



COOKIN' WITH AUNTIE DEE

by Donnie Jay
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African Dishes

This is not exactly what I had planned on for my column this week, as I had in mind to do some hearty stews that serve well in colder weather. But I have know idea what has happened to our winter. This has been the most confusing December and January I have ever experienced, freezing one week, summer the next. Anyway I was going to do a series of menus from around the world beginning in March, but I have changed my mind and decided to start this week instead. So here we go Dishes from Africa will be the theme this week. Hope you all enjoy experimenting as much as I do.

NIGERIAN PEANUT SOUP

This is probably going to be the easiest soup you have ever prepared with the exception of opening a can of Campbells.

4 cups chicken broth
1 jalapeno pepper, seeded and minced
½ cup chopped green bell pepper
½ cup chopped onion
½ cup crunchy peanut butter

In a one quart saucepan add chicken broth, jalapeno, green pepper and onion. Bring to a boil. Reduce heat to low and simmer until the vegetables are tender, about fifteen minutes. Reduce heat to lowest possible temperature; add peanut butter and cook, stirring constantly, until peanut butter is melted and mixture is well blended.

BEEF SAMOSAS

2 large potatoes, peeled and cut into pieces
1 cup frozen peas
2 tablespoons vegetable oil
½ teaspoon cumin seeds
1 bay leaf crushed
2 large onions, finely chopped
1 pound ground beef
4 cloves garlic, crushed
1 tablespoon fresh ginger root, minced
½ teaspoon black pepper
1 ½ teaspoons salt
1 teaspoon ground cumin
1 teaspoon ground coriander
1 teaspoon ground turmeric
1 teaspoon chili powder
½ teaspoon ground cinnamon
½ teaspoon ground cardamom
2 tablespoons cilantro, chopped
2 tablespoons green chilies, chopped
1 quart oil for deep frying
1 (16 ounce) package phyllo dough

In a medium saucepan bring enough lightly salted water to a boil to cover the potatoes. Stir in potatoes and peas, cook until potatoes are tender but firm. Drain, mash the peas and potatoes together and set aside. In a large saucepan over medium-high heat, heat the oil. Brown the cumin seeds and bay leaf. Mix in onions and ground beef. Cook until meat is evenly brown and onions are soft. Mix in fresh garlic and ginger root. Season with all the spices. Stir in the potato mixture mixing well. Remove from heat and refrigerate for

one hour. Mix cilantro and green chilies into meat/potato mixture well. Heat frying oil in a large heavy saucepan over high heat. Cut phyllo dough into three inch squares. Place 1 tablespoon mixture onto each phyllo sheet. Fold into triangles, pressing edges together with moistened fingers. In small batches, fry until golden brown, about 3 minutes. Drain on paper towels and serve warm.

MOROCCAN CHICKEN

1 pound skinless, boneless chicken breast, cubed
2 tablespoons olive oil
2 teaspoons salt
1 onion, chopped
2 cloves garlic, chopped
2 carrots, sliced
2 stalks celery, sliced
1 table spoon fresh ginger root, minced
½ teaspoon paprika
¾ teaspoon ground cumin
½ teaspoon dried oregano
¼ teaspoon cayenne pepper
¼ teaspoon ground tumeric
1 ½ cups chicken broth
1 cup crushed tomatoes
1 cup chickpeas, drained (garbanzo beans)
1 zucchini sliced
1 tablespoon lemon juice

Season chicken with salt and brown in olive oil in a large saucepan over medium heat until almost cooked through. Remove chicken from pan and set aside. Sauté onion, carrots and celery in same pan. When tender stir in all the spices: stir fry for about one minute, then add broth and tomatoes. Return chicken to the pan, reduce heat and simmer for ten minutes. Add chickpeas and zucchini, cook for an additional fifteen minutes. Stir in lemon juice and serve.

WILTED GREENS

2 medium cloves of garlic, minced
3 tablespoons olive oil
2 pounds tender greens, spinach, beet greens, Swiss chard, cleaned and stemmed (water left clinging to leaves)
Salt to taste
Pepper to taste
Lemon wedges
Heat garlic with oil over medium-high heat in a large sauté pan. When garlic begins to sizzle and turns brown add wet greens: cover and cook, stirring occasionally, until completely wilted but still bright green. Uncover, season with salt and pepper to taste and cook until most of the liquid evaporates, about two minutes more. Serve with lemon wedges.

