

BTV August Schedule

Sparklight 56; Uverse 99 (follow prompts) or at biloxi.ms.us/btv

Morning	
6 a.m.	"Down in Biloxi," by Rockin' Ray Fournier (4 min)
6:04 a.m.	Inside BTV for August (6 min)
6:10 a.m.	Infrastructure report (5 min)
6:15 a.m.	Inside Shuck Nation (15 min.)
6:30 a.m.	Biloxi Public Schools (15 min)
6:45 a.m.	Biloxi VA Today (15 min)
7 a.m.	"Biloxi Cooks!" (30 min)
7:30 a.m.	Storytime with Gumbo Kelly (15 min)
7:45 a.m.	Keesler update (15 min)
8 a.m.	Special presentation: "Camille: The original monster storm" (1 hr)
9 a.m.	City Council meetings and other bonus public affairs programming (3 hours)
Afternoon	
Noon	A vintage vignette: "America's Riviera," B&W, 1950s travelogue (9 min)
12:10 p.m.	A vintage vignette: "America's Riviera," 1960s travelogue (14 min)
12:25 p.m.	Biloxi Public Schools (15 min)
12:45 p.m.	Biloxi VA Today (15 min)
1 p.m.	"Biloxi Cooks!" (30 min)
1:30 p.m.	Storytime with Gumbo Kelly (15 min)
1:45 p.m.	Keesler update (15 min)
2 p.m.	Special presentation: "Camille: The original monster storm" (1 hr)
3 p.m.	City Council meetings and other bonus public affairs programming (3 hours)
Evening	
6 p.m.	"Down in Biloxi," by Rockin' Ray Fournier (4 min)
6:04 p.m.	Inside BTV for August (6 min)
6:10 p.m.	Infrastructure report (5 min)
6:15 p.m.	Inside Shuck Nation (12 min)
6:30 p.m.	Biloxi Public Schools (15 min)
6:45 p.m.	Biloxi VA Today (15 min)
7 p.m.	"Biloxi Cooks!" (30 min)
7:30 p.m.	Storytime with Gumbo Kelly (15 min)
7:45 p.m.	Keesler update (15 min)
8 p.m.	Special presentation: "Camille: The original monster storm" (1 hr)
9 p.m.	City Council meetings and other bonus public affairs programming (3 hours)
Midnight	National Anthem by Ronny Broussard (2 min)



You can view individual programs on the city's YouTube channel.

A salute to Camille, the original monster storm

Katrina became the new gold standard, no doubt, when the storm made landfall Aug. 29, 2005, but Mississippi filmmaker Rex Jones wanted to make sure the original monster storm, Camille, got appropriate due in 2019, when the killer storm's 50th anniversary rolled around.

All this month, the anniversary months of Camille and Katrina, the city's municipal TV channel, BTV, will be airing Jones's "Camille: The original monster storm." The hour-long documentary airs at 8 a.m., 8 p.m. and 2 each afternoon throughout August.

Camille ranks as the second-most intense hurricane to strike the continental United States, claiming the lives of 256 individuals and causing more than \$1 billion in damage.

The hour-long documentary was produced for the Southern Documentary Project at the University of Mississippi. Jones interviewed Coast residents Charles Sullivan, George Schloegel, Gerald Blessey and others for the project.

Said Jones of the storm, which officially made landfall in Waveland, 52 years ago, on August 17, 1969: "Hurricane Camille sometimes gets forgotten in the wake of Katrina, so it was important to me as a filmmaker to commemorate this natural disaster by gathering first-person stories and extensive archival material as we approached its fiftieth anniversary. Disaster preparation and recovery were so different in 1969 than today or even 2005."

Numbers add up at this busy corner

As restaurants go, it's one of the busiest corners in Biloxi, Lameuse at Water. There's the always-popular Half Shell Oyster House, Adventures, Le Beignet, and Fuji, which shares a roof with Rena's, the lunch spot.

Now, add One Thirty One Lameuse to the collection. It's situated atop Fuji, at 131 Lameuse St., of course, and serving lunch and dinner.

Hear about One Thirty One this month on "Biloxi Cooks!" See the program at 7 a.m., 7 p.m. and 1 each afternoon throughout August.

This month's recipes: Duck Poppers

Ingredients:

- 8 slices bacon
- 1 skinless duck breasts
- 2 jalapeños
- ¼ cup Creole cream cheese*
- Blacken seasoning- to taste
- 2 cups fresh blackberries, rinsed and drained
- 2 tablespoons sugar, or more to taste
- 1 teaspoon lemon juice

Instructions (20 minutes):

Duck Poppers:

1. Cut jalapeno it to halves vertically, remove seeds and ribs
2. Slice each horizontally
3. Spread cream cheese inside each, lightly season with blacken seasoning spices and set aside
4. Slice duck breast into 8 slices, about ¼ inch thick, place each on top of the cream cheese stuffed jalapenos
5. Lay bacon slice vertically and place jalapenos at bottom of the strip
6. Roll bacon with piece of stuffed jalapeño upwards until complete a full roll with bacon connected to bacon
7. Turn rolled piece of bacon 90 degrees with the strip still vertical
8. Continue to roll bacon to fully cover stuffed jalapeno slice
9. Repeat process with 7 other strips of bacon and stuffed jalapeno slices
10. Place 8 rolled poppers on grill heat on high, 6-8 mins. each side
11. Arrange on a plate and top with a small amount of blackberry coulis

Blackberry coulis:

Combine blackberries, sugar, and lemon juice in bowl of small food processor. Blend until smooth and sugar has dissolved, 15 to 20 seconds. Adjust sugar if desired, and blend again. Then strain mixture using a fine mesh strainer to remove seeds. Refrigerate until ready to use.

