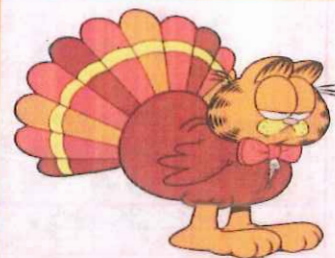




# PCHA NEWS

## NOVEMBER 2018



### CHANGES IN 2019

There will be new changes in January 2019

- New flat rents will be implemented
- New Utility allowances will be implemented
- There will be a 2.8% increase in SS and SSI benefits that will be implemented
- There will be an increase in Medicare that will be implemented. The premium you pay will be going from \$134 a month to \$135.50 a month.

#### Things happening in November

Monday 12<sup>th</sup> – Office is closed in observance of Veterans Day

Thursday 22<sup>nd</sup> – Office is closed for Thanksgiving

Friday 23<sup>rd</sup> – Office is closed for Thanksgiving

DO YOU HAVE SOME NEWS YOU WOULD LIKE TO PUBLISH IN OUR NEWSLETTER?

IF SO PLEASE GET THE INFORMATION TO MICHELLE OR TONYA NO LATER THAN THE 20<sup>TH</sup> OF EACH MONTH.

### \*\*\*SECURITY DEPOSITS DUE\*\*\*

Unless you recently moved in, all security deposits are due at the end of this month. If they are not paid by 5pm on Friday November 30<sup>th</sup> then they will start accumulating late fees. If you know that you will not be able to pay the total amount due and don't want to build up late fees then you need to come in to set up a formal agreement.



**Checkup time!!!**

**Do we have your  
current phone  
number and  
mailing address??**

**Give Michelle or  
Tonya a call to  
make sure your  
contact  
information is up  
to date!!**

## **CHANGE IN INCOME**

Just a reminder, if you happen to lose your job, you are going to need to submit verification from your employer of your last day of employment within ten days. This needs to be on a letterhead from the company, not a hand written note.

If you start a new job you need to inform the office within ten days, and you will also need to provide us with two check stubs to have your rent recalculated.

**When mailing your payment in please do not send cash.**

**We do accept cash in person however it's a lot safer to  
send a check or money order.**

## **COMPLAINTS**

We have received complaints from neighbors and other tenants about kids being in their yard, bothering their property, leaving trash in their yard, and kids leaving their bikes behind other tenant's vehicles.

As the adult of the household you are responsible to make sure your child/children are picking up after themselves, keeping their toys/bikes in their own yard.

If this continues to be a problem we will find out whose kids they are and the head of household will face infractions.

## **NO SMOKING!!!**

**All PCHA apartments are smoke free!!**

**HUD requires that anyone smoking be a  
minimum of 25 feet from any housing  
building.**

**That means there is to be NO SMOKING  
in your apartment!**

**If you are caught smoking in your  
apartment or a PCHA building then you  
will be subject to eviction!!**

**NO**   
**SMOKING**



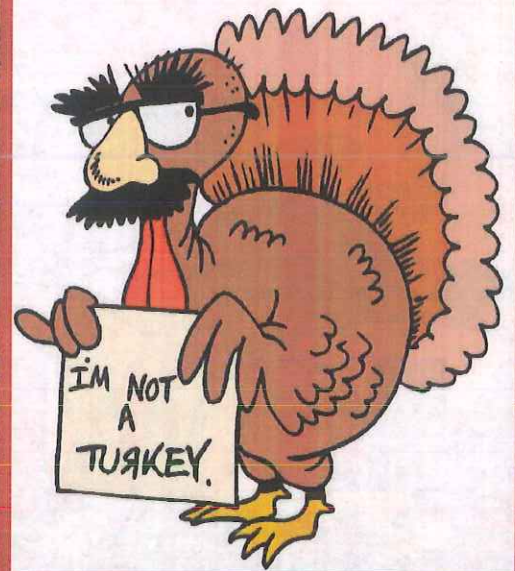


## Work orders

*Work orders will be done on Mondays, unless it is considered an emergency, which is determined by our standards.*

*If you need something fixed, make sure you call the office instead of telling a maintenance worker. This way we can log it into our system and make sure it gets completed.*

*Non-emergency work orders are to be completed in 30 days.*



## PHADA SCHOLARSHIP PROGRAM

PHADA is offering scholarships for high school seniors living in public housing.

