

LAUREN & LUIS

Wedding
Weekend
Guide





Welcome to New Orleans!

“...if there is a Creole recipe for living, I suppose it might read something like this:

Do not rush.

Do not hasten.

Relax, *mon ami*, and enjoy this small haven.

Here you can linger at your own pace and stroll through history leisurely, taking time to feel its living presence. New Orleans, like its cuisine, is made to savor slowly, employing all of your senses. Once you’ve sampled it, you will not be easily satisfied with anything else.”

Mel Leavitt, *The Court of Two Sisters Cookbook* p. 11



Thank you for joining us from near and far for this special weekend. We’ve included some information to guide you, but New Orleans is a choose-your-own-adventure town. We invite you to indulge in the City that Care Forgot as we celebrate Lauren and Luis! *Laaissez les bon temps rouler!*

Compiled and edited by Lea Witkowski-Purl who spent many more hours than originally planned uncovering the secrets of one 189-year-old building in the French Quarter for this commemorative book in celebration of Lauren and Luis. It has been an absolute pleasure to celebrate your partnership this way. Wishing you a lifetime of magical moments that bring you joy and wonder.

Weekend Itinerary

Friday Suggestions

Arrival at hotel

Dinner, Drinks (see page 6)

Second Lines (see page 10)

Ghost Tour (see page 27)

Saturday Morning Suggestions

Beignets at Cafe Du Monde and Jackson Square

or

Brunch at Sylvain and Street Art Walk (see page 27)

or

Brunch at Antoine's and Pharmacy Museum

or

Lunch at Central Grocery and visit the Sisters' grave in St. Louis Cemetery No. 3 (see page 24)

Saturday Evening Itinerary

5:30 Court of Two Sisters Arrival

6:00 Wedding

6:30 Second Line for Lauren and Luis

7:00 Reception

11:00 Afterparty

Other interesting sites:

JAMNOLA
Rusty Rainbow
World War II Museum
Museum of Death
New Orleans Jazz
Museum
Carousel Bar at
Monteleone

Hola Y'all!

Your welcome bag includes snacks, sanitizer and sustenance to keep you going all weekend long. We also included a few special gifts with important significance to thank you for joining us.

Volcano Candle

Please enjoy one of Lauren's favorite candle scents in your gift bag. Notes of satsuma, sugared lemon peel and agave in a hand poured soy candle with a self trimming, natural cotton wick, made with fragrance oil that is free from carcinogens and reproductive toxins. Please use all candle safety tips while burning. We packaged these carefully for travel so you can remember your weekend in New Orleans when you get home. Infused with the intention of satisfaction and calm, we can't wait to see you again.

Pralines

Pralines are a special treat with a uniquely New Orleans history. We received this culinary tradition from French ancestors, who used almonds. As early as the 1860s, Black women were selling pralines on the streets of the French Quarter, using their adapted recipe of sugar, pecans and cream. They sang songs to attract customers and could be considered some of the first street performers of the French Quarter.

Gris Gris Bag

Gris Gris (pronunciation: gree gree) is a voodoo amulet, believed to bring luck or ward off evil. Passed to us through African ancestors, the tradition varies by practitioner but usually includes herbs and oils bound in cloth. Your bag is meant to aid you on a weekend adventure in New Orleans with wormwood for ridding evil spirits, clairvoyance and healing; cinnamon for protection and to help attract fairies and sprites; elderwood for imagination, change and aiding the fairies; and seven cloves for maintaining strong friendships. Your bag includes a charm, written in either Spanish or English, to inspire your adventure!

Food Suggestions

Central Grocery and Deli (923 Decatur St) \$

Small Italian market selling specialty foods and muffaletta sandwiches, which its founder invented.

Pizza Delicious (617 Piety St) \$

New York style pizza deep in New Orleans. Shane's favorite.

Sylvain (625 Chartres) \$\$

Elegant gastropub with cocktails and American fare in a former carriage house with courtyard seats. Has a lovely brunch.

Antoine's (713 St. Louis St.) \$\$\$

A New Orleans institution. Circa-1840 old-world grand dame of fine French-Creole dining and birthplace of oysters Rockefeller. Your server will gladly give an after-dinner tour of the restaurant, which is more like a museum, if it's not busy. One of the oldest restaurants in the United States, it's been continuously run by the same family since it's opening. It's **the oldest family-run restaurant**. Hermès Bar is attached, which also serves food.

