

 **Entertainer**

**FREE**

Volume 7 / Issue 3

Movie Review by Jason Olivier | Book Review by Liz Williams  
Restaurant review by Brett Thomas

January 2026

**All the fun that fits we print**



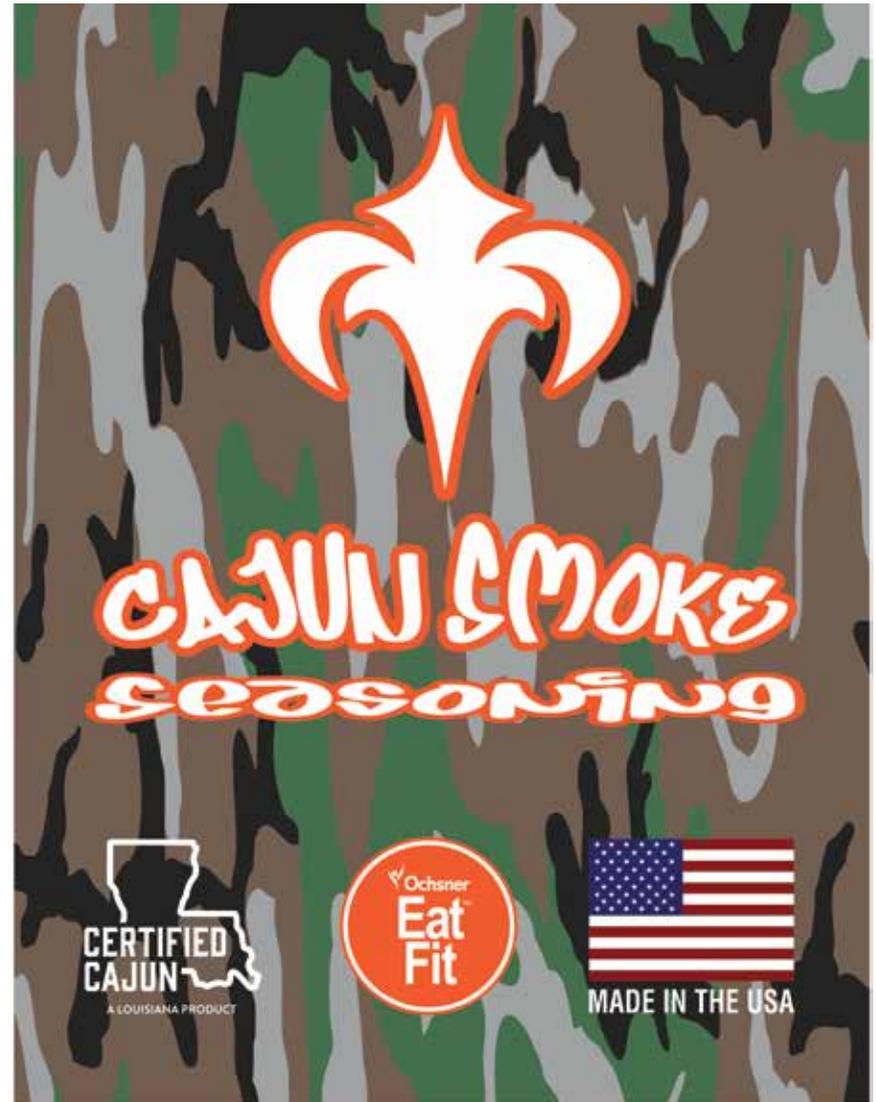
# Cajun Smoke Spinach & Artichoke Dip

## INGREDIENTS

- (1) Stick of Butter
- (1) 8 oz. Cream Cheese
- (1) Cup Sour Cream
- (2) 14 oz Artichoke Hearts (in water)
- (2) Bags Frozen Chopped Spinach
- (1) Chopped Onion
- (2) Cups Fiesta Cheese
- (3) tbsp Cajun Smoke Season-It-All

## DIRECTIONS

1. Melt butter and sauté onion till clear and soft on medium heat.
3. Boil spinach in water following directions on bag and drain.
3. Drain and chop up artichoke hearts into smaller pieces so they separate.
4. When onions are done, remove from heat and add cream cheese, artichoke hearts, spinach, and Cajun Smoke Season-It-All.
5. Place back on heat continuing to stir till mixed in and bubbling.
6. When bubbling occurs add cheese and continue to stir until melted.
7. Remove from heat.
8. Enjoy!



