

Reminders:



Apply for your FAFSA



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.



SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
3	4	5 <i>Mardi Gras</i> <i>Fat Tuesday</i>	6 ASH WEDNESDAY	7	8	9
10 DAYLIGHT SAVINGS BEGIN	11	12	13	14	15	16
17 ST. PATRICK'S DAY	18	19	20 Beginning of Spring	21	22	23
24	25	26	27	28	29	30
31						



Stay positive, work hard, make it happen.



Do what is **RIGHT**,
Not what is **EASY**.



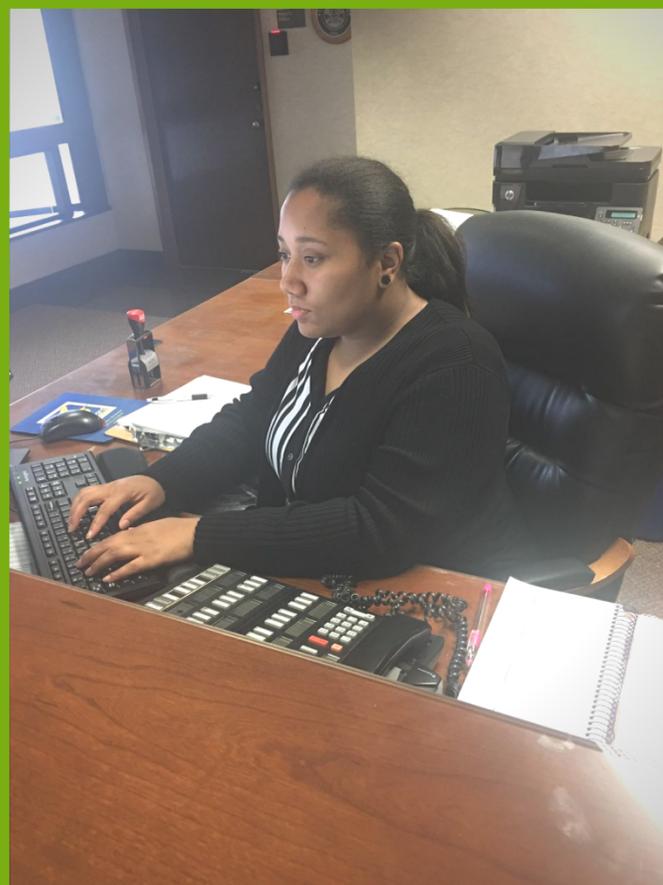
March Highlights

PORT CITY YOUTH NEWS LETTER



TIFFANY SPURLOCK

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.



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.