To know: The only parts of New Orleans that are built on a grid are the French Quarter and the later planned neighborhoods like Gentilly. As a result of the crescent in the river, New Orleanians forgo attempts to determine cardinal directions and instead use our major landmarks (or watermarks) as directions. If you're headed upriver, you're going Uptown. As you might expect, Downtown is downriver. If you're on the side of the street closest to the river, you're Riverside and the opposite side is Lakeside. So you will find the Court of Two Sisters on the Uptown Lakeside of Royal if you're coming from the Cathedral. It's toward the river on the Downtown Lakeside of Royal coming from the Royal Sonesta.

Drink Suggestions

Pimm's Cup at Napoleon House (500 Chartres St.)

Napoleon House gets its name from the famous Frenchman. According to the story, Nicholas Girod (1751-1840), the mayor of New Orleans, had a plot to let Napoleon Bonaparte (1761-1821) stay at this location with him while he was in exile. Although Napoleon died before he made it to New Orleans, his name remains.

The Pimm's Cup is lemonade, Pimm's liqueur, 7up, gin and a cucumber, a refreshing drink in the New Orleans heat. According to legend, the cocktail was popularized in the Big Easy at Napoleon House among the glitterati in the 1940s.

Hurricane at Pat O'Brien's (718 St. Peter St.)

Gretchen and Paul, Lauren's parents, met at Pat O'Brien's in 1980. We celebrate with a drink, usually a Hurricane, on every special visit. At one time, it is likely that the property

of Pat O'Brien's and the property of the Court of Two Sisters, both now known for their courtyards, shared a common courtyard.

The Hurricane is the signature cocktail at Pat O's. It is a deceptively strong combination of fruit juice and rum served in giant glasses with fruit slices.



1981 Gretchen, Cathy, Helen, Stanley and Elaine at Pat O'Brien's



2021 Luis, Lauren, Paul, Gretchen, Lea and Shane by the flaming fountain

Purple Drank at Lafitte's Blacksmith Shop (941 Bourbon St.)

This exposed brick-between-posts French Colonial cottage most likely dates from the 1770s. Its steep hipped roof is reminiscent of French provincial thatched roof cottages and is part of a design that probably came to New Orleans via French Canada. This property, first owned in 1722 by Nicolas Touze, is reputed to be **the oldest structure used as a bar in the United States**. The building escaped the two great fires at the turn of the 19th century due to slate roofing.

To know: One of the many theories about the origin of the word "cocktail" to describe a mixed drink has its roots in New Orleans. The legend says that Antoine Peychaud (1803-1883) measured the ingredients for his bitters in a coquetier or egg cup, which became cocktail. The original cocktail, in this version, is New Orleans' own Sazerac, which includes absinthe, Sazerac brand rye whiskey and Peychaud's bitters among its ingredients.

However, the word cocktail was in print as early as 1798. A more likely origin of the word is to describe the tail of a horse that was not thoroughbred. A cocktail was similarly used to describe a mixed drink. The first known definition appeared in 1806, "Cock-tail, then, is a stimulating liquor, composed of spirits of any kind, sugar, water and bitters — it is vulgarly called a bittered sling..."

Between 1772 and 1791, the property is believed to have been used by the Lafitte brothers, Jean (1780-1823) and Pierre (1770-1821), as a New Orleans base for their Barataria smuggling operation. Like most New Orleans legends, this one is a gumbo of embellishments. The Lafitte brothers are only known to have come to New Orleans as refugees from Haiti in 1803, making their hero status during the Battle of New Orleans in the War of 1812 very true but the tales of smuggling from Bourbon St. likely false.

In 1937, a history of New Orleans sarcastically recorded the location as a plumber's shop; the legend was doubted even then apparently. It is claimed that the first barroom permit for the property was recorded in 1933 for Cafe Lafitte, the same year that prohibition ended, but this claim is unverified. In the 1940s, the cafe became a popular night spot that attracted a bohemian clientele, including the gay community and celebrities like Noël Coward (1920-1987) and Tennessee Williams (1911-1983). However, the building was sold in 1953. Café Lafitte in Exile (901 Bourbon St.) soon opened at the other end of the same block, which maintains that it is **the oldest gay bar in the United States**.

