

# September 2016 Transactions

"Everyone can cook. If you try. If you put a little love into it." – Leah Chase

## OFFICE LEASES

### TENANT

Atlas Investment & Management LLC  
American Restaurant / Kirkendoll Mgmt  
Betty Estopinal CPA  
Blanchard Systems  
Crescent City Psychiatric LLC  
Gainsburgh Benjamin David Meunier et al  
HDR Engineering  
Iberia Bank  
Jack Sutton Antiques & Jewelry  
Jacobs Engeeinging Group Inc  
LaunchPad  
Lewis Kullman Sterbcow & Abramson  
Luther Speight & Company  
Mass Mutual  
Mediterranean Shipping Co.  
Prime Fitness  
Roger Benefit Group  
Smiley Law Firm LLC  
Union National Insurance  
Universal Services of America LP  
Walter J Barnes Electric Co. Inc.

### BUILDING

Two Lakeway (Metairie, La.)  
Place St. Charles (New Orleans, La.)  
321 Veterans Blvd (Metairie, La.)  
Energy Centre (New Orleans, La.)  
3045 Ridgelake Drive (Metairie, La.)  
Energy Centre (New Orleans, La.)  
Galleria (Metairie, La.)  
Two Lakeway (Metairie, La.)  
One Canal Place (New Orleans, La.)  
909 Poydras (New Orleans, La.)  
643 Magazine Street (New Orleans, La.)  
Pan Am Life Center (New Orleans, La.)  
Energy Centre (New Orleans, La.)  
Galleria (Metairie, La.)  
3445 N Causeway Blvd (Metairie, La.)  
Place St. Charles (New Orleans, La.)  
Causeway Plaza (Metairie, La.)  
One Canal Place (New Orleans, La.)  
401 Whitney Avenue (Gretna, La.)  
Metairie Office Tower (Metairie, La.)  
2324 Severn Avenue (Metairie, La.)

### SIZE

1,657 SF  
3,714 SF  
691 SF  
4,638 SF  
644 SF  
9,424 SF  
1,789 SF  
17,547 SF  
627 SF  
13,115 SF  
10,352 SF  
4,706 SF  
2,313 SF  
5,340 SF  
6,631 SF  
3,983 SF  
2,184 SF  
2,019 SF  
4,142 SF  
10,352 SF  
6,487 SF

### CR BROKER(S)

B. Sossaman (Landlord Rep)  
B. Davis (Landlord Rep)  
C. Lewis (Tenant Rep)  
M. Carrone (Landlord Rep)  
C. Lewis (Tenant Rep)  
M. Carrone (Landlord Rep)  
J. Cohn (Landlord Rep)  
B. Sossaman (Landlord Rep)  
A. Huseman (Landlord Rep)  
J. Cohn (Tenant Rep)  
H. Wren (Tenant Rep)  
D. Whalen (Tenant Rep)  
M. Carrone (Landlord Rep)  
J. Cohn (Landlord Rep)  
J. Cohn (Landlord Rep)  
B. Davis (Landlord Rep)  
J. Cohn (Landlord Rep)  
A. Huseman (Landlord Rep)  
B. Sossaman (Landlord Rep)  
B. Sossaman (Landlord Rep)  
C. Lewis (Tenant Rep)

## RETAIL LEASES

### TENANT

A Blow Dry Bar LLC  
Artist & Craftsman Supply  
First Student  
Pacific Dental Services LLC  
Peart Republic LLC  
T-Mobile

### LOCATION

5228 Magazine Street (New Orleans, La.)  
1029 Oretha Castle Haley (New Orleans, La.)  
3200 Andover Street (Jefferson, La.)  
NWC I-12 & Millerville Road (Baton Rouge, La.)  
1441 N Claiborne Avenue (New Orleans, La.)  
510 N Carrollton Avenue (New Orleans, La.)

### SIZE

1,160 SF  
4,000 SF  
60,000 SF  
3,000 SF  
2,412 SF  
1,960 SF

### CR BROKER(S)

Jacobson / Burka  
K. Adler  
H. Wren  
E. Kramer  
W. Sadler  
R. Weber

## COMPLETED SALES

### PROPERTY

2638 Derek Drive  
3800 Howard Avenue

### LOCATION

Lake Charles, Louisiana  
New Orleans, Louisiana

### SIZE

6,069 SF  
8.92 Acres

### CR BROKER(S)

R. Weber  
Siegel / Wren / Lavin

## NEW LISTINGS

### PROPERTY

3341 Magazine Street  
2121-2131 Magazine Street  
10001 Lake Forest Blvd  
3230 W Esplanade, Suite 100  
2400 Airline Drive

### LOCATION

New Orleans, La.  
New Orleans, La.  
New Orleans, La.  
Metairie, La.  
Bossier City, La.

### TYPE

retail for lease  
mixed use for sale  
office building for sale  
office space for sublease  
restaurant space for lease

### SIZE

2,048 SF  
8,600 SF  
130,424 SF  
6,080 SF  
11,101 SF

### CR BROKER(S)

Burka / Jacobson  
H. Wren  
Wren / Siegel  
J. Booth  
R. Weber

## NEW MANAGEMENT ASSIGNMENTS

### CLIENT

Stone Pigman Walther Wittman

### LOCATION

New Orleans, La.

