In Your Lane
The City’s Plan Towards Safe and Efficient Transportation For All
The City of New Orleans Rolls Out 5-Year Plan towards Multiple Modes of Safe and Efficient Transportation

Part I

By Renetta Perry
Managing Editor

The City of New Orleans, known the world over for its rich and colorful culture is swiftly adding another cultural phenomenon to our list of well-known customs. With hundreds of miles of biking lane infrastructure implemented on our streets, the Blue Bikes Bike Sharing Program, plus miles and miles of pedestrian lanes with more to come, it’s safe to say that our mindset has shifted towards biking and walking, as we embrace the idea of a more modern, greener and moveable metropolis. But is everyone willing to share the roads? What measures are in place to secure the safety of motorists, cyclists and pedestrians who are vying for condensed space on the streets? In her recently released “Moving New Orleans” Transportation Plan, Mayor LaToya Cantrell unveils her strategy to achieve equitable and sustainable transportation for all citizens, placing emphasis primarily on safety guidelines for both parties.

Emerging Biking Culture
Steadfastly over the course of the past several years, bikes have hit the streets in masses and are becoming regarded as more than an option for leisurely activity, but more a means of affordable, health conscience transportation in and around the city as well as...
Cover Story, Continued from page 2.

and-from work and other pertinent destinations. And as in all things currently New Orleans, Hurricane Katrina has had an effect on the trend. Since 2005, the number of citizens biking to work has grown exponentially. According to a Curbed New Orleans article, The League of American Bicyclists evaluated data from the 2016 American Community Survey and ranked New Orleans 17th in the nation in terms of bicycling commuters. It further stated that New Orleans had the second largest cycling population behind Gainesville, Florida with its biking ridership increasing by 42 percent since 2011. This vast change has brought about more than hundreds of cyclists on the roads, but it has inevitably caused dissension between motorists and bikers who see each other as polar opposites, virtually battling for hierarchy on the city's streets. As a precursor to unveiling her 5-year plan, Mayor Cantrell recently hosted a series of public meetings to address citizens' needs and concerns regarding the impending addition of more bike and pedestrian lanes. Citizens were able to voice their opinions on issues surrounding the safety and logistics on the road. Mayor Cantrell released a statement concerning the safety of motorists and cyclists, stating, "We are focused on improving roadway conditions for all users, and we are committed to reducing injuries and fatalities on the roadway through better design," she said, adding that the goal of the plan is "transportation sustainability."

Reducing Traffic Injuries & Fatalities

According to "Moving New Orleans," death and injury on our city streets can be dramatically reduced or minimized by creating better public spaces. Public safety is a top priority for the Cantrell Administration and the Office of Transportation. With this action agenda, New Orleans officially embraces a new commitment to dramatically increase the safety of the City's streets.

Between 2013 and 2017, an average of 50 New Orleanians each year were killed in traffic on city streets, and close to 30 percent were killed while walking. Total fatalities and pedestrian deaths have been declining since 2017, but a deeper study and understanding of the causes of traffic crashes will provide necessary insight to improve conditions and prevent future occurrences.

Fortunately, there are policies to build on. In 2011, the City passed its first Complete Streets Ordinance establishing guidelines for better designed roadway infrastructure and use of the public right of way.

that connects people to employment, recreation, education, community centers and more.