INJERA

(a flat bread from Ethiopia cooked in a skillet. Millet Flour gives it it's nutty flavor.)
1 tablespoon active dry yeast
5 cups warm water.
1 teaspoon honey
3 cups finely ground millet flour
¼ teaspoon baking soda.
Dissolve yeast in 1/4 cup water. Allow

to proof and add the remaining water and the flour. Stir until smooth and then cover. Allow to stand at room temperature for 24 hours. Stir the batter well and mix in baking soda. Heat a large non-stick skillet over medium heat. Pour about 1/3 cup batter into the pan in a spiral pattern to cover the bottom of the pan evenly. Tilt the pan to quickly even out the batter. Cover the pan and allow to cook for one minute. The bread should not brown, but rise slightly and be easy to remove. It is cooked only on one side. The top should be slightly moist. Remove to a platter to cool. Stack the cooked breads on a plate.

SOUTH AFRICAN MALVAPOEDING

Pudding

2 tablespoons butter
1 teaspoon white vinegar
½ cup milk
1 cup superfine sugar
2 eggs
1 tablespoon apricot jelly
1 1/3 cups cake flour
1 teaspoon baking soda
1 pinch salt

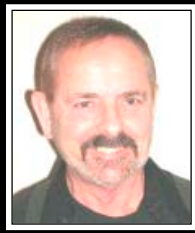
Sauce

1 cup heavy cream
½ cup butter
½ cup white sugar
½ cup orange juice

Preheat oven to 350 degrees. In a small saucepan over low heat melt the butter with the vinegar and milk. Remove from heat and set aside. Meanwhile sift together the flour, baking soda and salt together in a separate bowl. Beat 1 cup of sugar and the eggs with an electric mixer on high speed until fluffy and light colored, about five minutes. Gradually mix in the apricot jelly. Fold the dry ingredients into the egg mixture alternating with the warm milk mixture using a spatula. Pour batter into a 1 quart greased oven-proof baking dish. Bake forty-five minutes or until a knife inserted into the center comes out clean. Place cream, butter, ½ cup sugar, and orange juice into a sauce pan and stir over medium heat until butter is melted and sugar is dissolved. Do not allow the mixture to boil. Remove the pudding from the oven, pierce several times with a skewer or fork, and pour the hot cream mixture immediately over the pudding. Serve either hot or cold.

Hope you enjoy this taste of the dark continent, as they refer to Africa in the movies of old. I shall spin the globe here by my desk and see where it will take us for our next culinary adventure. Until then happy eating.

You may contact me via this publication or e-mail me at donniejay@hotmail.com.



TRODDING THE BOARDS

by Patrick Shannon, III
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Anatomically Incorrect

Varla Jean Merman's latest show, *Anatomically Incorrect* was recently on stage for sold-out audiences at the divine Barbara Motley's boite Le Chat Noir, our town's ultra chic cabaret venue at 715 St. Charles Avenue.

This musical comedy cabaret show was written by Jeffrey Roberson and Jacques Lamarre; and directed by Mark Schiralli. The show is edgy, witty, very adult, and fittingly directed with a manic, politically incorrect Marx-brother's touch by Mr. Schiralli. If you do not wish to have the revue spoiled for you please stop reading here, from this point on jokes will be given away - they are that good.

Varla Jean Merman is the remarkable creation of Mr. Jeffrey Roberson. Not only is he a handsome man offstage; but on stage he becomes a beautiful Amazonian female illusionist standing about six feet seven inches in Lucite cha-cha heels. Crowning this incredible being is the loveliest of red hair, part of which became a merkin. It amazes me how this masculine man can slip into the role of Varla Jean Merman so smoothly; and how he never gets out of character, never misses a beat, and so totally becomes Miss Varla Jean Merman that one tends to think, hmmmm, maybe he's channeling some hyper-kinetic Venus of Willendorf female spirit, or maybe he has to be, just has to be totally schizophrenic to pull this off so perfectly. How does he do it? I really think it's just pure talent, a lot of talent. And theatrical acumen, and an almost supernatural sense of the character he creates

with absolute perfection on stage.

