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Volume 8 / Issue 2

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May 2026

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**Crescent City
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Music Takes A New Direction

BRETT LOUIS THOMAS

Exclusive Interview Inside!

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Coscino's Italian Grill

Reviewed by Brett Thomas

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Where the North Shore Meets New York: A Review of Coscino's Italian Grill

Look, I'm gonna be straight with you. I've driven past Coscino's Italian Grill probably a hundred times on Causeway Boulevard and never thought twice about it. Strip mall, DMV next door, West Marine on the other side — not exactly what you'd call a destination. But my neighbor kept after me about it, and one Friday night I finally gave in. Now I'm the one telling everybody they need to go.

This place has been around for over twenty years, and the family built something real here — the kind of Italian joint that doesn't try to impress you with fancy lighting or a menu written in cursive nobody can read. The current owners kept the original recipes exactly where they belong. You can taste the history in every bite.

The Food

Let me tell you about the pizza first because that's where Coscino's makes its case. I grew up eating pizza all over the Northshore and none of it ever really scratched that itch — until this. They cook it on stone deck ovens and it comes out with a crust that's got actual backbone to it. Good char on the bottom, chewy in the middle, sauce that tastes like somebody's grandmother made it and wouldn't share the recipe. People who've eaten real New York pizza say this is the closest thing to it this side of the Lake, and after a few slices, I'm not arguing with them.

Yeah, it can get a little greasy — but honestly, if that bothers you, you might be eating the wrong kind of pizza. Past the pizza, the menu is loaded. Calzones, lasagna, spaghetti and meatballs, eggplant parmesan, chicken or veal — all the Italian classics done right. The sandwiches are made on fresh homemade bread, and the portions are the kind that send you home with a to-go box without any shame about it. And listen — do not leave without getting a cannoli. I don't care how full you are. Get the cannoli.

Prices are fair. Real fair. For what you're eating and how much of it lands on your plate, you're not going to feel taken advantage of. That matters around here.

The Live Music

This is what makes Coscino's something different from every other Italian restaurant on the Northshore. Wednesday through Saturday they've got live music going, and on select Saturday nights the After Hours Concerts run from 9:30 all the way to 1:30 in the morning. Wednesdays they do dollar pizza slices while somebody's up front picking acoustic. Thursdays it's Open Mic Night hosted by the owner himself. Fridays a local band comes in and turns Family Night into a real good time — the kind where you look up and realize you've been there three hours and you don't feel bad about it at all.

The stage is right there in the dining room, TVs up on the walls for the games, full bar doing its job. It's loud and comfortable and unpretentious and very, very South Louisiana. They've also had some bigger-name acts come through for the late-night concerts, which always surprises first-timers who weren't expecting much from a strip mall in Mandeville.

The Bottom Line

Coscino's is the kind of restaurant that's easy to overlook and hard to forget once you've been. The food is good, the music is real, the people running it genuinely care, and the price won't make you wince on the drive home. On a Friday night with the band warming up and a fresh pizza hitting the table, it's hard to think of a better place to be on the Northshore. Go hungry. Bring your people. Get the cannoli.





Movie Review:

**DIRTY GRANDPA
(R) 2016**

by Steve Scholnick



Michael Caine was paid 1 million dollars for 2 weeks of work on Jaws The Revenge. Caine used the money to build a house for his mother. When asked what he thought about the movie, Caine replied "I have never seen the film, but by all accounts it was terrible. However I have seen the house that it built, and it is terrific."

Starring Robert De Niro or more appropriately Robert Dinero, Dirty Grandpa is the kind of movie that shows just what actors will do for a paycheck. Di Niro's standard fee is 10-20 million. Along for the ride, his co stars Zac Efron received 4 million and Zoey Deutch received considerably less.

Robert Di Niro shined as Travis Bickle in "Taxi Drive"r. He was brilliant as Rupert Pupkin in "The King of Comedy". A master craftsman in "The Godfather." And just mechanical in "Dirty Grandpa".

This movie is nasty and vile, glutted with sophomoric and scatological attempts at humor. . Starring Robert De Niro and Zac Efron, the film follows a serious, young lawyer who gets coerced into a wild road trip by his recently widowed grandfather. Much low brow humor follows which admittedly will appeal to some viewers.