[WWW.CAJUNSMOKESEASONING.COM](http://WWW.CAJUNSMOKESEASONING.COM)

 @CAJUNSMOKESEASONING

 @CAJUNSMOKELLC

 @CAJUNSMOKE

 @CAJUNSMOKESEASONING2100

Gallagher's on Front Street

Reviewed by Brett Thomas

5 out of 5 Top Hats



2306 Front Street,  
Slidell, LA

(985) 326-8350



## A Return to Gallagher's: Why This Slidell Steakhouse Deserves Another Look

Gallagher's on Front Street has long held a familiar place in Slidell's dining landscape. It's the kind of restaurant locals remember for anniversaries, business dinners, and the occasional "let's do something nice tonight" decision. Dark wood, a lively bar, and the unmistakable energy of a true steakhouse set the tone the moment you walk in. But if it's been a while since your last visit, now is a good time to come back. Not because Gallagher's has reinvented itself... but because it has clearly refined what it already does well.

The first thing worth mentioning is practical but important: make a reservation. This is not a casual suggestion. On a Wednesday night, the dining room was full, the bar was buzzing, and tables turned with the kind of efficiency that only comes from a restaurant that knows exactly who it is. Gallagher's is no longer a "walk in and hope" spot. It's a place people plan for, and the packed room reflects that.

### A Steakhouse That Knows Its Lane

Gallagher's doesn't chase trends, and that's part of its charm. The atmosphere lands comfortably between polished and relaxed. You can show up dressed for a date night or straight from work and feel equally at home. It feels like a classic steakhouse should... confident, warm, and focused on the experience rather than theatrics.

The room carries a steady hum. Conversations overlap, glasses clink, servers move with purpose, and the bar stays active. It's the sound of a restaurant doing steady business, not struggling to fill seats.

### The Filet Has Found Its Voice

The real story, though, is the filet.

If your memory of Gallagher's filet is "good, but not remarkable," that memory deserves an update. The preparation has clearly evolved. The steak now arrives with deeper flavor, a better-developed exterior, and a more satisfying balance between tenderness and seasoning. It still delivers the softness filet lovers expect, but it no longer relies on tenderness alone to make its point.

Served on a hot plate, the filet maintains its temperature throughout the meal and continues to develop slightly as it rests. That sizzling presentation isn't just dramatic... it's functional. It rewards patience and attention, and it encourages diners to think a little about how they want their steak finished rather than rushing straight in.

The improvement is subtle but meaningful. This is the difference between a steak you enjoy and a steak you remember.

### Beyond the Steak

While the filet may headline the meal, Gallagher's menu doesn't stop there. This is a steakhouse that understands it's operating in South Louisiana, and that sensibility shows up across the menu.

Seafood options hold their own, with redfish appearing frequently on tables throughout the room. Starters are treated as more than a formality. They're substantial, well-executed, and clearly meant to be part of the evening rather than something to rush past on the way to the main course. This is the kind of place where appetizers can easily become a shared experience... passed around, discussed, and remembered.

Sides matter here too. They're not filler. They're chosen with intention, portioned generously, and designed to complement the main dish rather than compete with it.

### Service That Keeps the Night Moving

Service is one of Gallagher's quiet strengths. Even with a full house, pacing stays consistent. Plates arrive hot. Drinks are refreshed without hovering. Servers know the menu well enough to guide decisions but don't overexplain. It's professional without feeling stiff, friendly without being intrusive.

That balance matters, especially in a restaurant where meals are meant to be enjoyed over time rather than rushed through. Gallagher's understands that a good dinner isn't just about food arriving quickly... it's about rhythm.