The night we attended this show, all with themes about parts of the anatomy - specifically Varla Jean Merman's statuesque physique, the house was full and the laughter came non-stop, the house was full of mirthful explosions of laughter from every table. Where else and who else could you see a performer (looking like a very tall and gorgeous showgirl) make an entrance encased in a camel costume with a camel's head that spits on the audience while the rider, Varla Jean Merman, spews non-stop witty lines at, and to all of them? Her back-up dancers were the appropriately burmoosed, and then "scrubbed," Steven Coenan and Kai Brothers. This well danced routine was one of the many high comic moments in the hour and a half of this spicy kaleidoscope of comedic routines, very funny videos, and boldly clever lyrics rewritten to some familiar tunes.

Doing most of his show in an ovarytly adult version of the game Operation, body stocking with glow-in-the dark internal organs on the outside, Mr. Roberson doodled with musical numbers bearing titles such as the Black Eyed Peas' *My Humps*, *My Humps (My Lovely Lady Lumps)* and Joe Nichols' *Tequila Makes Your Clothes Fall Off* used in a video that is an homage to the two very real looking huge perverse Gummi Bear jelly boobs that must have been sewn into a brassiere, bouncily on display by a drunk Varla Jean Merman to her two appreciative mannish, bar girlfriends. I also laughed a

[continued on Main-18]



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Mark "Muleskinner" Kraemer


A funeral was held for Mark Kraemer, 40, of Edgerly on January 4, 2007. Entombment followed in Big Woods Cemetery, Edgerly, Louisiana.

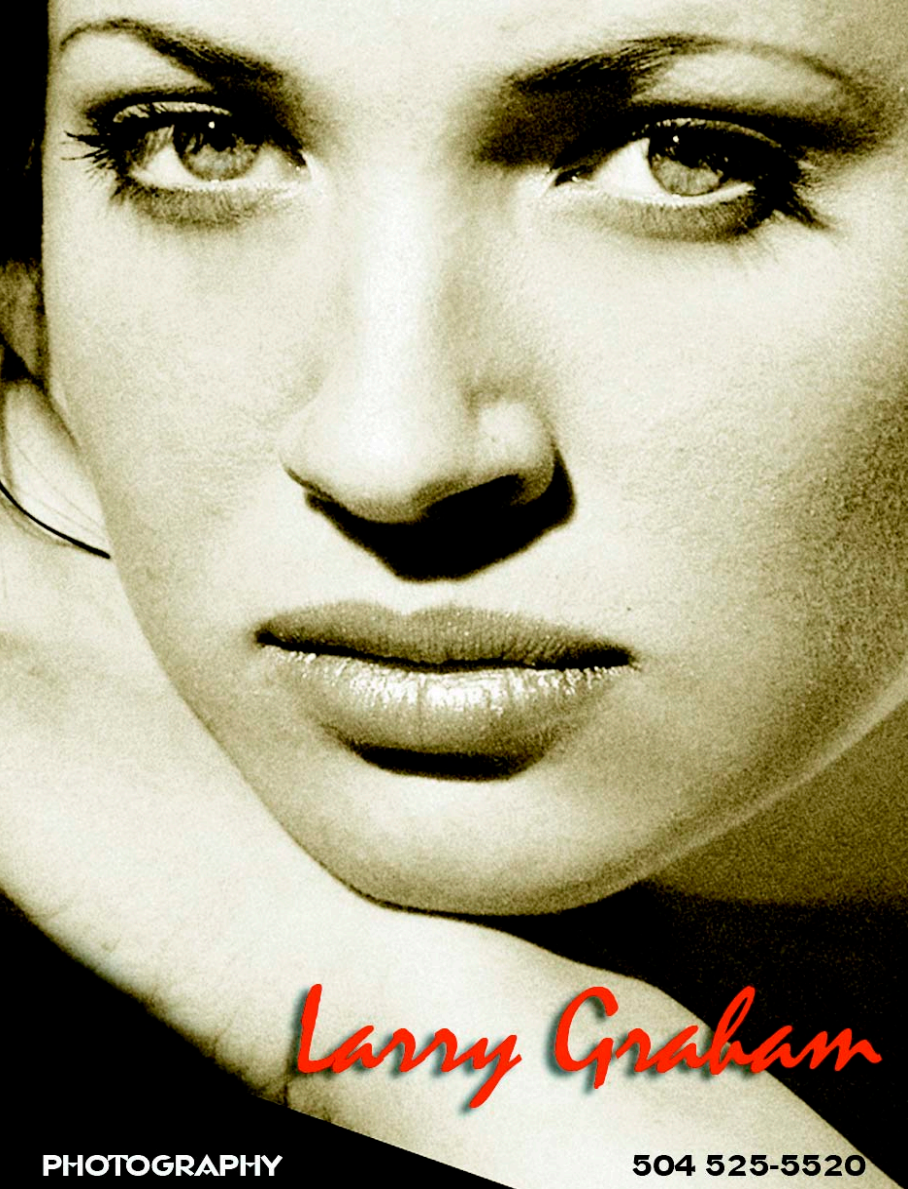
Mark passed away surrounded by family New Year's Day. He was a native of Jennings, Louisiana, a former resident of New Orleans and a resident of Edgerly. He formerly owned and operated B&B Janitorial Service.