Many other actors have gone for the quick paycheck. Marlon Brando, Bruce Willis, Al Pacino, John Travolta, Orson Welles and Nicolas Cage. And recently, Liam Neeson ("Shindler's List") in Naked Gun 2 along with Pamela Anderson (Yes, that Pamela Anderson of Baywatch).

Dirty Grandpa cost \$23,000,000 to make and publicize with a Total Global Gross of \$51,881,013. So expect many more of these light weight shtick flicks.

The Story of the Missing Life Protect Device.

By Stephen D. Schollnick

Inspired by true events

Robert bought his Mom a 6 month subscription to Life Protect. This included the deluxe version with a 2 way radio. He was afraid she might fall down and need rapid assistance.

You may have seen TV ads that show helpless victims of falls calling out for help over the radio.

His Mom, however, did not care to be reminded constantly that she was so fragile. One day it disappeared. No one could figure out what happened to it but the main theory was that it ended up in the recycle bin.

Then the call came from Life Protect. "Hello Robert, this is Life Protect. We just got an alert from your Mother's Life Protect that she may need help. We keep trying to ask her what help she needs, but all we get is a garbled response. Robert, is your Mother a heavy drinker?"

Robert told them that she was not and asked where she was.

"We received the message from Sammy's Bar and Grill on Elm Street", replied Life Protect. "Help is on the way there now".

Robert raced down to Sammy's Bar and Grill. There were two people on bar stools. An older man with shabby clothes and a cigarette trying hard not to fall out of his mouth was sitting next to an older woman just as drab. She was talking to a hand held device, The woman was not Robert's Mother.

Well, Life Protect arrived a few minutes later and the whole situation was sorted out. Life Protect told the woman that she had to turn over the gift from her gentleman friend. They canceled the subscription and issued a credit to Robert for the device.

Robert never did figure out how it got from his Mom's house to Sammy's Bar and Grill.

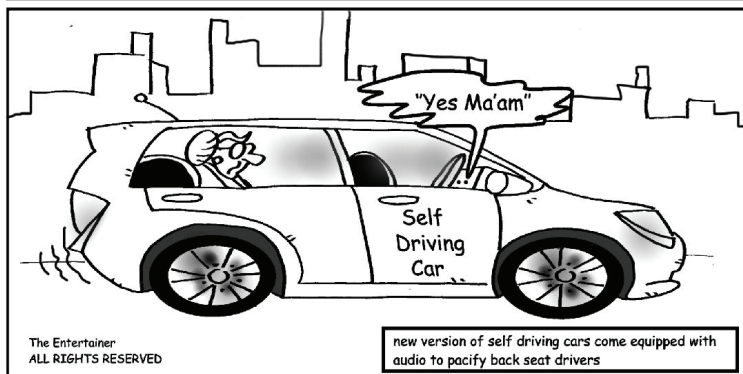
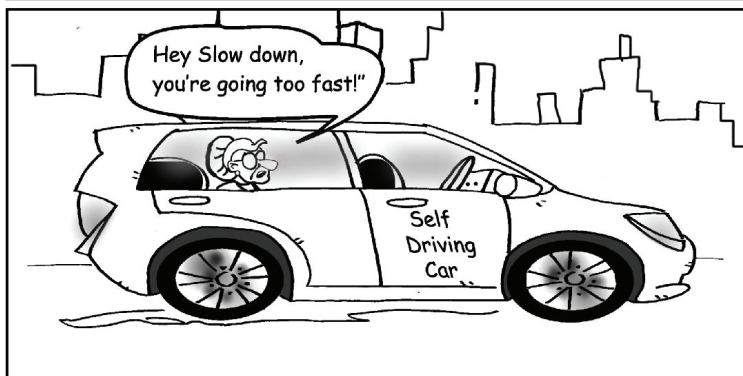
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Interview with Brett Louis Thomas. Musician, Songwriter, Entrepreneur and Watch Collector.

TE: What pushed you toward music at this stage of your life?

Music was always there. When I was younger, I had dreams. I was busking in the streets and playing in French Quarter clubs during the early 2000's but Hurricane Katrina put an end to all of that. I was learning web design at the time to market my music, but now there were hundreds of roofing and construction companies in town and they all needed websites and marketing, so I put music on the back burner...and Rhino Web Studios was born.

Then life happened. Marriage, kids, bills, business, mistakes, rebuilding, starting over, gaining weight, losing weight, winning, losing, getting humbled... the whole buffet. Somewhere in all that, music kept tapping me on the shoulder.

