Mardi Gras, or "Fat Tuesday," is the last day of the Carnival season as it always falls the day before Ash Wednesday, the first day of Lent.

Reminders:
- Apply for your FAFSA
- Stay positive, work hard, make it happen.
- Do what is RIGHT, Not what is EASY.
March Highlights
Port City Youth Newsletter

Thank you for your work in Mayor Adrian Perkins Office. Tiffany exceeds tasks when she is needed through a collaboration with Shreveport Job Corps and the City of Shreveport.

TIFFANY SPURLOCK

Support your local Chefs:

“US UP NORTH”
MUSTARD AND TURNIP GREENS

BY HARDETTE HARRIS
OWNER AND CHEF, PURE LOUISIANA SOUL™
FOOD TOURS, TASTINGS AND DEMOS
SHREVEPORT-BOSSIER, LA.

YIELD: 6-8 FULL SERVINGS

- 2 bunches fresh turnip greens
- 2 bunches fresh mustard greens
- 1-2 large ham hocks, smoked
- 3 medium neck bones, smoked
- 4 oz. salt pork cut into ¼ inch pieces
- 1 medium yellow onion, chopped
- 4 cloves of garlic, chopped
- 2 tablespoons seasoned salt
- 1 tablespoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper to taste

PREPARATION: Cover smoked meats with water and boil 45-50 minutes. To prepare greens, remove the thick part of the stem and roughly cut or tear the green leaves into two-inch pieces. Wash greens thoroughly in saltwater and drain. Remove meats from water and set aside. If desired, trim fat from the ham hocks and discard. Skim water for excess fat and add washed greens, onions and garlic. Boil and cook greens for 20 minutes, then add all meat, reduce heat and cook on low for 20-25 minutes or to desired tenderness. Add spices and adjust seasonings if necessary.