### TYPE

construction consulting

### SIZE

42,748 SF



# LEAH CHASE

Below are answers to a Proust questionnaire provided by Leah Lange Chase.

**Idea of Perfect Happiness** - The Family meal with my large extended Family

**Greatest Fear** - Death

**Living person most admired** - The Pope, not the retired one, but the current one, Francis.

**Trait I most deplore about myself** - My impatient tendency to call a person "a stupid jackass."

**What do you consider the most overrated virtue?** Of the five top virtues - wisdom, courage, justice, self-mastery, and piety - I would say piety. Although I pray all the time, my fear of God is not found in my religion or my going regularly to Church on Sunday. Some people go more often to church and say and do some of hateful things.

**What do you dislike most about your appearance?** Everything below the white hairs on my head. I guess my face is alright but I would give anything to have the legs of a young woman.

**What or who is the greatest love of your life?** My children.

**When and where was I happiest?** When all the children and their children were around the dinner table listening to family tales and to my husband's wisdom or just hearing him play his horn for them so high that the table's glass candelabra (my favorite candelabra) broke into pieces.

**Which talent would you most like to have?** The talent to have been right now as we speak the builder of a family group of successful restaurants with daily food menus that I prepare.

**What is my current state of mind?** Inquiring and always searching for foods to satisfy palates. I love reading cookbooks. I have bookshelves of cookbooks that I will probably give to my grandson Chef Dook, whenever his wife Gretchen builds that bookshelf in his home office.

**If I could change one thing, what would it be?** Nothing. Not one thing.

**If you could change one thing about your family what would it be?** That my oldest daughter Emily would be alive to see how well all her children grew up to be.

**My greatest achievement** is this family legacy, this restaurant, this kitchen where I work every day.

**What would I come back as?** That's easy to answer - myself, Leah Lange Chase, Dooky's hardworking and prayer-filled wife from Madisonville, Louisiana.

**What do I regard as the lowest depth of misery?** The lowest depth of misery is not being able to do for others.

**What is the quality I most like in a man?** Be a man, respect women, care for your children, and teach them right from wrong behaviors.

**What is the quality, I most like in a woman?** Perseverance, self-confidence - being comfortable in your own skin and identity. I like a woman who keeps her family united and does for the family.

**What do you most value in your friends?** Being there for each other no matter what happens in life - "a friend in need is a friend indeed."



Leah Chase

**Who are your favorite writers?** Shakespeare, he was ahead of his times and still is. But I would have to say, Langston Hughes and his poem, Mother to Son..."Life for me ain't been no crystal stair."

**Who is your favorite hero of fiction?** Some things now said about her may be fictional, but I love Phillis Wheatley.

**Who are your heroes in real life?** Abraham Lincoln, Haile Selassie, Rose Kennedy, Mother Teresa, Barack Obama, FDR and of course Eleanor, General George Patton.

**What is it that I most dislike?** Cowardice and lack of faith that God will care and watch over you.

**How would like to die?** I do not like to die. I want to live until I am 115 years of age and live standing on my own two feet.

**What is your motto?** Pray, work hard, and do for others.



Leah Lange Chase - at age 92 and Still I Cook

## WILD DUCKS AND TURNIPS

The Wild Game Dinner is an annual tradition at Dooky Chase's for local politicians. It started in 1978 when Dutch Morial, the mayor of New Orleans at the time, had these ducks in his freezer. His wife, Sybil, said she wanted them out. So he brought these ducks over to me and figured he would dump them in my lap. We started with forty ducks.

We were about to have the police strike and still, everybody came to the dinner. Even Dutch's worst

enemies came. It got so red hot that I had to leave! Now, every year, the men bring me the games and I cook it the way I please. Anyone can come to the party, but they have to bring some kind of game. We usually have a feel for how many people are going to be there ahead of time. When there is a lot of political upheaval, this is the "in" spot. I provide the meal and they provide the spice. Yes, they do provide the spice!

**INGREDIENTS**

- 2 wild ducks
- 2 tbsp. chopped garlic
- Salt and black pepper
- ¼ cup flour
- ½ tsp. paprika
- ¼ tsp. garlic powder
- 6 strips bacon
- 3 cups water
- 1 cup chopped onion
- 2 sprigs fresh thyme
- 2 large turnips, diced
- ½ tsp. white pepper
- 1 tbsp. chopped parsley

**DIRECTIONS**

Ducks should be picked well; no feathers should be left on the birds. Pass birds over an open flame on stove; this will singe small feathers. Hold birds under running water, rubbing them briskly to remove all small feathers. Wipe ducks dry. Raise the skin on breast of ducks; rub 1 tablespoon of the chopped garlic under duck skin. Mix salt and pepper. Season ducks by rubbing mixture in cavity of ducks and over the entire birds. Mix flour, paprika and garlic powder. Dredge the ducks in the flour mixture. Set birds aside.

Cut bacon in small pieces. In a small Magnalite roaster or Dutch oven, cook bacon pieces until the fat is rendered. Remove cooked bacon from pot. Place prepared ducks in pot, breast side up. Brown ducks on all sides. Add water, onions, remaining garlic and thyme. Cover tightly and let simmer for 1 hour, turning as ducks cook. When ducks are tender, place turnips around ducks. Add white pepper, parsley and bacon pieces. Cover pot and let simmer until turnips are done – about 20 minutes. Yield: 4 servings.