Purple Drank, a dark purple grape-flavored daiquiri-like frozen cocktail, is a reference to a very different combination of soda and cough syrup popular among hip hop artists like Lil Wayne (1982-). The rapper grew up about five miles Uptown in the Hollygrove neighborhood.

Absinthe at Pirates Alley Cafe (622 Pirates Alley)

If you fancy a taste of turn-of-the-century Paris, have a leisurely glass of absinthe at the Pirates Alley Cafe. This highly alcoholic spirit was villainized and illegal for nearly a century in the United States, from 1912 to 2007, because of a false belief that it caused insanity. More than likely, impurities in past recipes for color or flavor caused the adverse reactions. The Green Fairy is herbaceous with wormwood and anise providing the primary notes. We included a little bit of wormwood in your Gris Gris Bag (see page 5).

Late Night at The Dungeon (738 Toulouse St.)

Looking for adventure? If you can find it, The Dungeon is a legendary bar tucked down a secret alleyway in the French Quarter. Known for risqué behavior and celebrity sightings, photos are not allowed. But pretty much anything else is.

Live Music on Frenchmen St. (Frenchmen St. at Decatur St.)

Formerly known as the locals Bourbon St., a few too many guidebook mentions and chain restaurant openings have created a veritable second Bourbon St. walking distance from the original. A notable exception is **the live music available nightly by world class musicians**, which is still the staple of Frenchmen St.

Second Line Parades

After the ceremony but before the reception...

A brass band blares. The bride's hand-decorated parasol twirls. A devoted group behind the band waves handkerchiefs to the beat of the drum, while a grand marshal in a snazzy suit and jaunty hat leads the way – out-dancing, out buck-jumping them all as he waves his feathered fan.

You've just stumbled upon a special treat - a New Orleans second line. **Everyone is welcome to join the parade!** This is the *joie de vivre* everyone talks about in New Orleans. You can't help but smile and indulge in the songs everyone knows and the dances everyone can do. This special feeling,

hanging on the humidity, is why **New Orleans is like nowhere else on Earth.**

History of the Second Line

Second lining has been called “the quintessential New Orleans art form.” Historically, the African-American community began second lines as neighborhood celebrations. The neighborhood organizations offered social aid to formerly enslaved people, such as loans and insurance, and used the second lines as a form of advertising. Second lines were also used to honor members who died in their community, which launched the idea of second lines at funerals also known as Jazz Funerals. Often, Mardi Gras Indians were and still are included in the procession.

The Mardi Gras Indians are the African-American social club communities of New Orleans’s inner city, both Uptown and Downtown. While these Indians have paraded for well over a century, their parade is perhaps **the least recognized Crescent City tradition.** Historically, Black, Indigenous, and People of Color could not participate in the typical New Orleans parade rituals because of class and racial divides. The Black neighborhoods in New Orleans gradually developed their own style of celebrating Mardi Gras. Their krewes are named for imaginary Native American tribes according to the streets of their ward. The Mardi Gras Indians named themselves after Native Americans to honor them for their assistance in escaping the tyranny of slavery. It was often local Native Americans who accepted formerly enslaved people into their society or

helped them navigate the swamps when they made a break for freedom. **We celebrate this support to this day.**

The practice of creating the attire worn by Mardi Gras Indians is called Masking. The hand-crafted, individually designed pieces are made of beads/sequins and feathers and can weigh in excess of 100 lbs. It can take the entire year to create the suit. The krewes meet on Mardi Gras Day, formerly to settle disputes, but presently to compare craftsmanship of their suits. They also celebrate on a Sunday near St. Joseph's Day, known as Super Sunday. No one is sure why they chose this day to celebrate, but it seems to be an attempt to blend in with the Italian celebrations occurring simultaneously.

What is a Second Line?

In the tradition of second lines, the first line is made up of the grand marshal or parade leader, the band and those being honored. In a jazz funeral, the family and the hearse or casket are the first line. In a wedding, it's the bride, groom and wedding party. You, the strutting revelers who join in behind, are the second line. The leaders of the parade sometimes carry decorated umbrellas, while the other participants shake handkerchiefs while they dance. In New Orleans,



we join the parade - or at least stop to enjoy it - instead of complaining about blocked traffic. The more participants in the procession the better!

