

BTV March 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 (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!" St. Patrick's Day Feast
7:30 a.m.	Storytime with Gumbo Kelly (15 min)
7:45 a.m.	Keesler update (15 min)
8 a.m.	Special Presentation: The dedication of the Fred Haise statue
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!" St. Patrick's Day Feast
1:30 p.m.	Storytime with Gumbo Kelly (15 min)
1:45 p.m.	Keesler update (15 min)
2 p.m.	Special Presentation: The dedication of the Fred Haise statue
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!" St. Patrick's Day Feast
7:30 p.m.	Storytime with Gumbo Kelly (15 min)
7:45 p.m.	Keesler update (15 min)
8 p.m.	Special Presentation: The dedication of the Fred Haise statue
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 dedication of Fred Haise statue

Fred Haise had his day in Biloxi with the dedication of a nine-foot statue in his likeness, and videographer August Taconi captures all of the moments in a new special presentation airing this month on BTV.

You can see the 50-minute presentation daily at 8 a.m., 2 p.m. and 8 p.m. on BTV: Biloxi Television. BTV is available on Sparklight channel 56 or U-verse 99 in Biloxi or online anywhere at biloxi.ms.us/btv.

Biloxi honored its most-famous native -- celebrated fighter pilot, test pilot and Apollo 13 astronaut -- during a ceremony on Feb. 13 at the statue site, south of the Biloxi Lighthouse. The statue is a bronze likeness of a smiling Haise garbed in his astronaut suit and cradling his space helmet.

Haise, who turned 88 in November, was joined by Mayor Andrew "FoFo" Gilich, sculptor Mary Ott Tremmel Davidson, Mississippi Power CEO Anthony Wilson and others in the program.

The ceremony also signaled the opening of the Lighthouse parking area, a popular beachfront site because of its location in the shadow of the city's signature landmark.

A green 'Biloxi Cooks!'

Restaurateur and raconteur Bobby Mahoney guests in an encore presentation of "Biloxi Cooks!" airing daily in March. The segment, cohosted by William Sackett, features Mahoney's telling the story of Mary Mahoney's Old French House Restaurant.

See it daily at 7 a.m., 1 p.m. and 7 p.m. throughout March.

This month's recipe: St. Patrick's Day Feast

Ingredients:

- 2 Groebel's Corned Beef Briskets (Flats)
- 1 bottle of beer
- 2 cabbage heads
- 3 lbs potatoes, peeled and mashed
- 1 pint of sour cream
- 2 cups of milk
- 8 oz block of cream cheese
- 1 pkg Durkee/French's Fried Onions
- 1 pkg Hormel Bacon Pieces
- 8 oz Mozzarella cheese
- Apple Cider Vinegar
- Ground cloves
- Salt
- Pepper

Instructions:

Beef

- Place Corned Beef brisket in a roasting pan, fat side up. Sprinkle contents of seasoning packet on top of beef. Pour beer into pan until just below top of beef.
- Seal pan tightly with aluminum foil
- Place in 325 degree oven
- Cook time - 6 hours, but at end of 2 hours than 4 hours, open cover and remove ½ of liquid surrounding beef. Add liquid to cabbage.

Cabbage

- Cut cabbage into desired size pieces. Wash and add to tall pot. Add enough water to cover cabbage. Add tablespoon of vinegar, ½ teaspoon of ground cloves and tablespoon of salt.

- Simmer cabbage until tender adding beef braising liquid for seasoning

Potatoes

- Peel, boil and mash potatoes when done. Note: Instant potatoes will work, follow instructions on box.
- Add milk, cream cheese, and sour cream and whip until creamy. Add French's Onions and Hormel Bacon Pieces. Mix well; add salt and pepper to taste. Put potatoes in baking dish, top with Mozzarella cheese and bake alone for 45 minutes at 325 degrees.