Mark worked in armed security at one time and was a former Golden Gloves Champion Boxer while attending John Ehret High School.

Mark was a mentor to his family. He would make anyone laugh and never met a stranger or an ugly person. On June 28, 2001, he was given the Citizen Hero Award by Victims and Citizens Against Crime, Inc for saving a police officers life on N. Rampart Street in New Orleans.

He is preceded in death by both parents and is survived by two sisters and his eternal friend, Bruce Frederick.





Larry Graham

PHOTOGRAPHY 504 525-5520



chop chop

by Rip & Marsha Naquin-Delain
www.ripandmarsha.com
E-mail: info@ambushmag.com

CHOP CHOP: New Orleans Restaurant Guide

Bywater Bar.B.Que, 3162 Dauphine St., is noted for its gumbo, barbeque, pizza, sandwiches and specials. Tuesday is Mexican day and night, while Sunday evening is Prime Rib night. Hours are 11am-9pm Thurs. thru Tues. Closed Wed. Call 944.4445 for additional info.

Cafe Amelie, 912 Royal St., offers romantic courtyard or indoor dining along with both eclectic culinary creations and drinks, plus live entertainment some evenings. Serving lunch: Wed.-Sun. 11am-3pm, dinner: Wed.-Sun. 5-10pm, Sat. & Sun. Brunch 11am-3pm. Call 412.8965 for reservations or additional information.

Cafe Negril, 606 Frenchman St., is open for dinner Tuesday through Saturday. This eatery features creations with a Caribbean influence including West Indian Curried Goat, Roast Duck, Braised Lamb Shank and Caribbean Roast Pork. Open Tues.-Thurs. 5-11pm and Sat.-Sun. 5pm until, call 944.4744 for more information.

Clover Grill, 900 Bourbon St., is open 7 days and features breakfast including build your own omelettes. But let's not forget their fab burgers grilled right under a hub cap and then there's all those sandwiches, sides, desserts and shakes. Call 598.1010 or visit **CloverGrill.COM**.

Elizabeth's Restaurant, 601 Gallier St. It's slogan, real food done real good, says it all.

You will find some of the best breakfast, lunch and dinner specialties available in town. Phone 944.9272 for hours and information.

Marigny Perks, 2401 Burgundy, serves gourmet coffee, sandwiches, pastries, danish and cakes. Open 7 days 7am-10pm. Call 948.7401 for additional information.

Meauxbar Bistro, 942 N. Rampart St., serves classic contemporary bistro fare in the Quarter on the edge. Serving dinner and drinks Tues.-Sat, 6-10pm. Call 569.9979 for reservations or information.

Mona Lisa Restaurant, 1212 Royal St., features Italian specialties including salads, pizzas, sandwiches and both lunch and dinner entrees. Lunch 11am-5pm Thurs.-Mon., Dinner 5pm-10pm 7 days. Call 522.6746 for info.