In order to apply for one of the three scholarships that PHADA is awarding you must be a high school senior and currently live in public housing.

For more information contact our office.

The first person to call in and answer the following riddle correctly will win a \$25.00 credit towards their account!!

**Why did the turkey cross the road twice?**

## PIKE COUNTY HOUSING AUTHORITY

838 MASON ST.  
PO BOX 123  
BARRY IL 62312

PHONE - (217) 407-0707

FAX - (217) 407-0707

OPEN MONDAY - FRIDAY 8-5

CLOSED FOR LUNCH FROM 12-1

[www.pikehousing.com](http://www.pikehousing.com)

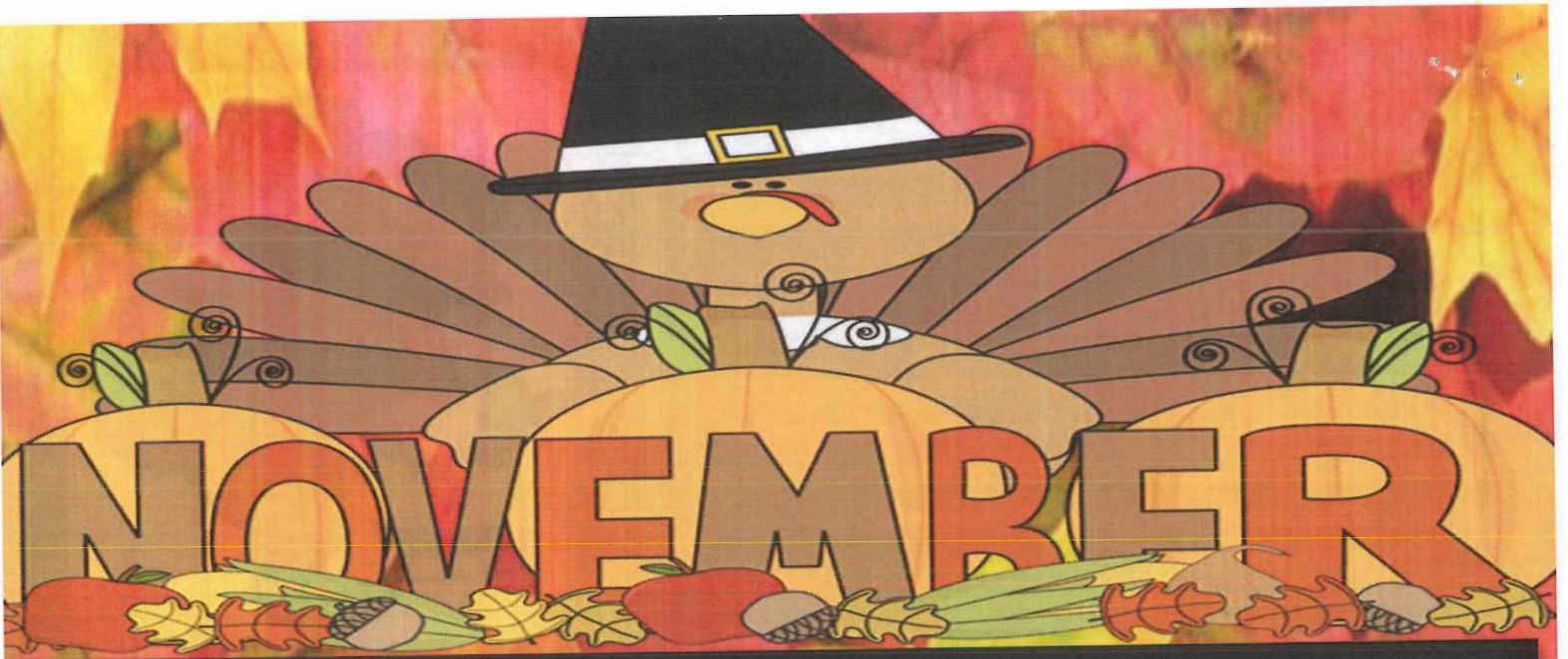
Pay your bill online at our website or call the office.