### An Honest Perspective

No restaurant gets everything right every time, and Gallagher's is no exception. Not every dish will land the same way for every diner. Some items may shine more than others, and personal taste always plays a role. But the consistency of the overall experience is what keeps people coming back.

The room stays full. Reservations stay booked. And the core strengths... atmosphere, service, and steak... hold steady.

### Why It Works

Gallagher's succeeds because it delivers exactly what a steakhouse should:

- A setting that feels like an occasion without being intimidating
- A menu that respects tradition while embracing local flavor
- Service that keeps the experience smooth and comfortable
- Steaks that arrive hot, properly cooked, and taken seriously

And now, with a noticeably improved filet, it offers something even longtime guests may not expect.

If Gallagher's has faded into the category of "we should go back there someday," that someday has arrived. Book the table. Order the steak. Take your time. And let the restaurant remind you why it earned its reputation in the first place.





## Movie Review:

### SONG SUNG BLUE

by Jason T. Olivier



I am not easily surprised, and I have been writing reviews of music and movies for.. too long to mention. But I was shocked at the emotion and intensity of the new release "Song Sung Blue". I went expecting a lighthearted music movie about Neil Diamond's catalogue. Instead, I went on a powerful, visceral and emotional roller coaster ride based on a true story. Hugh Jackman plays Mike Sardina, a man consumed by a need to entertain with music, no matter how he must do it. He meets and marries Claire, who shares his passion for performing. Their local success is fully intertwined with their ever-growing love and affection for each other. Surprisingly, the music of Neil Diamond is just a vehicle and is no more than the theme of the food at an amazing restaurant, though they do deliver the music with excitement and love. The story is the devotion – to perform, to create a family and to overcome multiple adversities. Jackman is excellent as the lead, and he offers an Oscar consideration performance. It is Kate Hudson that is the heart and soul of the movie, and this should net her an Oscar. I predict at least three Oscars for this movie. Altogether, the movie is relatable, real, raw, painful and redeeming. This is a cannot miss. And I don't say this lightly- this may be the best movie I have ever seen. But then again, I am a performer myself. So, you must go and judge for yourself. It is rated PG-13 for language and adult themes.

Jason T Olivier is an attorney, actor and former review columnist.



# St. TAMMANY HOME & REMODELING SHOW

**FEBRUARY 28 & MARCH 1  
SATURDAY & SUNDAY 10AM-5PM**



Explore the newest innovations in kitchen and bath products, from stylish cabinets to exquisite countertops and flooring options.

- Engage with experienced contractors eager to bring your vision to life, whether it's creating a new addition or transforming a special room.
- Discover unbeatable prices on essential home elements such as floors, roofing, siding, windows, generators and more.
- Uncover a treasure trove of products, ranging from cutting-edge kitchen gadgets and appliances to the latest advancements in health and wellness.
- Indulge in the Certified Louisiana Food Fest, featuring offerings from over 20 local companies. Enjoy free tastings, samples, and exclusive coupons while savoring an array of delicious food options!

## DISCOUNT COUPON

**\$2 OFF  
ADMISSION**

REGULAR  
PRICE IS \$6

**CHILDREN  
UNDER 12**

**FREE  
ADMISSION!**

**\$2 OFF ALL  
SERVICE  
MEMBERS**

[www.jaaspro.com](http://www.jaaspro.com)  
1-866-839-1643

Castine Center  
Mandeville, LA



**We Deliver  
7 Days  
A Week!**

**DELIVERING THE MAGIC OF FLOWERS**



**All Styles Available:**

- Bouquets
- Roses
- Fruit Baskets
- Gift Baskets
- Orchids
- Balloons
- Corsages

## Great for Any Occasion

Prom • Anniversary • Birthday • New Baby  
Get Well • Just Because • Funerals • Business Gifts  
Sympathy • Thank You • Weddings

## Two Convenient Locations:

750 Martin Behrman Ave.  
Metairie, LA 70005  
(504) 833-3716

1415 N. Hwy. 190  
Covington, LA 70433  
(985) 809-9101



**1-800-VILLERE (845-5373)**

[www.VilleresFlorist.com](http://www.VilleresFlorist.com)

Contact Us: [Sales@VilleresFlorist.com](mailto:Sales@VilleresFlorist.com)

# PLENTY

## BY STEPHEN D. SCHOLLNICK

It was February of 1971. Muhammad Ali would lose to Joe Frazier a month later,

Bob and I were students at Alfred University in Alfred, New York.

