

# BTV March 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
6:10 a.m.	Infrastructure report (5 min)
6:15 a.m.	Shuckers Insider
6:30 a.m.	Biloxi Public Schools (15 min)
7 a.m.	Biloxi Cooks!" St. Patrick's Day Fest (10 min)
7:30 a.m.	Storytime with Gumbo Kelly (15 min)
7:45 a.m.	Keesler Update (15 min)
8 a.m.	Special presentation: "A Few Moments with Mayor Andrew "FoFo" Gilich," followed by State of the City
9 a.m.	City Council meetings and other bonus public affairs programming (2 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)
1 p.m.	Biloxi Cooks!" St. Patrick's Day Fest (10 min)
1:30 p.m.	Storytime with Gumbo Kelly (15 min)
1:45 p.m.	Keesler Update (15 min)
2 p.m.	Special presentation: "A Few Moments with Mayor Andrew "FoFo" Gilich," followed by State of the City
3 p.m.	City Council meetings and other bonus public affairs programming (2 hours)
Evening	
6 p.m.	"Down in Biloxi," by Rockin' Ray Fournier (4 min)
6:04 p.m.	Inside BTV
6:10 p.m.	Infrastructure report (5 min)
6:15 p.m.	Shuckers Insider
6:30 p.m.	Biloxi Public Schools (15 min)
7 p.m.	Biloxi Cooks!" St. Patrick's Day Fest (10 min)
7:30 p.m.	Storytime with Gumbo Kelly (15 min)
7:45 p.m.	Keesler Update
8 p.m.	Special presentation: "A Few Moments with Mayor Andrew "FoFo" Gilich," followed by State of the City
9 p.m.	City Council meetings and other bonus public affairs programming (2 hours)
Midnight	National Anthem by Ronny Broussard (2 min)



## Seeing Biloxi through the Mayor's eyes

Mayor Andrew "FoFo" Gilich has overseen the administrative functions of the city since a special election in 2015 and this month on BTV, you can hear more about the life of "FoFo" Gilich, his mayoral reign, and what he envisions for the future of Biloxi in this month's "A Few Moments with..."

Hear about his love for Biloxi and see his enthusiasm and passion for the city in this month's program.

"A Few Moments with Mayor Andrew "FoFo" Gilich" airs on BTV daily in March at 8 a.m., 2 p.m., and 8 p.m.

And then on March 16, Mayor Gilich will present the annual State of the City Address at the Beau Rivage. The program will be recorded and air on BTV days after the presentation during the 8 a.m., 2 p.m., and 8 p.m. blocks.

Both programs will also be added to the city's YouTube channel and on-demand for free.

## 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, recorded in 2021, features Mahoney's telling the story of Mary Mahoney's Old French House Restaurant.

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



## This month's recipe:

### 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 then 4 hours, open cover and remove 1/2 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, 1/2 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.



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