And I'll be honest... there's something about getting older that makes you less afraid of looking ridiculous. At 25, I might have worried about what people thought. At 54, I'm like, brother, I've survived too much to let somebody's opinion stop me from singing a song.

TE: Your music has a Louisiana flavor, but you've also been working with Nashville. How do you describe your sound?

I call it "Crescent City Country". It's country music with a little New Orleans grease on it. I love country music, but I don't want to sound like I'm pretending to be from somewhere else. I'm from New Orleans. That means there's rhythm in everything. There's brass in the air. There's piano in the walls. There's a little Dr. John, a little Professor Longhair, a little swamp, a little church, a little barroom and probably somebody yelling "who dat" in the distance.

So when I write country, I still hear New Orleans underneath it. Sometimes it's subtle. Sometimes it's more obvious. But it's always there.

Working in Nashville has been incredible because those musicians and producers are on another level. They know how to take a song and make it sound like it belongs on the radio. But I still want people to hear where I come from. I'm not trying to erase the New Orleans out of it. I'm trying to bring it with me.

TE: One of your songs, "Kisses Are The Coffee Of Love," has been getting attention. Where did that idea come from?

That title came from one of those little phrases that just felt like a song the second I said it.

My wife and I were waking up one morning and I was trying to get a little frisky and when I went in for a kiss, she said, I need coffee first. I replied, "Kisses are the coffee of love". She smiled and went to the kitchen to make coffee. Later that day, I bought a little chalkboard sign and put it next to the coffee machine to remind us that although coffee wakes up the mind, kisses wake up the soul.

"Kisses Are The Coffee Of Love." It has humor. It has romance. It has a little old-school charm. And let's be honest, in New Orleans, coffee is not just coffee. It's a ritual. It's a personality trait.

I liked the idea of writing a love song that didn't feel like it was trying too hard. Some love songs are so serious they feel like they need a notary. I wanted something lighter, warmer, and catchy. Something people could smile at. The best songs often come from simple ideas. A phrase. A moment. A visual. A feeling. That one felt like it already had a melody hiding inside it.

TE: Your story includes success, reinvention, and some difficult personal chapters. How much of that shows up in your songwriting?

Probably all of it, whether I mean for it to or not. The older I get, the more I realize people don't connect with perfection. They connect with truth. Nobody wants to hear a guy pretend he's had a spotless life. That's boring, and in my case, it would also be fiction.

I've made mistakes. I've lost people. I've hurt. I've rebuilt. I've had moments where I was proud of myself and moments where I wanted to crawl under the table and live there. That's life. Songwriting lets you take all that and turn it into something useful. A painful memory can become a line. A regret can become a chorus. A lesson can become a hook. That's the blessing of it. Nothing is wasted if you can turn it into meaning.

TE: How has New Orleans shaped you creatively?

New Orleans teaches you that life is supposed to have flavor.

This city doesn't do bland. The food has flavor. The music has flavor. The people have flavor. Even the problems have flavor. A pothole in another city is just a pothole. In New Orleans, it might have a name, a Facebook page, and a crawfish boil next weekend. Growing up here gave me a rhythm that I don't think I could fake if I tried. It's in the way I talk. It's in my sense of humor. It's in the way I see stories.

New Orleans is also a city of survival. Storms, setbacks, chaos, beauty, celebration... it all lives together here. That teaches you something. It teaches you to laugh while rebuilding. It teaches you to dance even when the roof is leaking. That shows up in my music and in my life.

TE: What do you hope people take away from your music?

I hope they feel something.

That sounds simple, but that's really it. I want somebody to hear a song and smile, or laugh, or remember somebody, or think about a decision they made, or feel like they're not the only one carrying a certain kind of regret.

Some songs are meant to make you dance. Some are meant to make you call somebody. Some are meant to make you not call somebody, which is also important and should probably be taught in schools. At the heart of it, I want the music to feel honest. I don't need to be the coolest guy in the room. I just want to write songs that sound like they came from a real person who has lived enough life to know what the words mean.

TE: What is next for Brett Louis Thomas?

More music. More writing. More building. More proving that it's never too late to become a new version of yourself.

