

## **King Cake Culture used to sell papers**

Selling papers nowadays is tough business. That's why we think the *Times-Picayune* has launched their search for the Mardi Gras King Cake King, a five week series examining the culinary aspects of the delightful dessert—or breakfast.

Each of the five king cake hot spots will be featured each Thursday until the blessed day of revelry and yes, there was one place—Sucre—who was left off the list. A successful social media campaign ensued to get Sucre added to the list.

The first tasting was on the Northshore at Nonna Randazzo's and our friend Liz Williams of Southern Food and Beverage Museum was the TP's Judy Walker's guest for the tasting. Today, you can read about the tasting at Sucre on [nola.com](http://nola.com). They hosted a free tasting on Tuesday at their Lakeside store that coincided with the TP's tasting and the place was packed.

The LRA office got its first king cake today, thank goodness! Thanks to Heyward Johnson, Inc. for the multi-flavored treat from Manny Randazzo's in Metairie.