Transportation Sustainability and The Future of New Orleans

Providing greater access to transit in every neighborhood will be critical as more households are shifting towards one car, and people are choosing transit over other transportation options. Challenges still remain - only 33 percent of the region's jobs are accessible within one hour by transit and only 11 percent within 30 minutes or less. The city will move to shift this metric so that at least 50 percent of our region's jobs are accessible by transit within an hour's commute time. According to the "Moving New Orleans" Plan, we are outpacing the country in transit ridership. In 2017 New Orleans was one of only four high ridership cities with an increase in transit ridership. This brings about the need to establish direct transit linkages between neighborhoods and job centers – in Orleans Parish, and regionally to Jefferson. This means more service and/or express-type of service for people to get to jobs more easily. Also, there are plans to conduct a planning overhaul of the transit system regionally to improve streetcar, bus and ferry services so they serve more people where they need it and explore a direct transit link to the airport and a regional passenger rail service from New Orleans to Baton Rouge. About Connectivity: New Orleans and the surrounding region have pieces of a truly multimodal transportation system including public transit and paratransit services, an extensive roadway network, bikeways, sidewalks, transit, streetcar, ferries and bike-share facilities. However, there is low connectivity among modes. There will be heavy focus on creating viable connectivity among these modes over the next five years. The City will also, over the next five years work with the RTA to create a limited-stop or express service to the airport, develop a working group to study options for a more frequent and direct link to the airport that may include rail or Bus Rapid Transit, establish a team to define a path forward and secure federal funding for the direct link and explore viable options for bicycle connectivity as part of a Regional Bike System.

In Part II of this story, we will provide a more in-depth oversight of the Mayor's Plan in her own words and we will explore the success of New Orleans' first Bike Sharing Program, Blue Bikes.

Until then, stay safe on the roads!
John Georges and Wife Dathel Purchase the Times-Picayune - Reaction From the Public

By Edwin Buggage
Data News Editor

In an unprecedented and historic move last week, Louisiana businessman John Georges and his wife Dathel, owners of The Advocate New Orleans, The Advocate Baton Rouge and Gambit Weekly, purchased the Times-Picayune, an award-winning, 180-year-old publication and its website nola.com. While at Jazz Fest this past weekend, Data News Weekly asked citizens their opinions on how this will impact the landscape of news dissemination in New Orleans going forward.

Linda Tapp: President of Lady Buckjumpers and Mother of Soulja Slim
“As a bearer of the culture I think there should be more coverage of what we as local people produce and contribute to our city and heritage. For we are important to what makes New Orleans special and sometimes that is not reflected in the media.”

Terry Williams: Business Owner
“I hope with this acquisition there is more of an embrace of small business because we are the heart and soul of the city. I think that oftentimes that is forgotten, that this City is a place where there are more small businesses. There should be an embrace in this direction, which could help with exposing as well as promoting local businesses and the services they provide to the citizens of the city.”

Charles Vaughn: Educator and Visual Artist
“It is fine that we may have a daily newspaper again, but the question is what types of stories they will be telling. I feel we need more diverse voices and that is why in the face of outlets like Data News are necessary to give voice to more of our citizens and their issues.”

Nat Turner: Cultural Advocate and Activist
“Whether it is The Advocate or the Times-Picayune, we are talking about corporate controlled media. The free press has been hijacked. When we look at the tale of tape, the majority of the people of the city are African-American, but we have to be able to tell our own story.”

Torrence L. Taylor: Founder of NOLA NOBLES
“We have to consider that we need more voices out there telling the stories of the people and events in our city; not just a few. This is something we have to watch to see what will happen in the future and keep in mind that more, not fewer voices in media are important in telling the whole story of our city.”

WITNESSING VIOLENCE CAN CHANGE A KID’S MIND.
YOU CAN HELP THEM HEAL.

New research shows that witnessing traumatic events — like domestic violence, shootings, or even fights — can impact the physical development of a child’s brain. Learn how your everyday gestures can help reverse the effects.

RTA—Job Posting for Chief Executive Officer

The Regional Transit Authority (RTA) is a political subdivision of the State of Louisiana charged with providing safe, efficient, and reliable public transportation in the City of New Orleans and the surrounding parishes. For the first time in the agency’s history, we are building a robust, in-house staff to manage the day-to-day affairs of the agency, and we are seeking a Chief Executive Officer (CEO) to serve as the primary executive of the Authority. The CEO reports to and serves at the pleasure of the Board of Commissioners of the RTA. The CEO is responsible for coordination and oversight of the business of the Authority as well as its staff, vendors and contractors. For the full CEO job description and application information, go to: www.norta.com/careers.
New Orleans Voters Approve Parks and Recreation Millage

By Edwin Buggage
Data News Editor

On Saturday May 4, 2019 New Orleans voters by a wide-margin came out to support a millage renewal for parks and recreation that will increase funding and services to NORDC and City Park.