I'm recording, releasing, developing visuals, building the artist brand, and continuing to grow my businesses. I'm also leaning more into storytelling, because I think that's the thread that ties everything together for me. The biggest thing is that I'm not slowing down. I'm probably more fired up now than I was in my twenties, except now I know a little more, complain about my knees occasionally, and understand the importance of good lighting. This chapter feels exciting. It feels earned. And it feels like the beginning of something bigger.

Listen to Brett's music on all major music streaming platforms or visit brettthomasmusic.com to hear music, watch videos and learn more.





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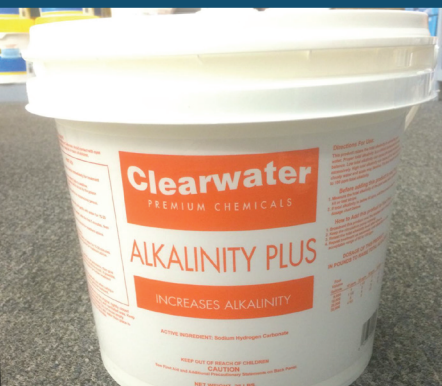
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Jefferson Parish Senior Expo Returns June 25 with "Retro Revival: 1950s Flashback" Theme

The Jefferson Community Foundation (JCF) is bringing one of the region's most anticipated
senior-focused community events back to the Westbank this summer with the 23rd Annual Jefferson
Parish Senior Expo. Scheduled for Thursday, June 25, 2026, at the Alario Center, the free event will
welcome more than 2,000 attendees for a day dedicated to healthy aging, community connection,
and celebration.

Held from 8:30 a.m. to 1:00 p.m., the Senior Expo has become a longstanding tradition in Jefferson
Parish, offering older adults and caregivers direct access to important resources, services, and
organizations that support quality of life. Each year, the event connects attendees with healthcare
providers, nonprofits, government agencies, financial institutions, wellness organizations, and
businesses that specialize in serving the senior community.

This year's theme, "Retro Revival: 1950s Flashback," promises a lively and nostalgic atmosphere filled
with themed décor, music, entertainment, and interactive experiences inspired by the iconic decade.
Exhibitors and guests are encouraged to embrace the retro spirit, adding a fun and engaging element
to an event already known for its energy and community pride. According to Jefferson Community
Foundation CEO Christine Briede, the Senior Expo is about far more than information booths and
entertainment. It is an opportunity to recognize the important role seniors play in strengthening the
community while ensuring they have access to the resources needed to thrive.

"To see our senior community come together in such an energetic and engaging way is truly special,"
Briede said. "The Senior Expo is about access, connection, and celebrating the role seniors play in
making Jefferson Parish a stronger community." As the senior population continues to grow
throughout the region, events like the Jefferson Parish Senior Expo play an increasingly important role
in fostering community engagement and promoting wellness. Attendees can gather information on
healthcare services, aging resources, financial planning, caregiving support, transportation assistance,
recreational opportunities, and programs designed to help seniors remain active and independent.

The Expo also serves as an important networking opportunity for organizations and businesses that
work directly with older adults. Sponsorships and exhibitor booths provide a unique platform for
companies and nonprofits to connect with thousands of residents in a welcoming and highly visible
setting. Booth assignments are offered on a first-come, first-served basis, and organizers anticipate
strong participation again this year.

For many families, the event has become an annual outing that combines education, entertainment,
and social interaction. Community leaders say the Expo reflects Jefferson Parish's commitment to
supporting older adults while creating opportunities for meaningful engagement across generations.

Admission and lunch are free and open to the public. Additional information about attending,
exhibiting, or sponsorship opportunities can be found through the Jefferson Community Foundation
website www.jeffersoncommunity.org. Interested participants may also **contact Christine Briede**
directly at christine@jeffersoncommunity.org or by phone at 504-264-1237.



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Lee Bailey's Food City | Reviewed by Liz Williams

In the 1980s and 90s, Lee Bailey was a popular proponent of the food of New Orleans and the Gulf south. He was an expert entertainer before Martha Stewart or any of the more recent entertainers-for-a-living. He made it seem a pleasure to butter your bread or unfold a napkin. Before being a foodie was a thing, he encouraged a delight in entertaining which included an appreciation of friends, a beautiful table, and a well-planned meal.