Orleans Grapevine, 720 Orleans, is located in a beautifully renovated 1809 building offering a pleasant atmosphere, extensive wine list with over 350 selections and delicious food including prime steaks, lobster tails and rack of lamb. Serving dinner 4:30-10:30pm daily. Call 523.1930 for additional information.

Petunias, A Restaurant, 817 St. Louis is open daily 8am-3pm serving breakfast, lunch, crepes, po-boys, salads and gumbo. Dinner 3-10pm Thurs.-Sun. serving Creole and Cajun delights. Call 522.6440 or visit **PetuniasRestaurant.COM**.

Quartermaster: The Nellie Deli, 1100 Bourbon St., was voted Restaurant/Deli of the Year once again and is open 24 hours 7 days. Serving breakfast, lunch and dinner, the deli offers free delivery. Call 529.1416 to order.

trodding the boards ...from M-16

lot at his version of **Talk To The Animals**, rewritten as **Talk To Your Genitals**, and the opera duet parody with Mark Cortali of Saint-Saens' Mon Coueur from Samson et Delilah that seamlessly segued into the Pussycat Dolls' **Don't You Wish Your Girlfriend Was Hot Like Me**. Her costumes are one sight gag after another, too numerous to list and spoil.

The second hilarious aspect of this show is the collection of videos Mr. Roberson creates, each a marvel of high comedic elements. One captures **A Weekend in New England** which is about CPR trained Varla saving someone's life using the Heimlich maneuver - but spoiling a tryst beneath the pier of two obvious boy-friends. Another was about plastic surgery during a before and after celebrity slide-show **Look At That Face**. One of the most hilarious featured a whole raw chicken she called her arch enemy, **Salmon Nellie**. It's dressed, and greenishly made-up to look like Liza Minnelli. The slurred voice of the chicken was that of Broadway actress Christine Pedi. The punch line of having the uncooked hen splashing about in the commode and saying, "Look! I'm Sally Bowles!" was priceless.

Mr. Roberson's audience inter-action is really funny. He pushes the envelope with his sweet and demure delivery of a lot of quick lines and seemingly innocent patter. It was especially funny to this reviewer when at one moment in the show Robertson said to packed house, "How many lesbians are here tonight? Raise your hand if you're a lesbian." The dozen of so very obvious squat upright Amana

freezer, flannel encased, Western figured, butch bull dykes and their femme companions were strangely silent (Maybe they are in the military; or work for Ray Nagin or Marcia St. Martin?) and the show went on without a beat or a battle.

After a wonderfully educational encore, Varla Jean Merman had the energy to be gracious and greet her fans who were all lucky to have her autograph her CD or DVD. (You can experience some of Varla Jean Merman's earlier works at **www.youtube.com** - just search under her name.)

Anatomically Incorrect was a brilliant and electrically funny cutting edge show, a show that only the consummate creation of Jeffrey Roberson as Varla Jean Merman could do with such zest, slithery perfection and humor. It was galvanic high camp art at its best!

Grenadine McGunkle's Double-Wide Christmas

My take on **Grenadine McGunkle's Double-Wide Christmas**, a recent production at the One Eyed Jack's venue on Toulouse Street is another positive reaction to a fantastic production company!

Outrageous and over the top performances can always be counted on when the Running With Scissors group of actors and actresses puts on a show; and mention R. W. S. to any theatre goers and they will all agree that anything done by this festive and vibrant bunch of performers will usually always be a hit. Such was the case with their annual yuletide procession to the stage of their recent update on the trailer trash, trashettes, and



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trashoids who inhabit the mythical environs of this junk heap of tacky shiny Christmas rejects and stuff too bad for even the Wal-Mart and dollar store discount sales. This year the usual suspect characters spent: "An uncommonly warm December afternoon at the Everlasting Arms Motor Park, on the outskirts of Pittsville, a tiny town tucked away in a cozy corner of Hogwalla County, somewhere between here and the Canadian border." The inhabitants were putting on a holiday pageant, while being mysteriously sabotaged in a clever book by Richard Read and Dorian Rush, with wonderfully demented lyrics by Dorian Rush.