Many supporters believe it is a sound investment in the future of the City and its quality of life.

The millage passed with 76 percent approval of the voters. For the first time City Park will receive funding from property tax revenues; something they have not received in their 165-year history.

The initiative was spearheaded by the Audubon Commission, which runs the Audubon Zoo, Aquarium of the Americas, and other facilities throughout the City.

This millage renewal is a shared partnership and will have a noticeable impact on the New Orleans Recreation Development Commission (NORDC), the City’s Department of Parks & Parkways, and New Orleans City Park.

All parties who came together at the table believed this would be a win not only for the entities involved, but for the citizens of the City, especially the youth. This was evidenced by the overwhelming support of the millage passing by such a wide-margin with little opposition.

“Audubon is a proud partner with our fellow park agencies, and we look forward to collaborating to ensure that our community tax dollars are put to their greatest use, improving the public spaces in our care and providing more educational opportunities for all of New Orleans,” said Audubon Commission President Kelly Duncan.

Also instrumental in support of the passage of the millage was New Orleans Mayor LaToya Cantrell and the New Orleans City Council.

“We thank Mayor Cantrell for her vision in leading this exciting effort,” said Audubon Commission President Duncan.

Mayor Cantrell said of the measure and its approval: “This is what good governance looks like.”

Mayor Cantrell Announces Agreement Reached on ‘Fair Share’ Initiative, Funding for Infrastructure

Edited By Data Staff Writer

In a statement released on Monday, May 6, 2019, Mayor LaToya Cantrell said the following regarding successful completion of negotiations with tourism leaders and state and local lawmakers to secure critical infrastructure funding estimated to generate more than $200 million over five years:

“We have a deal — and we are being true to our word: The people of New Orleans are getting more of their fair share, with critical revenue being directed towards our infrastructure at a time when the need is dire,” said Mayor Cantrell.

“I’m proud to say we found a way to get to a ‘win-win’ that secures vital funds and unprecedented recurring revenue, without ever losing sight of the City’s best interests in the long run. It wasn’t an easy road to get here, but it was far more important that we get this deal done right — than that it get done in a hurry.

“The need remains the need, and there remains a gap between what we’re getting and what we ultimately have to have — but this is a vital first step, and a huge win for the people of New Orleans. This puts us on a sustainable path to making investments in the basic infrastructure needs of the City.

“This deal represents not only hope for reinvestment in our infrastructure, but also a more clear-eyed and responsible approach to transparency and accountability when it comes to our tourism industry. The safeguards put in place with this agreement will improve oversight and accountability at the local level, and protect the City’s tax interest moving forward.

“We were told it couldn’t be done. We were told not to try. And we stand here today with a commitment of $200 million more than we have ever had to invest in the infrastructure our people and all of our industries depend on.”

For more information on this story, log onto www.ladatanews.com
Audubon Zoo and Hancock Whitney’s Zoo-To-Do, Jazz Fest Weekend Two and Louisiana Lemonade Day

What a Weekend in New Orleans and Data News Weekly had it all covered.

Edited By Data Staff Writers
Photos By Staff Photographers

New Orleans was the place to be this weekend! From the Zoo to the Fairgrounds and all points in between, locals bumped elbows with celebrities and kids took their shots at becoming entrepreneurs. It was a wonderful weekend and Data News Weekly was there for all the fun. Check it out!

Lemonade Day

Chris Llopis hit a home run with Jazz Fest goers and park guests as he posted up in front of City Park with his lemonade stand.

Members of Posh Expressions Performing Arts Experience, along with their Director, Monique Brogan (far right), pose in front of their lemonade stand Sunday.

A family on Esplanade Ave. pauses for a quick pic, then it’s back to selling their refreshing lemonade.

Adriana Ramos 4 years old mans her own Lemonade Stand. Her Mother Ruth Bermudez manages the money in N.O. East on Read Blvd and E. Rockton Cr.