He was a 19 yr old pipe smoker that women were attracted to like magnets to refrigerators.

We liked to drink lots of beer and play in the school bridge tournaments.

There was a woman waiting for Bob at Skidmore College in Saratoga Springs. This was a blind date arranged by persons unknown to me. But their credentials were ironclad apparently because Bob was going to Saratoga Springs. We decided to hitchhike there with a stop in Rochester, New York to see my Mom. Rochester being about an hour and a half from Alfred, and Saratoga Springs about 3 hours and a half from Rochester.

Hitchhiking was common in the 70's. So in freezing weather, off we went. There were pauses in getting rides but getting to Rochester was relatively easy.

Rochester was entertaining. We met my Mom and later in the evening we met two interesting women thanks to Bob. And the next morning, it was time to head off to Bob's blind date.

Snow and the cold weather made it hard to find rides. Someone pulled over and the back seat passenger smiled out the window. It was Janet, someone I knew. As we walked towards the car, it sped away. Janet was laughing out the back window. Fun in the snow for the young women. But as hitchhiking we lived a passive existence relying on mostly strangers so we just shrugged it off.

Bob and I continued hitchhiking to Skidmore College in Saratoga Springs to meet Bob's blind date.

About 260 miles from Alfred New York, Skidmore College was originally founded as a women's college in 1903 until It started admitting men in 1971, We froze most of those miles except for brief warm up periods in friendly establishments. An old manager of a gas station kindly let us stand in the store portion. Reaching into the pocket of his overalls, he pulled out a coin. "Hey boys, do you know how much this is worth?", he asked. Before we could answer he replied with satisfaction. "Plenty". And then from another pocket a second coin was fished out and displayed with the same question. "Hey boys, do you know how much this is worth"? We knew the answer but not wanting to spoil his fun we just looked at him quizzically. "Plenty", he said with authority. After a few minutes, we thanked him and dived into the cold to continue our mission to meet Bob's blind date at Skidmore College. There was going to be a major problem though. Half of Bob's [ace was paralyzed. He turned to look at me and said, "I can't move the left side of my face". What was going to be the cost of this mighty struggle up river to spawn? I tried to downplay Bob's affliction by assuring him that a few minutes rest in a warm shelter would get his face back to normal. We got warm, Bob's face was still frozen on one side. What had happened to Bob?

After many miles in freezing weather, Bob and I made it into Saratoga Springs at around 10 in the evening. We would laugh at many things along the way. Only one side of Bob's face was smiling though. He was still in remarkably good spirits

We knew what dorm Nancy lived in but no one answered the door. So we started throwing snow balls at the windows. Our aim was poor though and soon the side of the building was pockmarked with our errant missiles.

A police car drove up. The officer lowered the window and eyed us with undisguised amusement. He was our parent's age and slightly overweight. "What are you boys doing he asked?" Bob looked at him and with half his frozen face said, "We're supposed to be meeting some girls here." "Yes, I chimed in, Bob's face is frozen and we were trying to get in out of the cold." The kindly officer looked at me, studied Bob's face, and then said, "You know boys, there is a 5.00 fine for throwing snowballs in this town." Bob and I looked at the building and then looked back at the policeman. Before he could speak, a window opened, a girl leaned out and shouted, "I'll be right down." "OK boys", he said with a smile, no more snow ball throwing OK?" and then he pulled away,

Nancy came out and took us up to her room in the dormitory. It was bright, with festive decorations. And she indeed was beautiful. Bob introduced us. Nancy asked with a look of horror, "Bob, what is wrong with your face?" Bob smiled as best he could and said, "I was fine before our trip but being out in the cold for so long seems to have frozen the left side." Nancy did not seem relieved in the slightest in hearing this and showed us to a room that was not in use. There were two beds and a bathroom and not much else. "Maybe a good night's sleep will fix you up", she said. "In the meantime, I'll see what I can find out about your face. There is a movie playing tomorrow night and I've lined up a date for Steve.

