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

## BUSINESS BEAT: Mardi Gras, Tweezers

By Jo Murray
Columnist
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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


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.