The Lemonade Brothers (along with their mom and dad) share smiles, tasty treats and lemonade!
Jazz Fest Weekend Two

Photos by Kichea S. Burt

Jazz Fest celebrated 50 years with a star-studded closeout! Chaka Khan, Mavis Staples and Ziggy Marley were among the many international and local performers.

Visit www.ladatanews.com for more photos from these events
Data Zone, Continued from page 7.

Photos by Kichea S. Burt

All this and more on your website www.ladatanews.com.
The Best Gift for Mother’s Day?

Help Mom Live a Long, Healthy Life with the Mediterranean Diet (and These Delicious Recipes)

By Amy Riolo
Author, Chef, Educator

May is Mediterranean Diet Month, and with Mother’s Day just around the corner, most of us are busy planning the perfect present for Mom. The usual gifts of flowers and cards are nice ideas, but the greatest gift you could give your mother is helping her achieve lasting health.

The best way to show love to your mother on Mother’s Day is by making a meaningful contribution to her life. Let your mom know that you love her, and that’s why you want her to live a long, healthy, and happy life. Introducing her to the healthful and delicious dishes from the Mediterranean region is a great way to do just that.

You’ve likely heard of the Mediterranean Diet, which was recently named best overall diet of 2019 and has been shown to help extend your lifespan by roughly a decade. This eating pattern has also been linked to preventing heart attacks, strokes, certain cancers, and diabetes, and reducing inflammation. It may even help lower your risk of Dementia by a third.

The Mediterranean eating pattern centers around seasonal produce, fish and seafood, poultry, eggs, dairy, and small amounts of meat and sweets. Part of what makes this diet so successful is that people in the Mediterranean region consider food to be a friend and ally—a source of pleasure, nutrition, history, medicine, and tradition. When combined with lifestyle choices like communal eating and physical activity, the Mediterranean Diet is believed to contribute to remarkable longevity in the region. For example, residents in Sardinia are ten times more likely to live past 100 than people in the United States.

Mother’s Day is the perfect time to help your mother make the lifestyle changes that can give her a longer and more joyful life. Read on for two ways you can celebrate your love for your mom and help her start living a healthier life.

Prepare a delicious Mediterranean-style Mother’s Day lunch. Show Mom how much you love her by preparing her a special Mother’s Day meal. Offering a lunch that features delicious and healthy Mediterranean-inspired dishes is the perfect way to celebrate with your mom and the rest of your family. Not only is this a great time to enjoy healthy food, it’s also a chance to reap the benefits of communal eating, a long-upheld tradition in Mediterranean communities. Sharing a table and enjoying camaraderie with loved ones provides a sense of comfort, security, and stability. Below you’ll find a tempting lunch menu.

Help her stock a healthy Mediterranean pantry. A well-stocked pantry saves time, money, and stress, and makes it easy to eat more healthy meals. With a full Mediterranean pantry in place, Mom can whip up fresh and delicious dishes in just minutes. For Mother’s Day, treat her to a shopping trip and stock her pantry with the basics she’ll need to continue cooking healthy meals.

Ready to start planning an unforgettable Mother’s Day feast? Read on for two healthy dishes to share with Mom and the rest of your family.

Swordfish Alla Ghiotta

Gluten-free

Serves: 4 | Serving Size: 1 Fillet | Prep Time: 5 Minutes | Cook Time: 25 Minutes

This is one of my favorite recipes to teach. I first printed it in my Italian Diabetes Cookbook. Since swordfish is not always stocked in American supermarkets, it’s a good idea to call ahead to find out when a shipment will be arriving and place an order. Pumpkin swordfish, tuna, haddock, and cod can all be substituted for swordfish when making this recipe. The swordfish also tastes great grilled with the sauce spooned over the top.