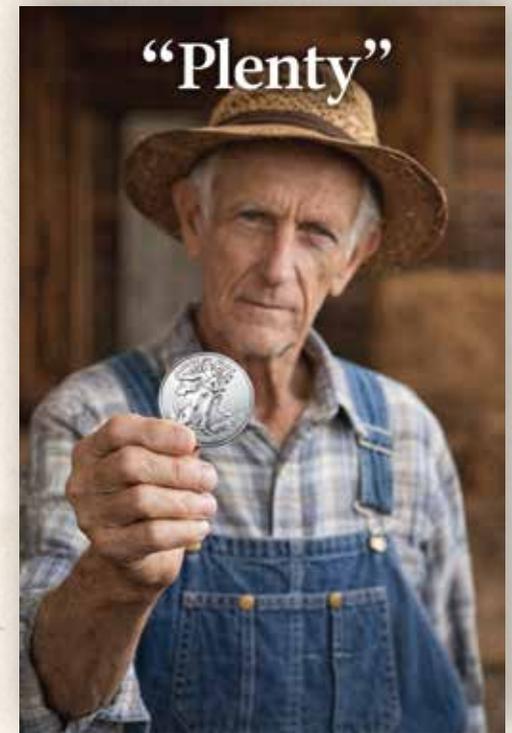
One half of Bob's face was still frozen the next day. Nancy told us that Bob was probably afflicted with Bell's Palsy. This is a condition that causes sudden, temporary weakness or paralysis of the muscles on one side of the face. It occurs when the facial nerve, which controls the muscles of the face, becomes swollen or inflamed The symptoms usually peak within 48 hours and can progress over a few days. Most people with Bell's palsy experience significant improvement within three to six months, and the majority recover fully. We were going to see "Butch Cassidy and the Sundance Kid" that evening and I was going to meet my date. Would she be as beautiful as Nancy, I wondered.

I went to my room to change. Perhaps you remember a budget cologne called Hai Karate. I will always remember that smell. The bottle in my duffel bag had opened and my clothes were soaked with it.

And I had a movie date in a few hours. After washing and rinsing my shirt several times I hung it over the shower rod to dry.

Time for the movie. We all met in the lobby and walked to the auditorium My companion Zoey had plain features coupled with a smile that lit up the entire room. Her manners were impeccable. She never made any mention of my damp shirt and aroma. After the movie, I told everyone that I had to leave very early the next morning. Zoey was thanked for her company and off I went. But I did speak with Bob privately. "Are you staying?", I asked. Bob looked at me and smiled with half a face. "Yes, Nancy wants to take care of me and nurse me back to health", he replied.

I never saw or talked with Bob again. More than 50 years later I wonder often if he recovered and did he marry Nancy.





# CLEAR WATER

## *Pools, Spas and Supplies*



Your **ONE-STOP-SHOP** for swimming pools, spas, outdoor furniture, grills, accessories, & chemicals!

**EVERYTHING YOU NEED TO BUILD YOUR**

# BACKYARD OASIS

# ABOVE GROUND POOLS



Wall Height 52" to 54" | Round Pools : 12' to 33' | Oval Pools : 12'x17' to 21'x43'

## Heaters



## Cleaners



## Filters



## Pumps



**Get YOUR Hot Tub Today !**



**Free Water Testing !  
Financing Available .**

**Enjoy the Cold Weather  
with a Hot Tub from  
Clearwater Pools!**

**[cwnola.com](http://cwnola.com)**

**(504) - 834 - 6262**

**2004 Veterans Memorial Blvd, Metairie**

**(985) - 892 - 7007**

**4001 Hwy 190 Service Road East, Covington**





The Entertainer is published  
bimonthly by  
Schollnick Advertising.

