

# BTV February Schedule

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

Morning	
6 a.m.	"Down in Biloxi," by Rockin' Ray Fournier (4 min)
6:04 a.m.	Inside BTV (6 min)
6:10 a.m.	Infrastructure report (5 min)
6:15 a.m.	"History of Biloxi" (13 min)
6:30 a.m.	Biloxi Public Schools (15 min)
6:45 a.m.	Biloxi VA Today (15 min)
7 a.m.	"Biloxi Cooks!" Cooking crawfish with Sean Desporte
7:30 a.m.	Storytime with Gumbo Kelly (15 min)
7:45 a.m.	Keesler update (15 min)
8 a.m.	Special presentation: Fred Haise statue: The final countdown
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!" Cooking crawfish with Sean Desporte
1:30 p.m.	Storytime with Gumbo Kelly (15 min)
1:45 p.m.	Keesler update (15 min)
2 p.m.	Special presentation: Fred Haise statue: The final countdown
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 (6 min)
6:10 p.m.	Infrastructure report (5 min)
6:15 p.m.	"History of Biloxi" (13 min)
6:30 p.m.	Biloxi Public Schools (15 min)
6:45 p.m.	Biloxi VA Today (15 min)
7 p.m.	"Biloxi Cooks!" Cooking crawfish with Sean Desporte
7:30 p.m.	Storytime with Gumbo Kelly (15 min)
7:45 p.m.	Keesler update (15 min)
8 p.m.	Special presentation: Fred Haise statue: The final countdown
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.

## See the making of the Haise statue

Videographer August Taconi, who has chronicled the Fred Haise statue progress from Day 1, has an update in "Fred Haise statue: The Final Countdown," a documentary airing as a special presentation this month on BTV.

In addition to interviews with Fred and sculptor Mary Ott Tremmel Davidson, Taconi traveled to Inferno Art Foundry in Union City, Ga., to see the casting of the eight-foot likeness of the Biloxi native who gained worldwide fame as one of the three members of the Apollo 13 crew in 1970.

See "Fred Haise statue: The Final Countdown" daily in February on BTV at 8 a.m., 8 p.m. and 2 p.m.

## Crawfish: Cooking with Sean

Sean Desporte, the Biloxi seafood market and restaurant owner whose family name is synonymous with seafood in Biloxi, has advice on how to boil crawfish for your Mardi Gras gathering in this month's episode of "Biloxi Cooks!"

Desporte, owner of Desporte Seafood on Caillavet Street, walks even the novice through the steps in a program that airs daily at 7 a.m., 7 p.m. and 1 p.m. throughout January.

### This month's recipe: How to prepare, boil crawfish

#### General info:

Buy your crawfish live right before you plan to boil for the best results. You will need about 3 to 5 pounds per guest, if they are the main course of the meal.

#### Pot:

Your boiling pot should hold two quarts of liquid for every pound of crawfish you're boiling. Of course, have a gas or propane burner big enough to hold your pot of choice and an ice chest large enough to hold your crawfish.

#### Clean the crawfish:

Clean the crawfish thoroughly by rinsing them in fresh cool water. Use an ice chest.

#### The boil:

Use a boil that's packed with spices that are found in the best Cajun cuisines such as chili powder, red pepper and garlic.

#### The actual boiling:

1. Fill your pot halfway with water, just enough to cover the crawfish you'll be adding in step 4.
2. Add a good seafood boil and make sure to stir to combine.
3. Light your burner and wait for the water to begin boiling.
4. Add the crawfish once the water is rapidly boiling, then cover them with a lid. Wait for the water to return to a boil.
5. Let them boil for no more than 3 minutes. They'll continue to cook as you remove them and season in next few steps.
6. Sprinkle a light layer of seafood boil into your clean ice chest. Add your boiled crawfish and then add another layer of seasoning on top. Make sure that you do it in increments, typically 1 pound of seasoning for every 15 pounds of crawfish.
7. Close your ice chest and shake it to thoroughly mix everything together.
8. Keep the ice chest closed for around 15 minutes and let the flavors mix together/settle.
9. Serve.