It doesn't matter if the funny and wickedly clever script by Richard Read and Dorian Rush had any logic or disjointedness, because with this group we've come to the theatre to see how wacky-tacky they can be, while at the same time creating odd ball characters we accept for just being so odd ball. It's really in the on stage performances that we revel. These actors and actress can bring it off with such style and panache that you gotta love 'em.

My favorites this time round were the Brian Peterson ("Gladys Finklestein, everyone's favorite Jewish neighbor" - a.k.a. as the Jewess from St. Louis) who does a Jewish yenta with such tonal perfection that I'm always brought back to my 10 years of life in New York. Such a delight to see you again my Yiddish darling, and "Oy vey!," your penchant for shiny clothes and jewelry, not to mention laugh lines, always gets my funny bone in a fit.

Brad Campbell's Punkin character of the "forever a bachelor hair stylist" is so cute and funny that I look forward to seeing his role grow with each new production.

He always stops the show with his inventive Virgin Mary at Christmas "special delivery" pageant. His routine is kept from being an example of exceedingly bad taste only by the fact that it works as a mangled manger message, and overly due comic act on the subject. Why be so serious about such a thing all the time?

[continued on Main-20]



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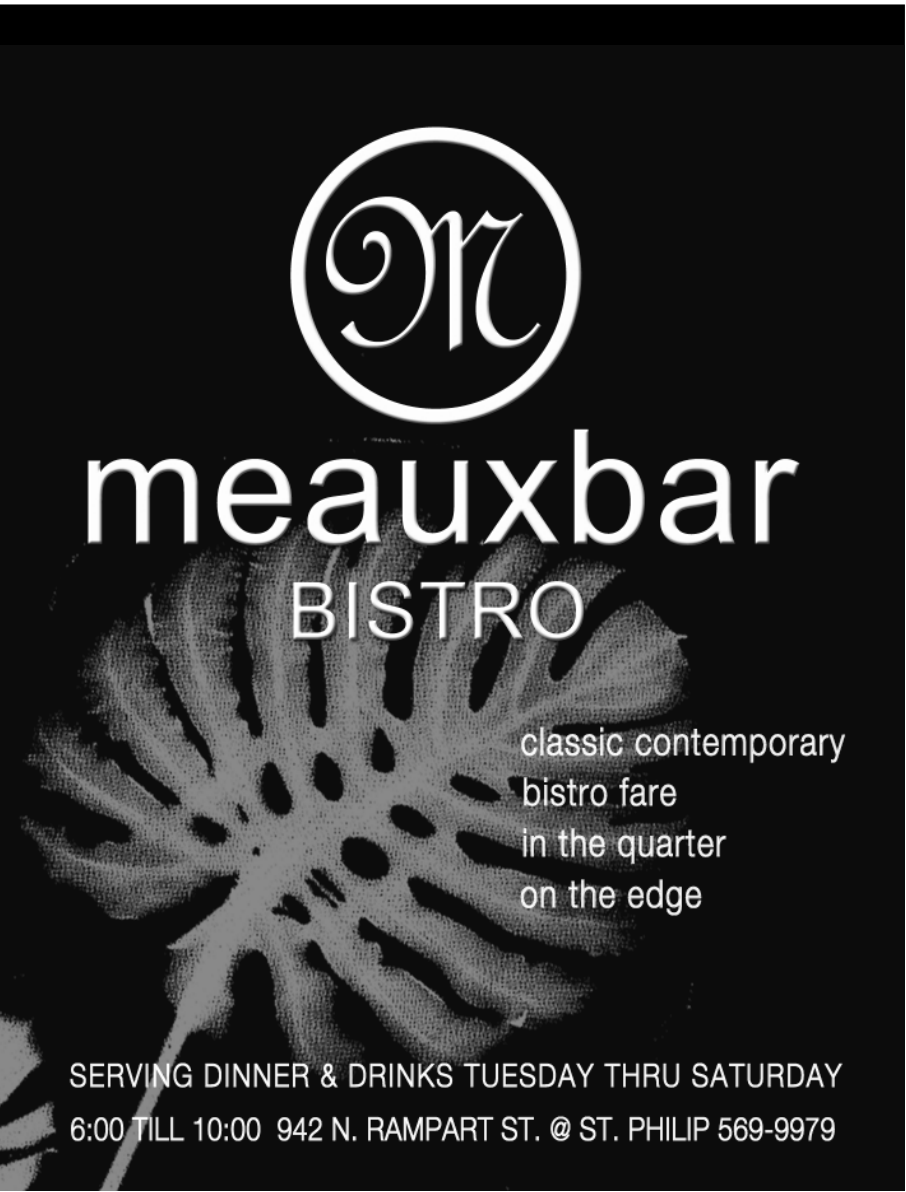