For advertising requests and  
article suggestions please email

[steve@entertainerpaper.com](mailto:steve@entertainerpaper.com)

A complete PDF of The Entertainer  
may be found at  
[entertainerpaper.com/entertainer](http://entertainerpaper.com/entertainer)



The Entertainer assumes no liability or responsibility for any offers or claims  
made in this publication. No content may be used without permission of the  
publisher. To request permission please email [contact@entertainerpaper.com](mailto:contact@entertainerpaper.com)



**JASON T OLIVIER**  
ATTORNEY AT LAW  
35 YEARS EXPERIENCE

**985.871.8172**

<http://www.olivierlaw.com>

**NEED  
A ROOF?**

**EMPIRE**  
CONSTRUCTION SERVICES



**504-952-3788**

*Licensed & Insured*

**FINANCING  
AVAILABLE!**

**empire-roof.com**



**PG TUNE-UPS**

Your One-Stop Shop for Computer Repairs!

At PC Tune-Ups, we provide expert, fast, and affordable  
computer repair services. Whether it's a software glitch,  
hardware issue, or you need a complete upgrade, we've got  
you covered. Don't let a broken computer slow you down!

**Our Services Include:**

- Virus Removal
- Data Recovery
- Screen & Hardware Repair
- Software Troubleshooting
- System Upgrades
- Custom PC Builds

**Why Choose Us?**

- Quick Turnaround
- Quality Technicians
- Competitive Prices
- Customer Satisfaction Guaranteed

Don't wait! Call us today at (504) 885-1635 and mention you saw  
us in "The Entertainer" for 10% OFF ANY SERVICE!

*Stop in to see us at 3943 Veterans Memorial Blvd in Metairie.*

Let us take care of your tech problems so you can get  
back to doing what you love!

# Breadfruit: Three Global Journeys of a Bountiful Tree

by Russell Fielding | Reviewed by Liz Williams

I am deeply engrossed in the book, *Breadfruit: Three Global Journeys of a Bountiful Tree* by Russell Fielding. Fielding's writing is lyrical and totally personal, even when he is writing about the science of breadfruit propagation and varieties or about anthropology of intervisibility. (This denotes the ability to see what is ahead of you as you leave somewhere.) The islanders developed sophisticated methods of navigation without metal tools, using only the clues that their eyes could see and their knowledge of the weather and the seas.

I cannot put the book down as I learn about the great variety of breadfruit, the peoples who have protected it and eaten it, and those who have vilified it as causing degeneracy and lack of ambition. There is something for everyone.

I so wanted to taste breadfruit in some form - I have not been able to find it fresh in New Orleans - that I bought a bag of breadfruit chip that were imported from Jamaica. They were nice, but probably do not give me the real breadth of the fruit.

The book covers the 3 major migrations of breadfruit. The first was in the islands of the Pacific. Breadfruit is a tree that grows and fruits quickly after being planted. Its fruit, though not sweet and somewhat bland, is very nutritious and grows and produces without much fuss. The people of the Pacific islands came to revere breadfruit and the tree as a gift that provided nourishment to them. They carefully transplanted the tree from island to island as they expanded into the islands.

The Europeans who began to circumnavigate the globe after the voyages of Columbus, saw that breadfruit required little labor to bear fruit. The very religious among them believed that if the islanders did not have to labor for their survival, that they were not worthy people and the Europeans did not respect them. Of course the Europeans failed to see the complex society that had been developed with sophisticated technology. They failed to recognize technology that was different from their own.

Another group of Europeans wished to transport breadfruit to areas where their enslaved people were working so that they could labor less in support of their own sustenance and have more time to labor for those for whom they worked. In those areas, breadfruit was disdained by the enslaved people as tasteless and as a representation of their enslavement. Today many of their descendants who have grown up with breadfruit have come to consider it a representation of their identity, thus rehabilitating breadfruit.