Second Lines for Weddings

As it is a celebration, second lines are a popular tradition among New Orleans weddings. It signifies the beginning of a new life together. Usually, the second line brings the wedding guests and bridal party from the ceremony to the reception.

Lauren and Luis will celebrate with a second line after their ceremony! Please join our brass band and grand marshall in this special tradition. We also invite you to be enveloped by joy all weekend long by joining the second lines of other celebrations you see in the French Quarter.

History of the Court of Two Sisters

The first record of ownership of the property where the Court of Two Sisters restaurant is now located was recorded in 1722. In 1726, Sieur Etienne de Perier (1687-1766), the second French royal governor of colonial Louisiana, became a resident of 613 Rue Royale. Known as “Governor’s Row,” the 600 block of Royal Street was home to five governors, two State Supreme Court Justices and one future Justice of the U.S. Supreme Court (Edward Douglas White 1845-1921). Zachary Taylor (1784-1850), 12th president of the United States, also resided for a time at 621 Royal. It has also been rumored that the outrageous Marquis de Vaudreuil (1698-1778), another early French governor and the one responsible for transforming New

Timeline of Significant Events

Before In New Orleans, you are on Chahta Yakni (Choctaw) and Chitimacha tribal and ancestral land. The area in the bend of the Mississippi River was known as Bulbancha, or land of many tongues in Choctaw, prior to colonization. Always an important trading area due to the geographical features of a river and a lake, Native Americans called it the place of many tongues as a reference to the many different groups who came here to trade and learn from each other. It's still a fitting name.	<ul style="list-style-type: none"> 1718 Nouvelle Orleans colonized by the French 1722 First record of property ownership of 613-615 Rue Royale 1732 Etienne de Perier, second governor of Louisiana, lived at 613 Rue Royale 1762-1803 Spanish rule of Nueva Orleans - nearly all of the 18th century architecture in the French Quarter is from this period. At this time, Royal Street was known as Calle Real
1788 Holy Saturday Fire broke out at the home of Spanish treasurer Don Vincente Nunez at Toulouse and Chartres, reducing more than 800 homes and public buildings to ash from Charters to Dauphine, Conti to St. Peter	<ul style="list-style-type: none"> 1794 Great Fire of December 8 broke out at present-day MS Rau Antiques (622 Calle Real). Inadvertently started by children playing near a hay barn, a north wind caused the fire to destroy 212 buildings and the most valuable warehouses in the city in less than three hours
1803 Spanish returned New Orleans to France. In the same year, the Louisiana Purchase made New Orleans American	<ul style="list-style-type: none"> 1812 Louisiana became a state 1832 613-615 Royal St. constructed for Jean Baptiste Zenon Cavelier, president of the Bank of New Orleans
1860-1864 Civil War	

1886 Emma and Berthe
Camors-Parlongue open the shop
The Two Sisters

1910 Mme. Angau (*sic.*) listed
as the second prize winner in a
“Beautiful Courtyard” contest

1920-1933 Prohibition years
May have been used as a
speakeasy or cabaret

1936 *Glorified Spaghetti* recipe
published “from the carefully
guarded culinary archives
of the famous restaurant,
Courtyard of Two Sisters, in the
Vieux Carre of New Orleans”

1956 Jimmie Cooper died in the
upstairs apartment

1963 Fein family acquired the
restaurant

1988 Fire destroyed the Cabildo,
which has been carefully restored

1990 Fein family restored the
sisters’ tomb

2005 Property sustained
minimal damage during
Hurricane Katrina, like most of
the French Quarter

2021 Location of the
Witkowski-Matamoros Wedding

1906 The Two Sisters closed,
final address was 615 Royal

1914 615 Royal was the
address of the New Orleans Art
Furniture Company

1935 Listed in the New Orleans
Directory as the Court of the
Two Sisters under restaurants

1940 Jimmie Cooper acquired
the building

1944 Emma and Berthe die
within two months of each other

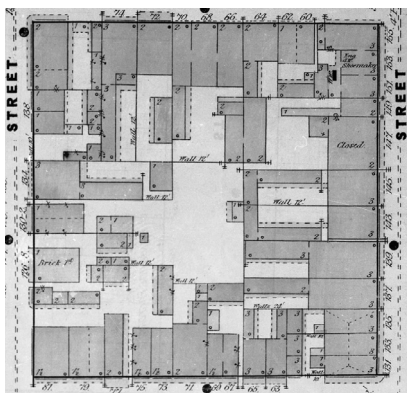


Title: 613-615, 619-621 Royal (1939)
Negative Number: 2-061-018
Courtesy of: Louisiana State Museum

Orleans from a marshland village into a petite Paris, was once a resident of 613 Royal. He was so aristocratic and theatrical that he was known as the “Grand Marquis.” The second floor dining room at the Court of Two Sisters is now called the Grand Marquis Room in his honor.