1 Tbsp extra-virgin olive oil
2 medium stalks celery, diced
2 cloves garlic, minced
2 cups boxed no-salt-added chopped tomatoes, or canned no-salt-added petite diced tomatoes
3 Tbsp freshly chopped basil
1/8 tsp unrefined sea salt
1/8 tsp freshly ground black pepper
Dash crushed red pepper
2 Tbsp capers, rinsed and well drained
1/4 cup green olives (such as Sicilian Colossal or Cerignola), rinsed, drained, pitted, and roughly chopped
4 (1/4-lb) boneless swordfish fillets

Heat olive oil in a large skillet over medium heat. Add celery and sauté until tender, approximately 5 minutes, stirring occasionally. Add garlic and cook until it releases its Health, Continued on page 10.
Audubon Nature Institute Wins Top Spots in USA Today’s 10 Best List for Best Aquarium and Best Zoo

The votes are in, and Audubon Aquarium of the Americas and Audubon Zoo are winners of the USA TODAY 10Best Readers’ Choice travel award contest. The Aquarium ranked 3rd and the Zoo ranked 9th among 20 nominees, all accredited by the Association of Zoos and Aquariums (AZA), that were hand-picked by a panel of travel experts.

“What an honor bestowed on our Aquarium and Zoo,” said Audubon President and CEO Ron Forman. “Visiting zoos and aquariums nurtures an appreciation for the magnificent animal diversity of our planet, and we are grateful to our community members and visitors who voted to include us in the top 10 in the country.”

What makes a Zoo and Aquarium “America’s Favorite?”

USA Today says: “Short of heading out into the world’s wild places, nothing beats a visit to the zoo to foster an appreciation for the striking animal diversity of our planet. We asked a panel of travel experts to nominate their favorite North American AZA-accredited zoos – facilities that excel in the fields of animal care and enrichment, while also facilitating meaningful interactions between animals and human visitors.”

“Aquariums put us face to fin with aquatic life from the world’s oceans, lakes and waterways in a fun and educational setting. The best aquariums also play a vital role in animal conservation by taking part in rescue efforts and advocating for the environmental health of our oceans.”

Every other week the 10Best Readers’ Choice Award contest launches a new list of twenty (20) businesses in certain designated categories on its website. Commencing on the date each list is posted, readers can vote for their favorite nominated business. Voting continues for 28 days from date of initial publication for each new list of businesses. At the end of the 28 day voting period, the nominated businesses that have received the most eligible votes are designated as the Readers’ Choice for their respective categories and awarded a badge of recognition as the 10Best Readers’ Choice.

Health/Continued from page 9.

MangoMiSu (Mango Tiramisu)

Ingredients

- 16 oz fresh mango cubes, or frozen and thawed, divided
- 2 Tbsp light agave nectar
- 1 tsp cardamom
- 1 tsp vanilla extract
- 2 cups fat-free organic vanilla yogurt, divided
- 1/2 cup strawberries
- 8 fresh mint sprigs
- 1 Tbsp mango cubes over the top.
- 2 Tbsp mango puree over the biscuits. Spoon 1 cup of yogurt over mango puree evenly. Scatter remaining mango cubes over the yogurt, reserving 1 Tbsp for garnish. Sprinkle the strawberries over the mangoes and top the fruit with remaining 6-8 biscuits.

Directions

1. Blend the mango puree with mango cubes until smooth.
2. In a large mixing bowl, gently layer the following ingredients:
   - ½ cup sliced strawberries
   - 1 Tbsp agave nectar
   - 1 tsp cardamom
   - 1 tsp vanilla extract
   - 2 cups fat-free organic vanilla yogurt

3. Cover and refrigerate for at least 6 hours or overnight.

4. To serve, spoon 1/2-cup portions in small dessert cups. (Alternatively plate with the strawberries and mint sprigs over the cream.

Calories from fat 30
Total fat 3.5 g
Saturated fat 0.9 g
Trans fat 0.0 g
Cholesterol 0 mg
Sodium 110 mg
Potassium 230 mg
Total carbohydrate 31 g
Dietary fiber 2 g
Sugars 19 g
Protein 4 g
Phosphorus 85 mg

Getting healthy and staying that way means adopting a lifestyle that allows you to enjoy more nutritious home-cooked meals and share them with the ones you love. There’s no better time than Mother’s Day to help your mom make a commitment to eat fresh and delicious foods that will keep her healthy and well for years to come. For more recipes like these, visit our website at www.ladatanews.com


.health/continued from page 9.

