

Making the Big Easy a Little Easier: Music, Food, and Built Environs Near AFS 2012

by Frank de Caro, Rosan Jordan, and Nick Spitzer

The Hotel Monteleone, AFS meeting headquarters, is located on Royal Street in the heart of the Vieux Carré, the section of New Orleans popularly called the French Quarter, the historical heart of the city more or less contiguous with the original colonial settlement. Much of the French colonial architecture burned in the great fires of the 1780s and '90s and the area was rebuilt during the Spanish colonial regime; you will find a few 18th-century examples of *briquelette entre poteaux* (brick between posts) construction and French-designed masonry (like the Ursuline Convent) that survived the fires, but many more buildings are from the 19th century. The Quarter is the center of tourist New Orleans (tourism has been locally important since the 19th century; the first history of Mardi Gras, for example, was published by a railroad trying to attract visitors to the city) and there are many shops selling items of interest to visitors as well as historical and cultural attractions in this part of town. The Quarter is still in part a residential neighborhood and several thousand people live within its confines (its borders being Canal Street and Esplanade Avenue on opposite ends, as well as the Mississippi River and Rampart Street), although vacation condos have also brought many part-time residents in recent years.

The hotel has been in the same family since the late 19th century and has several claims to fame. Its legendary Carousel Bar is a slowly whirling watering hole for politicians and businessmen; the Carousel now hosts shows by Lena Prima, the daughter of the legendary Italianate R&B and jazz trumpeter Louis Prima, whose greatest claim in music was creating a sound track for the Rat Pack during his years in Las Vegas with wife and winger Keely Smith. For those drawn to building artisanship in the city, it's worth noting that the ornamented plaster ceilings of the lobby and the mezzanine were largely created by a crew led by the late Tootie Montana, Mardi Gras Indian chief of the Yellow Pochahontas, whose day job was as a lather.

Guidebooks and pamphlets can provide information on various nearby attractions, but AFS members may conveniently enjoy seeing the French Market and the Moon Walk along the Mississippi. The French Market is on a site that, at least according to tradition, was a Native American place for trading on the river's banks. A meat market was built in 1813 and a vegetable market in 1823; both of these structures still stand but major alterations to the market were done in the 1930s and again in the 1970s. As a produce market, it attracted many tourists in the

19th century and people found it a lively, polyglot place; Native Americans from across Lake Pontchartrain sold baskets and herbs. Today there are a number of shops in the market buildings, and there are still even a few vegetable stalls. There are places to eat, and a flea market (at the downriver end toward Esplanade Avenue and the old US Mint) has been extremely popular in recent years. To reach the French Market, exit the hotel on Royal Street and turn right, proceed down Royal Street to St. Peter Street (about four blocks), turn right down St. Peter, and cross Jackson Square to the Market (you will be at the end where the famous Café du Monde, which sells coffee and beignets, is located); or, go down Bienville Street (which runs along one side of the hotel) toward the river to Decatur Street; turn left on Decatur and follow it to the Market, passing one end of Jackson Square on the way).

The Moon Walk (named after former Mayor Moon Landrieu, father of current mayor Mitch and U.S. Senator Mary) is a pathway that goes along the Mississippi River levee; you could go along the Moon Walk to the French Market, since it also offers a good view of the river (follow Bienville St. from the hotel to the river and go left on the path toward the Market). In the 19th and into the 20th centuries, the levee was largely commercial with steamboats landing and oyster boats bringing in their catches; there are a few vestiges of such commercial activity, though steamboats are now for tourism purposes and the few remaining wharves mostly disused. There is also a free ferry (to foot passengers) across the Mississippi that provides good views of the city. This ferry goes to Algiers, the neighborhood just across the river; get it at the foot of Canal Street (turn right on the Moonwalk if you've followed Bienville St. down to the river). You can stay aboard for the return trip or get off and have a look at historic Algiers. Fans of the TV show *Treme* may recognize the ferry as the one from which John Goodman's character commits suicide. In Algiers, folklorists may be interested in Charles Gillam's Folk Art Zone and Blues Museum (this site is included on the "Saints and Sinners" tour), located at 207 LeBoeuf Street at River Road (504-453-1165; 504-234-1703). Taking a taxi from the ferry landing is advisable, as it's more than a half-mile walk.

The headquarters of Jean Lafitte National Park, the first historical park in the National Parks system and one concerned with cultural interests, is located at 419 Decatur Street (504-589-2636, ext. 1). The Park Service offers performances here; call for information. The New Orleans Jazz National Historical Park visitor center is located at 916 North Peters Street near the French Market (under Galvez Restaurant; 504-589-4841). The Jazz Park of course emphasizes New Orleans jazz history and offers self-guided jazz history tours around the Quarter.

New Orleans has not been particularly kind to sites associated with the history of jazz and many have not been preserved. Storyville, the famous semi-legal prostitution district where many jazz pioneers played, was located across from the French Quarter beyond Basin Street. As if there was a moral need to completely obliterate this section of town, it was largely demolished in the 1930s. The Iberville housing project now occupies much of the site. The building at the corner of Basin and Bienville, which currently houses a grocery, is one of the few structures to survive from the Storyville era, but it has no particular historical significance.

In the 400 block of South Rampart Street (on the other side of Canal Street, beyond the French Quarter) there are three sites associated with jazz history in this area once known as Back of Town (exit the front of the hotel, go left a block and a half to Canal, then go right four blocks to Rampart). The three-story building at the corner of Rampart and Perdido Street housed the Eagle Saloon, where one of the inventors of jazz, Buddy Bolden, regularly played. The two-story structure at 413-15 South Rampart was a theatre where a young Louis Armstrong won a prize. The third two-story building (427 South Rampart) was the business and home of the Karnofskys, the Lithuanian-Jewish family who unofficially adopted Armstrong.

