

Irby/Finance Committee Meeting

Monday, January 9, 2017

The Irby/Finance Committee met on January 9, 2017 at 11:00 AM at the Old U.S. Mint.

Members present: Madlyn Bagneris; Julie F. Breitmeyer; D. Lee Felterman; Janet V. Haedicke, Ph.D.; Harry S. Hardin, III; Kevin Kelly; Carolyn K. Morris; Lawrence N. Powell, Ph.D.; Gary N. Wheat; and William Wilton

Members absent: Rosemary Upshaw Ewing; Aleta Leckelt; Anne F. Redd; and Melissa Steiner

DCRT Staff present: Rennie Buras, DCRT Deputy Secretary; Bill Cody, Special Projects Manager

LSM Staff present: Timothy J. Chester; Yvette Cuccia, Yvonne Mack, and Celestine Washington

A quorum was present.

Call to Order

Ms. Breitmeyer called the meeting to order.

Motion to Adopt the Agenda

Dr. Powell MOVED, seconded by Mr. Kelly, to accept the agenda. **Unanimously approved.**

Approval of Minutes

Ms. Bagneris MOVED, seconded by Mr. Hardin, to approve the November 14, 2016 minutes.

Unanimously approved.

Update on commercial square footages – inclusion of courtyards

Ms. Washington gave update on the commercial courtyards. She met with the Property Manager of the Upper Pontalba apartments. Their courtyards are much smaller than the ones at the Lower Pontalba. The commercial tenants are charged for the square footage they use in the courtyards and that fee is included in their CAM fee (common area maintenance).

Ms. Breitmeyer said Ms Bagneris, Dr. Powell and she visited the Lower Pontalba commercial property courtyards with Ms. Washington and Ms. Cuccia. Dr. Powell presented a slideshow of the courtyards. Ms. Breitmeyer said Creole Delicacies sets up their courtyard for cooking demonstrations and some other courtyards had storage containers in the courtyards. Ms. Breitmeyer said the courtyards are not equal in usage or condition.

The issue will be revisited in 2018 when commercial leases are up for renewal.

Public Comment

Sondra Green with Creole Delicacies spoke to the Committee on behalf Creole Delicacies owner Lisette Sutton. She said they do a culinary tour of New Orleans and do serve red beans and rice in the courtyard. Ms. Green also gives a roux demonstration and explains the history of roux, filé, chicory, and red beans and rice. They do the cooking demonstrations in the indoor kitchen in the summer because the courtyard is too hot.

There being no further business, the Committee adjourned.