Dietary Exchanges

- 2 Non-starchy Vegetable
- 3 Lean Protein, 1 Fat

Calories 210
Calories from fat 80
- 8 fresh mint sprigs
- 1 Tbsp mango cubes over the top.
- 2 Tbsp mango puree over the biscuits. Spoon 1 cup of yogurt over mango puree evenly. Scatter remaining mango cubes over the yogurt, reserving 1 Tbsp for garnish. Sprinkle the strawberries over the mangoes and top the fruit with remaining 6-8 biscuits.

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.health/continued from page 9.
Judge Damon Keith
The Nation Mourns A Peerless Champion Of Justice

By Marc H. Morial
President and CEO
National Urban League

“By denying the most vulnerable the right to vote, the Majority shuts minorities out of our political process. Rather than honor the men and women whose murdered lives opened the doors of our democracy and secured our right to vote, the Majority has abandoned this court’s standard of review in order to conceal the votes of the most defenseless behind the dangerous veneers of factual findings lacking support and legal standards lacking precedent. I am deeply saddened and distraught by the court’s deliberate decision to reverse the progress of history. I dissent.” – Judge Damon J. Keith, dissenting in the 6th Circuit Court of Appeals decision on Northeast Ohio Coalition, et al. v. Husted, et al.

As the National Urban League prepares to release the 2019 State of Black America® – focused for the first time on the state of the Black vote – we mourn one of the greatest champions of voting rights in American history: Judge Damon J. Keith.

Keith, the grandson of former slaves, was Judge of the U.S. Court of Appeals for the Sixth Circuit and a former Judge of the U.S. District Court for the Eastern District of Michigan. He died this week at the age of 96.

His extraordinary career included the desegregation of public schools in Pontiac, Michigan, establishing affirmative action in police departments, and halting President Richard Nixon’s illegal wiretap program.

Following his desegregation order, Judge Keith received death threats and 10 Pontiac school buses were firebombed by Ku Klux Klansmen.

His dissent in NEOCH v. Husted, which upheld, Ohio’s draconian voting restrictions on early in-person and absentee voting, included a photo gallery of voting rights martyrs.

“I wanted to dramatize the racist attitude of the majority,” he told a reporter shortly after the decision. “Look at those pictures. These are men and women who died for the right to vote. I was really so hurt by the decision of the majority of the court. My grandparents lived in Georgia, and they were not allowed to vote because of racism. I thought about them.”

Judge Keith was born in Detroit, the son parents who were part of the Great Migration from Georgia. His father worked for $5 a day in a Ford Motor plant. He served in the segregated U.S. Army during World War II, working mainly at kitchen duties, and was discharged as a sergeant.

While studying the law, he worked as a junior at a newspaper, where a white reporter told him “keep mopping,” rather than strive for a legal career.

He earned his law degree at Howard University, where future Supreme Court Justice Thurgood Marshall was a mentor.

“He used to tell us to remember those four words engraved on the Supreme Court: Equal justice under law,” Judge Keith said of Justice Marshall. “He’d say, ‘The white man wrote those letters on the Supreme Court. Now use those words to make to make equal justice under law a reality.’ Thurgood also used those words to tell us: ‘Use the law as a means to make equal justice under law a reality.’”

We in the National Urban League join his family and friends in mourning his passing. His landmark decisions reflect the highest ideals of the equitable, honorable nation we strive to be. His life and work stand as an example of dignity, integrity and determination. As a civil rights organization, we strive to uphold his legacy.
WARNING: This product contains nicotine. Nicotine is an addictive chemical.

Latina smoked for 23 years, and switched to JUUL in 2017.

"My least favorite thing about smoking was the smell."

Make the Switch

Designed for adult smokers. Not for sale to minors.

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