Congo Square, one of the only places in the United States where African drumming and dancing took place in the 18th and 19th centuries, was located in what is now Armstrong Park across North Rampart Street from the Quarter. Treme, usually considered the oldest African American neighborhood in the United States, the home of many prominent New Orleans musicians and a center for traditional music performance, is also located across Rampart Street from the Quarter. The New Orleans African American Museum is located in Treme (1418 Governor Nicholls Street; 504-566-1136), as is the less formal Backstreet Cultural Museum (1116 St. Claude Avenue; 504-522-4806), a source for information on parades, jazz funerals, and local street events. St. Augustine Church, the oldest African American Catholic parish in the US, is located at 1210 Governor Nicholls Street (504-525-5934) and is a local community focus (and a center of controversy several years ago when the local Catholic diocese threatened to close it). The church was dedicated in 1842 and in 2004 it dedicated a Tomb of the Unknown Slave to commemorate African Americans held in slavery. Also on Governor Nicholls Street, though back in the Quarter (at the corner of Royal), you'll find the Lalaurie House, once referred to locally simply as "The Haunted House" because it was said to be inhabited by the ghosts of slaves who had been tortured and murdered by the homeowner.

Walking north on St. Louis Street across Rampart and out of the French Quarter proper, one encounters the St. Jude Church with its overall dedication to the "Patron Saint of Impossible Causes" as well as local firefighters and emergency workers. The masonry church, built in the 1830s, was partly a response to massive death tolls from yellow fever in that period. Facing the building, one finds a small entrance for a shrine to Our Lady of Prompt Succor, adjacent to which is a Catholic gift shop with many pamphlets devoted to locally popular saints, as well as a remarkable holy card for the purportedly apocryphal St. Expedite, devoted to improving speed in achieving one's goals. Of course St. Jude Candles are also sold.

If you've gotten this far, we suggest crossing the next street, Basin Street, and entering the famed St. Louis Cemetery #1 (this site is also on the "Saints and Sinners" tour). New Orleans's oldest "City of the Dead," with burials ranging from the 18th century to the present, it is an amazing amalgam of tombs, wrought iron crucifixes, French, Spanish, and English inscriptions, graves with adornments in traditions of All Saints, whitewashing, everlasting flowers, shells, x-markings and offerings of Voodoo practitioners. Walk in the front gate between 9 AM and 3 PM (sometimes it is open later) and turn left. Immediately you will see a personal set of adornments on one of the many whitewashed wall-graves. Go another 20 paces and turn right to see the slightly ochre-colored pyramidal tomb of the 19th-century Voodoo Queen Marie Laveau. Covered with "x"s suggesting defensive and offensive approaches to spiritual power and social control and rising above whiskey bottles, cigarettes, cakes and other offerings, the shambling tomb is a remarkable contrast to the adjacent pristine edifice to the Creole Morial family to the left. Ernest Morial was touted as New Orleans' first black mayor. His son Marc Morial, a Penn graduate (as were a number of prominent Creole New Orleanians since the 19th century) was also mayor and is now the head of the National Urban League. The well-kept Morial tomb contains a history of Ernest Morial's work in civil rights, especially his leadership in the local political advancement organization BOLD. The Laveau and Morial tombs taken together represent a remarkable pairing of spiritual and political power still underlying the city's consciousness.

LOCAL TRANSPORTATION

Anything within the Quarter or the Central Business District can be walked, but otherwise there are various streetcars and buses. Fare is \$1.25 for either; exact change is required (dollar bills are okay).

Streetcars: There are currently four streetcar lines:

The **St. Charles Avenue line** is the oldest continuously operating street railway in the world; its green cars are the Purley cars dating from the 1920s. It runs to various “uptown” destinations, including the Warehouse/Arts District, Garden District, and Tulane and Loyola Universities. The best stop for the Monteleone is at Canal Street and Carondelet Street (go to Canal, turn right and go one block), which is also the last stop for cars coming in the opposite direction (so you’ll need to wait for many passengers to get off). **Repairs have been underway on the St. Charles line, so it may be difficult to reach some stretches of the line except by replacement buses.**

The short **Riverfront line** runs along the Mississippi from the Convention Center to the French Market. The closest stop to the Monteleone is #5, Bienville Street (Bienville Street runs on one side of the hotel; turn right after going out the front entrance or go through the hotel garage, and walk toward the river).

There are two lines running on **Canal Street** that follow the same route until they diverge at Carrollton Avenue. The closest stop to the Monteleone is at Canal and Royal Street (the hotel fronts on Royal). One line (“**Cemeteries**,” not the same line as the one Blanche Dubois is told to take in *A Streetcar Named Desire* but a spiritual descendant) goes all the way out Canal to several historic cemeteries. The other (“**City Park/Museum**”) goes to City Park and the New Orleans Museum of Art. The Riverfront and Canal Street lines are recent creations or revivals of once-discontinued lines; their air-conditioned red cars are made to look like older cars but are of recent construction, although the Riverfront line has used some older cars. The St. Charles line runs 24 hours, the Canal Street lines until 2-3 AM, and the Riverfront line till around 10:30 PM. The last surviving 19th-century streetcar is still used as a work car. For years, a 1906 streetcar with a “Desire” designation sign was displayed near the Louisiana State Museum Old Mint facility on Esplanade as the “streetcar named Desire,” but this car was probably never actually used on the Desire line, which ran from the French Quarter to what is today Bywater (it is currently housed in a storage facility).

Buses: The city has a number of lines (information is available online at www.norta.com) but the most useful may be the # 11 Magazine Street and the # 5 Bywater.

The **Magazine Street bus** can be caught on Canal Street at the corner of Magazine, almost in front of the Sheraton Hotel. It goes to the World War II Museum and Audubon Park. Catch the **Bywater bus** at Canal and North Peters. These stops are the termini for these lines, so from here the busses are going in only one direction.

Locals tend not to use the cardinal directions in discussions of local geography but rather speak of uptown (upriver), downtown (downriver), riverside (toward the Mississippi) and lakeside (toward Lake Pontchartrain, away from the Mississippi). These local designations are sometimes more symbolic than literal.

