https://www.gazettes.com/news/business/business_beat/business-beat-mardi-grastweezers/article_123c282c-6a24-11eb-9c3c-c7a102084bd8.html

BUSINESS BEAT: Mardi Gras, Tweezers

By Jo Murray Columnist Feb 11, 2021



Boujie Crab's proprietor/chef Nickey McKnight shows off one of her dishes. —Photo courtesy Nickey McNight

Mardi Gras

This year, Mardi Gras falls on Tuesday, February 16. For local outdoor dining or take out of New Orleans Cajun/Creole food, The Boujie Crab in North Long Beach at 1002 E. South St. is an option. They also cater for those hosting small family gatherings.

The Boujie Crab's proprietor/chef Nickey McKnight said, "Growing up in New Orleans, great hospitality and friendliness was instilled into my life since I was born, it seems. My great grandmother, Virginia, and my grandmother, Rosetta, had always taught me how to cook a

as I grew up, I always watched the both of them."



She continued, "When I was about 9, I was helping her fry chicken, make homestyle biscuits, and for holidays I was in charge of making the gumbo roux and cutting up the raw seasonings."

The menu includes all the southern classics: Snow Crab, Jumbo Shrimp, Cajun Beef Sausage and Po-Boys.

Tweezing

Rubis Tweezers, a premium Swiss-made line of tweezers, scissors, and other grooming essentials, has a local presence.

"I'm excited to be a part of the business community here in Long Beach. As a home-based business, I have an ideal environment to represent a high-quality product to Long Beach and throughout the U.S. and Canada," said Cynthia Meehan, the Rubis Switzerland's U.S. partner.