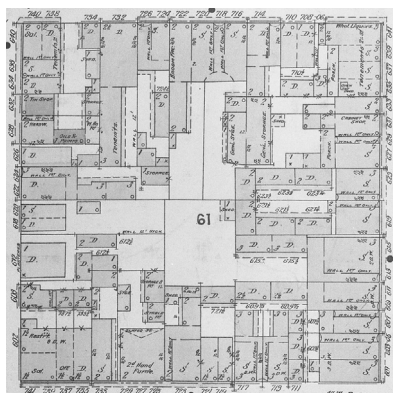
During this time, it was not typical for residences to have walled courtyards in the French Quarter. This became common after the fires of the late 18th century. Any structures on this property were surely destroyed once if not twice in the fires.

The present structure at 613-615 Royal was constructed in 1832 during the city’s first major economic boom. It was built for Jean Baptiste Zenon Cavelier (1776-1850), a financier. The building, built in the French townhouse style, is three story masonry Transitional architecture with Creole details, like the rear arches. The delicate detailing, including the garlanded wooden cornice and the wrought iron balconies, point to the work of architects Gurlie and Guillot. The upper floors, originally a family home,



The large square in the center of the block is the Courtyard of 613 Royal St.

Sanborn's Insurance Maps April 1876
Courtesy of: Special Collections Division,
Tulane University Libraries.



The courtyard is labeled 61 in this map.

Sanborn's Insurance Maps 1896
Courtesy of: Special Collections Division,
Tulane University Libraries.

were converted to apartments for many years which were eventually converted to the current kitchens, dining rooms, and offices.

Cavelier and his brother operated stores at 613 Royal and two doors away at 631 Royal. The Court of Two Sisters building passed out of the Cavelier family in 1854.

Two Sisters and a Shop

As early as 1886, Berthe Camors Parlongue Angaud Noblet and Emma Camors Parlongue Musso were listed in the New Orleans directory under the name The Two Sisters at various addresses, ending with 613 and 615 Royal in 1906.

Born in 1860 and 1858 respectively, they belonged to a

proud and aristocratic Creole family. Their shop outfitted many of the city's finest women with Mardi Gras costumes, formal gowns of the "Gay Nineties," lace and perfumes imported from Paris. It's said that occasionally the sisters would serve tea and cakes to their favorite customers in the large courtyard beginning the tradition continued today.

KROST & VOEGTLE, 13 & 15 ROYAL ST.	
bet.	
n	
5th	PARLANGE CHARLES , Lawyer (White, Parlange & Saunders), 13 Commercial pl. r. 1288 St. Charles av.
ton,	Parlongue Armand L. shoemaker, 102 Orleans Parlongue Berthe Miss (The Two Sisters), r. 130 Royal
asin	Parlongue Henry, clothing mnfr. 43 Chartres PARLOR BILLIARD HALL , Charles Daredont, Propr, 189 Canal. cor. Dauphine Parlor Cotton Pickery, Charles E. Van Wickie, propr. Tchoupitoulas, se. cor. Orange
ison	Parmele Allen J. r. 222 Washington av. 4th Dist.

The Two Sisters is listed under Berthe's maiden name in the 1892 New Orleans directory.

While the sisters no longer appear associated with the shop at 613-15 Royal in the directory after 1906, nothing could separate them. They finished their lives on N. Dupre

St. together and died within two months of each other at the end of 1944. They lie side by side at St. Louis Cemetery No. 3 on Esplanade Avenue. The Fein family who currently operate the restaurant searched for three years to identify their tomb and restore it. They added a plaque commemorating their role in the legendary restaurant.