Other parts of town include the Garden District, Faubourg Marigny, the Bywater, and Uptown.

The **Garden District’s** current boundaries are Jackson Avenue, Magazine Street, St. Charles Avenue, and Louisiana Avenue. Along with the Quarter this is the city’s other noted historic area and can be reached by taxi, the St. Charles (green) streetcar or the Magazine Street bus. At least according to tradition, when les américaines began moving into New Orleans after the Louisiana Purchase, the French Creoles refused to sell the newcomers property in the French Quarter, thus forcing the Americans to settle on the other side of Canal Street; eventually they built grand mansions in the Garden District, sometimes said to be America’s most intact 19th-century suburb. Today it is an area of large, gracious, detached houses, many of them surrounded by gardens. At its center on Washington Avenue, Lafayette Cemetery #1 (often closed in the afternoon) offers an opportunity to visit one of the city’s noted places for “above ground” burial. Because several of her vampire characters use the cemetery as a sort of residence, fans of Anne Rice’s novels are frequent visitors.

Faubourg (French for “suburb” or “neighborhood”) **Marigny** (“the Marigny”) is the neighborhood just downriver from the Quarter, on the other side of Esplanade Avenue. Situated on what was once Marigny Plantation, it has become a center of bohemian life—especially since the Quarter has become more tourist-oriented and more expensive—and is full of often colorfully painted historic houses. Frenchmen Street (named for the executed French colonist leaders of a revolt against Spanish rule in the 18th century) in the Marigny has become a major location for music venues, and there are a number of restaurants here as well as clubs. Frenchmen Street is just outside the Quarter and angles off from Esplanade Avenue.

Bywater (“the Bywater”) is the neighborhood just downriver from Marigny (the dividing line is the railroad tracks that run along Press Street), is part of the Upper Ninth Ward, and is in many ways similar to Marigny, though perhaps less far along in any gentrification process. The Lower Ninth Ward, which became particularly well known because of flooding during Hurricane Katrina, is located across the Industrial Canal beyond Bywater. There are commercial tours that take in this area and it is otherwise best reached by private car or taxi. There are still

vast areas of open space here, where houses once stood. The Make It Right Foundation has built here a number of new houses, architecturally distinctive but supposedly influenced by traditional shotgun house design.

Uptown (upriver) Magazine Street has become a major street for shopping and browsing, particularly for women's fashion, although there are shops of a great many kinds (antiques, art galleries, jewelry, etc.). The street runs for miles and there are also residential stretches. Two relatively close commercial stretches are between Felicity Street and Jackson Avenue (the Lower Garden District stretch; take the Magazine Street bus to St. Andrew Street/Sophie Wright Park or Jackson) and between Washington and Louisiana Avenues (the edge of the Garden District; the neighborhood toward the River is the Irish Channel, at one time the city's chief Irish area; take the Magazine Street bus to Washington Avenue).

EATING

Local cuisine is not Cajun but Creole, although the two cuisines have things in common (and there are New Orleans Cajun restaurants) and many locals might be hard pressed to explain the differences between them. Gumbo, the thick, stewy soup, is shared by both (although there are differences between Cajun and Creole gumbos) and seafood plays an important role in both. The New Orleans po-boy (poor boy) is the local version of the hero or sub, that is, a sandwich on French bread, though New Orleans French bread is often particularly good and there are some unique permutations. Some would say that the roast beef po-boy is quintessential, served with gravy and mayo, though oyster and shrimp are also iconic. A "dressed" po-boy is with lettuce and tomato and possibly condiments. A muffaletta sandwich contains meats, cheese, and olive salad on a distinctive bread. Muffalettas are huge, but fortunately come in half and quarter sizes.

There are many good places to eat in the Quarter and the nearby Central Business District (on the other side of Canal Street) and in the Arts/Warehouse District just beyond the CBD. We offer a few recommendations:

Criollo. In the Monteleone, open for breakfast, lunch, dinner, opened in 2012 and emphasizes fresh ingredients. Gumbo. Turtle soup, sandwiches, salads, fish.

Camellia Grill. 536 Chartres at the corner of Toulouse. French Quarter reincarnation of an Uptown classic, replete with marble-topped lunch counter (only, no tables), cloth napkins, and famously friendly waiters. Gumbo, red beans and rice, omelets and other breakfasty things, sandwiches, burgers; chocolate freeze is a favorite. Open every day, 8 AM to 10 PM, open till 3 AM Friday and Saturday.

Muriel's. 801 Chartres at St. Ann on Jackson Square. 504-568-1885. Two gracious dining rooms and a lively bar (you can eat in the bar area). Louisiana specialties.

Pelican Club. Bienville Street virtually across from the hotel garage (though the entrance is in Exchange Alley, the little back street (no cars) that runs behind the Monteleone and on into the next block). Dinner only, Sunday-Thursday 5:30-9:30, Friday-Saturday till 10 PM Duckling, steak, baked oysters, red fish, crispy flounder; offers a tofu entree.

Croissant d'Or. 617 Ursulines Street. 504-524-4663. Patisserie which serves quiche, sandwiches, baked goods. Breakfast & lunch Wednesday-Monday.

Killer Poboy (Erin Rose Bar). 811 Conti Street. 504-252-6745. Unusual takes on the traditional sandwich. In a bar with video poker machines and a 21 and up age requirement. Wed-Sat noon-10 PM, Sunday till 5 PM

Domenica. 123 Baronne Street in the Roosevelt Hotel. 504-648-6020. Constantly changing menu of less conventional "rustic" Italian specialties. Also excellent thin-crust pizza (half price during happy hour). 11 AM-11 PM daily.

Ruby Slipper. 200 Magazine across Canal in Central Business District. Gumbo, sandwiches, omelets, shrimp & grits, plus a big bar. The name comes from *The Wizard of Oz* and the owner's realization after returning after Hurricane Katrina that "There's no place like home." Open 7 days. M-F 7 AM - 2 PM, Sat 8-2, Sun 8-3. Breakfast available all day during opening times.