His books are beautiful and well-photographed. The food is inviting and the recipes and the tips are helpful. One of his earlier books is Lee Bailey's City Food: Recipes for Good Food and Easy Living. He explains that he was raised in the south (he was born in Bunkie, LA), and that the south permeates his sensibility about entertaining. He suggests that each person should identify his or her own grounding and lead with it.

He notes that the photos in the book have not been overly styled, but photographed as they were when they came out of the oven or were finished cooking. That means that a flan that was cracked was presented cracked. But the overall impact of the table was undiminished. That is serious confidence. Lee Bailey was born in 1926 and died in 2003. His books are the kind of Ina Garten easy entertaining, but with a south Louisiana sensibility.

Here is a recipe from Lee Bailey's book, City Food.

Cold Pimento Soup | Serves 4 to 6

2 ¼ pound ripe tomatoes
2 large sweet red peppers
1 tablespoon unsalted butter
½ pound onions, coarsely chopped
¼ celery rib, coarsely chopped
1 small carrot, coarsely grated
4 cups rich chicken stock
Sour cream or crème fraîche

Put tomatoes on a low-sided baking sheet and set under the broiler. Roast them as you would peppers, turning with tongs until the skin blackens, about 10 minutes. Put them on a plate and set aside. They will give up quite a bit of liquid by the time you are ready to use them; drain it off and discard.

Roast the red peppers as you did the tomatoes. When they are blackened, put them in a paper bag and fold the top shut. Set aside.

Put butter, onion, celery, and carrot in a saucepan with a tablespoon or two of the stock. Simmer, covered, over low heat for 10 minutes. Shake or stir to prevent sticking; do not allow to brown. When vegetables are soft, set aside.

Peel the tomatoes and cut out the stem ends. Add pulp to wilted onion mixture and simmer, covered, for 15 minutes. Stir occasionally to prevent scorching. Dump this all into a strainer and mash the solids through to get rid of the seeds. (Putting the strained pulp through a food processor or food mill first makes this a bit easier.) Return strained vegetables to saucepan and add chicken stock. Simmer 30 minutes, uncovered. Skim as necessary.

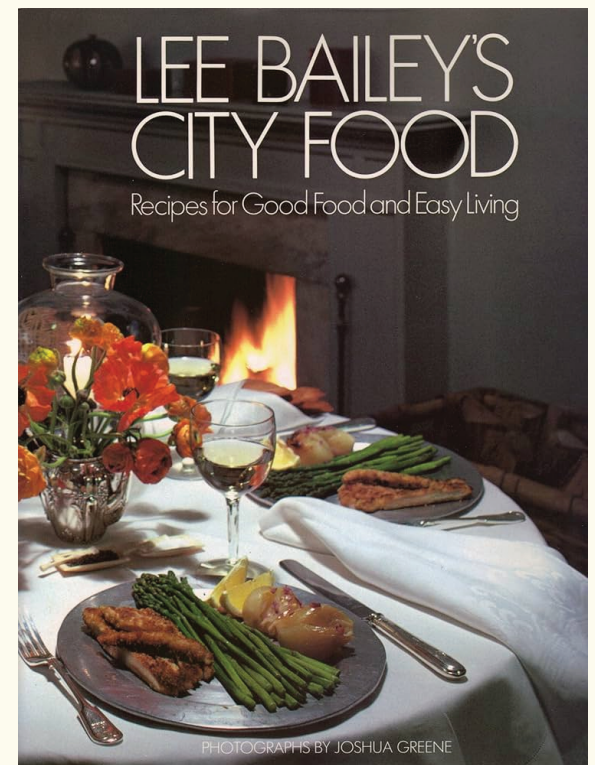
Peel and then puree the peppers. Add to the tomato mixture and let simmer for just a few minutes. Let cook and then correct seasoning. Serve slightly, chilled with a large spoonful of sour cream or crème fraîche on top.

These books are out of print, but can usually be found on used book sites for reasonable prices. Any of Bailey's books would be a great addition to your library.

Reviewed by Liz Williams

Founder National Food & Beverage Foundation: Culinary Research Center and the Southern Food & Beverage Museum | 3710 Paris Drive Chalmette, LA. 70043 | +1 504-430-5619 M

Listen to Liz' podcast "Tip of the Tongue" on the Heritage Radio Network or Substack or wherever you listen to your podcasts. Read her new books, Nana's Creole Italian Table and the SoFAB Cookbook. Subscribe to her substack, Tip of the Tongue.



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