During the next three and a half decades (1906-1940), the property at 613 Royal passed through several ownerships. An apartment building until modern times, 613-615 Royal was listed as a cabinet maker, the New Orleans Art Furniture Company and the address for many tenants over the years. The location was mentioned in news articles in 1926 when Anthony Denapolis acquired the property and fought the Vieux Carre Commission to open a Jazz Cabaret. It was listed in the restaurants section of the 1927 directory and was a restaurant called Rue Royal Rendezvous in 1931-32 and LeCafe Royal Inc. in 1933. The first directory listing for the Court of the Two Sisters seems to be 1935, and, by 1936, it was written about as the “famous” restaurant Courtyard of the Two Sisters. A note from a New Orleans City Guide from 1938 stated:

Court of the Two Sisters, 613 Royal, standing here on the site of the former residence of Governor Perier, ruler of the French Colony in the early part of the 18th century, is an old building whose spacious courtyard is one of the largest and best-known in New Orleans. The earlier building



Sketch by Henry “Hank” Barrow (1906-1985) circa 1930s “Court of the Two Sisters”

FRENCH QUARTER COURT YARD OF THE TWO SISTERS,



ROYAL STREET, NEW ORLEANS, LA.—1930

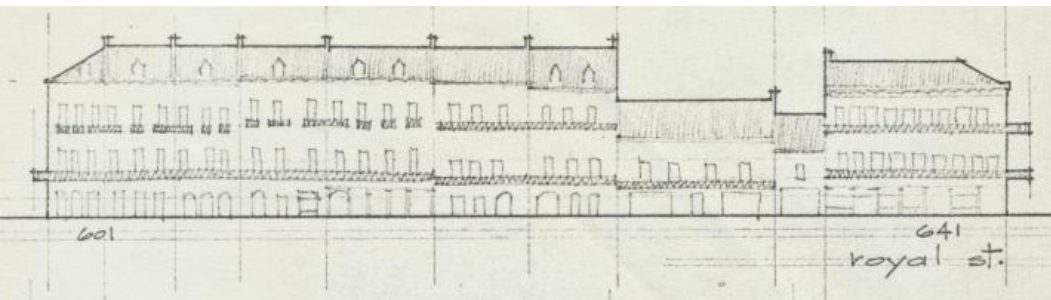
was also, according to one tradition, occupied by Governor Vaudreuil, the 'Great Marquis' and arbiter of fashion of his day, under whose regime New Orleans patterned its social life after the Court of Versailles under the Marquise de Pompadour. The present three-story brick edifice was built in 1832, but did not receive its popular name until more than fifty years later, when it was occupied by two sisters, Emma and Bertha Camors, who for twenty years carried on a 'fancy and variety store here.' The ground floor of the building is now decorated so as to give one the impression of being a sidewalk café. At one time in the rear of the court there stood a fountain -- a charming cupid who blew sprays of water from the horn of a ram. A few years ago the fountain was uprooted and sold, and is now installed at 731 Royal Street.

The restaurant is haunted, according to experts, and many assume it's the ghosts of the two sisters. The restaurant staff believe the sisters are playful spirits who intend no harm and collect stories of sightings like charms on a bracelet. The ghosts of Emma and Berthe are considered a blessing to the business.

During another economic boom in New Orleans, Jimmie Cooper, who owned it from 1940-1956, developed a lively tourist trade, enhanced by a mid-century knack for marketing and the flow of travelers from all over the world. It is during this time that many advertisements, postcards and legends surrounding the restaurant appear. The address is listed as 613-15 Royal St. and sometimes 614 Bourbon St. in the advertisements from the period.

In 1951, Cooper divorced his first wife and remarried a beautiful young television singer and actress, Amelie “Diddie” Woolfolk Trelles Cooper. Diddie was a New Orleans socialite. Less than a year after they wed, Diddie was living in a separate apartment. Though estranged, she and Cooper continued to spend time together. She reportedly went to a Tulane-LSU football game with him one night. The next day she was found dead.

According to a 1956 The Times article, “The beaten body of Mrs. Cooper clad in a blue negligee was found on a blood-stained bed in the apartment ... A gaping wound made with a blunt instrument was on her right forehead and her throat bore numerous evidences of strangulation.” No one was arrested in the case until a mysterious woman described as wearing a blue dress, blue shoes and carrying a blue bag supplied evidence to the Grand Jury nearly six months after the murder according to an article in 1953 from the Crowley Post-Signal. The prosecution accused Cooper of strangling Diddie because she would not get back together with him and wanted separation allowance. Newspapers across the country described the case as one of the most sensational in New Orleans history.