Sylvain. 625 Chartres Street. 504-265-8123. Gastro pub. Soup, salad, fish specials, delightfully tender braised beef cheeks, pan fried pork shoulder. They say about themselves, somewhat tongue-in-cheek: "Historic yet thoroughly modern." "An oasis of style, culture, inventiveness, and unmatched quality." M-Th 5:30-11 PM; F & Sat 11:30 AM-2:30 PM (lunch); Sun 10:30 AM-2:30 PM (brunch), 5:30-10 PM

Palace Café. 605 Canal; 504-523-1661. Mon-Sat lunch 11:30 AM-2:30 PM; dinner 7 days 5:30 PM-"till"; Sun (jazz) brunch 10:30 AM-2:30 PM You can eat at the bar and there is a limited bar menu during the "off" hours. This restaurant occupies the space that many locals remember as Werlein's music store, a New Orleans institution for many years. The Palace claims "classic New Orleans dishes" and that they can accommodate special diets. Oysters, turtle soup, gumbo, fish dishes, burgers.

Mr. B's Bistro directly across Royal Street from the hotel (at 201 Royal; 504-523-2078) offers Louisiana specialties like gumbo & fried oysters. Lunch Mon-Sat 11:30 AM-2

PM; dinner 7 days 5:30-9 PM; Sun jazz brunch 10:30 AM-2 PM; bar menu available between lunch & dinner hours.

G. W. Fins. 808 Bienville Street; 504-581-3467. Seafood, gumbo, Salty Malty ice cream pie. Dress code (pretty casual, however). Open for dinner only from 5 PM

Emeril's. 800 Tchoupitoulas Street. 504-528-9393. Chef Emeril Lagasse's flagship. Andouille sausage crusted redfish is a favorite and the food tends to be rich. Mon-Fri 11:30 AM-2 PM, Mon-Sat 6-10 PM In Arts/Warehouse District just beyond Central Business District; taxi recommended.

Somethin' Else Café. 620 Conti Street at Exchange Alley. 504-373-6439. Breakfast, lunch, dinner; open late Th, Fri, Sat nights. Creole and Cajun dishes, American breakfast foods.

Cochon. 930 Tchoupitoulas Street. 504-588-2123. Mon-Th 11 AM-10 PM Fri-Sat open till 11 PM One of chef Donald Link's operations. Oysters, boudin sausage, rabbit, Gulf fish. In the Warehouse/Arts District just beyond the Central Business District (taxi recommended). **Cochon Butcher** is a charcuterie which offers sandwiches and small plates based on the restaurant and Herbsaint restaurant.

Root. 200 Julia Street in the Warehouse/Arts District just beyond the Central Business District. 504-252-9480. M-F 11 AM-2 PM, Sun-Th 5 PM-11 PM, open till 2 AM Fri & Sat.

SoBou. Inside the W Hotel French Quarter, 310 Chartres Street. 504-522-4095. The name stands for South of Bourbon, which doesn't really make sense, but it's a Commander's Palace spinoff so the food is good. Celebrates the cocktail, food includes Creole-inspired small plates. Breakfast, lunch, dinner daily.

Arnaud's. Bourbon & Bienville, entrance at 813 Bienville. 504-523-5433. Opened in 1918, Arnaud's is one of the grand old Creole restaurants, though it also has a jazz bistro (dinner served) and a bar as more casual venues. Founded by "Count" Arnaud Cazenave, whose daughter became a local socialite, the restaurant includes a museum of elite Mardi Gras memorabilia. Family owned and operated. Dinner 6-10 PM (10:30 PM Fri & Sat), Sun jazz brunch 10 AM-2:30 PM Jackets for gentlemen requested for main dining room.

Brennan's. 447 Royal Street. 504-525-9711. Reservations required. Famous for its "breakfast" (eggs benedict and

so on), actually brunch, which came into existence as a response to the novel *Dinner at Antoine's*; Brennan's has fine New Orleans cuisine and a lovely physical setting. Daily 9 AM-1 PM, 5:30-10:30 PM

Antoine's. 713 St. Louis Street between Royal and Bourbon. 504-581-4422. Opened in 1840, it's the oldest restaurant in town and one of the grand old Creole places. Still operated by the original family, Mardi Gras krewes often hold their functions here, dining on such dishes as oysters Rockefeller (invented here) and grilled pompano. Lunch 11:30 AM to 2 PM; dinner 5:30-9 PM; no dinner Sunday, Sunday jazz brunch 11 AM to 2 PM The Hermes Bar is more casual (street entrance on St. Louis), and Antoine's Annex at 513 Royal offers coffee, sandwiches and ice cream all day.

Galatoire's. 209 Bourbon Street. 504-525-2021. Tu-Sat 11:30 AM-10 PM, Sun noon-10 PM Bar open late. Since 1905. One of the grand old Creole restaurants. The sort of place where changing the kind of ice used creates a scandal, the tale of a fired waiter results in a local play, and regulars come for lunch Friday and stay on through dinner. A local institution especially for the elite. Jackets required for gentlemen after 5 PM, no shorts.

Café Beignet. 334B Royal Street; 504-524-5530. Open daily 7 AM-5PM Breakfast dishes, gumbo, red beans & rice, jambalaya, sandwiches, coffee, beignets. They do advertise "New Orleans Cajun food," thus displaying some cultural confusion, but convenient location, pleasant.

Royal House Oyster Bar. 441 Royal Street at St. Louis Street. 504-528-2601. In addition to oysters, other seafood and New Orleans specialties. Convenient.

Acme Oyster. 724 Iberville, around the corner from the hotel. 504-525-1158. Since 1910. Raw and charbroiled oysters, gumbo, oysters Rockefeller soup, red beans & rice, po-boys.