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COMMENTARY

Gerald Ford: a Rainbow President

by Malcolm Lazin, equalityforum.com

Gerald Ford will be remembered in state eulogies as a great healer, who helped restore respect for the Presidency in the aftermath of Spiro Agnew and Richard Nixon. President Ford reminded Americans of Harry Truman in their shared understated and humble demeanor.

President Ford was respected for neither taking the easy nor politically expedient route. While some disagreed with his pardon of President Nixon, his adversaries respected that he was guided by conscience and the national interest.

Gerald Ford, the former House minority leader became the unlikely and unelected President of the United States. His legacy includes lessons for today's Republican party and the nation.

In an interview one month after 9/11 with Deb Price, reporter for the *Detroit News*, former President Ford stated, "I have always believed in an inclusive policy, in welcoming gays and others into the party."

When Price inquired about same-sex marriage, Mr. Ford supported same economic benefits including social security and tax deductions. "I think that is a proper goal...I think they should be treated equally." He supported equality including workplace discrimination protection for gays and lesbians.

In 2001, former President Ford joined the Republican Unity Coalition, an organization that advocates for gay and lesbian civil rights. He became the first and remains the only former President to join a gay civil rights organization.

In March 2003, former President Ford supported the plaintiffs in *Lawrence v. Texas*, the case in which in 2005, the U.S. Supreme Court overturned laws criminalizing same-sex intimacy.

While we mourn Gerald Ford's death, his life was saved over 31 years ago by a gay man who thwarted an assassination attempt on then President Ford. Oliver Sipple was an ex-marine who had been seriously wounded in Vietnam. He was in a San Francisco crowd awaiting President Ford.

Sipple was within close range of the President when he noticed a woman pull a .38 caliber pistol and attempt to shoot the President. He grabbed the gun from Sara Jane Moore and wrestled her to the ground. While she got off a shot, Sipple's courageous action deflected a shot that would have likely killed the President. President Ford issued a public acknowledgement of gratitude to Sipple.

While we pause to remember a great American, we are reminded that in 2006 there is no federal workplace discrimination protection based on sexual orientation. It would be a wonderful tribute for his fellow Republicans joined by the Democratic majority to introduce, pass and send to President Bush the Gerald Ford Workplace Non-discrimination Protection Act insuring workplace equality for gay, lesbian, bisexual and transgender Americans. I have no doubt that former President Ford would be very proud.

ON THE BOARDS

AND THE WORLD GOES 'ROUND: The Music of John Kander and Fred Ebb. Le Petit Theatre du Vieux Carre, 616 St. Peter St., 522.2081 — Brandt Blocker directs this revue featuring songs from "Cabaret," "Chicago," "New York, New York," "Funny Lady," "Kiss of the Spider Woman" and many more. Tickets \$28, \$25 students. 8pm Friday-Saturday, 2pm Sunday. Through Feb. 4.

BRYAN BATT. Le Chat Noir, 715 St. Charles Ave., 581-5812 — Broadway's favorite New Orleanian is back with an evening of classic songs. Tickets \$30 (includes \$5 bar credit). 7 and 9pm Thursday. January 25.

BUDDY, THE BUDDY HOLLY STORY. Jefferson Performing Arts Center, 400 Phlox St., Metairie, 885.2000 — An encore presentation of JPAS' production about the meteoric rise of the legendary Buddy Holly, from his country

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trodding the boards ...from Main-18

And that manic wild let it all hang out performance of Jack Long as the trailer park ho-girl "Helen Highwater, a girl who should really know better," was a classic rendering of an incorrigible drugged out Roy Letson style of boozed and bonkered madness such as I haven't seen since he was in town a few years ago when he the helmed the now defunct gay newspaper *Impact*. Mr. Long etched an acid and riotous role in our memory as he reveled in the high jinks of his wonderfully overwrought creation with total and I mean total abandon.