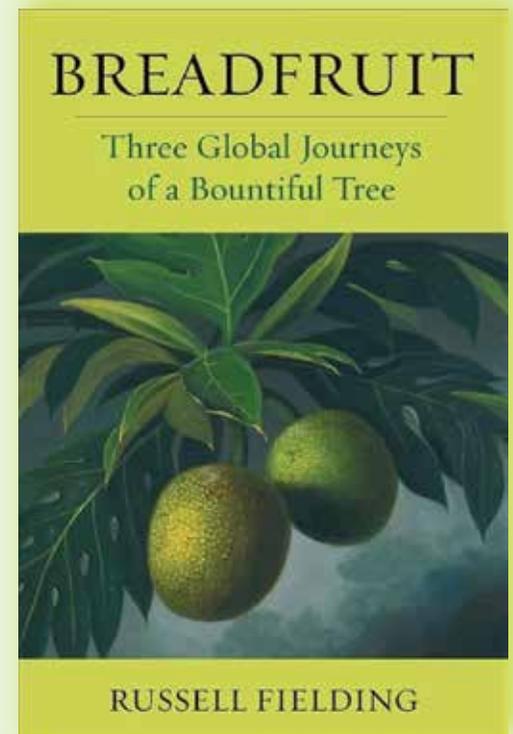
And now breadfruit is being found around the world in temperate climates, which chefs are working with the fruit to create new and delicious uses for it. Its root systems are contributing to anti-erosion plantings, and it seems to be valuable in its fibers and its leaves.

This book will make you seek out breadfruit - out of curiosity. But ultimately to respect the versatility and depth of this plant and its place in the world.

Reviewed by Liz Williams

Read Liz's newsletter, *Tip of the Tongue* on Substack and her memoir and cookbook, *Nana's Creole Italian Table*.

Listen to *Tip of the Tongue*, Liz' podcast about food, drink, and culture on Substack and the Heritage Radio Network, and wherever you listen to your podcasts.



# ALT 92.3

NEW ORLEANS  
ROCK ALTERNATIVE

[www.Alt923.com](http://www.Alt923.com)





# St. TAMMANY HOME & REMODELING SHOW

**FEBRUARY 28 & MARCH 1  
SATURDAY & SUNDAY 10AM-5PM**



Explore the newest innovations in kitchen and bath products, from stylish cabinets to exquisite countertops and flooring options.

- Engage with experienced contractors eager to bring your vision to life, whether it's creating a new addition or transforming a special room.
- Discover unbeatable prices on essential home elements such as floors, roofing, siding, windows, generators and more.
- Uncover a treasure trove of products, ranging from cutting-edge kitchen gadgets and appliances to the latest advancements in health and wellness.
- Indulge in the Certified Louisiana Food Fest, featuring offerings from over 20 local companies. Enjoy free tastings, samples, and exclusive coupons while savoring an array of delicious food options!

## DISCOUNT COUPON

**\$2 OFF  
ADMISSION**

REGULAR  
PRICE IS \$6

**CHILDREN  
UNDER 12  
FREE  
ADMISSION!**

**\$2 OFF ALL  
SERVICE  
MEMBERS**

[www.jaaspro.com](http://www.jaaspro.com)  
1-866-839-1643

Castine Center  
Mandeville, LA

Disclaimer. This is pure fiction and conjecture.

### Code Name Scorekeeper Chapter 1: The man in the blue suit. S.D. Schollnick

The Chief was close. In three weeks, possibly less, he would have the information needed to indict the Golfer because of his relationship with Scorekeeper. But he knew that the closer he came, the more the Golfer would try to derail the train.

Blue suit coat hung up neatly on hanger in closet. Black tie loosened. Pen in hand writing names. A small break for a sip of coffee, one sugar-real, no artificial sweeteners, and one shot of real milk, always steaming hot. He dreamed for a second about a cigarette- a habit stopped over 20 years ago.