Title: VCS Square 61 Elevations on 4 streets

Date: 12/26/1964

Negative Number: 2-061-002

Courtesy of: The Historic New Orleans Collection.

Creator: John Bohlke - architect

An all-male jury found Cooper innocent in 28 minutes.

Newspapers reported Cooper threw a large party at the Court of Two Sisters to celebrate the verdict.

As of this writing, the case is still cold.

In a bizarre twist, two years after Cooper's acquittal for his wife's murder, his body was discovered strangled to death in his apartment above the restaurant. Newspapers reported that the coroner made a verdict of natural death due to a mysterious allergy which caused swelling in the windpipe and prevented Cooper from breathing. However, supernatural activity at this property makes it impossible not to wonder if the sisters' ghosts enacted a final vengeance on the restaurateur.

To know: Cajun is the term used to describe the French Canadians who were exiled from Nova Scotia in the mid-18th century to rural Louisiana. Cajun is an evolution of the word Acadian. The mascot of Lauren's alma mater, the University of Louisiana at Lafayette is the Ragin' Cajun. However, prior to the 1960s, Cajuns typically self-identified as a subset of Louisiana Creole. Creole now refers to the upper class mixed race folks in cities like New Orleans. Another sometimes controversial term is Coon Ass, with some choosing to proudly self-identify as "Registered Coon Ass" while some consider it highly offensive. The origins of the term seem to be from a Cajun pilot in the Army Signal Corps, who had the privilege of naming his plane in the early 1940s. He called it the Cajun Coonass.

Since 1963, the Fein family has maintained great respect for the two sisters who started it all. The Court of Two Sisters is known worldwide for its live Jazz Brunch, romantic Creole dinners, friendly service and beautiful, open-air courtyard.

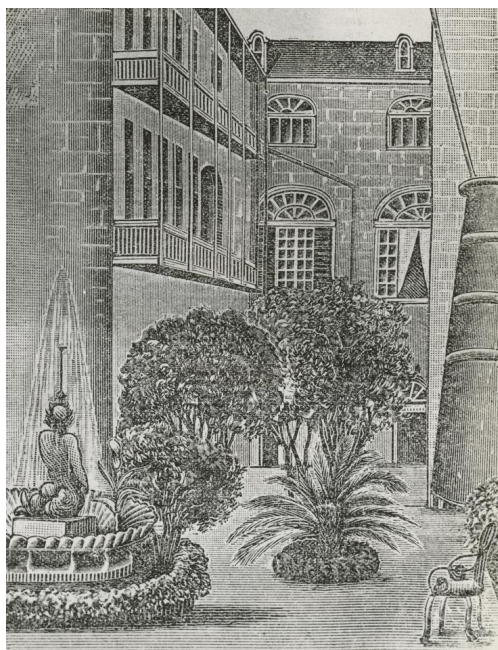
The charm gates at the 613 Royal entrance are said to have been wrought in Spain especially for the Court of Two Sisters property. Legend says that Queen Isabella II of

Spain (1830-1904, reign 1833-1868) had them blessed by the Catholic Church so that their charm would pass on to anyone who touched them.

Legend says that the true name of the wishing well in the courtyard is the Devil's Wishing Well, based on the supposition that since Marie Laveau (1801-1881) lived only a few blocks away at what is now 1020 Rue St. Ann, she most certainly must have practiced her voodoo rites in one of the city's largest courtyards. However, it was not common to use wells during that time, and the etching from 1885 (right) includes the cistern that the property would have used for collecting rainwater on the right. Research suggests this story is an embellishment, but other legends we can prove for ourselves!

The courtyard is rumored to be home to fairies, sprites and elementals which can be seen dancing around sometimes. The Court of Two Sisters staff conduct a flaming Bananas

Foster demonstration on a side table when a patron orders the dessert. It is common for the cinnamon dish to tip over on its own during these demonstrations. With their eyes on the flaming display, patrons often assume the employee



New Orleans Times-Democrat, November 22, 1885, p. 9.

Full Property Record

Title: 613-615 Royal (courtyard)

accidentally knocked the dish over. But staff know otherwise. Whatever paranormal activity that exists on the property flares up with the presence of the spice.