Green Goddess. 307 Exchange Alley. 504-301-3347. In the little alley that runs behind the Monteleone (no cars) but the next block down. Tiny but with outdoor tables set in the alley. Excellent, rather experimental food. Lunch & brunch Wed-Mon, dinner Wed-Sun.

Stanley. 547 St. Ann Street at Chartres on Jackson Square. 504-587-0093. Lunch counter plus tables, informal. Pleasant and convenient. Specialty po-boys, gumbo, ice cream, salads, burgers. That's Stanley as in the main character of *A Streetcar Named Desire* and the chef owner also has a more formal place called **Stella** (at 1032 Chartres).

Felix's. 739 Iberville, around the corner from the hotel. 504-522-4440. Family owned and operated since early 20th century. Sandwiches, salads, jambalaya, oysters Bienville, red beans & rice, crawfish etouffee.

Bayonna. 430 Dauphine Street. 504-525-4455. Chef Susan Spicer's flagship restaurant. Lovely patio or inside dining. Draws on a number of different cuisines to produce consistently excellent food. "Casually elegant dress." Lunch Wed-Sat from 11:30 AM, dinner Mon-Sat from 6 PM Reservations requested.

Galvez. 914 N. Peters Street. 504-595-3400. Spanish and continental. Dinner Tu-Sun, brunch Sun. Located in a big upstairs space which overlooks the Mississippi in a building just behind the French Market.

Tujaque's. 823 Decatur at the corner of Madison (Lyle Saxon, who directed the WPA folklore collecting project in Louisiana, had a house on Madison). 504-525-8676. Dating to the 19th century, this is one of the Quarter's great old Creole restaurants. Has a set, table d'hote dinner (only, daily) menu of several courses with some choice of entrees. Beef brisket a house specialty. Popular bar.

Coop's. 1109 Decatur Street. 504-525-9053. A dive with video poker machines but very good food. They claim to have both Cajun and Creole dishes. Noted for the jambalaya and fried chicken. Lunch & dinner daily.

Bennachin. 1212 Royal Street. 504-522-1230. West African cuisine. In a more residential part of the Quarter. Lunch and dinner daily.

Napoleon House. 500 Chartres Street. 504-522-4152. Mon 11 AM-5:30 PM; Tu-Th till 10 PM; Fri-Sat till 11 PM According to local tradition this building was prepared by local inhabitants as a residence for the French emperor Napoleon whom they were going to rescue from captivity on St. Helena. Bar (open after food service closes down), muffalettas, gumbo, po-boys, salads.

K-Paul's Louisiana Kitchen. 416 Chartres Street. 504-596-2530. Chef Paul Prudhomme was largely responsible for the spreading popularity of Cajun food in America, and his restaurant here is still producing tasty fare. Lunch Tu-Sat, dinner Mon-Sat.

Old Coffee Pot. Since 1894. 714 St. Peter Street. 504-524-3500. Mon-Th & Sun 8 AM-10:30 PM; Fri. & Sat. Till 11:30 PM Tu & Wed closed between 2:30 & 5:30 PM Breakfast (including callas, New Orleans traditional rice cakes, now rarely served elsewhere), New Orleans specialties, po-boys, salads.

R'evolution. 777 Bienville Street in the Royal Sonesta Hotel. 504-553-2277. Sun-Th 5-10 PM, Fri-Sat 5-11 PM Opened by two celebrated chefs, Rick Tramonto and John Folse, who claim their place is a "happy marriage of tradition and innovation." Choice of bread and butter! High end, opened 2012 (at the opening the mayor and archbishop attended; a nun offered a prayer!)

Central Grocery. 923 Decatur Street. Take-out (you can eat on the levee, practically across the street—go behind the French Market). Generally recognized as the inventors of the muffaletta and they still do a great one. In fact there are other groceries in the Quarter which have good take-out food, such as Verti-Mart (1201 Royal Street), where Angelina Jolie is said to shop when she's in town.

There is a somewhat limited food court in the mall which is contained in the Canal Place buildings (go down Iberville Street, which runs down one side of the hotel, to North Peters Street; there is a branch of Anthropologie in the corner of the building and a Starbucks just past that); food court is on the third floor, where there is also **Gusto**, a restaurant in the cinema lobby, which has thin crust pizza, salads, wine. There are also places to eat in **Harrah's Casino** on Canal Street.

At the National World War II Museum (945 Magazine Street, in the Arts/Warehouse District just beyond the Central Business District; Magazine Street bus) the **American Sector** offers American comfort food and "vintage cocktails" in keeping with the World War II theme. Sun-Th 11 AM-9PM till 11 PM Fri & Sat. The **Stage Door Canteen** offers mostly entertainment but does do brunch for Sunday matinees.

City Greens. 909 Poydras Street; in the lobby of a large office building. Mon-Fri 11 AM-2:30 PM Fresh salad ingredients, wraps, soups. Poydras is approximately four blocks uptown from Canal; on the other side of Canal, Royal Street (where hotel is located) becomes St. Charles Avenue, which will take you to Poydras.

Herbsaint. 701 St. Charles in Warehouse/Arts District just beyond Central Business District. 504-524-4114. Mon-Sat 11:30 AM till 10 PM for lunch, "bistro" or dinner service. From noted chef Donald Link. Gumbo, small plates, shrimp & crab, steaks.

Mother's. 401 Poydras Street at Tchoupitoulas. 504-523-9656. Open every day 7 AM-10 PM. A great local favorite. Gumbo, red beans & rice, jambalaya, po-boys. Poydras is approximately four blocks uptown from Canal; on the other side of Canal, Royal Street becomes St. Charles Avenue; Tchoupitoulas parallels St. Charles but closer to the River.

Bon Ton Café. 401 Magazine Street. 504-524-3386. Cajun dishes. Lunch and dinner Mon-Fri. Not one of the town's ancient restaurants, but locally popular for many years.