A \$3.00 charge applies.

SECURE PAYMENTS BY **PayPal**







Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
<b>Veterans Day</b>	<b>Office Closed</b>			<b>Board Meeting 3 p.m.</b>	<b>Monthly Employee Meeting Office Closed from 8-10 a.m.</b>	
18	19	20	21	22	23	24
				<b>Thanksgiving Office Closed</b>	<b>Office Closed</b>	
25	26	27	28	29	30	
					<b>November Rent due By 5p.m.</b>	

# Perfect Roast Turkey



Recipe courtesy of Ina Garten

Show: Barefoot Contessa | Episode: Turkey - Not Just for Thanksgiving



Total: 3 hr 20 min  
Prep: 30 min  
Inactive: 20 min  
Cook: 2 hr 30 min  
Yield: 8 servings  
Level: Intermediate

## Ingredients:

- 1/4 pound (1 stick) unsalted butter
- 1 lemon, zested and juiced
- 1 teaspoon chopped fresh thyme leaves
- 1 fresh turkey (10 to 12 pounds)
- Kosher salt
- Freshly ground black pepper
- 1 large bunch fresh thyme
- 1 whole lemon, halved
- 1 Spanish onion, quartered
- 1 head garlic, halved crosswise

## Directions:

- 1 Preheat the oven to 350 degrees F.
- 2 Melt the butter in a small saucepan. Add the zest and juice of the lemon and 1 teaspoon of thyme leaves to the butter mixture. Set aside.
- 3 Take the giblets out of the turkey and wash the turkey inside and out. Remove any excess fat and leftover pinfeathers and pat the outside dry. Place the turkey in a large roasting pan. Liberally salt and pepper the inside of the turkey cavity. Stuff the cavity with the bunch of thyme, halved lemon, quartered onion, and the garlic. Brush the outside of the turkey with the butter mixture and sprinkle with salt and pepper. Tie the legs together with string and tuck the wing tips under the body of the turkey.
- 4 Roast the turkey about 2 1/2 hours, or until the juices run clear when you cut between the leg and the thigh. Remove the turkey to a cutting board and cover with aluminum foil; let rest for 20 minutes.
- 5 Slice the turkey and serve.



Recipe courtesy Barefoot Contessa Parties!, 2001. All Rights Reserved





## Perfect Pumpkin Pie



Prep	Cook	Ready In
15 m	55 m	1 h 10 m

allrecipes

Recipe By: Eagle brand

"The one and only! EAGLE BRAND(R) makes this traditional dessert the perfect ending to a Thanksgiving feast."

### Ingredients

1 (15 ounce) can pumpkin	1/2 teaspoon ground ginger
1 (14 ounce) can EAGLE BRAND(R) Sweetened Condensed Milk	1/2 teaspoon ground nutmeg
2 large eggs	1/2 teaspoon salt
1 teaspoon ground cinnamon	1 (9 inch) unbaked pie crust

### Directions

- 1 Preheat oven to 425 degrees F. Whisk pumpkin, sweetened condensed milk, eggs, spices and salt in medium bowl until smooth. Pour into crust. Bake 15 minutes.
- 2 Reduce oven temperature to 350 degrees F and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool. Garnish as desired. Store leftovers covered in refrigerator.

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