Cinnamon has long been thought to have curative if not spiritual properties. It's mentioned in the Bible as part of an anointing oil. It was also used in religious rites as well as cooking in Europe while Egyptians possibly used it for embalming. It was commonly used in funeral pyres of ancient Rome, including by Emperor Nero for his wife Poppaea Sabina in 65 CE. Cinnamon was one of the spices that changed the economy (and flavors) of Europe during the Middle Ages.

One superstition observed by the restaurant is that the courtyard fairies are attracted to nutmeg, cinnamon and brown sugar, making Bananas Foster a special treat.

Lauren and Luis will serve Bananas Foster at their reception to invite the fairies to join us to celebrate! Your Gris Gris Bag also includes cinnamon for your protection and enjoyment.

Another legend is that Jean Lafitte (1780-1823), the so-called "gentleman-pirate," killed three men in three separate duels one night under the famed courtyard Willow tree. However, the property was not constructed until 1832, nine years after Lafitte's death. The Willow was destroyed during Hurricane Betsy in 1965.

Grave Sites

These important figures are buried in or near New Orleans. Cemeteries in New Orleans are their own interesting attraction. Some of the cemeteries operated by the Archdiocese of New Orleans require a tour for a visit, but others are open to the public if you're interested in paying your respects.

Jean Baptiste Zenon Cavelier - first owner of the current structure at 613 Royal

St. Louis Cemetery No. 2

Tours Required

300 N Claiborne Avenue

PLOT SOC plat Square 2 St Philomene Aisle (Alley 1-L) E 23

Emma and Berthe - the original sisters

St. Louis Cemetery No. 3

Gates: Monday – Saturday 8 am to 4:30 pm; Sunday & Holidays 8 am to 4 pm

3421 Esplanade Avenue

PLOT Sq. 1; Facing: O-ALLEYDELAV Lot/Crypt/Niche: 18

Marie Laveau - voodoo priestess who lived nearby and is said to have practiced at the well in the courtyard

St. Louis Cemetery No. 1

Tours Required

425 Basin Street

Amelie “Diddie” Woolfolk Trelles Cooper

Garden Of Memories

4900 Airline Dr.

Metairie, Jefferson Parish, Louisiana, USA

PLOT Section Q

James Leland “Jimmie” Cooper

Lake Lawn Park Cemetery and Mausoleum

5100 Pontchartrain Blvd.

Lois Mae Erickson Henrich and William Gregory Henrich, Sr. - Lauren's maternal grandparents

Greenwood Cemetery

5190 Canal Blvd.

PLOT 572 Myrtle Cedar Aloe

recipe

Bananas Foster *from the Court of Two Sisters Cookbook*

Prep Time: 5 minutes **Cook Time:** 10 minutes

Serves: 6

INGREDIENTS

¼ lb. butter
3 cups brown sugar
¼ tsp. cinnamon
6 whole bananas, quartered
2 oz. banana liqueur
2 oz. brandy
6 dishes of vanilla ice cream

DIRECTIONS

Melt butter, brown sugar and cinnamon in saucepan. Add bananas and banana liqueur. Let cook until thoroughly heated. Flame with brandy and serve over ice cream.

recipe

Glorified Spaghetti *from the Vernon Daily Record in Vernon, Texas, 1936*

DIRECTIONS

From the carefully guarded culinary archives of the famous restaurant, Courtyard of the Two Sisters, in the Vieux Carre of New Orleans, comes this suggestion to glorify spaghetti sauce. Add four or five whole cloves to the sauce when it is about half done, then just before serving add a glassful of sherry wine.

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Street Art Walk

Author-mapped list of interesting street art locations around town. Art on the streets is constantly evolving and always a great insight into the city's taste makers



YouTube Ghost Tour

Link to a lovely tour about some of the most horrible French Quarter tales



Map of Locations

Google map with all locations mentioned in the this guide



Sources

Comprehensive list of all information sources for this guide, including many clippings from old newspapers



Digital Weekend Guide

Link to a pdf of this guide to keep on your phone



While your humble author has attempted to separate fact from fiction, the myth is part of the magic in New Orleans. Just like we don't ruin Santa Claus for children, we also won't pretend that the fairies aren't real. Use this knowledge carefully and with respect for the mystery...