Merchant. 800 Commerce Street. 504-571-9580. Sleekly modern coffee shop which also serves crepes, salads, sandwiches (pressed baguettes), pastries. Mon 7 AM-5 PM, Sun 8 AM- 5 PM, Tu-Fri 7 AM-8 PM, Sat 8 AM- 8 PM

Outside the Quarter/Central Business District:

There's a cluster of restaurants within a couple of blocks of each other in the area called Mid-City, 10-15 minute ride from the Monteleone. Taxi or Canal Street (red) streetcar (either line) to S. Scott Street:

Canal Street Bistro. 3903 Canal at S. Scott. 504-482-1225. Sandwiches, salads, fresh juices. Somewhat Latino influenced. Closed Tuesday. M, Tu, W, Th 7:30 AM-2:30 PM; F&S 8 AM-2:30 PM; F&S 6PM-10PM; breakfast till 11:30 week days, all day Saturday & Sunday.

Mandina's. 3800 Canal, corner of S. Cortez; 504-482-9179. Physically redesigned after Hurricane Katrina damage, this is one of the old New Orleans neighborhood places that mix Creole and Italian specialties.

Redemption. 3835 Bienville at S. Scott; 504-309-3570. In a converted church, this was originally the celebrated Christian's, which did not reopen after Hurricane Katrina. Pleasant, upscale experience; nice collection of oil paintings decorates the walls. Gumbo, steak, fish, sauteed frogs legs grillades & grits. Tu-Fri 11 AM 3 PM Tu-Sat 5-10 PM; Sun brunch 11 AM-3PM

Another cluster of restaurants in Bywater (very long walk or taxi or #5 Bywater bus to Louisa Street):

Satsuma. 3218 Dauphine; 504-304-5962. Presided over by a large plaster angel, this coffee house, where a local bohemian crowd hangs out, is noted for fresh, locally produced ingredients. Salads, soup, bagel and smoked salmon, sandwiches. Outdoor seating available. Can be crowded at lunch. Open 7 AM to 7 PM

Maurepas Foods. 3200 Burgundy at Louisa Street; 504-267-0072. Hip bar and restaurant, cuisine has been described as Southern; small plates, seasonal fresh produce, goat tacos, local sourcing of ingredients. Tu & Th 11 AM-midnight; Wed 6-11 PM; Sat 10 AM-3 PM & 6 PM-1 AM In a former print shop, nice space. Can be crowded.

Suis Generis. 3219 Burgundy between Piety & Louisa. Wed 6-11 PM; Th, Fri & Sat 6 PM-1 AM; Sun brunch 10 AM-3PM & 6 PM-11PM Such dishes as gazpacho, veg Asian stir fry, Caesar salad, baked chicken.

Two other restaurant clusters, not close to the Quarter but reachable:

In the vicinity of Alcee Fortier Park (probably the only park in the country named for an AFS president!), which is the heart of the Bayou St. John neighborhood, there are Café Degas, Lola's and Liuzza's by the Track. This neighborhood is located out Esplanade Avenue (the downriver boundary of the French Quarter) toward City Park. Transportation: taxi or take Museum/City Park streetcar to end of the line and walk across Bayou St. John over bridge and down Esplanade (passing St. Louis Cemetery no. 3, where one-time AFS president Alcee Fortier is buried).

Café Degas. Directly across from the little park at 3127 Esplanade (504-945-5635), it derives its name from the fact that French impressionist Edgar Degas lived in the neighborhood while visiting his Louisiana Creole relatives in 1872-73. (The family house is at 2306 Esplanade, open for visits.) Very good French, not Louisiana French, food; pleasant, semi-outdoors seating. Lunch Wed-Sat 11:00 AM-3:00 PM; dinner Wed-Sat 6-10 PM, Sun till 9:30 PM Sun brunch 10:30 AM-3 PM Open for drinks & small plates between meal service.

Lola's. 3312 Esplanade. 504-488-6946. Spanish. Paella, gazpacho, garlic soup. Very popular; you may have to wait on the sidewalk outside (a pleasant enough experience) for a table. Dinner Sun-Th 5:30-9:30 PM, Sat-Sun till 10:30 PM

Liuzza's by the Track. 1518 North Lopez at Ponce de Leon. 504-218-7888. Classic New Orleans neighborhood bar/restaurant serving the usual mix of gumbo, po-boys, Italian specialties. Not connected to the other Liuzza's (3636 Bienville in Mid-City), also a classic neighborhood place with similar cuisine. Open 11 AM-7 PM Mon-Sat.

And in the Garden District/Irish Channel:

Commander's Palace. 1427 Washington at Coliseum. 504-899-8231. St. Charles streetcar to Washington Avenue, walk down Washington two blocks. Or Magazine Street bus to Washington. The main dining room is both elegant and whimsical, pleasant views from upstairs dining rooms. Gumbo, turtle soup, duck, seafood. Often voted by locals as best place in town for a splurge. Mon-Fri 11:30 AM-2 PM, Mon-Sun 6:30-10 PM, Sun jazz brunch.

Coquette. Corner of Washington and Magazine at 2800 Magazine. 504-265-0421. Magazine Street bus to Washington. Imaginative chef and a constantly changing menu based on local ingredients. Pleasant atmosphere. If there are no tables available (or even if there are), you can

eat at the bar. Dinner daily 5:30-10 PM Lunch Tu-Sat 11:30 AM-3:00 PM; Sun brunch 10:30 AM-2 PM

Magazine Street Po-Boy Shop. 2368 Magazine at First. 504-522-3107. Magazine Street bus to First Street. Typical neighborhood po-boy “joint.” Plate lunches as well as po-boys, also breakfast until 11. Mon-Fri 7:30 AM-4 PM, Sat 10 AM-4 PM Order at the counter, food brought to your table.