At 57 years old, the Chief was still aligned with the right. His beliefs matched closely. At least they used to. No smoking, rarely drinking and fervently opposed to handouts to the welfare class. The Affordable Care Act was just one step closer to socialism. This was an opinion he was careful to share only with trusted associates. In fact, he shared very little with anyone. Didn't pay.

Investigating the relationship between the Golfer and Scorekeeper wasn't the same as proving that stepping on the brakes slowed down a car. This investigation had twists and turns that could come to life and fight back.

Putting down his pen, he hit the intercom - "I need to see Flanagan right away please", he asked. The Chief was always polite. And he never used objectionable language. No need to. It was forbidden in all meetings. Use a certain word or two in front of him and the stare would tell you not to repeat the offense. A second offense would pull you into a closed-door face to face. There rarely was a third offense. The chief would explain in a way that he hoped you would understand, "What you think is your own business. How you act is my business." There is a class of words that belongs only in bars and truck stop diners. Not his problem outside the organization though. Closing his eyes, he dreamt about the big game coming up.

They were behind. Only a couple minutes left on the clock. The chief threw the ball with a perfect spiral -20-yard gain. Not bad. Back in the charged up huddle someone was knocking on his helmet. Trying to get his attention. The knocking would not stop. Eyes popping open, he buzzed the door open for George Flanagan.



### RESTAURANT

*Carroll Trauth Gales*

*Banquet / Catering*

*A Family Tradition Since 1963*

### Operating Hours

Sunday - Closed  
Monday - Closed  
Tues. & Wed. 5pm-9pm  
Thurs. & Fri. lunch 11am-2pm  
Thurs. Dinner 5pm-9pm  
Fri. & Sat. Dinner 5pm-10pm  
**Lounge Hours**  
Tues. - Fri. 4pm - Until  
Sat. 5pm - Until



**1036 Lafayette Street  
Gretna, Louisiana 70053  
Phone: (504) 367-0935  
Cell: (504) 650-2126  
[carrollgales@yahoo.com](mailto:carrollgales@yahoo.com)**



WHY WAIT IN LINES?  
GET ON THE ROAD FASTER

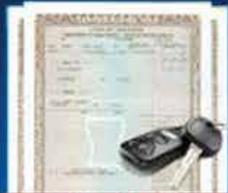
**SCARYFAST**

**7**

MINUTE AVERAGE  
WAIT TIME

NO APPOINTMENT  
REQUIRED

NOW ISSUING  
**LOUISIANA REAL ID**



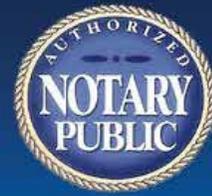
**TITLE  
TRANSFERS**



**DRIVER'S  
LICENSES**



**PLATES**



**NOTARY**



**REGISTRATIONS**

**SLIDELL**

1533 GAUSE BLVD.  
SLIDELL, LA 70458

(985) 364-0128

**JEFFERSON**

2019 JEFFERSON HWY STE B  
JEFFERSON, LA 70121

(504) 831-7000

**NEW LOCATIONS!**



**BOUTTE**

100 MELONIE ST. STE. D  
BOUTTE, LA 70039  
(985) 240-2851

**HARVEY**

2500 LAPALCO BLVD. #2  
HARVEY, LA 70058  
(504) 366-7674

**METAIRIE**

6820 VETERANS BLVD. STE. C  
METAIRIE, LA 70003  
(504) 301-1152

**MIDCITY**

231 N CARROLLTON AVE. STE. E  
NEW ORLEANS, LA 70119  
(504) 356-0400

**LAPLACE**

1101 W. AIRLINE HWY. STE. B  
LAPLACE, LA 70068  
(985) 266-2874

**UPTOWN**

6227 S. CLAIBORNE AVE.  
NEW ORLEANS, LA 70125  
(504) 598-5069

**CHALMETTE**

8400 W. JUDGE PEREZ DR. #37  
CHALMETTE, LA 70043  
(504) 708-2680



**ABCTITLE.COM**