with coffee and tea available.

The Cabildo

701 Chartres St., Jackson Square, New Orleans, LA 70116 (504) 568-6968, (800) 568-6968



This is a Museum, Historic Landmark, Historic Building

Admission Cost: \$6 for adults and \$5 for seniors, students, and active military. Children 12 and under are admitted free. School groups are free, but reservations are required. Combination tickets for two or more sites within the LA State Museums receive a 20% discount.

The Cabildo is one of the most historically significant buildings in America. Built between 1795 and 1799 to replace a structure that burned in the 1794 fire, the Cabildo served as the seat of government in New Orleans during the Spanish colonial period.

In the Sala Capitular, one of the rooms of this three-story structure, the Louisiana Purchase was signed in 1803. This single, bloodless act nearly doubled the size of the United States at the time, and it opened the areas west of the Mississippi River for exploration, expansion, and settlement. From 1803-1812 the Cabildo was used by the Louisiana Territorial Superior Court. After Louisiana became a state in 1812, the building continued to be used by the New Orleans City Council until the mid-1850s when Gallier Hall opened on St. Charles Avenue.

Following the Civil War, the Cabildo was the home of the Louisiana Supreme Court from 1868-1910. The Sala Capitular was the site of several landmark court cases, including the controversial "separate but equal" Plessy v. Ferguson decision in 1896.

Located on Jackson Square in the historic French Quarter, next to the St. Louis Cathedral, the Cabildo continues to showcase the rich and colorful history of New Orleans and Louisiana. Cross currents of many cultures, ethnic groups, and nationalities have given the city a cosmopolitan flavor found nowhere else in the Deep South. This unique blend of cultures is reflected in the Cabildo's permanent and rotating exhibits, which incorporate the personal perspectives of everyone from history book characters to ordinary inhabitants.

Throughout the building are more than 1,000 artifacts and original works of art, including "The Battle of New Orleans," Eugene Louis Lami's huge 1839 painting that shows intricate details of the final and most decisive battle of the War of 1812. There are also portraits of famous (and infamous) Louisiana figures, exquisite engravings of nature artist John James Audubon, and many interactive displays, all of which tell the story of Louisiana and its place in American history. Other exhibits include: "Freshly Brewed: The Coffee Trade and the Port of New Orleans" and "Louisiana and the Mighty Mississippi." In 1988 the roof of the Cabildo and its upper floor were severely damaged by fire. Over the next five years, the landmark was authentically restored using 600-year-old French timber framing technology. It reopened to the public in 1994.

Thursday, January 18th

The meeting room will be open at 9 am with coffee and tea available.

One AUG guest per AUG attendee will be paid for by the AUG Conference. Additional guests may register for the class at a cost of \$29.00 each. (This is a GREAT price reduction). Class size is limited so please register as soon as possible. If you are unable to attend, please give us advanced warning so that others on a waiting list may attend.



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Abita beer (a local brew)

New Orleans School of Cooking

<u>524 St. Louis Street</u> <u>New Orleans, La 70130</u>

Registration Form

This form is to help you keep track of what you would like to sign up for and it will be easier for you to let us know what you are signing up for.

Day 1:						
Red Fish	Grill on Canal	& Bourbon	Street at 12	2:00. Meet a	t 11:30 in lobb	у.
	Yes					
Day 2:						
•	พ Orleans Sc	hool of	Cooking	T on C+ Louis	Ctroot from 16).00 +a
12:00. Mee	t in meeting room hey have shoppin	at 9:00am	. We will be	e walking 3 b	locks to the Co	
Day 3:						
ready. Lunc	ildo at Jackson S h or snack on the Yes	way back.	e will meet	at 9:00 and h	ead out when	we are
Day 4:						
(AUG) Nev	v Orleans Scl	hool of	Cooking	on St Louis S	Street from 10	:00 to
12:00. Mee	t in meeting room	at 9:00am	. We will be	e walking 3 b	locks to the Co	oking
School and t	hey have shoppin	g (shhh!) a	fter we are	done	Yes	
	No					

For reservations for any of the above, please contact Tina Linden by email at Tinalinden61@gmail.com. Or Kyle Lord Arnold by email at kyleklord@hotmail.com. Please state Name, MUG or AUG, and the Days you plan on attending. If you have more family or friends coming, please let us know and make payment out to MUG/AUG Conference — checks accepted; we can also take credit card payments so contact us for a credit card form or mailing instructions for a check.

If you have any questions regarding these activities, please feel free to contact Tina Linden or Kyle Lord at the emails above.