Vietnamese restaurants: the Vietnamese became a major ethnic presence in New Orleans after a number of people from Viet-Nam were resettled in Louisiana after the Viet-Nam War. This resulted in a number of Vietnamese restaurants, although most are located on the West Bank (across the Mississippi) or in Eastern New Orleans, not close to the French Quarter. Recently, however, several have opened “uptown” and these are reachable from the Monteleone, though not by foot (taxi, bus or streetcar):

Lilly’s Café (1813 Magazine; 504-599-9999; Magazine Street bus to Richard Street; lunch & dinner, closed Sunday)

Magasin (in a former corner grocery; 4201 Magazine; 504-896-7611; Magazine Street bus to Napoleon Avenue)

Pho Noi Viet (2005 Magazine; 504-522-3399; lunch & dinner Tues-Sun; Magazine Street bus to St. Andrew Street/Sophie Wright Park)

Le Viet Café (2135 St. Charles Avenue; 504-304-1339; bakery as well as breakfast, lunch, dinner 7 days; St. Charles streetcar to Jackson Avenue). They all have pho (soups) and banh mi (sandwiches).

Tamarind (in the Hotel Modern at Lee Circle [936 St. Charles; St. Charles streetcar to Lee Circle] is Vietnamese inspired, more at lunch than dinner. Breakfast 7-10 AM; lunch 11:30 AM-2PM; dinner 5:30-10 PM, 7 days).

Lilly’s and Pho Noi Viet are both in the **Lower Garden District**, a neighborhood a little closer to the Monteleone than the Garden District proper and they’re in the midst of some interesting shops. Also very good here is **Mayas**, a Latin fusion place (2027 Magazine; 504-309-3401) with pleasant ambience, excellent mojitos and sangria, and dishes ranging from ropa vieja to enchiladas to lechon pork to seafood. A few sidewalk tables. The chef is Honduran. Also in the Lower Garden District, though not on Magazine Street is **The Irish House**, at 1432 St. Charles Avenue at the corner of Melpomene; 504-595-6755. St. Charles streetcar to Melpomene/Martin Luther King. Pub-like. Shepherd’s pie, salmon, bangers and mash, bar food

as well as regular entrees. Big beer selection, many on tap. Breakfast 7-11 AM weekdays, lunch 11 AM-3PM weekdays, brunch 7AM-3 PM weekends, dinner daily 5-10 PM

Also a little further afield:

Lillette. 3637 Magazine at Antonine; 504-895-1636. No. 11 (Magazine Street) bus to Antonine (1 stop beyond Louisiana Avenue). Noted chef/owner John Harris apprenticed in France and the cuisine is French-inspired, not Louisiana French. Grilled drum, salads, hanger steak, pulled pork or salami sandwiches at lunch. Service leisurely. Outdoor seating available. Lunch Tu-Sat 11:30-2:00, dinner Tu-Th 5:30-9:30, Fri-Sat 5:30-10:30. Same owner runs the gastro pub **Boulogny Tavern**, next door (504-891-1810; 4 p.m till midnight Mon-Th, till 2 AM Fri & Sat. Bar food.

Coulis. 3625 Prytania near Touro Infirmary; 504-304-4265. St. Charles (green) streetcar to Foucher Street (one stop past Louisiana Avenue). Their menu says: “Comfort. Food.” Breakfast (pancakes, omelets, bagel/lox, juices) is served 7 AM till 2 PM, lunch (sandwiches, salads, soup) 11 AM till 2 PM Not open for dinner.

Delachaise. 3442 St. Charles Avenue at Delachaise. 504-895-0508. St. Charles (green) streetcar to Louisiana Avenue. Wine bar that serves imaginative, informal food, good for late night.

Feelings. 2600 Chartres Street. 504-945-2222. Despite the awful name, a charming and romantic spot in an out of the way Marigny location. Nice patio but also inside dining. Dinner TH-Sun, Sun brunch. Fish, steak.

Lil Dizzy’s. 1500 Esplanade. 504-569-8997. Treme Creole soul food restaurant. Taxi recommended. Breakfast daily, lunch Mon-Sat, dinner (evening service Th-Sat 4-8 PM)

Mimi’s in the Marigny. 2601 Royal Street. 504-872-9868. Long-time late night option popular with Marigny residents. Tapas. Bar opens 4 PM, kitchen 6 PM Voted best neighborhood bar in local newspaper polls.

Dookey Chase. 2301 Orleans Avenue. 504-821-0535. Taxi. The city’s famous Afro-Creole restaurant, which struggled to come back after Hurricane Katrina. Played a key role in the civil rights struggle. Call for hours.

Remember: New Orleans restaurants tend to get crowded, especially on Friday and Saturday nights. Plan accordingly. Reservations are not a bad idea.

MUSIC CLUBS, DANCE HALLS, BURLESQUE, RADIO, AND RECORD SHOPS:

AFS Dinner Dance: well, there isn't one; the local committee thought that AFS attendees would prefer to take advantage of local possibilities for food and entertainment. For those who want to dance Saturday night, the local committee recommends Rock N Bowl, 3900 S. Carrollton Avenue (504-861-1700; take a taxi), a local institution which combines a bowling alley with a music/dance venue. A band which plays Louisiana dance music has been requested for the evening. Food (burgers, hot dogs) is available on the premises, and Ye Olde College Inn (noted for its po-boys; also other New Orleans fare) is in a separate building on site (same ownership). For those who want a more formal dining experience before dancing, we recommend such venues close to the hotel as Mr. B's Bistro, the Pelican Club, the Palace Café, Arnaud's, and Antoine's (all of which provide some measure of upscale experience).

So, we invite the AFS "coalition of the willing to dance" folklorists to go to Rock and Bowl nightclub in Uptown's Carrollton section on Saturday Oct 27, 2012 for a great evening of zydeco music by Jeffery Broussard & the Creole Cowboys (you can also bowl!).

Rock and Bowl is a legendary place run by John Blancher and family. Its story of surviving 8 feet of post-Katrina floodwaters and reopening with 2 miles of borrowed extension chords in an otherwise dark quadrant, speaks to the city's cultural resilience and the role of music clubs in the recovery.