Adeptly comic were the rest of the cast: Elizabeth Pearce ("Madge McGillicuddy, Grenadine's next-door neighbor and accompanist") Dorian Rush ("Grenadine McGunkle, the beleaguered doyenne of the Everlasting Arms"), Lisa Picone ("Crystal, Grenadine's cousin/step-sister"), Ashley Ricord ("China, Grenadine's other cousin/step-sister"), Donald Lewis ("Jesus, Gladys' long lost son"), and Liz Ziblich ("Estelle Highwater, Helen's high-and-mighty mother").

The sets (Brad Caldwell) along with wigs and costumes (Brian Peterson and the cast) were, as usual, perfect examples of the best of the worst in glit and spit; and those wigs are a constant reminder that excessive big hair is always out of style. This year's visit with the carnival of characters in this annual production was a welcome respite from real suffering and real loss. Thanks all of you for another cathartic and wonderful visit to the land of broken minds and gobs of glitter and bright laughter found only in this theatrical translation of trailer park hanky panky. Thank Gawd for the Running With Scissors company. Our town is so lucky to still have them here!

Amadeus

Amadeus, the Peter Schaffer drama about the composers Mozart and Salieri was recently produced by the Jefferson Performing Arts Society at the Westwego Performing Arts Theatre, and what a fine show it was!

Janet Shea directed with a clear and precise conception of this amazing drama about the best known composer in the world,

roots in Lubbock, Texas, to his debut at Harlem's Apollo Theatre, to the fateful concert in Clear Lake, Iowa. Kris Shaw directs Billy McGuigan as Buddy Holly, Spud McConnell as The Big Bopper, Michael Tramontin as Ritchie Valens, and others. Tickets are \$30, \$27 for Seniors (62+), \$22 (students 13-22) and \$15 children 12 and under. 7:30pm Friday-Saturday, 2pm Sunday. Through Jan. 28.

CLASSICAL SAVION. McAlister Auditorium, Tulane University, 522.0996 — New Orleans Ballet Association brings the acclaimed, Tony Award-winning tap dancer/choreographer Savion Glover for one performance for a program of works set to music by Bach, Vivaldi, Mendelssohn, Dvorak, and Bartok. Tickets \$30-\$80, discounts for students and seniors. 7:30pm, Thursday. January 25.

[continued on Main-22]

Wolfgang Amadeus Mozart.

Kristopher Lloyd Shaw as Antonio Salieri, Mozart's rival in the royal court the Emperor Joseph II, was done with such technique and fine tuning that there was not a dry eye in the audience at the end of the show that night I saw it. Mr. Shaw has once again shown that he is one of our town's most pre-eminent performers by allowing us to understand this sad and jealous man.

Richard Alexander Pomes gave us a shining interpretation of the boy to man genius, Mozart in his compelling interpretation of the role. From a prancing, sexual boy - with a silly high pitched laugh - to the driven dying Mozart Mr. Pomes inhabited his role completely.

Every cast member was up to the high standards set by these two lead performers; not a weak link in the chain was to be found. Among these were Casey Leigh Thompson, who was ultimately a touching Constanze Weber, who becomes Mozart's widow. Scott Sauber and Michael J. Tramontin were insinuatingly nasty as Salieri's Venticellos. Michael Cahill was an unmusically pompous Emperor Joseph II. Theatre treasure Stocker Fontelieu was subtle and funny as Count Orsini-Rosenberg.

This stunning production was given a lovely skewed set (a visual metaphor for Salieri's mind) to play in by Isabel and Moriah Curley-Clay with excellent lighting by Melissa Oliver; and bright period costumes coordinated by Brynn Baudier were perfect. The production was further complimented by the wonderful sound design of Janet Shea and Jennifer Billot.

Amadeus was another remarkable example of high quality fine theatre in the ever increasing list of successful shows done by the vibrant Jefferson Performing Arts Society and it's Westbank associates at the Westwego Performing Arts Theatre.

Kudos and praise to Maestro Dennis Assaf. Your dream of establishing quality and artful productions is fast becoming a wonderful reality on both the East and West banks of our town.