The Rock and Bowl now in its new location is a strongly Catholic venue. You will find a blue-light, Our Lady of Prompt Succor vestibule at the entrance to the dance floor. They also have a fine, full bar. There is no confessional, however!

Cover will be \$10, and the band will start at 9pm.

If you eat an entree next door at Blancher's Ye Olde College Inn--a great place for New Orleans food in a non-tourist, family and boho appreciative setting--you get a \$5 discount at the club door. They generally don't take reservations, but it's not a bad place to wait at the bar. Or you can get good hamburgers and sandwiches, jambalaya etc. at the Club. But's more of a bar food setting.

Rock and Bowl is a 12-15 minute cab ride from the French Quarter. If you have a car, there is a parking lot between the restaurant and club.

Accordianist Jeffery Broussard is the son of the late great Delton Broussard, band leader of the Lawtell Playboys from St. Landry Parish west of the Atchfalaya Basin and north of Lafayette. Broussard grew up French/Creole-speaking in a family of 11 at a plantation settlement called Frilot Cove, noted for Creole of Color landowners. His father Delton was a sharecropper who played for local dances in the community and more widely across southwest Louisiana in the rural zydeco style. The family band appeared at the Library of Congress where Jeffery played barefoot at age 12 on the steps facing the US Capitol. (His new sneakers bought for the trip hurt his feet). Broussard is part of a renaissance of younger, mostly rural Creole musicians building on an earlier form of zydeco--one with less of the urban soul, funk, hip-hop sound, and more geared to the button accordion-driven sound of two-steps, waltzes and blues. His tie to the Creole cowboy scene is part of the community's focus on work history at small farms and ranches, and today social trail rides that recall this legacy.

Other Music & Dance:

New Orleans is a great musical city of the present with its second lines, Mardi Gras Indians, brass bands, parade bands, soul, funk, R & B, dance halls and more. More includes a great place to find New Orleans and regional records at Louisiana Music Factory (<http://www.louisianamusicfactory.com/>). Open 10:00 AM to 7:00 PM at 210 Decatur Street... and the community radio station WWOZ- FM 90.7.

Check the following online sources for specific bands and musical styles on any given night: <http://www.offbeat.com/new-orleans-concert-listings/> and <http://www.nola.com/entertainment/>.

Print sources: Friday *Times-Picayune* entertainment section "Lagniappe" (note their picks of the weekend), and *Gambit*, the weekly arts & entertainment paper (free distribution at various locations).

If you would like to attend a second line jazz parade of a social aid and pleasure club on Saturday or Sunday, consult www.backstreetmuseum.org.

French Quarter:

Preservation Hall, an easy walk from the hotel to 726 St. Peter for the legendary non-profit created by Philadelphian's Alan and Sandy Jaffe in a local art gallery in the early Sixties. Several sets a night usually on the hour, a great house band with many local greats featured. Inexpensive admission. Tell the gatekeeper Eric that you are a folklorist and he'll appreciate it. 504-522-2841 or 504-523-8939.

Palm Court Jazz Café, also a nice walk downriver to 1204 Decatur to a dinner dance and music place where Saturday nights 101 year old Creole trumpet player and retired tinsmith Lionel Ferbos holds forth in a stately manner. Every night features traditional jazz in an easy going white table cloth setting. Call 504-525-0200. Make a reservation or sit at the bar.

Irvin Mayfield's Jazz Playhouse. A good cross-section of New Orleans' modern jazz scene, with a variety of local vocalists , burlesque shows, piano professors, and brass bands . 300 Bourbon St. 504-555-2331.

One Eyed Jacks. An old burlesque house that hosts revival shows, as well as rock and jazz brass bands. 615 Toulouse St. 569-8361.

House of Blues and **The Parish**, the local realization of the national chain is generally well programmed and has a fine restaurant. A balance is struck between in and out of town audiences. 225 Decatur St, 504-559-2624.

Faubourg Marigny:

The area along Frenchmen Street with clubs such as d.b.a., Blue Nile (532 Frenchmen), and Snug Harbor is worth exploring on foot. Considered to be a Bohemian version of Bourbon Street, it's a 15-20 minute walk from the hotel.

Snug Harbor is a nationally known modern jazz club with great acoustics at 626 Frenchmen, 504-949-0696 for reservations at shows generally 8 and 10 PM. Nearby **d.b.a.** (618 Frenchmen) regularly hosts brass bands and blues (504-942-3731). Even if you don't go into a club, it's great to explore the area on foot and hear the many sounds emanating from the clubs.

Bywater:

Hi Ho Lounge, at 2239 Saint Claude Avenue, 504-945-4446. Often features brass bands in a neighborhood and hipster-centric club.

Vaughn's. A Bywater neighborhood club legendary for its Thursday night trad jazz performance and cooking by Kermit Ruffin and his BBQ Swingers. Take a cab to 800 Lesseps St. Things start late (10:00 PM on). Call 504-947-5562 for info.

Treme:

Candle Light Lounge. At 925 North Robertson Street is a legend in the Treme for local brass bands and Kermit Ruffins appearances. Call 504-525-4748 to see what's happening on a given night.

Uptown and Mid-City:

Chickie Wah Wah. At 2828 Canal is a short taxi from the hotel. It features a range of folk and jazz artists in a mellow setting with a good mix of beer and food. A fine sound system. 504-304-4714.

Tipitina's. The legendary hippie bar founded in the 1970s to give Professor Longhair (whose song give the place a name) a place to play. "Tips" also was distinguished for efforts to help rebuild the music community after Katrina by feeding and housing musicians and arranging for them to obtain new instruments. A good mix of special R & B and funks shows, brass bands etc. 501 Napoleon Avenue, 504-895-8477, taxi.

Rock and Bowl, see details above. Thursday night is also a night for zydeco music and dance. Regularly books Cajun bands and New Orleans rock and roll.